PUERTO RICO
CONVENTION CENTER
Pedro Rosselló

Catering & Private Events

M E N U





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.

HARBOR DISTRICT

PUERTO RICO CONVENTION CENTER
Pedro Rosselló

LEGENDS GLOBAL

EXECUTIVE CHEF

MARIO RIVERA

"Awarded with the Culinary Achievement Award, and recognized with the Top Performance and Top Professional awards..."



Executive 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

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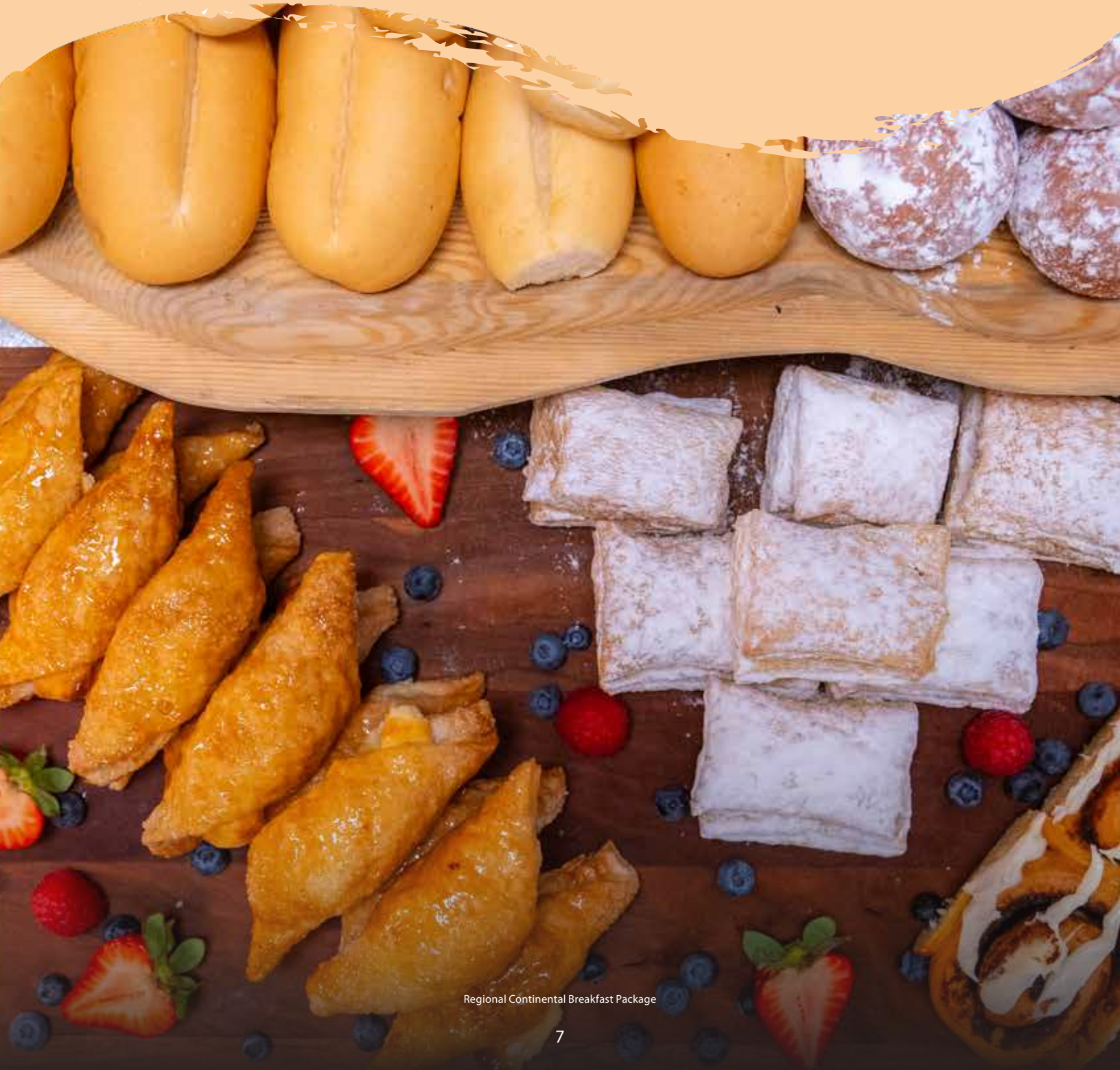
Breakfast at the Convention Center



