

Menu

Banquets & Catering 2009



SAVOR...
PUERTO RICO *CATERING BY SMG*



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All Food & Beverage prices are subject to change without prior notification.

The 19% of Service Charge and 7% of Sales Tax will be added.

All Food and Beverage must be paid before the event date.

10% Late Charge Fee if guarantee increases during 72 working hours prior to the event.

The consumption of raw food is not recommended for your health.

I. Meeting Packages

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All Day Meeting Packages

Agüeybana Power

A Blend of Tropical Fresh Fruits and Puerto Rican Pastries
Pan Criollo, Butter and Preserves
Puerto Rico's Premium Coffee, Decaffeinated Coffee and Specialty Teas with your Choice of Orange or
Tropical Fruit Juices

Morning Refreshments

Spring Water, Soft Drinks or Puerto Rico's Premium Coffee

Lunch Buffet

Hot

Roasted Pork Shoulder with Tamarind Glaze
Red Snapper in Creole Sauce
Chorizo Rice, Steamed Rice and Red Kidney Beans
Hot Vegetables: (Chef's Choice)

Salads

Mixed Green Station with Variety of Toppings
Cassava in Mojo dressing
Potato Salad

Desserts

Cheese Custard Flan, Chocolate Mouse Cake and Encantos Coffee Cake
Puerto Rico's Premium Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon Stop

Puerto Rican Assorted Donuts, Puerto Rico's Premium Coffee, Hot Tea, Cocoa and Mineral Water

\$58.00 per person

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Stress Release Meeting Package

A Blend of Tropical Fresh Fruits and Puerto Rican Pastries
Pan Criollo, Butter and Preserves
Puerto Rico's Premium Coffee, Decaffeinated Coffee and Specialty Teas with your Choice of Orange or
Tropical Fruit Juices

Morning Refreshments

Spring Water, Soft Drinks or Puerto Rico's Premium Coffee

Deli Buffet

Mixed Greens, Sliced Tomatoes, Red Onions, Pickles, Pepperoncini, Olives,
Tropical Dressings
Pasta Primavera Tossed with Italian Dressing and Parmesan Cheese
Potato German Salad and Coleslaw
Ham and Cheese Platter
A Selection of Honey Ham, Turkey and Salami
Swiss and Cheddar Cheese
Mustard, Mayonnaise, Horseradish and Butter
Selection of Fresh Baked Breads, Individual Bags of Chips

Hot

Roast Beef and Roasted Pork Shoulder

Desserts

Chocolate Rain Forest, Tres Leches and Vanilla Custard Flan
Puerto Rico's Premium Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon Stop

Puerto Rican Assorted Donuts, Puerto Rico's Premium Coffee, Hot Tea, Cocoa and Mineral Water

\$55.00 per person

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The Executive Meeting Package

Fluffy Scrambled Eggs, Hand Carved Honey Ham
Ripe Fried Plantain and Spicy Potatoes
A Blend of Tropical Fresh Fruits and Puerto Rican Pastries
Pan Criollo, Butter and Preserves
Puerto Rico's Premium Coffee, Decaffeinated Coffee and Specialty Teas with your Choice of Orange or Tropical Fruit Juices

Morning Refreshments

Spring Water, Soft Drinks or Puerto Rico's Premium Coffee

Salads

Mixed Greens Station with Variety of Toppings
Tomato and Cucumber Salad
Roasted Potato Salad
Vegetarian Mix Salad

Hot

Beef Tenderloin in Mushroom Brown Sauce
Grilled Chicken Breast in Mushroom Volute
Hot Vegetables
Onion Rice
Mashed Sweet Potatoes

Desserts

New York Cheese Cake, Triple Chocolate Cake and Vanilla Custard Flan
Puerto Rico's Premium Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon Stop

Puerto Rican Assorted Donuts, Puerto Rico's Premium Coffee, Hot Tea, Cocoa and Mineral Water

\$60.00 per person

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II. Buffet Breakfast

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Buffet Breakfast

Choice of Two Juices:
Orange, Mango, Pineapple, Guava, Passion Fruit or Cranberry
Pan Criollo, Butter and Fruit Preserves

San Juan Sunrise

A Selection of Puerto Rican Pastries, Mini Croissants, Bagels and Cream Cheese
Fresh Brewed Puerto Rican Premium Coffee, Decaffeinated Coffee and Tea

\$13.00 per person

Miramar Continental

A Blend of Tropical Fresh Fruit and Seasonal Berries
Selections of Puerto Rican Pastries
Fresh Brewed Puerto Rican Premium Coffee, Decaffeinated Coffee and Tea

\$16.00 per person

El Cacique

Fluffy Scrambled Eggs, Hand Carved Honey Ham,
Ripe Fried Plantain and Spicy Potatoes
Selection of Puerto Rican Pastries, Mini Croissant, Banana, Corn or Blueberry Muffins
A Blend of Tropical Fresh fruits and Seasonal Berries
Fresh Brewed Puerto Rican Premium Coffee, Decaffeinated Coffee and Tea

\$20.00 per person

*Egg Beaters or Egg Whites Products Are Available Upon Request

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III. Morning Additions

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Morning Additions

Good to Enhance Your Buffet

Tropical Fruit Display

Pineapple, Mango, Papaya, Watermelon, Oranges,
Cantaloupe, Honey Dew, Grapes and Berries

\$5.50 per person

Hot Belgian Waffles and/or Pancakes

Served with Whipped Cream, Butter, Flavored Syrup

\$4.50 per person

Cheese Filling Crêpes

Served with Vanilla Sauce

\$4.50 per person

Eggs, Ham and Cheese Croissants

\$5.50 per person

Additional Items

Mallorcas (Sweet Bread)	\$36.00 per dozen
Donut Variety	\$38.00 per dozen
Croissants	\$36.00 per dozen
Assorted Jumbo Muffins	\$36.00 per dozen
Bagels	\$36.00 per dozen
Cheese-filled pastries	\$36.00 per dozen
Muffins	\$36.00 per dozen
Yogurts, Plain or Fruit Flavored	\$ 3.00 each
Boxed Cereals	\$ 2.50 each

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IV. Plated Breakfast

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Plated Breakfast

Choice of Two Juices; Orange, Mango, Pineapple, Guava, Passion Fruit or Cranberry
A Basket of Fresh Baked Pastries: Corn, Banana, and Blueberry Muffins
Puerto Rican Premium Coffee, Decaffeinated Coffee and Tea

