



Catering & Private Events

M E N U





CENTRO DE CONVENCIONES  
DE PUERTO RICO

*Pedro Roselló*

# A WARM WELCOME

to the Puerto Rico Convention Center where old style meets the new. We believe that every occasion should be extraordinary with a twist. Our talented team will partner with you to bring out the best that Puerto Rico has to offer. Our menus are simplified by using the freshest ingredients locally sourced. Our Executive Chef Mario Rivera will custom design a menu for your event.



## EXECUTIVE CHEF MARIO RIVERA

*“Awarded with the Culinary Achievement Award, and recognized with the Top Performance and Top Professional awards...”*



LEGENDS  
GLOBAL



**E**xecutive Chef Mario Rivera has 20 years of professional experience in culinary arts, high-volume VIP catering, haute cuisine, retail, food safety, and Back of House (BOH) operational management.

A Graduate from the Escuela Hotelera de Puerto Rico and educated by high-profile chefs from American, European, Indian, Oriental, and Latin American cuisines. Trained in all aspects of food service to include classic techniques and fine dining menu development. In addition, he is trained in financial analysis, nutrition, butchering meat, global cuisines, flavor development, and sauce and soup making. He has extensive experience in BOH and FHO management operating procedures and in coordinating menus with the purpose of satisfying the needs and exceeding the expectations of the clients. Graduated in the “Top 3” of the US Air Force and Navy Technical School class of 50+ cooks. Awarded with the Culinary Achievement Award and recognized with the Top Performance and Top Professional awards because of the rapid increase in customer satisfaction in the taste and quality of food. Over the past few years, Chef Rivera has focused on the benefits of healthy,

purposeful eating, helping clients understand how to better manage what they eat without following boring diets that don't work. He promotes this environmentally conscious process with farm-to-table menus using sustainable/environmentally safe resources to operate a business. Culinary and Marketing consulting experience in Washington DC, New York City and Texas. At the Pentagon, he was former US Secretary of Defense personal chef for two years. Responsible for the daily food production of the OSD Mess with a guest list that included the President of the United States, Vice President of the United States, Secretary of State, Members of Congress, international dignitaries, and VIP guests. Also worked as Chef at the World Bank in Washington DC.



# POLICIES & GUIDELINES

## EXCLUSIVITY

Puerto Rico Convention Center Catering, supported by Levy, is the exclusive provider of all food and beverage for the Puerto Rico Convention Center. No outside food or beverage permitted. All Food & Beverage prices are subject to change without prior notification.

## CATERING AGREEMENT

Signed copy of the Event Order Confirmation must be received no later than 30 days prior to the first day of services.

## GUARANTEES

For all F&B services a minimum of 35 people is required. If guarantee is less than 34 people, a \$5.00 surcharge per person will apply.

### 30 DAYS PRIOR TO EVENT

Menu selections and function details for all services.

### 14 BUSINESS DAYS PRIOR TO EVENT

Final submission for any additional services.

### 7 BUSINESS DAYS PRIOR TO EVENT

Final guarantee for any existing services for events.

### 72 BUSINESS HOURS PRIOR TO EVENT

Last minute requests or increases in attendance for any existing services, will apply a 25% fee based on product availability and labor.

## STANDARD PAYMENT PLAN

(Once the 20% Deposit has been paid from the estimated total for all services as per Event Order Confirmation)

6 Months Prior to Event – 20% estimated total

3 Months Prior to Event – 20% estimated total

1 Month Prior to Event – 40% remaining balance

## SERVICE TIMEFRAME

Catering services provided with a 3 hour timeframe, after which all products and equipment will be removed.

Services may be extended with applicable fees.

Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment.

For special events that do not have a pre-set service time a set-up fee may apply.

## BAR SERVICES

All events with alcoholic beverages require a certified bartender, provided by Levy.

Under some circumstances alcohol may be brought but must be 750 ml bottles and approved by the Sales & Catering Manager.

## CORKAGE

Wine & Champagne | \$35

Hard Liquor | \$40

## LINEN

All events that include food & beverage will be provided with complimentary white linen.

## SPECIAL DIETARY REQUIREMENTS

We will gladly assist in accommodating your dietary requests. Please speak with your Sales & Catering Personnel.

### ALLERGEN LEGEND

**GF** Gluten Free

**CD** Contains Dairy

**Soy** Contains Soy

**CE** Contains Egg

**V** Vegetarian

**SF** Contains Shellfish

**CN** Contains Nuts

**CA** Contains Alcohol

**VG** Vegan

**CS** Contains Seafood

**CP** Contains Peanuts

Special Menus or International Menus are available upon request.

All menu items can be modified from buffets to plated or Covid-friendly packaging for a "market price" surcharge. Ask your sales manager for details on current pricing.

# MENU SECTIONS

Breakfast at the  
Convention Center

7-9

10-13

All Day Nibbles  
& Bites

Cold Lunch Menu

14-16

17-19

Hors D'oeuvres

Choose Your Own 3 Course  
Lunch or Dinner  
Menu Package

20-27

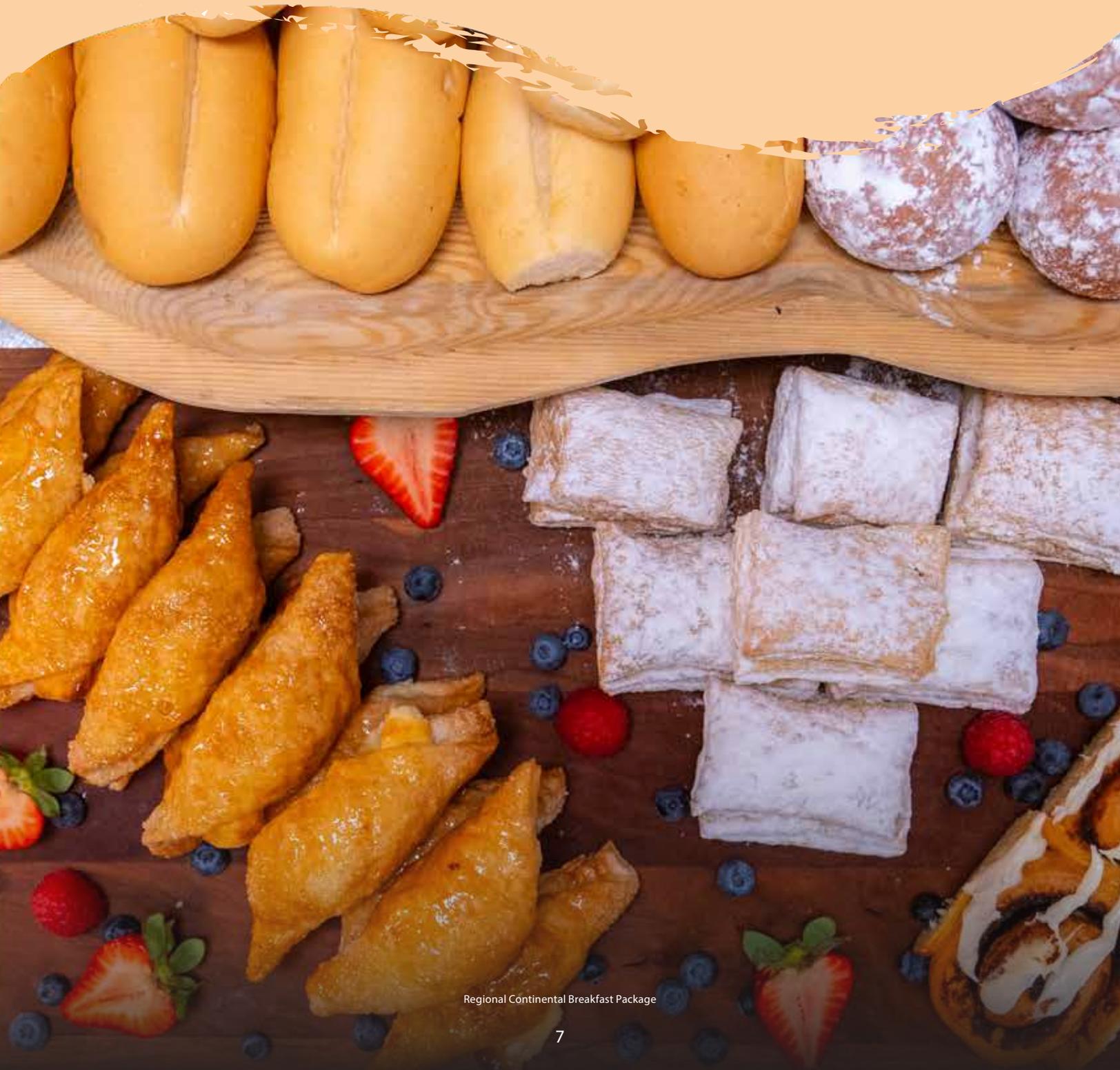
28-31

Special Events  
Station Menu

Refreshments & Bars

32-41

# Breakfast at the Convention Center



# Breakfast at the Convention Center



## Regional Continental Breakfast Package

**\$29**

per person

Cheese Pastries “Quesitos”, Guava Pastries, Powdered Sugar Mallorcas, Glazed Cinnamon Buns

3oz Seasonal Fresh Tropical Fruit Bowl

(Select 1)

Cornmeal | Cream of Wheat “Farina” | Oatmeal

Assorted Juices, Alto Grande Premium Coffee & Assorted Hot Teas



## Sunrise KETO Bar Package

**\$32**

per person

Strawberry, Blackberry, and Honey Dew Bowl

Lemon & Fresh Mint Greek Yogurt Parfait, with Dark Chocolate and Toasted Coconut

Cheddar Cheese, Gouda Cheese, Blue Cheese, Brazilian Nuts, and Strawberry Board

Garlic Herb Plum Tomato & Goat Cheese Gratin

Smoked Salmon, Roasted Turkey Breast, Spanish Chorizo, and Kalamata Olive Tray

Boiled Cage-Free Eggs, Fresh Loaded Guacamole

## Hot Breakfast Package

*Water & Juices are included in this package.*

Plated

**\$37**

per person

Buffet

**\$35**

per person

(select 4)

Scrambled Eggs | Scrambled Eggs Whites

Scrambled Eggs & Cheese | Scrambled Tofu **VG**

Diced Potato Home Fries **VG** | Hash Brown Patties **VG**

Tater Tots **V** | Shredded Hash Browns & Onions **V**

Applewood Smoked Bacon (3) | Turkey Bacon (3)

Pork Sausage Link (3) | Pork Sausage Patty (2)

Vegan Sausage Patty (2)

Blueberry Pancakes (2) | Chocolate Chip Pancakes (2)

Vanilla Pancakes (2) | Brioche French Toast (2)

Honey Biscuits | Diced Fruit Salad

Cornmeal | Oatmeal | Cream of Wheat “Farina”

Cream of Cornstarch “Maizena”

**Add \$3**



## Hot Breakfast Munchies

2 pieces per person

\$17

per person

(Select 5)

Pastrami Egg & Cheese "Bocadillo"

Not-So Little Cuban Sandwich in Local "Criollo" Bread

Traditional Cured Ham, Fried Egg and American Cheese on Local "Sobao" Bread

Applewood Bacon, Fried Egg, and Cheddar on Southern Style Biscuit

Spanish Chorizo & Manchego Grilled Cheese Sandwich

Traditional Spanish Tortilla



Sweet Plantain & Three Meat Mini Tortilla

Bacon Cheddar & Green Onion Frittata

Turkey Bacon, Scrambled Egg Whites, and Provolone on Southern Biscuit

The Carnivore Burrito with Cheese (*includes Skirt Steak, Chicken, Ham*)

Quiche Florentine



Mexican Chorizo, Scrambled Eggs, and Jack Cheese Soft Tacos

Buttermilk Fried Chicken & Tater Tot Hash



Potato Peppers Onion Taco with Nut-Cheese



Mushroom Spinach Avocado Quesadilla & Salsa



Want more out of your breakfast experience?

