



# A Multicultural Beach Wedding Menu

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October

Serving 55 guests

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## ☆ APPETIZERS ☆

*Cold Cuban Meatloaf on Jicama with  
Pineapple Salsa Sauce*

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*Sweet Potato Dip on Red Pepper Bites*

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*Antipasto of Marinated Vegetables, Cheese, & Tofu  
Salami, Olives & Sundried Tomatoes  
Crusty Bread*

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## ☆ DINNER ☆

*Churrasco with Chimichurri Sauce*

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*Emily's Southern-Style Shrimp & Grits  
with Chorizo*

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*Vegan "Crab" Cakes with Remoulade*

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*Yucca with Onions & Mojo*

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*Jamaican Corn-meal Crusted Avocado Tart  
with Guava Glaze*

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*Collards in Coconut Milk*

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*Hearts of Palm Salad with Oranges & Avocado*

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## ☆ DESSERT ☆

*Mini Key Lime Cakes*

Full Service including groceries-no out of the area fee yet we traveled 120 miles- \$4100.00