Regional Continental Breakfast Package

Breakfast at the Convention Center

V CD

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

CD CN CE

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	Buffet
$37	$35
per person	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



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

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 GF V

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 VG | Mexican Chorizo, Scrambled Eggs, and Jack Cheese Soft Tacos

Buttermilk Fried Chicken & Tater Tot Hash CD | Potato Peppers Onion Taco with Nut-Cheese VG

Mushroom Spinach Avocado Quesadilla & Salsa VG

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)
$6.25 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
$4.50 per person

Locally Sourced Turnovers *(Chicken, Beef, Pizza)*
$5.00 each

Applewood Bacon
$4.75 per person

Sausage Patty
$4.75 per person

Plant Based Chorizo Sausage Patty VG
$4.75 per person

Ranchero Home Fries VG
$4.75 per person

Spanish Style Tofu Scramble VG
$5 per person

Coconut Milk Oatmeal VG CN
$5.50 per person

Almond Milk Cream of Wheat *"Farina"* VG CN
$5.50 per person

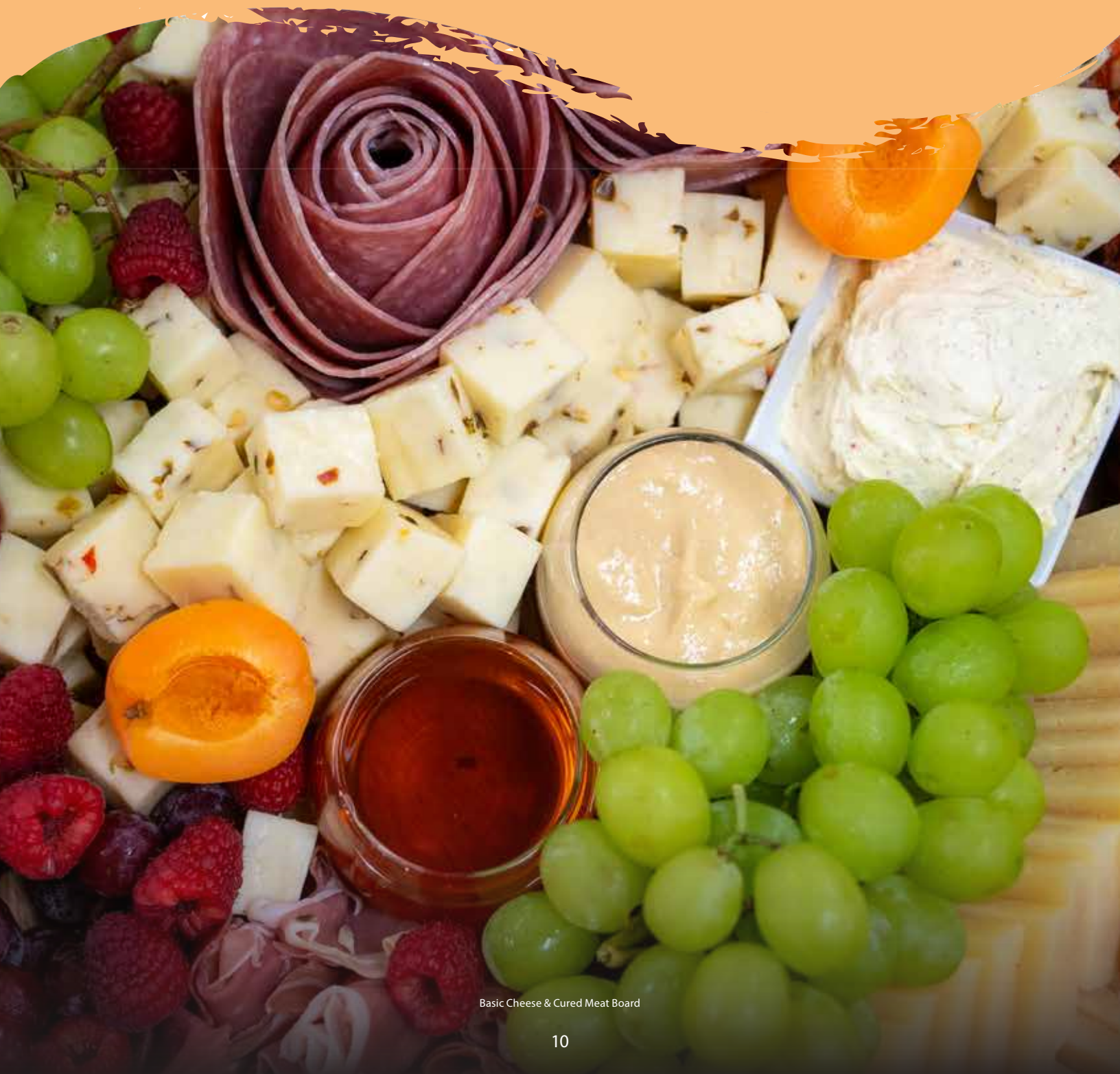
Fresh Sliced Fruit Platter (3oz)
$8 per person