Ask about custom-built menus to fit your needs.

## A la Carte Breakfast Items

Granola Bars

\$3.50 each

Whole Fruit

\$4 each

Yogurt Cups

\$5 each

Fruit Tarts

\$5 each

Fresh Tropical

Fruit Cup (4oz)

\$5.50 each

Blueberry Parfaits

\$7 each

Mini Cheese

Pastries "Quesitos"

\$33 per dozen

Mini Guava

Pastries "Quesitos"

\$36 per dozen

Powdered Sugar

Mallorcas & Jellies

\$33 per dozen

Buttery

Croissants & Jellies

\$33 per dozen

Mini Chocolate  
Croissants & Jellies

\$36 per dozen

Assorted  
Bagels & Spreads

\$32 per dozen

Assorted  
5oz Muffins

\$36 per dozen

Pork Sausage Links

\$3.50 per person

Locally Sourced Turnovers  
(*Chicken, Beef, Pizza*)

\$5 each

Applewood Bacon

\$4.75 per person

Sausage Patty

\$4.75 per person

Plant Based

Chorizo Sausage Patty

\$4.75 per person

Ranchero Home Fries

\$4.75 per person

Spanish Style  
Tofu Scramble

\$5 per person

Coconut Milk Oatmeal

\$5.50 per person

Almond Milk  
Cream of Wheat "Farina"

\$5.50 per person

Fresh Sliced Fruit  
Platter (3oz)

\$8 per person

Mallorca French Toast  
& Maple Syrup

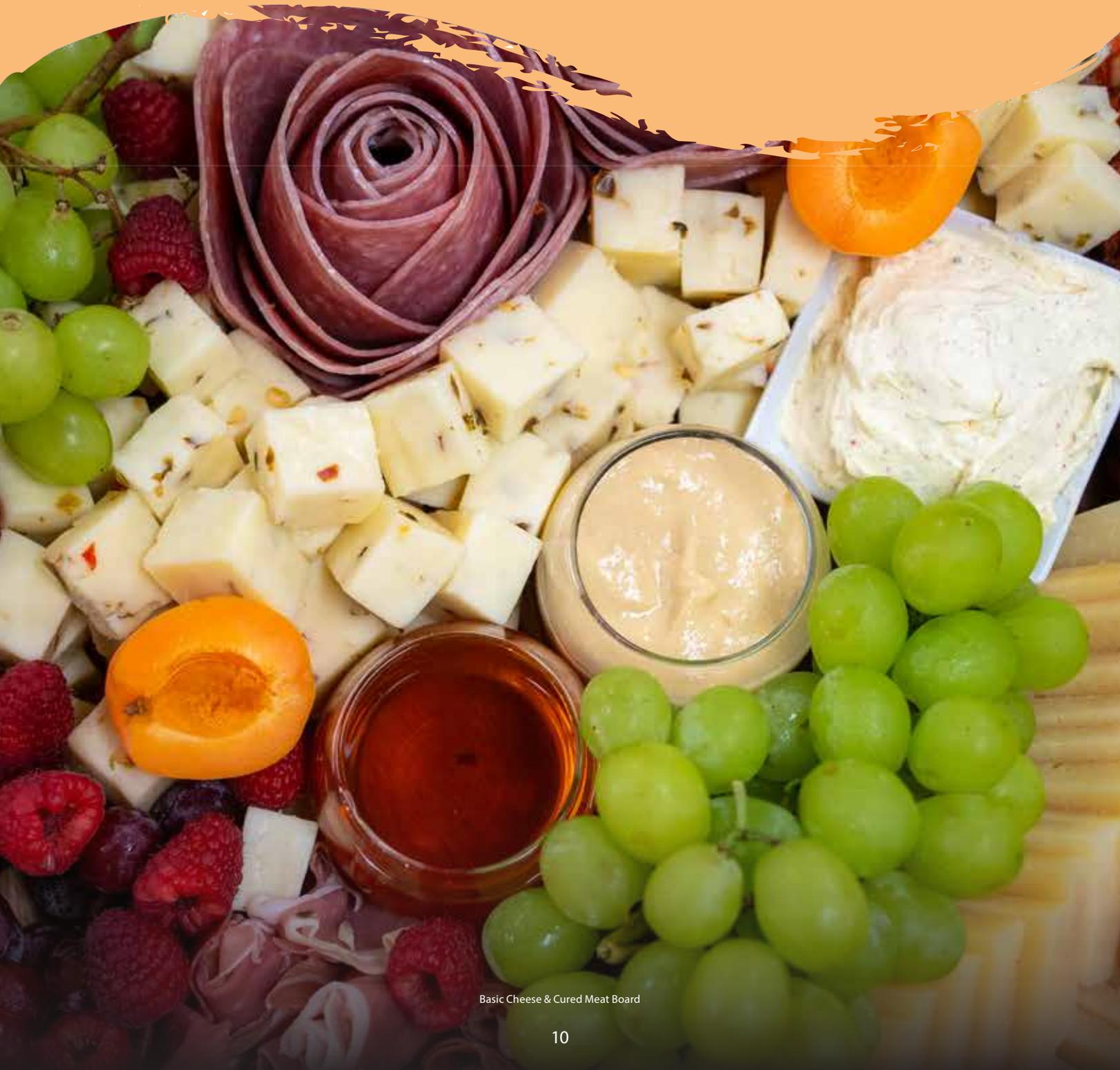
\$10 per person

Bagels & Lox

\$18 per person

23% of Facility Fee and 7% or 11.5% of Sales Tax will be added

# All Day Nibbles & Bites



Basic Cheese & Cured Meat Board

# All Day Nibbles & Bites

AM/PM Break Menu

## Tea Sandwiches

4 pieces per person

\$17

per person

(select 3)

Turkey, Dijon & Provolone Cheese  
on Multi-Grain Bread CD

Ham & Pimento Cheese Pinwheel CD

Tuna Salad on Wheat Bread CD

Egg Salad on Wheat Bread CD

Falafel Slider & Raita V

Three Meat Sandwich in Local Bread *"Tripletta"*

Smoked Salmon & Cream Cheese  
on Melba Toast CD CS

Roasted Vegetable Muffaletta VG

Prosciutto, Tomato & Pesto on Ciabatta Bun CD

## Mini Sandwiches

2 pieces per person

\$15

per person

(select 3)

BLT & Cheddar Cheese on Wheat Roll

Turkey Caprese on Ciabatta Bun

*"Media Noche"* Sandwich

Ham & Cheese Sandwich in Local Bread

Tuna Salad on Wheat Bread

Cuban Sandwich

Salami & Roasted Peppers Mini Sub

Sliders & Sweet BBQ Chips

2 pieces per person

\$14

per person

(select 3)

Pastrami Sandwich with Swiss Cheese  
with Potato Sticks

Cuban Sandwich with Fried Egg

BBQ Pulled Pork on Kaiser Roll

Buttermilk Fried Chicken & Pickles  
on Potato Bread

Cheeseburger & Onion Ring

Chicken Slider & Swiss Cheese

BBQ Pulled Jackfruit VG

Plant-based Classic Slider (LTO) VG

Tea Sandwiches  
Ham & Pimento Cheese Pinwheel



## A la Carte Meeting Snacks

Bagged Chips GF  
\$4 each

Bagged Popcorn GF  
\$4 each

Bagged Mini Pretzels  
\$3.50 each

Chex-Mix Cup GF  
\$3.50 each

Bagged Plantain Chips *"Platanutres"* GF  
\$3.75 each

Bagged Taro Root *"Vianda"* Chips GF  
\$3.75 each

Bagged Trail Mix  
\$3.50 each

Bagged Flavored Almonds  
\$4 each

Bagged Flavored Pistachios  
\$4 each

Whole Fruit  
\$3.50 each

Diced Fresh Fruit Cup  
\$5.75 each

Keto Berry Cup  
\$7.50 each

23% of Facility Fee and 7% or 11.5% of Sales Tax will be added



### Mediterranean Vegetarian Mezze

*Includes Spiced Fried Pita Chips*

\$16

per person

(Select 5)

- Roasted Zucchini & Garlic | Roasted Eggplant & Onions | Kalamata Olives | Marinated Mushrooms
- Grilled Asparagus & Pickled Onions | Toasted Garbanzo & Piquillo Salad | Sumac Spiced Cucumber Salad
- Tzatziki Dip | Roasted Garlic Hummus | Cauliflower Hummus

### Veggie Mit Banchan Table

*Korean style small dishes that consist of rice, pickled veggies, fermented veggies or simply marinated veggies.*

***This menu requires orders to be placed a week in advance for proper ingredient preparation.***

\$27

per person

- Kimchi | Gochujang Cucumber Salad | Eggplant Gaji-Namul
- Scallion & Peanut Rice Salad | Spicy Fried Rice Salad | Sesame Spinach Banchan
- Garlic Green Beans | Baby Potato Jorim | Stir-Fried Zucchini Salad | Sprout Salad
- Leaf Lettuce | Fried Tofu Kalbi