Borinquen Breakfast

A Blend of Fresh Tropical Fruits Served with Cottage Cheese
A Traditional Omelet Filled with Vegetables and Cheddar Cheese; Served with Ripe Fried Plantains and Sausages

\$20.00 per person

Tortilla Ole

A Blend of Fresh Tropical Fruits Served with Shaved Manchego Cheese
A Traditional Spanish Heritage Plate that Includes a Combination of Eggs and Potatoes Served Warm with Sautéed Spinach, Chorizo and Ripe Plantain

\$22.00 per person

La Finca

A Blend of Fresh Tropical Fruits Served with Puerto Rican White Cheese
4 oz. Petit Sirloin Steak Served with Scrambled Eggs and Hash Brown Potatoes

\$25.00 per person

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V. The Coffee Breaks

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The Coffee Breaks

(Duration 30 Minutes)

El Pocillo

Puerto Rico's Premium and Decaffeinated Coffee, Hot Tea and Cocoa

\$5.00 per person

“La Bomba”

Just as our traditional Bomba Dance, this energetic treat will give you a lift.

Energetic Drinks, Granola Bars, Whole Fruits, SpringWater, Flavored Water or Puerto Rican Coffee

\$9.00 per person

“El Pinche”

Puerto Rican Assorted Pastries, Puerto Rican Premium and Decaffeinated Coffee, Hot Tea, and Cocoa

\$10.00 per person

“El Ferrocarril”

Assorted Finger Sandwiches and Pastries, Puerto Rican Premium and Decaffeinated Coffee, Hot Tea, and Cocoa

\$11.00 per person

“Ponce de Leon”

Häagen-Dazs Ice Cream Bars, Plantain and Cassava Chips, Peanuts and Pop Corn, M&M's, Skittles, Soft Drinks, Puerto Rican Premium and Decaffeinated Coffee, Hot Tea, and Cocoa

\$12.00 per person

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Oasis Corner

Granola, Energy Bars,
Papaya, Mango, Piña Colada and Strawberry Fruit Smoothies freshly made by an Attendant
\$12.00 per person

Love for Cookies

Chocolate Chip, Macadamia and Triple Chocolate Chip Sugar Cookies
Puerto Rican Premium Coffee, Hot Tea, Cocoa
Soft Drinks and Spring Water
\$12.00 per person

Yauco Coffee Surprise

Assorted Cookies

The Caribbean

Freshly Brewed Coffee Flavored with Coffee Liquor and Topped
With a Vanilla Cookie

Cataño Lightning

Freshly Coffee Brewed Splashed with "El Barrilito Rum"
and Topped with Whipped Cream

"El Cortao"

Freshly Brewed Coffee, Cocoa Cream Liquor Topped with
Vanilla Whipped Cream
A charge of \$50.00 per attendant will be charged for up to 50 people.
\$14.00 per person

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VI. Coffee Breaks Additions

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Break Additions

Assorted Puerto Rican Pastries	\$3.00 per person
Assorted Yogurts	\$3.00 per person
Flavored Water	\$3.00 per person
Cookies	\$3.00 per person
Soft Drinks	\$3.00 e/a
Spring Water	\$3.00 e/a
Boxed Cereals and Milk	\$3.00 per person
Mallorcas (Sweet Bread)	\$3.00 per person
Donut Variety	\$3.00 per person
Croissants	\$3.00 per person
Assorted Jumbo Muffins	\$3.00 per person
Bagels	\$3.00 per person
Cheese-filled pastries	\$3.00 per person
Muffins	\$3.00 per person
Yogurts, Plain or Fruit Flavored	\$3.00 each
Strawberries Dipped in Chocolate	\$4.50 each
Granola Bars	\$3.00 per person
Häagen-Dazs Ice Cream Bars	\$6.00 per person
Double Chocolate Chips, Chocolate and Macadamia Cookies	\$3.00 per person
Chef Selection of Danishes	\$3.00 per person

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VII. **Boxed Lunches**

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Boxed Luncheon

Selection 1

Baguette Sandwich with
Turkey and Swiss cheese
Roast Beef and Monterey Cheese or
Ham and Cheddar Cheese
Individual Bag of Potato Chips
Vinaigrette Potato Salad
Whole Fruit or Chocolate Chip Cookie

\$16.50 per person

Selection 2

Choice of Sandwich
Smoked Turkey and Swiss cheese in a Croissant
Roast Beef and Monterey Cheese in a Kaiser Roll
Smoked Honey Ham and Provolone Cheese in Focaccia
Baked Potato Chips
Primavera Pasta Salad
Whole Fruit, Giant Cookie

\$17.50 per person

Selection 3

Choice of Sandwich
Chicken salad Sandwich in whole wheat bread
Turkey salad in a croissant
Ham and cheese in baguette
Vinaigrette Pasta Salad
Flavor Potato Chips
Fruit Salad, Giant Cookie

\$18.00 per person

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VIII. Buffet Lunches

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Buffet Lunches

Our Buffet Service Includes Your Selection of Soups, Salads, Entrees and Desserts
Fresh Baked Rolls and Butter, Puerto Rican Premium Coffee, Decaffeinated Coffee and Tea.

Soups

Plantain Soup

Served with Shredded Fried Green Plantain

Black Bean Soup

A Cuban Tradition Served with Garnishes

Chicken Asopao

Vegetables, Rice and Chicken

Tortilla Soup

Served with Fried Tortillas

Cream of Malanga

Taro Root Cream

Cream of Pumpkin and Fennel

Topped with Fennel seeds

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Buffet Lunches

Our Buffet Lunch Service Includes Your Selection of Salad, Entrée and Dessert, Fresh Baked Rolls and Butter, Puerto Rican Premium Coffee, Decaffeinated Coffee, Tea and Spring Water.
(Minimum 25 people)

El Deli

Cold

Mixed Greens, Tomato Slices, Red Onions, Pickles, Pepperoncini, Olives
Tropical Dressings
Pasta Primavera Tossed with Italian Dressing and Parmesan Cheese
Potato German Salad
Coleslaw,
A Selection of Honey Ham, Turkey and Salami
Swiss and Cheddar Cheese
Mustard, Mayonnaise, Horseradish and Butter
Selection of Fresh Baked Breads, Individual Bags of Chips