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 *"Tripleta"*

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
$4 each

Diced Fresh Fruit Cup(4oz)
$5.75 each

Keto Berry Cup
$7.50 each

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

V VG

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

Add 3oz Protein

Chicken	Steak	Ahi Tuna
$5 each	$5 each	$6 each

GF

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	"Carne Asada"
$5 each	$5 each

CD

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

CD CE

$32

per dozen

Chocolate Chip | Oatmeal Raisin | Cinnamon Sugar | Macadamia

Double Chocolate | Peanut Butter | Confetti

Sweets & Treats

CD CE

$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

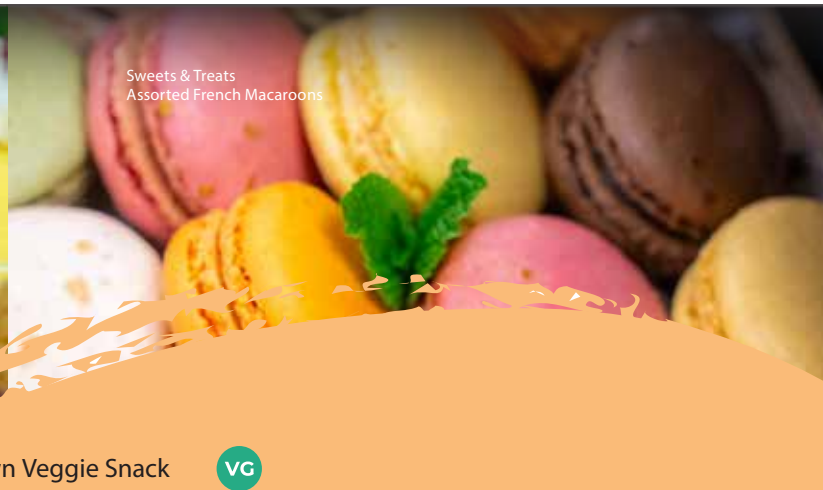
Assorted French Macaroons

$43

per dozen



Sweets & Treats
Key Lime Tartlet



Sweets & Treats
Assorted French Macaroons

Build Your Own Veggie Snack

VG

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

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	Boxed
$35 per person	$38 per person

Fresh Market Salads

Dressings, Vinaigrettes & Croutons served on the side.

Grilled Skirt Steak Salad with Avocado (GF CD)
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)

Edamame Tex-Mex Basmati Rice Salad (VG)
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)

Toasted Chickpea Greek Salad (GF V CD)
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)

Applewood Bacon Cobb Salad (GF CD CE)
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)

Kalbi Salmon Salad (GF CS Soy CN CP)
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)

Grilled Chicken Caesar Salad (CD)
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 (CD CE)
Caribbean Style Roasted Pork, Premium Deli Ham, Aged Swiss Cheese, Caramelized Onion Dijonnaise, and Sweet Pickles on a Sweet Egg Loaf

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

The Rican Grinder Sandwich "Tripleta" (CD)
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

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

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

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

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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

V

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

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Skewers & Satay

GF
Kan-Kan "Pork belly" Skewers with Chopped Cilantro Tamarind Glaze
$5 each

GF
Mini Chicken Skewers with Chopped Cilantro ***"Ají Dulce"*** BBQ Sauce
$5 each