Add 3oz Protein

Chicken

\$5

each

Steak

\$5

each

Ahi Tuna

\$6

each



### Muchos Nachos Bar

\$14

per person

- Corn Tortilla Chips | Plantain Strips | Fresh Guacamole | Fire Roasted Red Salsa | "Pico de Gallo"
- Green Salsa | Lime Crema | Pickled Jalapeños | Spiced Cheese with Meat

Add 3oz Protein

Fajita Chicken

\$5

each

"Carne Asada"

\$5

each



### Basic Cheese & Cured Meat Board

\$16

per person

- Aged Cheddar Cheese | Swiss Cheese | Smoked Gouda Cheese | Pepper Jack Cheese | Genoa Salami
- Black Forest Ham | Smoked Turkey Breast | Red Seedless Grapes | Water Crackers



### Assorted Cookies

\$32

per dozen

Chocolate Chip | Oatmeal Raisin | Cinnamon Sugar | Macadamia  
Double Chocolate | Peanut Butter | Confetti



### Sweets & Treats

\$38

per dozen

(select 3)

Fudge Brownie Squares | Chocolate M&M Blondie | Snickerdoodle Squares  
Mango Chocolate Cheesecake Bites | Lemon Blueberry Cheesecake  
Key Lime Tartlet | Mini "Churros" & Unicorn Whip Cream  
Chocolate Dipped Coconut Macaroons "Besitos de Coco" | Cinnamon Sugar Pretzel Bites

### Premium Selections

Vanilla Bean Éclair

\$40

per dozen

Mango Passion Fruit Eclairs

\$40

per dozen

Espresso Eclairs

\$40

per dozen

Homemade Italian Napoleon Tray

\$40

per dozen

Assorted French Macaroons

\$43

per dozen



Sweets & Treats  
Key Lime Tartlet



Sweets & Treats  
Assorted French Macaroons

### Build Your Own Veggie Snack



*This station can be served in wood boards, individual cups, or in to-go containers.  
Veggie options will be limited to 7 seasonal items per individual container when the pre-portion option is*

Select 7

Select All

\$14

per person

\$31

per person

Baby Carrots | Celery Sticks | Zucchini Batons | Grape Tomato Mix | Radish Halves  
Grilled Broccoli Spears | Roasted Cauliflower | Blanched Baby Beets  
Baby Bell Peppers | Grilled Chimichurri Red Onion Rings | Baby Cucumber Halves  
Red Seedless Grapes | Fresno Pepper Scoops | Grilled Jumbo Asparagus  
Dill Pickle Spears | Kalamata Olives  
French Baguette Garlic Toast | Baked Pita Chips

Ranch Dressing | Blue Cheese Dressing | Hummus | Pesto | Cucumber Greek Yogurt

23% of Facility Fee and 7% or 11.5% of Sales Tax will be added

# Cold Lunch Menu



Sandwiches & Wraps  
Turkey BLT & Turkey Club on Wheat Roll

## Cold Lunch Menu

Water or Soft Drinks, Chips and Whole Fruit are included in these packages.

Buffet

\$35

per person

Boxed

\$38

per person

### Fresh Market Salads

Dressings, Vinaigrettes & Croutons served on the side.

#### Grilled Skirt Steak Salad with Avocado



Mojo Grilled Skirt Steak, Romaine Lettuce, Iceberg Lettuce, Shredded Carrots, Cherry Tomatoes, Charred Corn, Julienne Peppers, Grilled Yellow Onions, Chopped Fresh Mangoes, Micro Cilantro, Lime Avocado Mash, House One Island Dressing (2oz)

#### Applewood Bacon Cobb Salad



Chopped Iceberg Lettuce, Shredded Carrots, Applewood Bacon, Diced Turkey Breast, Diced Fresh Eggs Diced Red Onions, Hothouse Cucumber, Grape Tomatoes, Shredded Cheddar Cheese, Blue Cheese, Chunky Fresh Avocado, Ranch Dressing (2oz)

#### Edamame Tex-Mex Basmati Rice Salad



Roasted Edamame, Steamed Basmati Rice, Grilled Peppers & Onions, Scallions, Cilantro, Charred Corn, Grape Tomatoes, Black Beans, Micro Sunflower, Fried Tortilla Strips, Green Goddess Vinaigrette (2oz)

#### Kalbi Salmon Salad



Baby Spinach, Shredded Cabbage, Shredded Carrots, Grape Tomatoes, Shaved Red Onions, Sliced Cucumbers, Julienne Bell Peppers, Toasted Peanuts, Chopped Scallions, Micro Daikon, Black Sesame Seeds, Fried Onions, Kalbi Dressing (2oz)

#### Toasted Chickpea Greek Salad



Mesclun Greens, Arugula, Romaine Hearts, Toasted Tahini Chickpeas, Kalamata Olives, Red Onions, Grape Tomatoes, Diced Cucumbers, Sweet Drop Peppers, Pepperoncini Pepper, Oregano Seasoned Feta Cheese, Red Wine Vinaigrette (2oz)

#### Grilled Chicken Caesar Salad



Romaine Hearts, Herb Grilled Chicken Breast, Shredded Parmesan Cheese, Kalamata Olives, Grape Tomatoes, Herb Croutons, Caesar Dressing (2oz)

### Sandwiches & Wraps

Gluten-Free breads and Dairy-Free Cheeses are available upon

#### "Medianoche" Sandwich



Caribbean Style Roasted Pork, Premium Deli Ham, Aged Swiss Cheese, Caramelized Onion Dijonnaise, and Sweet Pickles on a Sweet Egg Loaf

#### The Rican Grinder Sandwich "Tripleta"



Garlic Mojo Style Pulled Pork, Roasted Turkey Breast, Crispy Applewood Bacon, Cheddar Cheese, Griddled Onion Rings, Shredded Lettuce, Sliced Tomatoes, One Island Sauce on Local Bread

#### Latin Chicken Salad on

Powdered Sugar Mallorca



Pulled Chimichurri Grilled Chipotle Chicken Salad, Sliced Cheddar Cheese, Chopped Green Onions & Lime Avocado Spread, Plum Tomatoes and Butter Lettuce on a Powdered Mallorca

#### Pastrami on Ciabatta



Premium Brisket Pastrami, Colby Jack Cheese, Cream Cheese Horseradish Spread, Plum Tomatoes, and Romaine Hearts on Ciabatta Bun

Ham & Brie Croissant CD CE  
 Black Forest Ham, Sliced Brie Cheese, Baby Arugula, Sliced Plum Tomatoes, Thyme Dijonnaise, on a Freshly Baked Croissant

Kalbi Skirt Steak Wrap CS Soy CN CP  
 Grilled Kalbi Skirt Steak, Baby Spinach, Shaved Red Onions, Hothouse Cucumber, Shredded Carrots, Roasted Peppers, Micro Daikon, Toasted Peanuts all tossed with Kalbi Sesame Dressing, wrapped on a Wheat Tortilla

Grilled Fajita Style Vegetable Wrap V  
 Peppers, Onions, Romaine, Zucchini with Cotija Cheese

Greek Vegan Meat Kofta Wrap VG  
 Oregano & Kalamata Olive Vegan Meat Kofta, Baby Spinach, Red Onions, Shredded Carrots, Hummus, Cucumbers, wrapped in a Sun-Dried Tomato Tortilla

Turkey Club on Wheat Roll CD  
 Shaved Roast Turkey, Applewood Smoked Bacon, Smoked Gouda Cheese, Shredded Lettuce, Plum Tomatoes, and One Island Sauce, on Wheat Baguette

Grilled Chicken Caesar Wrap CD CS  
 Pesto Marinated Grilled Chicken Breast, Chopped Romaine Hearts, Grated Parmesan Cheese, Crispy Fried Tortilla Strips, tossed in Caesar Dressing, wrapped in a Flour Tortilla

Fried Tofu Tod Wrap VG  
 Fried Tofu, Baby Spinach, Micro Daikon, Mushrooms, Carrots, Onions with Sweet Chili Sauce

Add Ons

CD  
 Macaroni Salad  
 \$5  
 per person

GF CD  
 Southern Cole Slaw  
 \$5  
 per person

GF CD  
 Potato Salad  
 \$5  
 per person

GF VG  
 Legume Salad  
 "Ensalada de Granos"  
 \$5  
 per person

Sandwiches & Wraps  
 Kalbi Skirt Steak Wrap



Fresh Market Salads  
 Edamame Tex-Mex Basmati Rice Salad



23% of Facility Fee and 7% or 11.5% of Sales Tax will be added

# Hors D'oeuvres



Turnovers & Fritters

Mini Vegetable Fritters "Alcapurrias" with Mayoketchup & Mini Beef Fritters "Alcapurrias" with Mayoketchup

Croquettes, Stuffed & Bites

Plant based "Picadillo" Stuffed Mushroom Cap with Rustic Chopped "Chimichurri"

Sausages & Grilled Meats

Tomato "Chimichurri" Grilled Lamb Chops

# Hors D'oeuvres

Hot items includes dip-in sauces

## Croquettes, Stuffed & Bites

CE

Ham Croquettes  
with Garlic Aioli  
\$4 each

CS CE

Codfish Croquettes  
with Garlic Aioli  
\$4 each

CD CE

Mini Stuffed Cheese  
Potato Balls  
\$4 each

CE

Criolla Sauced  
Meatballs  
\$4 each

CD CE

Mini Stuffed Potato Balls with  
Meat & Cheese  
\$5 each

GF CD

Corn Balls with Potato  
Cheese, Mayoketchup  
\$5 each

CD CE

Mini Cordon Bleu with  
Roasted Onion Aioli  
\$5 each

VG

Falafel Bites with Sundried  
Tomato Oil  
\$5 each

GF VG

Plant based **"Picadillo"** Stuffed  
Mushroom Cap with Rustic Chopped  
**"Chimichurri"**  
\$5 each

## Turnovers & Fritters

CD

Mini Chicken Turnovers  
\$4 each

CD

Mini Beef Turnovers  
\$4 each

V CD

Mini Pizza Turnovers  
\$4 each

GF VG

Mini Vegetable Fritters  
**"Alcapurrias"**, Mayoketchup  
\$4 each

GF

Mini Beef Fritters  
**"Alcapurrias"**, Mayoketchup  
\$5 each

GF CD

Corn Stick Fritters,  
Mayoketchup  
\$5 each

CS

Beer Batter Conch Fritters & One  
Island Sauce  
\$6 each

CD CS

Medalla© Codfish Fritters  
**"Bacalaitos"** with Cilantro  
One Island  
\$6 each