Hot

Chef's Selection of Soup of the Day
Grilled Chicken Breast, Roast Beef Au Jus, Roast Beef, Pork Shoulder

Desserts

Chocolate Rain Forest, New York Cheese Cake,
And Vanilla Custard Flan

\$30.00 per person

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Puerto Rico Sabroso

Salads

Mixed Greens Station with a Variety of Toppings
Cassava in Mojo dressing, Green Bananas in Sauce Vinaigrette
Potato Salad

Hot

Chicken Rice
Roasted Pork Shoulder with Tamarind Glaze
Red Snapper in Creole Sauce,
Steamed Rice and Red Kidney Beans
Hot Vegetables

Desserts

Cheese Custard Flan, Tres Leches, Yauco Coffee Cake
\$32.00 per person

La Hacienda

Salads

Mixed Green Station with a Variety of Toppings
Tomato and Cucumber Salad
Vinaigrette Potato Salad
Grilled Vegetable Salad

Hot

Chef's Selection of Soup of the Day
Beef Tenderloin in a Brown Mushroom Sauce
Leg of Lamb Au jus
Grilled Chicken Breast in Mushroom Volute
Hot Vegetables
Yellow Rice
Sweet Mashed Potatoes

Desserts

New York Cheese Cake, Triple Chocolate Cake, Marble Yellow Cake
\$34.00 per person

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De la Costa a la Montaña

Salads

Mixed Greens Station with a Variety of Toppings
Red Bliss Potato Salad, Shrimp Salad, Mango and Avocado Salad
Citrus Chicken Salad

Hot

Chef's Selection of Soup of the Day
Red Snapper with Lemon Butter Sauce, Roast Beef Au Jus
Pork Tenderloin with Tamarind Sauce
Parmesan Mashed Potatoes, Yellow Rice, Hot Vegetables

Desserts

Fresh Fruit Salad Cocktail
New York Cheese Cake
Chocolate Mousse Torte
\$35.00 per person

Mediterranean

Salads

Caesar Salad Station
Antipasto Salad
Marinated Artichoke Salad
Caprese Salad

Hot

Chef's Selection of Soup of the Day
Parmesan Chicken, Giant Cheese Stuffed Ravioli
Grilled Mahi Mahi with Roasted Peppers
Marinara and Alfredo Sauce, Hot Vegetables
Garlic Bread Display

Desserts

Tiramisu Cake
Grandmanier Chocolate cake
Crème Brule and Cheese Cake
\$30.00 per person

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Cinco de Mayo Buffet

Cold

Mixed Greens Station with a Variety of Toppings
Mexican Sea Food Ceviche
Three Bean and Corn Salad
Marinated Tomato and Avocado Salad
Cucumber and Tomato Salad

Hot

Marinated Chicken and Beef Fajitas with Sautéed Onions and Peppers
Shredded Cheese, Fresh Salsa, Sour Cream and Guacamole
Mexican Yellow Rice, Refried Beans
Corn and Flour Tortillas

Desserts

Tres Leches and Swiss Roll (*Brazo Gitano*)

\$30.00 per person

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IX. Plated Lunches

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Plated Lunches

Our Lunch service includes your selection of Soup or Salad, Entree and Dessert, Fresh Baked Rolls and Butter, Puerto Rican Premium Coffee and Decaffeinated, Tea and Spring Water.

Soups

Plantain Soup

Served with Shredded Fried Green Plantain

Black Bean Soup

A Cuban Tradition Served with Garnishes

Chicken Asopao

Vegetables, Rice and Chicken

Chilled Mangospacho

Hailing from our town of Santa Isabel, this Mango Soup emulates Spanish Gazpacho Soup

Cream of Malanga

Taro Root Cream

Cream of Pumpkin and Fennel

Topped with Fennel seeds

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Salads

Traditional Caesar Salad

Romaine Lettuce, Croutons, Black Olives and Parmesan Cheese
Creamed Caesar Dressing

Baby Field Greens

Mixed Greens with Tomatoes, Cucumbers and Carrots
French Vinaigrette

Fresh Citrus Salad with Shaved Coconut

Mixed Greens, Tomatoes and Cucumber with Wedges of Grapefruit and Oranges
With Shaved Coconut

Tropical Trio

Mixed Greens, Onions and Cherry Tomatoes
Tropical Fruit Trio
Passion Fruit Vinaigrette

Mediterranean Salad

Spinach, Feta Cheese, Mushrooms, Carrots and Tomatoes
Served with Vinaigrette Dressing

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Entrée

Beef

Churrasco Buenos Aires

Served with Chimichurri Sauce and Baked Red Bliss Potatoes, with Seasonal Vegetables
\$35.00 per person

Teriyaki Sirloin Steak

6 oz. Sirloin Steak, Served with Carnival Rice and Sautéed Vegetables
\$38.00 per person

Poultry

Broiled Chicken Breast

Served with Mango Chutney, Sofrito Rice and Seasonal Vegetables
\$28.00 per person

Roasted Turkey

Served with Gravy and Fried Onion Rice, Seasonal Vegetables
\$30.00 per person

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Pork

Roast Pork Loin

Served with Tamarind Glaze, Mashed Sweet Potato and Taro Root
Seasonal Vegetables
\$32.00 per person

Roast Tenderloin of Pork

Served with a Mango-Pineapple Bourbon Sauce
Brown Onion Rice
Seasonal Vegetables
\$34.00 per person

Fish

Macadamia Halibut

Served with Butter and Passion Fruit Sauce, Jardinière Rice
Julienne Vegetables
\$42.00 per person

Broiled Salmon

Served with Taro Root and Sweet Potato Duchesse
Papaya Mango Salsa and Seasonal Vegetables
\$38.00 per person

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Dual Entrée

Surf and Turf

8oz. Filet Mignon and Shrimp with Hollandaise Sauce
Roasted Red Bliss Potatoes
Seasonal Vegetables
\$48.00 per person

Pan Seared Chicken Breast and Lemon Glaze Salmon

Pepper Roasted Wedge Potatoes
Seasonal Vegetables
\$45.00 per person

Desserts

Dulce de Leche Cheese Cake

Dulce de Leche Infused Cheese

New York Cheese Cake

Chocolate Spoon Loving Cake

Five Layers of Dark Moist Chocolate
With Chocolate Mousse Filling

Vanilla Custard Flan

Vanilla Custard with Caramel topping

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X. Reception Stations

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Reception Stations

One Chef required at \$100.00 for up to 150 People
Prices are based on a two hour reception.