GF V CD
Tomato Mozzarella & Kalamata Olive Skewers, Pesto Oil, Balsamic Reduction
$5 each

GF Soy
Teriyaki Chicken Satay, Black Sesame Seeds, Scallion
$5 each

GF
Mini Skirt Steak Skewers with ***"Chimichurri"*** Steak Sauce
$6 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

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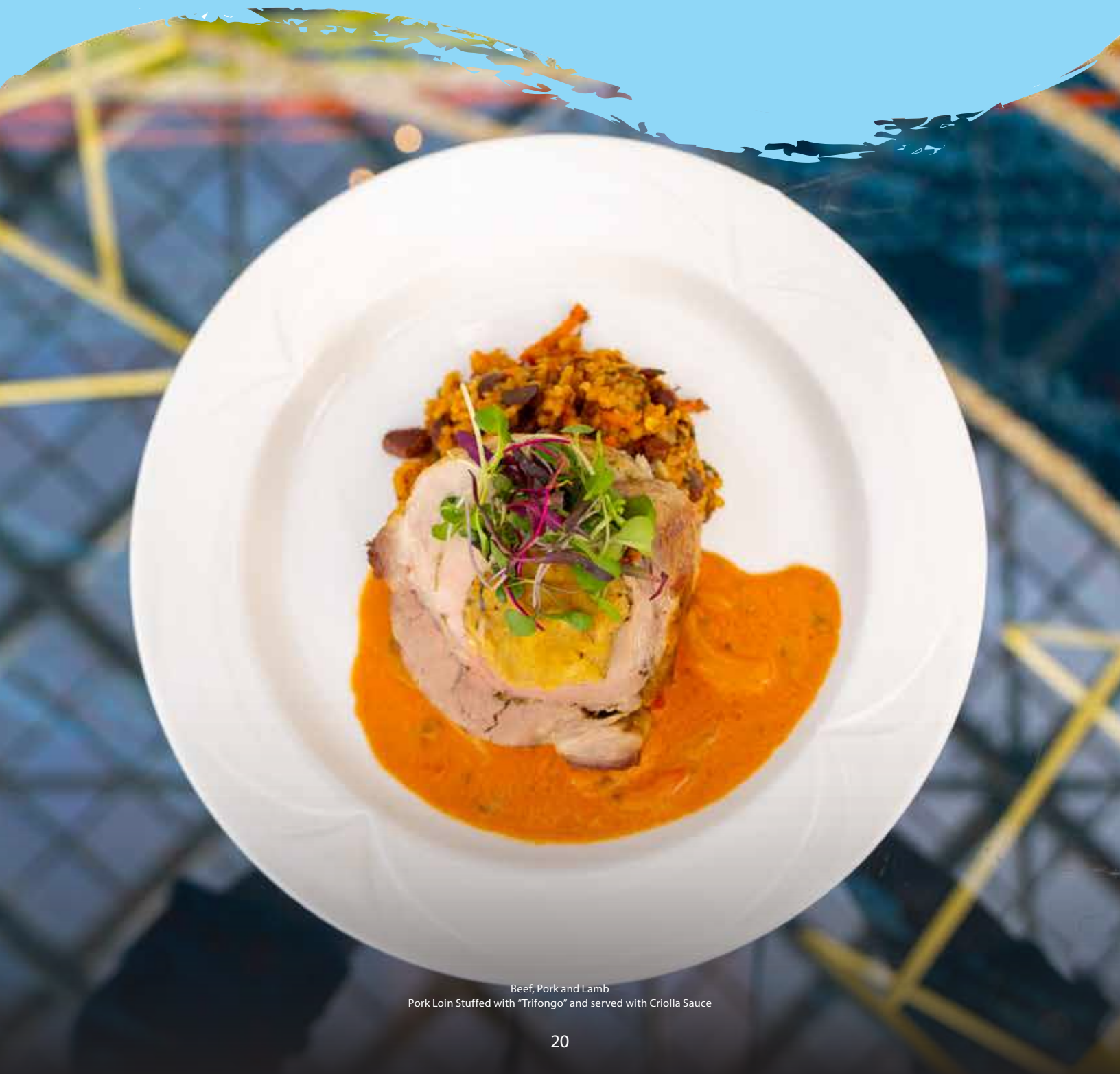
Choose your own 3 Course