## Sausages & Grilled Meats

CD

Grilled Chicken & Black Bean  
Quesadillas with Local Asadero Cheese,  
Lime Crema  
\$5 each

GF CD

Blood Sausage **"Morcilla"**,  
**"Picadillo"** Stuffed Baby  
Mushroom & Cheddar Cheese  
\$5 each

GF

Locally Sourced Chicken Sausage Stuffed  
Mushroom Cap, topped with Pickled Red  
Onions  
\$5 each

CD CE

Locally Sourced Sausages Kolaches &  
Honey Dijon Sauce  
\$5 each

CD

Pigs in a Blanket  
\$5 each

GF

Tomato **"Chimichurri"**  
Grilled Lamb Chops  
\$8 each

Skewers  
& Satay

GF

Kan-Kan "Pork belly" Skewers with  
Chopped Cilantro Tamarind Glaze

\$5 each

GF Soy

Teriyaki Chicken Satay,  
Black Sesame Seeds, Scallion

\$5 each

GF

Mini Chicken Skewers with  
Chopped Cilantro "**Ají Dulce**" BBQ Sauce

\$5 each

GF

Mini Skirt Steak Skewers  
with "**Chimichurri**" Steak Sauce

\$6 each

GF V CD

Tomato Mozzarella & Kalamata Olive  
Skewers, Pesto Oil, Balsamic Reduction

\$5 each

GF SF

Lemon Pepper Shrimp Skewers  
with "**Ají Dulce**" BBQ Sauce

\$6 each

Soy CN CP

Thai Coconut Chicken Satay  
with Toasted Peanuts  
and Chopped Cilantro

\$6 each

Salads &  
Ceviche

GF CS

Regional Red Snapper  
& Avocado Ceviche

\$6 each

GF CS

Greek Style Grilled Baby  
Octopus Salad

\$6 each

GF CS

Conch "**Carrucho**" Salad  
topped with Scallions

\$6 each

GF SF

Caribbean Style Shrimp Salad  
Topped with Cilantro

\$6 each

Bowls  
& Cups

GF

Guava Pulled Chicken in Green Plantain Bowl "**Tostón**",  
topped with Pickled Red Onions

\$6 each

GF

Picadillo "Yucca" Bowls topped with Potato Cheese, Fried  
Onions and One Island Sauce

\$6 each

GF SF

Shrimp Creole Pana Cups topped  
with Micro Cilantro

\$6 each

GF CS

Salmon Poke Bowl  
with Tobiko & Rice Sticks

\$7 each

Marmalade,  
Tartar &  
Risotto

V CD CE

Mushroom Risotto Arancini,  
Chive Truffle Horseradish Aioli

\$5 each

CD CE

Carbonara Style Risotto Arancini, Black  
Pepper & Zest Aioli

\$5 each

CS CN

Coconut Shrimp  
and Citrus Marmalade

\$5 each

CS Soy

Ahi Tuna & Avocado Tartar on  
Rice Cracker, Yum-Yum Sauce  
and Micro Daikon

\$8 each

Choose your own 3 Course

# Lunch or Dinner

## Menu Package



Beef, Pork and Lamb  
Pork Loin Stuffed with "Trifongo" and served with Criolla Sauce

Choose your own 3 Course  
**Lunch or Dinner**  
Menu Package

Plated Meal or Buffet

Select 1 Soup or Salad, 1 Protein with your option of Starch and Vegetable, and 1 Dessert.  
All Main Courses include Water, Butter and Dinner Rolls.

1

**Soup or Salad**

(Select 1)

House Garden Salad with Balsamic Vinaigrette

GF VG

Traditional Caesar Salad

CD CS

Greek Salad

GF V CD

Italian Panzanella Salad

V

Cream of Broccoli

GF V CD

French Onion Soup

GF

Traditional Pigeon Peas "Asopao"

GF VG

Pigeon Peas "Asopao" with Ham

GF

Chicken "Asopao"

GF

Plantain Soup

GF VG

Loaded Potato & Corn Chowder

CD

Vianda Potage

GF CD

Traditional Stew "Sancocho"

GF

*Buffet Only*

Vegetable Stew "Sancocho"

GF VG

*Buffet Only*

Galician Broth "Caldo Gallego"

GF

*Buffet Only*



Photo by Dan Gold (Unsplash)

23% of Facility Fee and 7% or 11.5% of Sales Tax will be added

# 2

## Protein

(Select 1)

### Poultry

Buffet

\$45

per person

Plated

\$48

per person

Sundried Tomato & Mozzarella Stuffed Chicken GF CD  
Slow-Roasted stuffed Chicken Breast with Sun-Dried Tomatoes, Spinach, and Fresh Motz

Herb Chicken Parmesan & Fresh Marinara GF CD  
Pesto Marinated Chicken baked in Pomodoro Sauce, topped with a Ricotta 3 Cheese Blend and Pesto Oil

Pan Seared Chimichurri Chicken Breast GF  
Seared Citrus Chimichurri Free-Range Chicken Breast, chopped Fresh Herb Pan Jus

Chicken Breast "a la Criolla" GF  
Braised Sofrito marinated Free-Range Chicken, smothered in an Onion & Bell Pepper Creole Sauce

Lemon Butter Seared Chicken Breast GF CD  
Butter Seared Free-Range Chicken Breast, with Lemon Pepper Cream

Pan Roasted Chicken Marsala GF CD  
Cornmeal crusted Free-Range Chicken Escalopes, in a Marsala Mushroom Sauce and Italian Herbs

Pionono Chicken Scaloppine CD CE  
Tenderized Free-Range Chicken, stuffed with our Regional Style Mashed Plantain & Potato Cheese Filling

Add \$4

Serrano Ham Chicken Saltimbocca GF CD  
Baked Free-Range Chicken Cutlet, topped with Serrano Ham, chopped Oregano & melted Tetilla Cheese

Add \$4

"Yucca" & Cheddar Cheese Crusted Chicken Breast GF CD  
Slow-Roasted Free-Range Chicken, crusted with Fried Mashed Yuca with Garlic and Cheddar Cheese

Add \$6

"Mofongo" & Serrano Ham Stuffed Chicken GF  
Wrapped in Applewood Bacon  
Slow Roasted Free-Range Chicken Stuffed with Crispy Serrano Ham Mofongo, Wrapped in Applewood Bacon

(Up to 500 people)

Add \$12

### Beef, Pork and Lamb

"Bistec Encebollado" with Chopped Local Herbs GF  
Puerto Rican Angus Cubed Steak, braised with Spices, Oregano, Vinegar and Onions

Buffet

\$39

per person

Plated

\$42

per person

Puerto Rican Style Sirloin Beef & Potato Stew GF  
Braised Angus Beef Chunks with Potatoes, Carrots, Peppers and Onions

Buffet

\$39

per person

Plated

\$42

per person

Puerto Rican Country Fried  
Steak "a la Criolla"

CD CE

Traditional Cracker Breadcrumb crusted Fried  
Beef Steak

Buffet

\$42

per person

Plated

\$44

per person

Brisket "Ropa Vieja" with Fire  
Roasted Red Peppers

GF

Sofrito Marinated Angus Brisket, braised for 12  
Hours with Garlic, Peppers, Onions and Regional  
Spices

Buffet

\$43

per person

Plated

\$46

per person

Traditional Pork Pernil &  
Onion "Escabeche"

GF

Puerto Rican Style Pork Shoulder Roast, pulled & tossed  
with our Cider Onion Cilantro "Escabeche"

Buffet

\$44

per person

Plated

\$45

per person

Dijon & Herb Roasted Pork Loin with Cipollini Onion &  
Baby Bella Mushroom Gravy

GF CD

Dijon and Thyme marinated Pork Loin Medallion,  
smothered in a Mushroom and Onion Gravy

Buffet

\$44

per person

Plated

\$48

per person

Pan-Fried Boneless Pork Chop  
with Fried Yellow Onion Petals

GF CD

Thick-Cut Pork Chop marinated in a Buttermilk "Sofrito",  
pan-fried in Butter and topped with Fried Onion Petals

Buffet

\$46

per person

Plated

\$49

per person

Bavette Steak with "Chimichurri"  
Griddled Onions

GF

Churrasqueria Style Grilled Steak, paired with  
House Chimichurri and Grilled Yellow Onion  
Rings

Buffet

\$50

per person

Plated

\$52

per person

Flap Sirloin Steak au  
Poivre with Frizzled Shallots

GF CD CA

Seared Pink Peppercorn crusted Sirloin Steak, paired with a  
Cognac Cream Sauce

Buffet

\$52

per person

Plated

\$54

per person

Pork Loin Stuffed with "Trifongo", served  
with Criolla Sauce

GF

Herb marinated Pork Loin Roll, stuffed with Fried Plantains  
mashed with Garlic Mojo, served with Regional Sauce

Buffet

\$50

per person  
(Up to 500 people)

Plated

\$54

per person  
(Up to 500 people)

Peruvian Style  
Pepper Steak "Lomo Saltado"

GF Soy

Grilled Ginger Garlic Soy marinated Steak, carved and tossed  
with Peppers, Onions and Fried Potatoes

Buffet

\$57

per person

Plated

\$59

per person

Seared Togarashi Spiced Petit Beef  
Tenderloin & Pickled Shallots

GF CS

Japanese Style Mild Chili Spiced Filet Mignon, topped with  
Rice Vinegar Pickled Shallots

Buffet

\$59

per person

Plated

\$63

per person

Grilled Prime Skirt Steak,  
served with Rustic "Chimichurri"

GF

Grilled Prime Beef Skirt Steak, served with our favorite  
"Chimichurri Mojo"

Buffet

\$61

per person

Plated

\$63

per person

Regional Style Beef Fricassee of Short-Ribs with  
Pee-Wee Potatoes

GF

Puerto Rican Style Beef Stew using boneless Short-Rib and Tiny  
Marble Potatoes

Buffet

\$61

per person

Plated

\$65

per person

Coffee Spiced Slow-Roasted  
Beef Tenderloin Medallions GF

Coffee Spice rubbed Prime Beef Tenderloin, flash-aged, slowly roasted to your preferred doneness

Buffet

\$63

per person

Plated

\$65

per person

Roasted Sofrito Prime Lamb Chops  
with Tamarind Demi Glaze & Mint Chimi Oil GF  
Regional Style High-Heat roasted Lamb Racks, carved and drenched in our Signature Tamarind Demi, and drizzled with Citrus Cilantro Infused Extra Virgin Olive Oil