Mediterranean

Rotinni, Penne Pasta and Cheese Tortellini
Mushroom Alfredo and Marinara Sauce
Topped with Chicken, Shrimp and or Lobster
Tomato and Fresh Bufala Mozzarella Salad

\$18.00 per person

Oriental

Stir-fried Oriental Vegetable Fried Rice
Pork Wonton with Ponzu Sauce
Shrimp Egg Rolls
Chicken Saté Skewers with Peanut Sauce

\$15.00 per person

Spanish Paella

Make to order Paella with Sea Food and Meats with Saffron Rice

\$17.00 per person

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XI. Buffet Stations

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Buffet Stations

Chilled

Display of International and Domestic Cheeses
Fruit Garnishes, Baguettes and a Variety of Crackers

\$9.50 per person

Stone Crab Claws

Served with Calypso Sauce and Cocktail Sauce
with Lemon Wedges

\$4.00 each

Raw Bar

Including Shrimps, Crab Claws and Oysters
Served with Caribbean Cocktail Sauce and Lemon Wedges
(6 pieces per person)

\$24.00 per person

Sushi Display

Japanese Variety of the Freshest Sushi, Pickled Ginger, Wasabi and Soy Sauce
(4 Pieces per person)

\$15.00 per person

Antipasto Italiano

A Selection of Meats and Cheeses from Italy
Garnished with Roasted Vegetables, Olives and more
Served with Garlic and Italian Breads

\$12.00 per person

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The 19% of Service Charge and 7% of Sales Tax will be added.

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10% Late Charge Fee if guarantee increases during 72 working hours prior to the event.

The consumption of raw food is not recommended for your health.

Crudités Display

A Selection of Crispy Fresh Vegetables, Garnished with Herbal and Traditional Dressings
\$5.50 per person

Display of Pates, Terrines and Galantine

Served with Cumberland Sauce and Baguettes
\$12.00 per person

Whole Decorated Salmon in Aspic

Salmon Balattines and Medallions
(Serves 50 Guests)
\$250.00

Display of Exotic Fruits, Melon & Berries

\$5.50 per person

Smoked Salmon Display

Served with Chopped Eggs, Parsley, Cappers,
Tomatoes, Onions, Cream Cheese and Toasts
\$250.00 (Serves 50 guests)

Charcuterie Display

European Sausages and Cold Meat Extravaganza
Served with Baguette Chips, Crackers and Mustard
\$12.00 per person

Petit Patisserie Station

A Gourmet Selection of Miniature French Pastries
\$14.00 per person

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XII. Carved to Order

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Carved to Order

One Chef at \$100.00 per carving station, 75 persons minimum

Hand Carved Steamship Round of Beef

Served with Fresh Baked Rolls, Fresh Horseradish, Dijon Mustard, Aioli and Au Jus
(Serves 200 Guests)

\$775.00

Pavochón

Slow Roasted, Hand-Carved Turkey Breast
Served with Fresh Baked Rolls Bread, Passion Fruit Sauce and Traditional Gravy
(Serves 25 Guests)

\$200.00

Lechón

Slow Roasted Whole Pig with Traditional Puerto Rican Seasonings and Sofrito Spices
Served with Puerto Rican Baguette
(Serves 100 Guests)

\$750.00

Giant Grouper

Buttery, Succulent Grouper Baked in Banana Leaves
(Serves 40 Guests)

\$400.00

Roasted Pork Shoulder

Crispy Pork Served with Molasses Glaze and Baked Rolls
(Serves 30 Guests)

\$240.00

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Tennessee Sour Mash Whiskey Ham

Glazed with Jack Daniels Honey Glaze, and Served with Fresh Baked Onion Rolls
(Serves 40 Guests)

\$240.00

Leg of Lamb

Served with Rosemary Au Jus, Fresh Baked Rolls
(Serves 25 Guests)

\$230.00

Plantain-Crusted Rack of Lamb

(Serves 4 Guests)

\$50.00

Rosemary Topped Round Roast Beef

Served with Fresh Baked Rolls, Fresh Horseradish, Dijon Mustard, Aioli and Au Jus
(Serves 100 Guests)

\$225.00

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XIII. Live Action Stations

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Live Action Stations

One Chef at \$100.00 per carving station, 50 persons Minimum

Pasta Station

Prepared to Order Pasta
Tomato, Carbonara and Pesto Sauces with a Combination of Vegetables,
Meats and Sea Food
\$12.00 per person

Breakfast Station

Chef preparing made to Order Eggs with your Combination of Vegetables, Cheeses and Meats
\$8.00 per person

Spanish Station

Chef preparing Paella with your choice of Meats or Seafood
\$18.00 per Person

Asian

Chef Stir Frying your combination of Rice, Meats, Vegetables and Seafood
\$20.00 per Person

Puerto Rican

Chef putting together fried green plantain bites with Chicken and Puerto Rican Cheese.
Salmorejo de Jueyes (Crab stew) inCups, Mini Shrimp kabobs, Fried Cubed Beef Tenderloins and Mahi
Mahi
\$15.00 per person

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Fritura Station

Frying Station with Turnovers, Alcapurrias, Piononos, Bacalaitos y Chicharrones de Pollo (fried chicken bites)

\$6.00 per person

Dessert Station – Only 250ppl or less

Chef Serving a Selection of Sweet Like, Catalan Creme, Coconut Custard Flan, Baked Alaska, Flambé Crêpes and Ice Creams

\$12.00 per person

Dessert Station #2

Chef Serving a Selection of Sweet Like, Catalan Creme, Coconut Custard Flan, Baked Alaska, Ice Cream with Banana Flambeé make with Capitan Morgan and Ice Creams

\$12.00 per person

Caesar Salad Station

Crisp Romaine Lettuce served with Caesar Dressing, Slice Black Olives, Garlic Croutons, Anchovies and Shaved Parmesan Cheese

\$8.00 per person

Tex –Mex Station

Chicken and Beef Fajitas with Sautéed Vegetables, Salsa Cruda, Guacamole, Sour Cream and Cheese, Pico de Gallo and Flour Tortillas