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

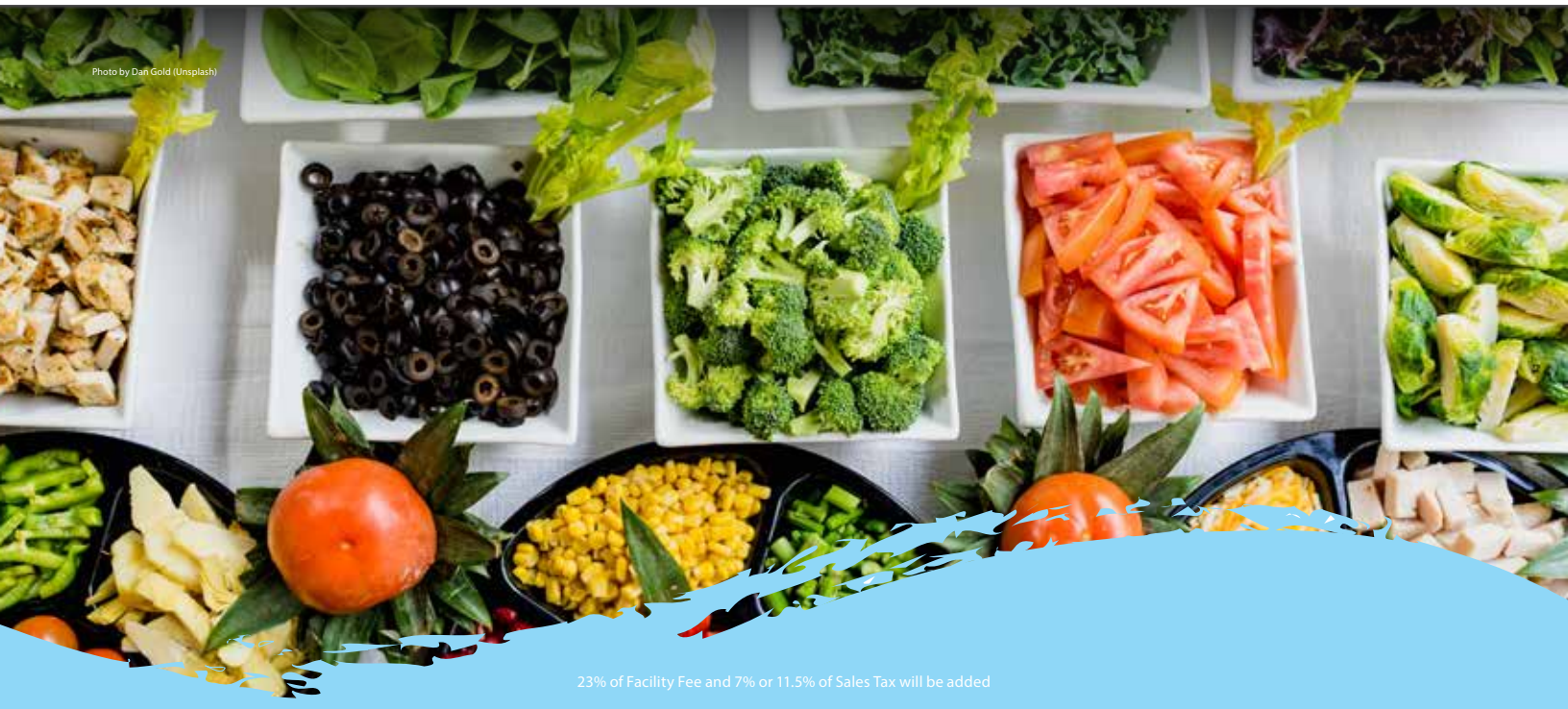
French Onion Soup GF | Traditional Pigeon Peas "Asopao" GF VG | Pigeon Peas "Asopao" with Ham GF

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



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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 Wrapped in Applewood Bacon GF

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

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

Puerto Rican Country Fried Steak "a la Criolla"

CD CE

Traditional Cracker Breadcrumb crusted Fried Beef Steak

Buffet	Plated
$42 per person	$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	Plated
$43 per person	$46 per person