Buffet

\$70

per person

Plated

\$74

per person

"Pionono" Style Filet  
Mignon with Creole Royal Sauce CD CE

Seared Filet Mignon wrapped in Sweet Plantain and breaded with a Panko Potato Cheese Mix

Plated

\$74

per person  
(Up to 500 people)

Puerto Rican Prime Beef Wellington CD CE  
Puff Pastry wrapped Grilled Achiote "Chimichurri" Prime Beef with Fried Onion "Mofongo" and Manchego Cream Sauce

Buffet

\$78

per person  
(Up to 500 people)

Plated

\$82

per person  
(Up to 500 people)

## Seafood

Red Snapper Veracruz GF CS

Pan-Seared Caribbean Red Snapper Fillet, with a Tomato, Onion, White Wine, Garlic, and Caper Sauce

Buffet

\$47

per person

Plated

\$49

per person

"Al Ajillo" Red Snapper with  
Onion and Cilantro CD CS  
Pan-Seared Red Snapper Fillet, served with a Regional "Ajillo" Sauce

Buffet

\$47

per person

Plated

\$49

per person

Broiled Salmon "a la Criolla" GF CS  
Mojo Marinated Fresh Salmon, Spanish Olive & Onion Creole Sauce

Buffet

\$47

per person

Plated

\$50

per person

Crab Crusted Grouper CD CS

Baked Lump Crabmeat crusted Grouper Fillet, served with Lemon Wedge

Buffet

\$52

per person

Plated

\$55

per person

Pan-Fried Mahi-Mahi "Escabeche" GF CS  
Seared Mojo Marinated Mahi, Fried Garlic Onion "Escabeche"

Buffet

\$52

per person

Plated

\$56

per person

Prawns "al Ajillo" GF CS  
U16 Jumbo Shrimp Poached in Garlic Chili Oil (6 pieces), served with sliced Ciabatta Bread

Plated

\$55

per person  
(up to 500 people)

Beef, Pork & Lamb  
Puerto Rican Prime Beef Wellington

Seafood  
Crab Crusted  
Grouper

## Starch

(Select 1 for each selected protein)

- White Rice with Red Beans GF | "Mamposteo" Rice with Ham GF | Vegan "Mamposteo" Rice GF VG
- Black Bean Rice "Congri" GF VG | Pink Beans Stewed Rice "Arroz Guisado" GF VG
- Pigeon Peas Rice with Ham GF | Garlic Taro Root "Vianda" Mash GF V
- Parmesan Cheese Whipped Potatoes GF CD | "Yucca" Mash "al Mojo" GF VG | "Trifongo" GF VG
- Rice Pilaf with Onions and Herbs GF | Maple Sweet Potato Mash GF V | Cilantro Lime Rice VG
- Pink Peppercorn Risotto GF V CD | Risotto a la Carbonara GF CD CE | Peruvian Potato Mash GF CD
- Herb Roasted Fingerling Potatoes VG | Chive Loaded Mash Potatoes CD | Scalloped Potatoes CD CE
- Vegan Rigatoni Marinara VG | Goat Cheese Polenta & "Chumichurri" GF CD | Baked 5 Cheese Mac & Cheese CD

## Vegetable

(Select 1 for each selected protein)

- Steamed Green Beans VG | Calico Creamed Corn CD | Grilled Asparagus VG | Baked Sweet Plantain V
- Fried Sweet Plantains V | Fried Green Plantain "al Mojo" VG | Sautéed Green Beans CD
- Roasted Garlic & Broccolini VG | Grilled Chimichurri Zucchini VG | Roasted Baby Carrots VG
- Stir-Fry Seasonal Veggies V Soy | Cassava "Escabeche" VG | Red Pepper Squash Medley VG
- Mediterranean Olive Lentil Puree V | Green Plantain "Escabeche" VG  
(Based on Product Availability)

Dual entrée options can be made with adjusted size & pricing

## Surf & Turf Menu Selections

(This menu is only available for events up to 350 people)

Free-Range Chicken & Salmon Cakes GF CD CE  
Sear Roasted Garlic Chicken Breast, Cornmeal Crusted Salmon Cake. Tomato Royale Sauce, Cajun Dirty Rice, Creamed Corn.

Plated

\$68

per person

Buffet

\$76

per person

Veal alla Milanese with Prosciutto & Lobster Cavatappi al Forno CD CE

Garlic Herb Brown Butter Pan-Fried Breaded Veal Scaloppini, Porcini Marsala Sauce. Baked White Wine, Lobster, Prosciutto Carbonara Mac & Cheese, Three Formaggi Broccolini Arancini.

Plated

\$69

per person

Buffet

\$79

per person

23% of Facility Fee and 7% or 11.5% of Sales Tax will be added

Beef Tenderloin Oscar GF CD CE

Cast-Iron Seared Beef Tenderloin, Jumbo Lump Crab Croquette, Saffron Bearnaise Sauce. Roasted Pepper, Onion & Yellow Plantain Pate. Charred Jumbo Asparagus & Pea Tendril Citrus Salad.

Plated

\$72

per person

Cornmeal Crusted Sea Scallops & Wagyu Skirt Steak "Trifongo" GF CD

Purple Cornmeal Crusted Dry-Pack Scallops, "Trifongo" & Grilled Wagyu Churrasco. Croquettes Creole Royale Sauce, Citrus Micro Green Salad.

Plated

\$86

per person

(Up to 500 people)

Indecisive Steak & Lobster Salad CD CN CE

Chimichurri Grilled Beef Tenderloin Skewer "Pincho", Local Beer Batter Caribbean Lobster Medallions. Locally Grown Mixed Salad Greens, Coconut Parmesan Cheese Crisps, Heirloom Tomatoes, Cucumbers. Pickled Shallots, Ancho Toasted Corn, Local Honey & Chive Dijon Dressing.

Plated

\$MP

per person

Plant Based Menu Selections

Vegetable "Pastelón" in "Criolla" Sauce GF VG

Sweet Plantain and Vegetable Lasagna, topped with Nut-Cheese, served with "Criolla" Sauce

Buffet

\$35

per person

Plated

\$37

per person

Vegan Meatball Marinara with Vegan Bucatini Pasta and Vegan Cheese VG

Roasted Garlic, Onions & Herb Meatless Meatballs topped with Nut Milk Parmesan Cheese. Local Bucatini Vegan Pasta tossed in Fresh Tomato Marinara.

Buffet

\$40

per person

Plated

\$43

per person

Regional Style Roasted Vegetable Shepherd's Pie GF V

Stewed Taro Roots "Vianda" and Plant Based "Picadillo" Casserole layered between Creamy Whipped Potatoes Grilled Asparagus, and Mushroom Gravy

Buffet

\$40

per person

Plated

\$43

per person

Tiger Tofu Curry GF VG CN CP

Fried Tofu Braised in Yellow Coconut Curry Broth with Carrots, Peppers, Baby Trumpet Mushrooms, Baby Corn, Water Chestnuts, Onions, Scallions, Peanuts and Cilantro. Served with Steamed Rice

Buffet

\$40

per person

Plated

\$43

per person

Middle Eastern Kofta Kebab GF VG CN

Coriander Spiced Vegan Meat Kebab, served with Toasted Pine Nut & Lime Basmati Rice, Sumac Cucumber Salad and Vegan Scallion Tzatziki

Buffet

\$43

per person

Plated

\$45

per person

Eggplant & Goat Cheese Rollatinis V

Grilled Sheeted Eggplant rolled with Garlic Herb Goat Cheese Pesto Potato Puree filling, topped with Fire Roasted Tomato Arrabiata & Lemon Parmesan Gremolata

Buffet

\$43

per person

Plated

\$47

per person

# 3

## Dessert

(Select 1)

- Chocolate Cake & Raspberry Sauce **CD CE** | Strawberry Guava Cheesecake **CD CE** | Tiramisu **CD CE**
- Carrot Cake & White Chocolate Sauce **CD CE** | Key Lime Tart **CD CE** (Up to 500 pieces) | Cherry Cheesecake **CD CE**
- Cheese Custard with Vanilla Bean Caramel **GF CD CE** | Espresso Chocolate Mousse & Berries **GF CD**
- Vanilla Custard **GF CD CE** | Vanilla Panna Cotta & Strawberries **GF CD** | Tropical Fruit Cup **VG**
- Butter Poundcake Tres Leches & Cajeta **CD CE** | Coconut Chocolate Cake **CD CN CE**
- Red Velvet Cake **CD CE** | Coconut Mango "Tembleque" **GF VG CN** | Coconut "Tembleque" **GF VG CN**

### Premium Dessert

Add

\$5

per person

**CD CE**

Dark Chocolate Ganache Cake  
& Citrus Macerated Mango

**CD**

Chocolate Mousse Coppa,  
Marshmallow & Raspberries

**CD**

Pear Tart  
& Cinnamon Whip Cream

**CE CA**

Strawberry Bignet Shortcake  
& Bourbon Caramel

**VG Soy**

Vegan Vanilla Coconut Cake  
& Local Papaya Puree

**VG CN**

Vegan Passion Fruit  
Cream Cake

**CD CE**

Lemon Merengue Tart  
(Up to 500 pieces)

**CN**

Local Ferrero Rocher  
Ice Cream Affogato & Black Cherrie  
(Plated Only)