\$12.00 per person

Asopao Station

Puerto Rican Delicacy of Chicken, Shrimp or Pigeon Pea Soup

\$5.00 per person

\$7.00 per person with Shrimp

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Hot from the Barbie

One Chef at \$100.00 per carving station, 50 persons Minimum

Guavate BBQ

Salads

Mixed Greens Station with a Variety of Toppings
Cassava in Sauce Vinaigrette, Potato Salad, Elbow Pasta Salad

Hot

Boneless Pork Chops, Catalonia Sausage, Chicken Breast, Churrasco,
Steamed Rice, Red Kidney Beans, Boiled Green Bananas

Desserts

Vanilla Custard Flan, Tembleque, Swiss Roll (*Brazo Gitano*), Tres Leches

\$45.00 per person

The Independence BBQ

Salads

Mixed Greens Station with a Variety of Toppings,
Primavera Pasta Salad, German Potato Salad, Coleslaw

Hot

Baby Back Spareribs, All Beef Hamburgers, All Beef Hot Dogs,
Chicken Breast, Carnival Rice, Baked Beans, Corn on the Cob

Desserts

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Apple Pie, Triple Chocolate Cake,
Strawberry Short Cake, Key Lime Pie

\$42.00 per person

XIV. Themed Buffets

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Themed Buffets

Noche de San Juan

Cold

Mixed Greens Station with a Variety of Toppings,
Red Snapper in Souse Vinaigrette, Conch Salad
Peel and Eat Shrimp, Chayote Squash and Carrots Salad

Hot

Boneless Roasted Pork Shoulder, Churrasco with Chimichurri, Chicken Fricassee,
Fried Ripe Plantain, Steamed Rice, Red Kidney Beans

Desserts

Tembleque, Tres Leches,
Vanilla Custard Flan

\$35.00 per person

Mediterranean Buffet

Cold

Caesar Salad Station, Antipasto Salad, Artichoke Salad,
Tomato and Bufala Mozzarella Salad,
Sun Dried Tomato Tapenade,
Black Olive Tapenade,
Garlic Bread Display

Hot

Chicken Parmesan, Rosemary Lamb, Penne Pasta Primavera,

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Fettuccini, Alfredo Sauce, Marinara Sauce

Desserts

Tiramisu Cake and Amaretto Chocolate Cakes
Napoleon, Cannoli

\$40.00 per person

Cinco de Mayo Buffet

Cold

Mixed Greens Station with a Variety of Toppings,
Mexican Sea Food Ceviche,
Three Bean Salad,
Marinated Tomato and Avocado Salad

Hot

Marinated Chicken and Beef Fajitas with Sautéed Onions and Peppers,
Shredded Cheese, Fresh Salsa, Sour Cream and Guacamole,
Mexican Yellow Rice, Refried Beans,
Corn and Flour Tortillas

Desserts

Coconut Custard Flan, Tres Leches, Swiss Roll (*Brazo Gitano*)

\$30.00 per person

Piratas del Caribe Buffet

Cold

Mixed Greens Station with a Variety of Toppings,
Shrimp, Scallops and Artichoke Salad with Roasted Peppers,
Jicama, Carrots and Chayote Squash Salad,
Sliced Fresh Fruit

Hot

Mini Crab Cakes with Spiced Aioli,
Strip Loin of Beef with a Roasted Peppercorn Salsa,
Seared Mahi Mahi with Creole Sauce,

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Rice Pilaf,
Stir Fry Vegetables

Desserts

Chocolate Torte, Pineapple Barrilito Rum Cake, Coconut Custard Flan

\$55.00 per person

Christmas Menu 1

Hot

Roasted Pork Shoulder, Slow-roasted Turkey,
Rice with Pigeon Peas, Chorizo Rice
Pasteles, Ripe Plantains with Syrup, Blood Sausage (Morcillas)

Salads

A Variety of Green Lettuce with a Selection of Toppings and Dressings,
Green Bananas in Sauce Vinaigrette, Cassava in Mojo dressing, Potato Salad,
Elbow Salad

Dessert

Tres Leches, Tembleque,
Vanilla Custard Flan, Rice Pudding with Coconut,

\$55.00 per person

Christmas Menu 2

Hot

Boneless Pork Chops, Chicken Breast Roasted in Butter Garlic Sauce,
Rice with Pigeon Peas, White Rice, Seasoned Kidney Beans,
Pasteles, Blood Sausage (Morillas), Cassava in Mojo dressing

Salads

A Variety of Green Lettuce with a Selection of Toppings and Dressings,
Green Bananas in Sauce Vinaigrette, Potato Salad,
Chayote Squash Salad

Desserts

Papaya Sweets with Puerto Rican White Cheese,
Vanilla Custard Cake, Tembleque,
Tres Leches, Rice Pudding

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\$60.00 per person

Christmas Menu 3

Minimum 100 ppl.

Salads

A Variety of Green Lettuce with a Selection of Toppings and Dressings
Green Bananas in Sauce Vinaigrette
Red Snapper in Sauce Vinaigrette
Potato Salad
Chayote Squash and Carrot Salad
Fruit Salad

Hot

Whole Slow-Roasted Pig
Turkey Breast
Rice with Pigeon Peas, Vegetable Rice
Pasteles, Blood Sausage (Morillas), Boiled Green Bananas, Cassava in Mojo dressing

Dessert

Dulce de Papaya con Puerto Rican White Cheese
Tembleque
Vanilla Custard Flan
Rice Pudding

\$65.00 per person

Asopao

At Mid-night

Puerto Rican Delicacy of Pigeon Pea or Chicken Rice Soup

\$5.00 per person

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Thanksgiving Menus

Puertorriqueño

Salads

A Variety of Green Lettuce with a Selection of Toppings and Dressings,
Ensalada de coditos, Ensalada de papas, Amarillos en Almibar

Hot

Pavochón, Arroz con Gandules,
Batata Mameya asada, Hot Vegetables

Desserts

Pumpkin Pie, Vanilla Custard Cake

\$37.50 per person

Americano

Salads

Greens Lettuce, Potato Salad,
Macaroni and Ham Salad

Hot

Pavo Asado with Bread Stuffing
Sweet Potato hash, Cranberry Sauce, Yellow Rice,
Hot Vegetables

Desserts

Pumpkin Pie, New York Cheese Cake

\$37.50 per person

Contemporaneo

Salads

Ensalada de Tomate y Pepinillos
Ensalada de habichuelas
Ensalada verde

Hot

Pavo relleno de frutas y salsa Oporto,
Arroz con Nueces, Primavera Rice,
Vegetales Calientes

Desserts

Tres leches de Calabaza, Tiramisu Cake

\$37.50 per person

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XV. Reception Stations

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Reception Stations

One Chef required at \$100.00, up to 150 People
Prices are based on two hour reception.