Traditional Pork Pernil & Onion "Escabeche"

GF

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

Buffet	Plated
$44 per person	$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	Plated
$44 per person	$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	Plated
$46 per person	$49 per person

Bavette Steak with "Chimichurri" Griddled Onions

GF

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

Buffet	Plated
$50 per person	$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	Plated
$52 per person	$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	Plated
$50 per person (Up to 500 people)	$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	Plated
$57 per person	$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	Plated
$59 per person	$63 per person

Grilled Prime Skirt Steak, served with Rustic "Chimichurri"

GF

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

Buffet	Plated
$61 per person	$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	Plated
$61 per person	$65 per person

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

Coffee Spiced Slow-Roasted Beef Tenderloin Medallions GF

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

Buffet	Plated
$63 per person	$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	Plated
$70 per person	$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	Plated
$78 per person (Up to 500 people)	$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	Plated
$47 per person	$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	Plated
$47 per person	$49 per person

Broiled Salmon "a la Criolla" GF CS

Mojo Marinated Fresh Salmon, Spanish Olive & Onion Creole Sauce

Buffet	Plated
$47 per person	$50 per person

Crab Crusted Grouper CD CS

Baked Lump Crabmeat crusted Grouper Fillet, served with Lemon Wedge

Buffet	Plated
$52 per person	$55 per person

Pan-Fried Mahi-Mahi "Escabeche" GF CS

Seared Mojo Marinated Mahi, Fried Garlic Onion "Escabeche"

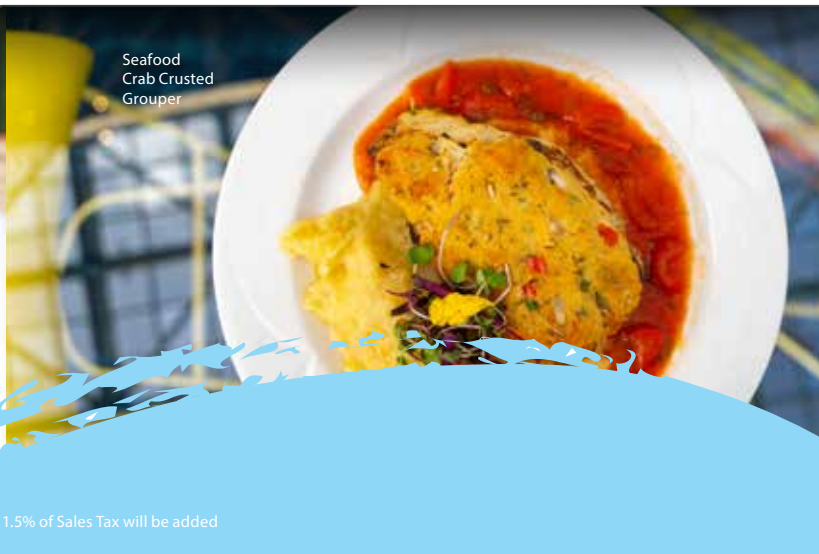
Buffet	Plated
$52 per person	$56 per person

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

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

Starch

(Select 1 for each selected protein)

White Rice with Red Beans GF | "Mamposteao" Rice with Ham GF | Vegan "Mamposteao" 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 | Sauteed 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

Seared Roasted Garlic Chicken Breast, Cornmeal Crusted Salmon Cake. Tomato Royale Sauce, Cajun Dirty Rice, Creamed Corn.

Plated	Buffet
$68 per person	$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	Buffet
$69 per person	$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	Plated
$35	$37
per person	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	Plated
$40	$43
per person	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	Plated
$40	$43
per person	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	Plated
$40	$43
per person	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	Plated
$43	$45
per person	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	Plated
$43	$47
per person	per person

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

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 Beignet 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)

