

Welcome Reception – Wednesday, October 15 | 6:00 – 8:00 PM

TAQUERIA STATION - Serve Time: 6:30 PM to 8:00 PM

Citrus Marinated Mahi-Mahi, Pibil Pork and Chicharrones, Carne Asada Adobo Chicken + Black Beans and Rice

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Served with Caramelized Pineapples, Sautéed Onions. Flour and Corn Tortillas, Fresh Cilantro, Onion, Pico De Gallo, Guacamole, Sour Cream, Limes

Skewered Cobb Corn, Tajin Fresh Cilantro, Cotija Cheese, Chipotle Aioli, Lime

Selection of Salsas and Hot Sauces

Casa Caesar Salad Romaine Lettuce, Ciabatta Croutons, Shaved Parmesan

Island Cobb Salad Romaine Lettuce, Roasted Sweet Potato, Pineapple, Corn, Coconut, Passion Fruit Vinaigrette

Key Lime Pie Chocolate Pot de Crème Verrines

Tres Leche Cake

Caramel Flan

**Breakfast – Thursday, October 16 | 8:00 AM – 9:00 AM**

Florida Orange Juice, Ruby Red Grapefruit Juice, Mango

Freshly Brewed Coffee, Selection of Hot Teas

Hand Selected Cut Fruits and Ripened Berries, Assorted Yogurts, Cereals and Cinnamon Granola

Whole, 2%, Skim, Almond & Soy Milks

Assorted Mini Muffins & Guava Pastelitos

Whipped Orange Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

Scrambled Eggs with Caramelized Onions and Cotija Cheese

House Made Chicken “Longaniza” with Roasted Onions and Peppers

Applewood Smoked Bacon

Roasted Seasonal Vegetable Hash

**Breakfast – Friday, October 17 | 8:00 AM – 9:00 AM**

Florida Orange Juice, Harvest Apple Juice, Papaya Nectar

Freshly Brewed Coffee, Selection of Hot Teas

Hand Selected Cut Fruits and Ripened Berries Assorted Yogurts, Cereals and Cinnamon Granola

Whole, 2%, Skim, Almond & Soy Milks

Assorted Danish Pastries

Guava Pastelitos

Whipped Orange Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

Traditional Scrambled Eggs

House Made Chicken “Longaniza” with Roasted Onions and Peppers

Applewood Smoked Bacon

Lyonnais Fingerling Potatoes with Caramelized Onions