Mar Chiquita

Conch Salad in Plantain Cups, Shrimp Ceviche
Individually Served Cod Serenata
Green Plantains in Souse Vinaigrette
\$15.00 per person

Mediterranean

Rotini, Penne Pasta and Cheese Tortellini
Mushroom Alfredo and Marinara Sauce
Topped with Chicken and Shrimp
Tomato and Fresh Buffalo Mozzarella Salad
\$18.00 per person

Oriental

Stir-fried Oriental Vegetable Fried Rice
Pork Wonton with Ponzu Sauce
Shrimp Egg Rolls
Chicken Saté Skewers with Peanut Sauce
\$15.00 per person

Tapas from Spain

Green Gazpacho with Avocado Salsa
Serrano Ham and Manchego Cheese Platter
Sautéed Spanish Chorizo with Onions and Spices
Meat Paella with Saffron Rice
\$21.00 per person

Spanish Paella

Make to order Paella with Sea Food and Meats with Saffron Rice
\$17.00 per person

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Del Campo

Caribbean Hummus with Plantain Chips
Beef Mini Piononos
Ham Croquettes
Corn Fritters and Mini Tarts
\$12.00 per person

Cinco de Mayo

Chicken and Beef Fajitas, Guacamole, Sour Cream, Shredded Cheese and Refried Beans
Yellow, Red and Blue Corn Tortillas, Pico de Gallo and Salsa
Shrimp and Avocado Salad, Flour Tortillas and Crustos
\$18.00 per person

Viva La France

Pâte Maison with Cumberland Sauce
Quail Eggs and Caviar in Garlic Toast
Sautéed Chicken in Morel Sauce
Chicken Galantine with Pistachios
Crème Cheeses from France with Baguette Toast
\$22.00 per person

La Hacienda

Carved Beef Tenderloin Au Jus
Turkey Breast with Bordelaise Sauce
Pork Tenderloin with Mango Chutney
Grilled Vegetables with Balsamic Reduction
\$26.00 per person

Wine and Cheese

A Selection of International Cheeses, Sliced Baguettes with Plum Sun Dried Tomato and Roasted Red
Pepper Tapenade and a Selection of International Wines
Market Price

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XVI. Hors D'oeuvres

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Hors D'oeuvres

Served Butler Style

Cold

Drunken Tequila Shrimp Shot

Served With Cocktail Tequila, Lemon in a Shot Glass

\$4.00 per piece

Shrimp Canapé

Shrimp Served in a Fork with Fruit Ragu

\$4.50 per piece

Goat Cheese Canapé with Sweet Peppers

Creamed Goat Cheese Garnished with Pepper Salad

Served in Endive Leaf

\$3.50 per piece

Caribbean Carpaccio

Beef Carpaccio Garnished with Papaya Relish

\$4.00 per piece

Salmon Roulade

Roulade of Salmon with a Mixture of Cream Cheese

Parsley, Cappers and Onions

\$3.50 per piece

California Sushi Rolls

Avocado, Crabsticks and Cucumber

\$3.50 per piece

Avocado Truffle

Serve in a Spoon with Pico De Gallo relish

\$3.50 per piece

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Hors D'oeuvres

Served Butler Style

Cold
(Continued)

Pineapple, Shrimp and Chorizo Brochette

Marinated Shrimp with Spicy Chorizo
Garnished with Grilled Pineapple

\$4.50 per piece

Salmon Tartar

Serve in Wonton Cup

\$4.00 per piece

Chicken and Avocado

Marinated Jerk Chicken Salad with Avocado
Served in a Herbed Garlic Crostini

\$3.00 per piece

Mnin Mofonguitos (FuFu)

Serve With Sour Crème and Caviar

\$4.50 per piece

Margarita Marinated Shrimp Salad

Served in Mini Tortilla

\$4.50 per piece

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Hors D'oeuvres

Butler Passed

Hot

Stuffed Fried Green Plantains

Fried Plantains with Hot Chicken Salad and Pico de Gallo

\$3.50 per piece

Sesame Chicken

Oriental Style Chicken Strips in Kabobs
Seasoned with Soy and Sesame Seed

\$3.50 per piece

Teriyaki Beef Kabobs

Grilled Tenderloin in Teriyaki Sauce

\$4.00 per piece

Lobster Wonton

Turnover in wonton skin, Stuffed With Lobster

\$4.50 per piece

Mini Chorizo Empanada

Turnover Filled with Sautéed Spanish Chorizo and Onions
Served with Sofrito Sauce

\$4.00 per piece

Coconut Shrimps

Shrimp Topped with Coconut

\$4.50 per piece

Scallop Wrapped in Bacon

Medium Size Scallops Marinated in Cilantro Oil
And Wrapped in Smoked Bacon

\$4.50 per piece

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Hors D'oeuvres

Butler Passed

Hot

Fried Puerto Rican Cheese

Served with Guava Sauce

\$3.00 per piece

Mini Piononos

Stuffed Ripe Plantain Fried in Tempura Batter

\$3.00 per piece

Quiche Lorraine

Cheese and Bacon Combination on a Pastry Cup

\$3.50 per piece

Mini Cordon Blue

Stuffed Chicken Breast with Ham and Cheese

\$3.50 per piece

Cinnamon Chicken Skewers

Chicken Breast Seasoned with a Dash of Cinnamon
and Guava BBQ Sauce

\$3.50 per piece

Puerto Rican Specialties

A Selection of Fritters: Turnovers, Alcapurrias
and Croquettes

\$3.00 per piece

Lamb Chops

Rosemary Lamb Chops with Cilantro Sauce

\$4.50 per piece

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XVII. Appetizers

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Appetizers

Cold

Sea Food Salpicón

Combination of Marinated Sea Food Served on a Radicchio Cup
\$12.00 per piece

Caribbean Shrimp Cocktail

Served with Calypso Sauce and Lemon Wedges
\$12.00 per piece

Cheese Platter

A Selection of Soft Cheese, Garnished with Fresh Fruit
\$8.00 per piece

Caribbean Hummus

Chick Pea Puree Served with Pico de Gallo and Plantain Chips
\$9.00 per piece

Hot

Crab Cakes

With Mango and Papaya Relish
\$8.00 per piece

Salmon Wellington

Salmon in Puff Pastry Dough Filled with Spinach, Cheese and Mushrooms
Served with Lemon and Garlic White Volute
\$10.00 per piece