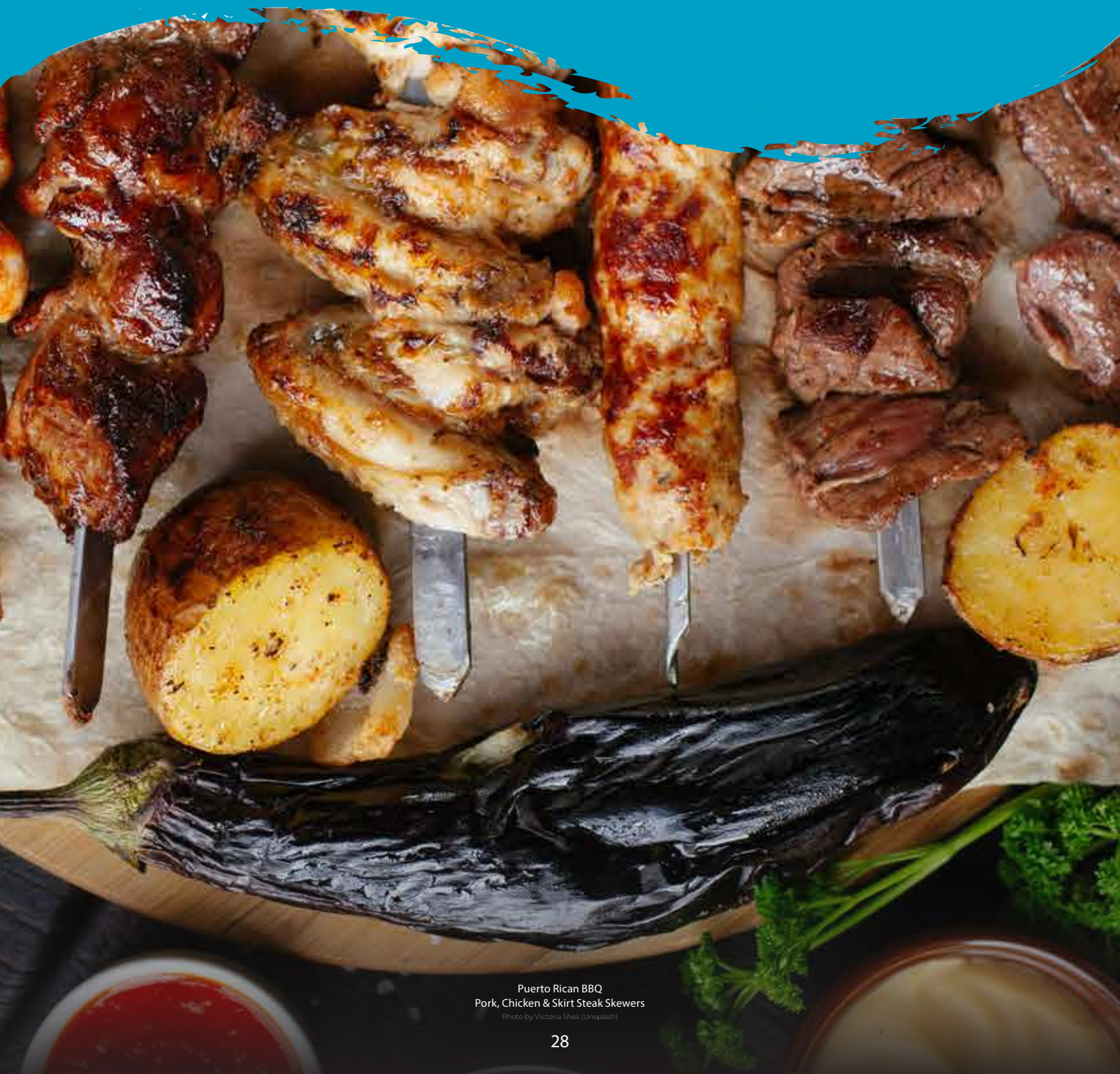
CN
Local Ferrero Rocher
Ice Cream Affogato & Black Cherrie
(Plated Only)

CD CE
Flourless Chocolate
Molten Cake & Vanilla Cream
(Plated Only)

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

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

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	Pick 2	Pick 3
$36 per person	$40 per person	$48 per person

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

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

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

SF CS

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	Select 5	Select All
$28 per person	$42 per person	$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 CN

Coconut Corn Cake "Arepas" with Crab Meat Salad | Swordfish Skewers "al Mojo" | BBQ Shrimp Skewers

SF

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	Select 2	Select 3
$32 per person	$36 per person	$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	Select 8	Select All
$29 per person	$37 per person	$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