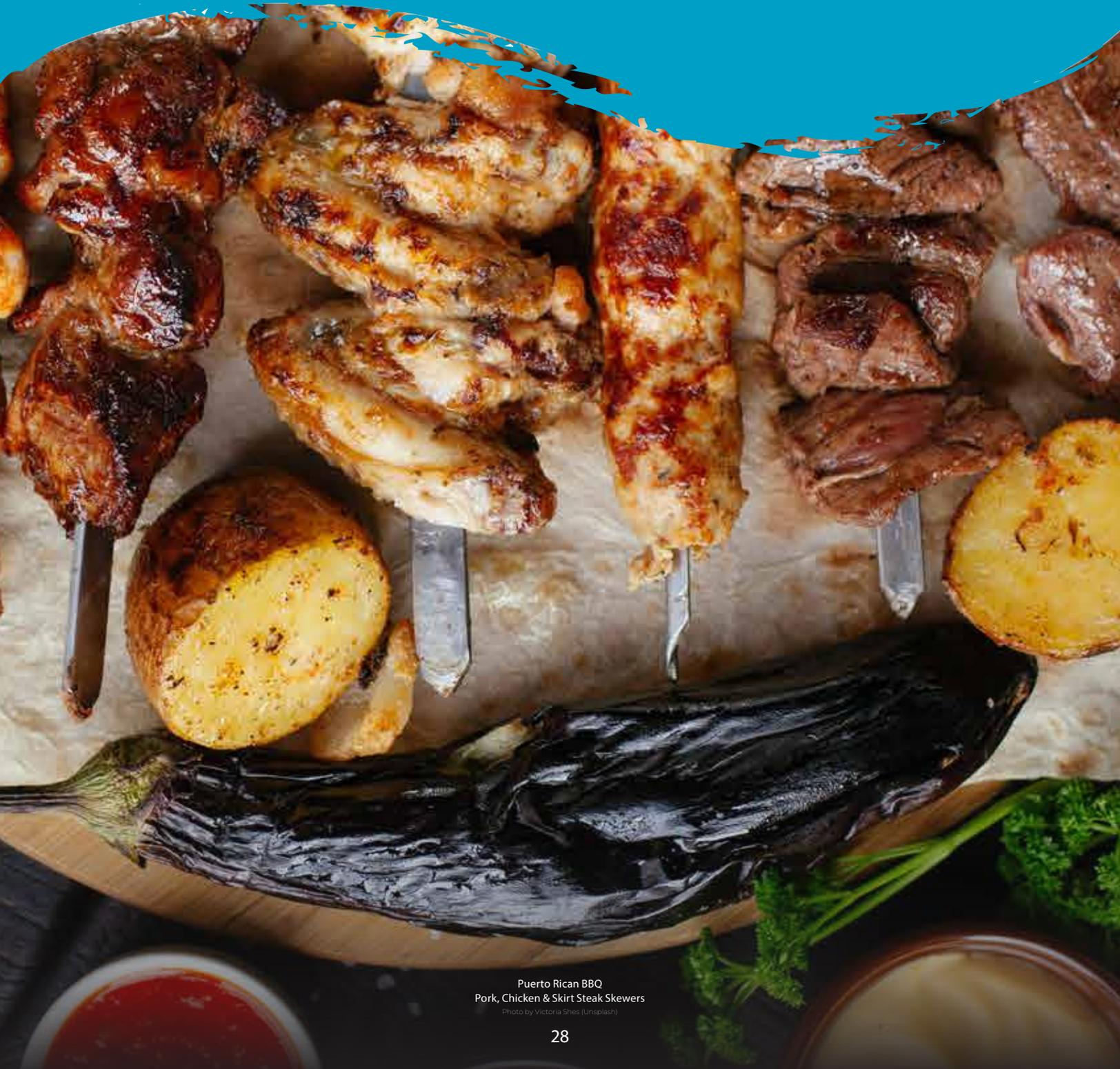
**CD CE**

Flourless Chocolate  
Molten Cake & Vanilla Cream  
(Plated Only)

**CD CE**

White Chocolate & Raisin Bread Pudding  
Añejo Dark Rum Crème Anglaise  
(Plated Only)

# Special Events Station Menu



Puerto Rican BBQ  
Pork, Chicken & Skirt Steak Skewers  
Photo by Victoria Shes (Unsplash)

# Special Events Station Menu

## Puerto Rican Mini Fritter Sampler

Tamarind BBQ Sauce | Savory Guava Sauce | Sweet Mango Sauce | House Mayo Ketchup | Herb Fried Garlic Butter

\$37

per person

Select 7

(5 pieces per person)

Mini Beef Fritters "Alcapurrias"

GF

Locally Sourced Fried Cheese

GF

"Trifongo" Balls

GF

VG

Mini Stuffed Potato Balls with Meat

CD

Beef "Picadillo" Turnovers

Cheese Turnovers

V

Fried Green Plantains

VG

Fried Bread Fruit

VG

BBQ Chicken Wings

GF

Corn Stick Fritters

CD

V

Corn Dumplings with Potato Cheese

GF

CD

Mini Vegan Fritters "Alcapurrias"

GF

VG

Codfish Fritters "Bacalaítos"

CS

Codfish Croquettes

CS

CE

Ham Croquettes

CE

## Nuevo-Latino Paellas

Pick 1

\$36

per person

GF

CS

Traditional Chicken, Chorizo, Shrimp, Mussels, Veggies & Saffron Rice

Pick 2

\$40

per person

GF

VG

Vegan "Picadillo", Zucchini, Asparagus, Eggplant, Peppers & Saffron Rice

Pick 3

\$48

per person

GF

Grilled Skirt Steak, Chicken, Chorizo, Peppers, Onions & Cilantro Achiote Rice

GF

CS

Fried Grouper, Grilled Shrimp, Grilled Calamari, Grilled Baby Octopus, Peppers & Saffron Rice

GF

CS

Cajun Chicken, Smoked Andouille Sausage, Shrimp, Peppers, Red Beans & Rice

GF

CS

Millionaire Paella Lobster, Clams, Wagyu Steak, Shaved Truffles & Saffron Rice

Add

\$28

## BYO Fajita Tacos

\$33

per person

2 Warm Flour Tortillas, Mexican Cilantro Rice, "Pico de Gallo", Green Salsa, Salted Lime Crema, Refried Beans Shredded Cheese, Chopped Lettuce, Nacho Chips, 3oz Chopped Grilled Chicken, 2oz Chopped "Carne Asada", 2oz Grilled Zucchini, 1oz Grilled Peppers & Onions, 1oz Guacamole, Chopped Red Onions, Pickled Jalapeños

23% of Facility Fee and 7% or 11.5% of Sales Tax will be added



### Caribbean Seafood Station

Includes Fried Green Plantains, Fried Breadfruit, Cassava Cups, Green Plantain Strips "Platanutres", Hot Sauces, Homemade Hot Sauce "Pique", Citrus Cocktail Sauce.

Select 3

\$28

per person

Select 5

\$42

per person

Select All

\$84

per person

Baby Octopus Salad

Peruvian Style Grouper Ceviche

Red Snapper & Avocado Ceviche

Caribbean Shrimp Salad

Codfish Salad "Serenata" and Avocado

Coconut Shrimp Ceviche



Coconut Corn Cake "Arepas" with Crab Meat Salad

Swordfish Skewers "al Mojo"

BBQ Shrimp Skewers



### Shrimp Cocktail Trio

4 pieces per person

\$24

per person

"Chimichurri" Grilled Shrimp

Sweet Chili Fried Shrimp

Traditional Lemon Poached Shrimp

"Aji Chimichurri"

Thai Sweet Chili Sauce

Green Onion Cocktail Sauce

### Puerto Rican BBQ

\$48

per person

#### Salad

(Select 1)

Potato Salad

Elbow Pasta Salad

#### Protein

(Select 2)

Fried Pork with Onions

Pulled Pork

Whole Roast Chicken

Grilled Blood Sausages "Morcillas"

Pork Skewers

Chicken Skewers

Skirt Steak Skewers

Add \$4.95

#### Sides

(Select 3)

Pigeon Peas Rice

White Rice and Beans

Baked Sweet Potatoes

Taro Root in "Escabeche"

Fried Green Plantains with Garlic

Baked Sweet Plantains

#### Dessert

(Select 1)

Coconut Custard

Vanilla Custard

Cheese Custard

23% of Facility Fee and 7% or 11.5% of Sales Tax will be added

## Trattoria Distrito

Includes Caesar Salad & Garlic Herb Croutons, Garden Salad with Balsamic Dressing and Fresh Garlic Bread Rolls.

### Pasta Selections

Select 1

\$32

per person

Select 2

\$36

per person

Select 3

\$39

per person

Spaghetti & Meatball Marinara | Rigatoni Grilled Chicken Alfredo | Beef Lasagna | Baked Ziti  
Bucatini a la Bolognese | Italian Sausage Mac & Cheese | Chicken Marsala & Spaghetti  
Chicken Parmesan & Rigatoni | Vegan Eggplant Lasagna alla Bolognese GF VG

### Evening Cheese & Charcuterie

Includes Bread Toast, Water Crackers, Grapes, Strawberries, Dried Fruit, Guava Spread.

Select 5

\$29

per person

Select 8

\$37

per person

Select All

\$485

for 25 persons

Aged Manchego Cheese | Brie & Guava en Croute | Mango & Peppercorn Goat Cheese | Pepper Jack Cheese  
Smoked Gouda Cheese | Red Wine Cheese | Point Reyes Blue Cheese | Spanish Chorizo  
Chef's Jalapeno Bacon Pimento Cheese | Prosciutto Di Parma | Genoa Salami | Spicy Capicola  
Smoked Chicken Salad on Phyllo | Roasted Smoked Almonds

### Butcher Block Stations

Build Your Own Mini Slider or Salad with Our Prime Slow Roasted Meats

Prime Ribeye Roast Shaved on a Bun

Slow Roasted Horseradish Crusted Chairman Reserve  
Ribeye Loin (1)

Thyme Horseradish Cream | Rustic "Chimichurri"  
3oz Creamer Potato & Mesclun Garden Salad

Local Bakery Dinner Rolls

\$39

per person

Latin American Rotisserie Chicken Station

Peruvian Style Rotisserie Whole Chicken  
Garlic Lime Aioli | "Ají Amarillo" Aioli

Cilantro Rice | Baked Sweet Plantains | "Yucca al Mojo"  
Honey Cornbread

\$35

per person

Roasted Herb Dijon Mustard Airline Turkey  
Breast & Rolls

Pickle Brined Airline Turkey Breast, crusted with Herbs  
and Dijon Mustard

Dijonnaise | Roasted Garlic Aioli

Sliced Roma Tomatoes | Shaved Red Onions  
Baby Spinach | Fresh Mozzarella Cheese

