



WEDDINGS AT CABO

By Susana Flores

Plated Dinner Menus

MENU 2

Appetizers

Melon and Prosciutto Crostini, Chipotle-Raspberry Sauce

Crispy Beef Tostadas

First Course

Green Salad & Cranberry Vinaigrette

Mixed greens, sliced almonds, red onion, goat cheese

Main Course

Fish Filet Butter-Lemon Sauce

With a mix of quinoa, sauteed veggies, corn and plantains. Bread on the side

Dessert

Creamy Cheesecake

Served with wild berries sauce

Cost Per Person \$65.00