Garlic Shrimp

Sautéed in Garlic Butter and Served on a Jumbo Plantain Chip
\$14.00 per piece

Asiago and Risotto Croquette

A Blend of Sun Dried Tomatoes, Garlic, Asiago Parmesan Cheese
\$9.00 per piece

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XVIII. Sit Down Dinner

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Sit Down Dinner

Our Dinner Service Includes:

Fresh Baked Rolls and Butter, Puerto Rican Premium Coffee and Decaffeinated, Tea and Spring Water.

Soups

Plantain Soup

Served with Shredded Fried Green Plantain

\$6.00 per piece

Chicken Consommé

With Julienne Vegetables

\$5.00 per piece

Pumpkin Soup

Garnished with Tomatoes, Onions and Cilantro

\$6.50 per piece

Cream of Taro Root & Pumpkin

Garnished with Cilantro

\$6.00 per piece

Mangospacho

Hailing from our town of Santa Isabel, this Mango Soup emulates Spanish Gazpacho Soup

\$5.50 per piece

Spanish Gazpacho

Cold Vegetables Blend with Croutons

\$6.00 per piece

Shrimp Vichyssoise

Classical Cold Potato and Leek Soup, Garnished with Grilled Shrimps

\$7.50 per piece

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Salads

Our Dinner Service Includes:

Fresh Baked Rolls and Butter, Puerto Rican Premium Coffee, Decaffeinated Coffee and Tea

Caribbean Caesar

Romaine Lettuce, Sheered Carrots, Julienne Plantain
Parmesan Cheese and Creamy Mango Dressing

\$8.00 per piece

Tomato and Fresh Mozzarella

A Stack of Tomato and Fresh Mozzarella, Tossed with Basil Leaves and Balsamic Vinaigrette

\$8.00 per piece

Mix Green

Mesclum Greens, Tomato Wedge, Red Onions, Cucumbers and Carrots
Dress with Cilantro Vinaigrette

\$7.00 per piece

Lobster and Shrimp

Marinated Lobster and Shrimp on a Bed of Greens, Tomatoes and Cucumber

\$12.00 per piece

Mediterranean

Baby Lettuce with Carrots, Purple Cabbage, Cherry Tomatoes, Walnuts, Goat Cheese
and Balsamic Vinaigrette

\$9.00 per piece

Calle del Cristo

Mixed Greens, Carrots, Cucumbers, Sliced Mushrooms, Orange Wedges, Crumbled Puerto Rican
Cheese, Green Plantain Chips and Passion Fruit Vinaigrette

\$8.00 per piece

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Entrée

Our Dinner service includes
Fresh Baked Rolls and Butter, Puerto Rican Premium Coffee, Decaffeinated Coffee and Tea

(Select One)

Poultry

Aibonito Chicken Breast

Filled with Ripe Plantain Mofongo, Fontina Cheese Sauce, Wrapped in Bacon, Served with Chorizo Rice and Hot Vegetables

\$35.00 per person

Grilled Chicken Breast

In Mushroom Volute
With Yellow Rice, Hot Vegetables

\$32.00 per person

Cornish Hen

Stuffed with Mashed Cassava, in Honey Truffle Glaze
Hot Vegetables

\$36.00 per person

Beef

“La Hacienda” Beef Tenderloin

Brown Mushroom Sauce, Served with Hot Vegetables,
Mashed Taro Root and Sweet Potato

\$39.00 per person

Churrasco

Beef Skirt Seasoned with Chimichurri Sauce
Hot Vegetables and Roasted Red Bliss Potatoes

\$29.00 per person

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Entrée

Beef (Continued)

Veal Churrasco

Served with Malanga Hash and Bordalise Sauce.

\$43.00 per person

Cordon Blue Veal Chop

Stuffed Veal Chop with Smoke Ham and Fontina Cheese
Herbed Soft Polenta and Vegetables

\$43.00 per person

Lamb Chops

Served with Tamarind Demi Glazed Sauce
Sweet Potato and Seasonal Vegetables

\$40.00 per person

Sea Food

Surf & Turf

6 oz. Grilled Petite Filet Mignon and Grilled Shrimps
Rum Demi Glazed and Lemon Butter Sauce
Avocado Mashed Potatoes and Hot Vegetables

\$47.00 per person

Atlantic Salmon Fillet

Grilled Salmon in Passion Fruit Beurre Blanc
Taro Root and Sweet Potato Duchesse and Hot Vegetables

\$32.00 per person

Caribbean Sea Mahi Mahi

Creole Sauce, Hot Vegetables and Yellow Rice

\$32.00 per person

Cajun Seared Swordfish Fillet

In Capers and Lemon Sauce
Served with Almond Onion Rice
Hot Vegetables

\$35.00 per person

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10% Late Charge Fee if guarantee increases during 72 working hours prior to the event.

The consumption of raw food is not recommended for your health.