Warm Mini Ciabatta Buns

\$37

per person

Annatto Butter Cured Texas Tomahawk Steak  
& Homemade Rolls

Spiced Annatto Aged Texas Size Tomahawk Steak  
Grilled and Carved to Order

Rustic "Chimichurri" | Chive Horseradish Crema

Avocado & Greens with Lemon Vinaigrette

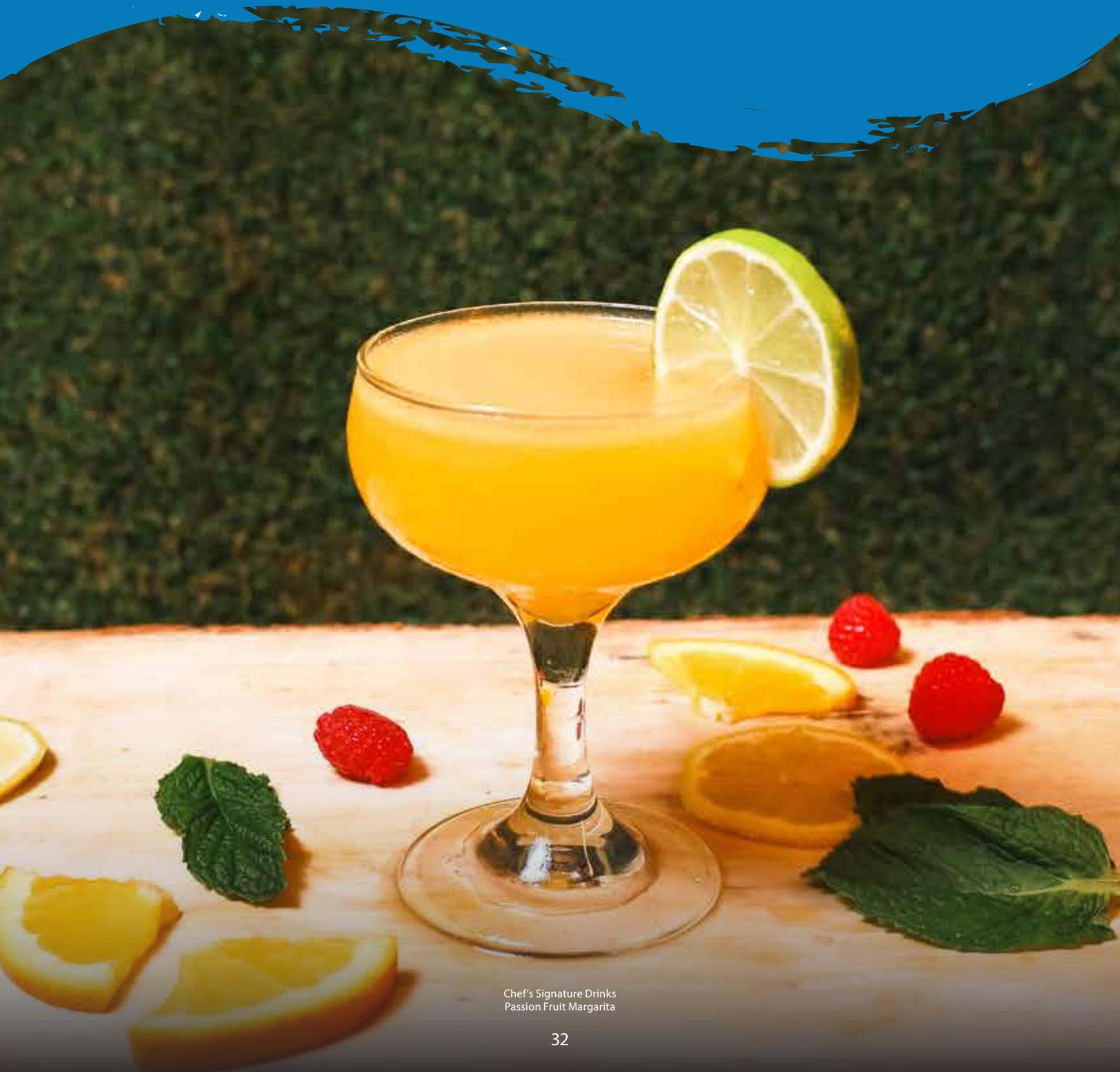
Local Bakery Artisan Breads

\$MP

SPECIAL ORDER

23% of Facility Fee and 7% or 11.5% of Sales Tax will be added

# Refreshments & Bars



Chef's Signature Drinks  
Passion Fruit Margarita

## Non-Alcoholic Refreshments

### Infused Waters

Fresh Lime

Basil Raspberry

Orange Watermelon

Minted Watermelon

\$75

per gallon

### Lemonade

\$72

per gallon

### Iced Island Tea

\$72

per gallon

### Fresh-Brewed Puerto Rican Alto Grande Coffee

Regular

\$79

per gallon

Decaf

\$79

per gallon

### Assorted Hot Tea

with a selection of sweeteners

\$49

per gallon

### Bottled Water

\$4.50

each

### Canned Soda

\$4.50

each

### Bottled Juice

\$6.50

each

### Sparkling Water

\$6.50

each

Infused Waters  
Fresh Lime  
Photo by Sam Hojati (Unsplash)

Infused Waters  
Orange Watermelon or Minted Watermelon  
Photo by Pori He (Unsplash)

Bar  
Liquors by the Bottle

Vodka

GF  
Skyy Vodka  
Grains | 4x Distilled  
United States  
\$85

GF  
Tito's Handmade  
Corn | 6x Distilled  
United States  
\$110

New Amsterdam  
Grains | 5x Distilled  
United States  
\$90

Finlandia  
Barley | 6~8x Distilled  
Finland  
\$90

GF  
One Rose  
Grains | 6x Distilled  
United States  
\$100

GF  
Absolut Vodka  
Wheat | ~100x Distilled  
Sweden  
\$100

Ketel One  
Wheat | 3x Distilled  
Netherlands  
\$110

GF  
Grey Goose  
Wheat | 1x Distilled  
Picardie, France  
\$135

Whisk(e)y

Jim Beam  
Bourbon | 2x Distilled  
Kentucky Whiskey  
\$100

Jameson  
Blended | 3x Distilled  
Irish Whiskey  
\$90

Jack Daniel's  
Old No. 7 | 1x Distilled  
Tennessee Whiskey  
\$110

Maker's Mark  
Bourbon | 1x Distilled  
Kentucky Whiskey  
\$115

Naked Malt  
Blended Malts  
Scotch Whisky  
\$115

Chivas Regal  
Blended | 12 Years Old  
Scotch Whisky  
\$140

The Glenlivet  
Single Malt | Caribbean Reserve  
Scotch Whisky  
\$130

The Glenlivet  
Single Malt | 12 Years Old  
Scotch Whisky  
\$135

Johnnie Walker  
Black Label | Blended | 12 Years Old  
Scotch Whisky  
\$150

The Macallan  
Single Malt | 12 Years Old  
Scotch Whisky  
\$205

Gin

The Botanist  
Islay Dry Gin  
Islay, Scotland  
\$92

New Amsterdam  
The Original Gin  
United States  
\$95

Beefeater London  
London Dry Gin  
London, England  
\$95

Bombay Sapphire  
London Dry Gin  
England  
\$100

Tanqueray  
London Dry Gin  
England  
\$105

Tequila

José Cuervo  
Especial Silver  
Jalisco, Mexico  
\$85

El Jimador  
Silver  
Jalisco, Mexico  
\$95

El Jimador  
Reposado  
Jalisco, Mexico  
\$95

Patrón  
Silver  
Jalisco, Mexico  
\$175

Casamigos  
Blanco  
Jalisco, Mexico  
\$215

Rum

Don Q  
Cristal | White Rum  
Puerto Rico  
\$80

Don Q  
Flavors  
Puerto Rico  
\$85

Don Q  
Gold  
Puerto Rico  
\$80

Don Q  
Gran Reserva | Añejo XO  
Puerto Rico  
\$80

Bacardí  
Superior | White Rum  
Puerto Rico  
\$85

Bacardí  
Flavors  
Puerto Rico  
\$90

By special request

By special request

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Cognac

Honey & Co.  
Más Miel  
France  
\$95

Courvoisier  
VSOP  
France  
\$135

By special request

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Cordials

Pepa  
Pomegranate Liqueur  
Puerto Rico  
\$52

Campari  
Bitter Liqueur  
Italy  
\$65

Passoã  
Passion Fruit Liqueur  
France  
\$65

Martini & Rossi  
Extra Dry Vermouth  
Italy  
\$65  
350mL

Martini & Rossi  
Rosso Vermouth  
Italy  
\$65  
350mL

Disaronno  
Originale | Amaretto  
Italy  
\$85

Frangelico  
Hazelnut Liqueur  
Italy  
\$95

Kahlúa  
Rum & Coffee Liqueur  
Mexico  
\$95

Baileys  
Irish Cream Liqueur  
Ireland  
\$95

Cointreau  
Orange Liqueur  
France  
\$105

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White  
Wines

Puerto Rico Convention Center  
White Wine  
House

Serra da Estrela  
Albariño  
Rías Baixas, Spain

Pairing Suggestions: With hints of pear, apricot and ripe exotic fruits. Goes well with Sheep's milk cheese, shellfish, fish, pasta and root vegetables.

\$49

Prophecy  
Pinot Grigio  
Delle Venezie, Italy

Pairing Suggestions: With tasting notes of light citrus, tropical fruits and minerals, it pairs well with fried calamari, burrata, mushrooms and sushi.

\$52

Whitehaven  
Sauvignon Blanc  
Marlborough, New Zealand

Pairing Suggestions: Fresh seafood, spicy Asian dishes, or grilled chicken. It also pairs well with summer salads boasting fruits and vegetables fresh from the garden.

\$57

\$49

Marieta  
Albariño  
Rías Baixas, Spain

Pairing Suggestions: Seafood or pasta dishes with light olive oil or fish based sauce. Soft cheese like Burrata or semi-hard cheese such as manchego, gouda or salty feta

\$49

Valmiñor  
Albariño  
Rías Baixas, Spain

Pairing Suggestions: Try it with seafood: ceviche, crab, prawns, shrimp, oysters, steamed mussels and clams, grilled fish, and seafood pasta, or with spicy dishes.

\$53

Frei Brothers  
Chardonnay  
Sonoma Reserve, California

Pairing Suggestions: Notes of ripe green apple, citrus and pear on the rich, round palate blend seamlessly with hints of tropical fruit, cream and vanilla on the lingering finish.

\$59

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Rosés

Minuty  
Limited Edition M | Rosé  
Côtes de Provence, France

Pairing Suggestions: Can be served with or without ice, and goes well with all kinds of appetizers, shellfish, summer salads, starters or snack dishes.

\$60

Justin  
Rosé  
Central Coast, California

Pairing Suggestions: A Rosé of mostly syrah that can be enjoyed as a refreshing aperitif or paired with a range of dishes, like salads, seafood, grilled meats, and lighter dishes.

\$65

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Red  
Wines

Puerto Rico Convention Center  
Red Wine  
House  
\$49

Lamadrid  
Reserva | Bonarda  
Mendoza - Agrelo, Argentina

Pairing Suggestions: With hints of velvety tannins, a plush and juicy palate, and savory and saline notes on the finish, it goes very well with grilled dishes.

\$47



Parés Baltà  
Mas Petit | Organic | Garnatxa Cabernet  
Penedès, Spain

Pairing Suggestions: Hints of velvety and round tannins, and cherries intertwined with hints of vanilla. Pairs well with cold meats and cheeses, or barbecue.

\$51

Frei Brothers  
Reserve | Merlot  
Sonoma, California

Pairing Suggestions: Ripe flavors of cherry, red currant, and plum, with hints of dried herbs and cinnamon spice. Pairs well with roasted chicken or seasonal grilled vegetables.

\$52

Sterling  
Vintner's Collection | Pinot Noir  
California

Pairing Suggestions: Goes well with roasted or grilled poultry, salmon, mushroom, pork, vegetables, soft cheeses like brie or goat, asian dishes, and even lamb.

\$55

Talbott  
Kali Hart | Pinot Noir  
Monterey, California

Pairing Suggestions: With hints of ripe cherry, raspberry, cedar brush spice and citrus zest, it pairs well with lamb, poultry, pork, beef, salmon or tuna, and mushrooms.

\$59

Landmark  
Grand Detour | Pinot Noir  
Sonoma Coast, California

Pairing Suggestions: Goes well with flavorful foods with poultry, grilled salmon, pork tenderloins or pulled pork sandwiches, mushrooms, or classic pasta dishes.

\$60

Figuro 12  
Tempranillo  
Ribera del Duero, Spain

Pairing Suggestions: With hints between red fruit reminiscent of cherry and white pepper, it pairs well with pork and beef dishes stews, as well as hard cheese.

\$62

Rutini Wines  
Gran Reserva Encuentro Barrel Blend  
UCO Valley - Mendoza, Argentina

Pairing Suggestions: Goes well with Roasted red meats, roast lamb, poultry, or dishes that have been cooked for long hours seasoned with herbs and other spices.

\$90

Justin  
Cabernet Sauvignon  
Paso Robles, California

Pairing Suggestions: Goes well with hard sheep's milk cheeses and salami, rotisserie chicken with garlic and herbs, homemade pizzas, pasta Bolognese, or a classic filet mignon.

\$109

Mount Peak  
Gravity - Red Blend  
Monte Rosso - Sonoma - Napa, California

Pairing Suggestions: With hints of cinnamon, cedar, graphite and pepper, this wine goes well with roast beef, lamb, hard cheeses, veal, and poultry

\$120

Cakebread Cellars  
Cabernet Sauvignon  
Napa Valley, California

Pairing Suggestions: With hints of ripe blackberry, boysenberry, dark chocolate and toasty oak, it goes well with food like a filet mignon or fire-roasted portobello mushrooms.

\$125

Lamadrid  
Gran Reserva - Cabernet Franc  
Mendoza - Agrelo, Argentina

Pairing Suggestions: Hints of baked red fruits and cassis, spice cake flavored finish. Pairs well with beef, venison, grilled meats, roasted vegetables, aged cheeses and hearty stews

\$62

  
Durigutti  
Familia | Red Blend  
Mendoza, Argentina

Pairing Suggestions: With a background of sweet spices, it is indulgent on the palate with finely grained tannins, an adherent texture, and a long and fruity finish.

\$105

William Hill  
Cabernet Sauvignon  
Napa Valley, California

Pairing Suggestions: With notes of black olive, ripe plum and licorice, this wine goes well with chicken, braised lamb, roast beef, rosemary pork tenderloin.

\$110

Neo Punta Esencia  
Tempranillo  
Ribera del Duero, Spain

Pairing Suggestions: With a great structure and a richness of nuances, it goes well with all kinds of roasts, red meats and both cured and semi-cured cheeses.

\$120

The Prisoner  
Red Blend  
Napa Valley, California

Pairing Suggestions: With hints of blackberry, boysenberry, pomegranate and vanilla, it goes well with grilled meats and sweet or tomato-based sauces.

\$130

Bubbly

Vallformosa  
Origen Brut Reserva | Cava  
Spain

Pairing Suggestions: Balanced and complex, with a fresh palate that pairs well with a wide variety of dishes. Try this wine with grilled chicken or burgers, or with a classic filet mignon.

\$48

Canti  
DOC Millesimato | Prosecco  
Italy

Pairing Suggestions: Can be enjoyed on its own as an aperitif or paired with a variety of dishes like antipasti, seafood, pasta, fruit and cheeses, poultry, and fried dishes.

\$49

Vallformosa  
Origen Brut Rosé | Cava  
Spain

Pairing Suggestions: As an aperitif or with tortilla española, grilled shrimps, seafood paella, Greek salad, brie, goat cheese or Manchego, poultry in creamy sauces, or pasta with seafood.

\$52

Tasha  
Sparkling Rosé  
Bordeaux, France

Pairing Suggestions: Pairs well with dishes like shrimp cocktail, ceviche, or oysters, salads, chicken and turkey, cheeses, fried dishes, spicy dishes, desserts or as an aperitif.

\$85

Joseph Charvy Vocation  
Blanc de Noirs Brut | Champagne  
France

Pairing Suggestions: With a great balance between fruit and structure, it goes well with appetizers, entrees with shellfish and fish, poultry such as chicken, or chocolate mousse.

\$130

La Marca  
DOC | Prosecco  
Italy

Pairing Suggestions: As an aperitif or with seafood, like crab or fish tacos, mild cheeses, pasta dishes, classic eggs benedict, chorizo chilaquiles, chicken, waffles and desserts.

\$49

Voga Italia  
DOC Brut | Prosecco  
Veneto, Italy

Pairing Suggestions: As an aperitif or with appetizers such as prosciutto or mild cheeses, seafood, cream sauces, Asian cuisine, eggs, almonds, chips, buttery popcorn, cookies or cakes.

\$52

Voga Italia  
DOC Rosé | Prosecco  
Veneto, Italy

Pairing Suggestions: This crisp and refreshing Rosé is perfect alone as an aperitif or as a delightful complement to appetizers, white meats, or used to prepare cocktails.

\$55

Piper-Heidsieck  
Cuvéet Brut | Champagne  
France

Pairing Suggestions: As an aperitif or with entrees containing salmon or tuna. It goes well with chips or french fries, spicy food, especially with chilies, and hard cheeses.

\$87

Perrier-Jouët  
Grand Brut | Champagne  
France

Pairing Suggestions: It combines freshness with a lingeringly rich and generous finish. Enjoy as an aperitif or with white meats, like chicken breast, or fish in a creamy sauce.

\$135

Perrier-Jouët  
Blason Rosé | Champagne  
France

Pairing Suggestions: Lush and lively on the palate, it lingers into a full, generous finish that pairs well with dishes with tuna, red tomatoes, or even beef, and white meats.

\$139

Moët & Chandon  
Impérial Brut | Champagne  
France

Pairing Suggestions: Raw salmon, fresh fruits, seafood, whether salty or spicy, avocado cream, caviar with lemon, vegetables with extra virgin olive oil, spices like turmeric or curry.

\$155

Piper-Heidsieck  
Rosé Sauvage | Champagne  
France

Pairing Suggestions: This luscious and fruity Rosé goes well with spicy dishes, sirloin steaks, smashed potatoes, barbecued beef skewers, salmon, and even with berries.

\$145

Veuve Clicquot  
Yellow Label Brut | Champagne  
France

Pairing Suggestions: Enjoy as an aperitif or with seafood, like salmon or a fish tartar, pasta dishes, or just with crackers and hard cheeses like Parmesan or Gouda.

\$155

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## Beers

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Medalla  
Premium Light Lager  
Puerto Rico  
\$5

Magna  
Special Craft Premium Lager  
Puerto Rico  
\$7

Michelob Ultra  
Superior Light Lager  
United States  
\$8.25

Corona Extra  
Pale Lager  
Mexico  
\$8.25

Heineken  
Pure Malt Lager  
Netherlands  
\$8.25

Heineken Light  
Pure Malt Lager  
Netherlands  
\$8.25

Stella Artois  
Premium Lager  
Belgium - United States  
\$8.25

Peroni Nastro Azzurro  
Premium Lager  
Rome, Italy  
\$8.25

Cocktails

Margarita

Kick back with this refreshing classic

\$145

per gallon

Mojito

Gold Rum, sweet simple syrup, refreshing club soda and mint

\$145

per gallon

Sangría

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda.

\$145

per gallon

Mimosas

A salute to a great glass! Choice of classic orange or the bright flavor of passion fruit.

\$145

per gallon

Piña Colada

(Frozen Piña Colada requires to add an attendant)

\$145

per gallon

Chef's Signature Drinks  
Passion Fruit Margarita



Chef's Signature Drinks  
Vegan Island Blue Mojito



Chef's Signature Drinks

Passion Fruit Margarita

\$148

per gallon

"Chicha Morada"  
Purple Corn Caipirinha

\$150

per gallon

Soursop "Guanabana"  
& Brown Sugar Mojito

\$150

per gallon

Vegan Island  
Blue Mojito

\$155

per gallon

Coconut Cyclone  
with a Cherry Bomb

\$155

per gallon

Open Bars

Beer & Wine

First Hour

\$18

Second Hour

\$16

Third Hour

\$14

Additional Hour

\$14

House

First Hour

\$26

Second Hour

\$22

Third Hour

\$18

Additional Hour

\$18

Skyy  
Vodka  
United States

London Dry Gin  
Selection  
Various

Don Q  
Rum  
Puerto Rico

Chivas Regal  
Blended  
Scotch Whisky

Medalla  
Premium Light Lager  
Puerto Rico

Sparkling Wines  
Selection  
Imported

Red & White Wines  
Selection  
House

Premium

First Hour

\$30

Second Hour

\$24

Third Hour

\$20

Additional Hour

\$20

Tito's Handmade  
Vodka  
United States

Grey Goose  
Vodka  
Picardie, France

The Glenlivet  
Single Malt  
Scotch Whisky

Johnnie Walker  
Black Label  
Scotch Whisky

Bombay Sapphire  
London Dry Gin  
England

Don Q  
Rum  
Puerto Rico

Tequila  
Selection  
Mexico

Passoã  
Passion Fruit Liqueur  
France

Kahlúa  
Rum & Coffee Liqueur  
Mexico

Midori  
Melon Liqueur  
Japan

Baileys  
Irish Cream Liqueur  
Ireland

Beers  
Selection  
Domestic & Imported

Sparkling Wines  
Selection  
Imported

Red & White Wines  
Selection  
House