Entrée

Sea Food (Continued)

Caribbean Lobster

10 oz. Caribbean Lobster Tail Served with Beurre Blanc Sauce
And Mashed Ripe Plantain

\$40.00 per person

With 6 oz. Filet Mignon

\$53.00 per person

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Desserts

New York Style Cheese Cake

Topped with Fresh Mango

\$7.00 per piece

Cheese Custard Flan

With Seasonal Berries

\$6.00 per piece

Chocolate Mousse

Served on a White Chocolate Shell
Fresh Berries, Sugar Cookie and Wiped Cream

\$9.50 per piece

Tres Leches Cheese Cake

\$6.50 per piece

Tiramisu

Espresso Infused Cake Laid with Mascarpone
Cheese and Wiped Cream

\$7.50 per piece

Three Layer Chocolate Cake with Berries

\$7.00 per piece

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Sorbets

Lemon

Mango

Mint

Raspberry

Passion Fruit

Guava/Pineapple

Rosemary Infused Zinfandel

\$5.00 per person

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XIX. Wine List

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Banquet Wine Selections

CHAMPAGNE & SPARKLING WINE

Segura Viuda Rose	\$36.00
Cristalino Brut	\$33.00
Prosecco Brut	\$36.00
Piper Heidsieck Brut	\$87.00

WHITE WINE

Veramonte Chardonnay	\$34.00
Krug Mondavi Chardonnay	\$34.00
Finca Del Mar Chardonnay	\$32.00
Sterling Chardonnay	\$42.00
Vega Sindoa Chardonnay	\$32.00
Alamos Chardonnay	\$34.00
Cavit Pinot Grigio	\$32.00
Valle De La Vega Rueda	\$32.00
Marquez De Vizhoja Albariño	\$32.00
Monteviña Pinot Grigio	\$32.00
Joseph Drouhin Chablis	\$51.00
Georges Duboeuf Pouilly Fuisse	\$51.00
Glen Ellen Sauvignon Blanc	\$32.00
Kendall Jackson Chardonnay	\$38.00

BLUSH WINE

Vendange White Zinfandel	\$32.00
Sutter Home White Zinfandel	\$32.00

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RED WINE

Sterling Cabernet	\$42.00
Veramonte Cabernet	\$34.00
Finca Del Mar Cabernet	\$32.00
Vega Sindoa Cabernet	\$32.00
Kendall Jackson Cabernet	\$44.00
Montecillo Crianza	\$38.00
Finca Del Mar Tempranillo	\$32.00
Sierra Cantabria Crianza	\$32.00
Fuente Espina Roble	\$32.00
Alamos Malbec	\$32.00
Stamps Shiraz	\$32.00
Estancia Pinot Noir	\$36.00
Veramonte Merlot	\$34.00
Krug Mondavi Merlot	\$34.00
Cavit Merlot	\$34.00
Chianti Classico Ruffino	\$34.00
Promis Gaja	\$55.00

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XX. Open Bar Menu

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Beverage Pricing 2006

HOST SPONSORED BAR	PER DRINK
Premium Cocktails	\$6.00
Super Premium Cocktails	\$7.00
Wine by the Glass	\$6.00
Medalla	\$3.00
Other Domestic & Imported Beers	\$5.00
Soft Drinks / Mineral Water	\$3.00
Cordials / Liqueurs	\$7.50
Blended Tropical Drinks	\$7.50
Fruit Punch	\$38.00 Per Gallon
Puerto Rico's Rum Punch	\$60.00 Per Gallon

- Premium Brand Cocktails (Finlandia, Dewars, VO, Jack Daniel's, Bacardi, Tanqueray Gin, Juarez Tequila).
- Super Premium Cocktails (Grey Goose Vodka, Dewars 12 years, Crown Royal, Bacardi 8 Year Old Rum, Bombay Sapphire Gin, José Cuervo).
- Prices are subject to 19% Service Charge for all Host Sponsored Bars.
- Charges are based on a per drink basis reflecting the actual number of drinks consumed. Our Bartenders utilize a 1-1/4 oz. jigger for standard drinks.
- One Bartender will be provided for every 75 guests at \$100.00 for the first three hours and \$20.00 for each additional hour. For each \$500.00 in revenue, Bartender charges will be waived.

HOSTED BY THE HOUR	PER PERSON
First Hour	\$15.00
Second Hour	\$12.00
Third Hour	\$ 8.00
Beer & Wine Only	
First Hour	\$13.00
Second Hour	\$11.00
Third Hour	\$ 8.00

- Charges for Hosted by the Hour Bars are per person, based on the guaranteed attendance with unlimited consumption for a specific length of time. Prices are subject to 19% Service Charge and 7% of Sales Tax.
- Hourly Bars include Premium Cocktails, Wine by the Glass, Domestic & Imported Beers, Soft Drinks and Mineral Waters. Bars by the hour do not include Blended Tropical Drinks, or Liqueurs.

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CASH BAR

Cocktails	
Wine by the Glass	
Medalla	
Local Beer	
Imported Beers	
Soft Drinks / Mineral Water	
Blended Tropical Drinks, Cordials / Liqueurs	

PER PERSON

\$7.00
\$7.50
\$3.00
\$5.00
\$6.00
\$3.75
\$8.00

- One Bartender will be provided for every 75 guests at \$100.00 for the first three hours and \$20.00 for each additional hour. For each \$500.00 in revenue, Bartender charges will be waived.
- Cash Bar price include Service charge.



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XXI. Liquor Menu

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Bottle Selection

Scotch

Chivas Regal	\$ 90.00
Black Label	\$ 90.00
Dewars White Label	\$ 80.00
Pinch	\$ 90.00
J&B	\$ 65.00
Johnny Walker Black	\$ 90.00
Johnny Walker Red	\$ 65.00
Cutty Sark	\$ 65.00
Glen Livet	\$ 95.00

Bourbon

Jack Daniel's	\$70.00
Wild Turkey	\$75.00
Makers Mark	\$75.00
Crown Royal	\$80.00
Canadian Club	\$60.00

Vodka

Finlandia	\$60.00
Absolut	\$60.00
Van Gough	\$60.00
Kettle One	\$90.00
Belvedere	\$90.00
Grey Goose	\$90.00

Cognacs & Brandies

Remy Martin VSOP	\$ 115.00
Duque de Alba	\$ 90.00
Lepanto	\$ 115.00

Tequila

José Cuervo Gold	\$ 60.00
José Cuervo Silver	\$ 55.00

Cordials

Cointreau	\$90.00
Amaretto Disarrono	\$75.00
Baileys Irish Cream	\$70.00
Grand Marnier	\$95.00
Frangelico	\$75.00
Sambuca	\$70.00
Kahlua	\$60.00
Licor 43	\$55.00
Midori	\$60.00
Peach Schnapps	\$55.00
Triple Sec	\$50.00

Rum

Don Q Cristal	\$45.00
Don Q Limon	\$45.00
Don Q Oro	\$45.00
Don Q Gran Añejo	\$150.00
Bacardi Silver	\$45.00
Bacardi Oro	\$45.00
Bacardi Limon	\$45.00

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