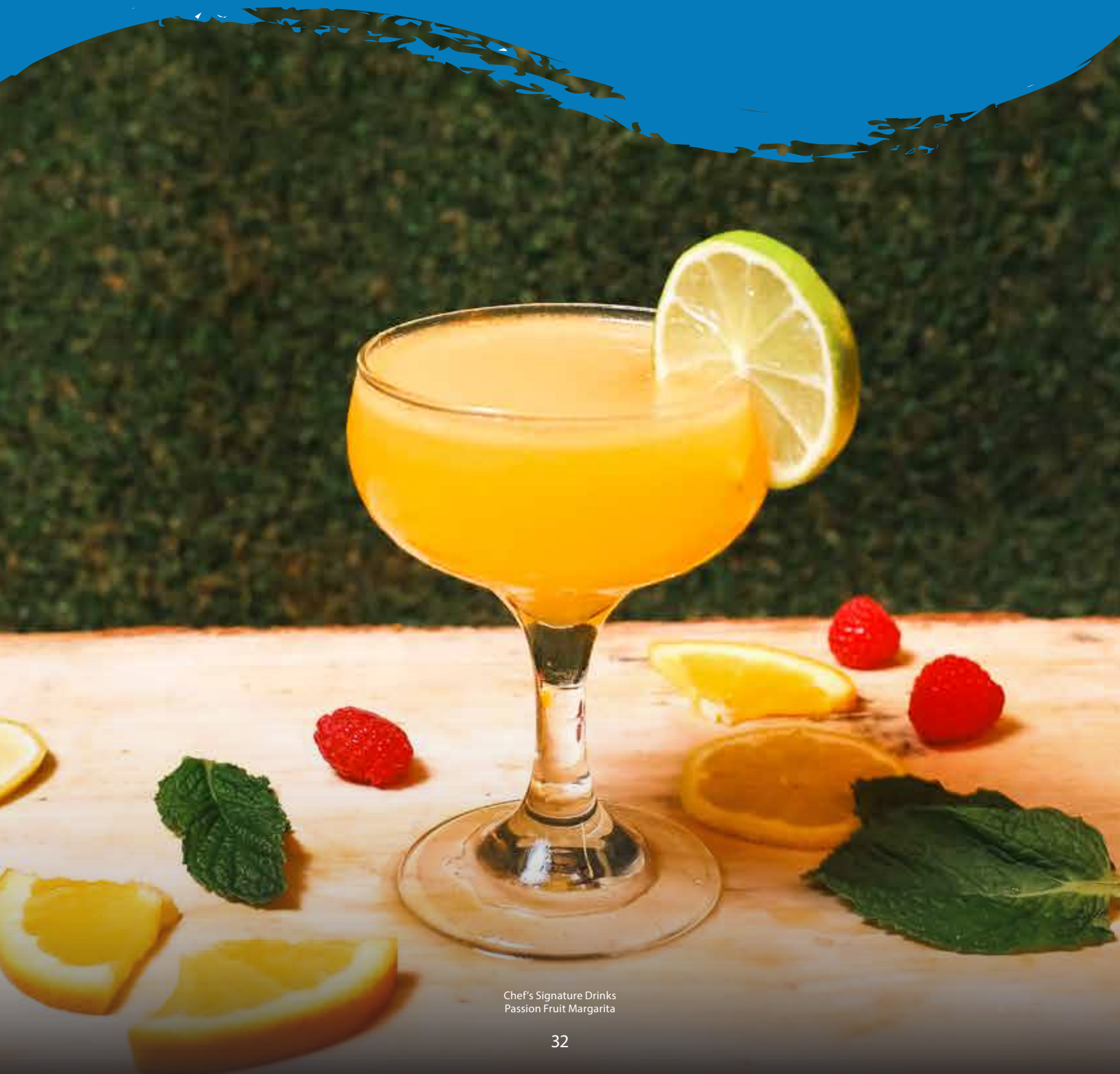
Avocado & Greens with Lemon Vinaigrette

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)

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

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 Whisky
$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
By special request

Bacardí
Flavors
Puerto Rico
$90
By special request

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

Cognac

Honey & Co.
Más Miel
France
$95

Courvoisier
VSOP
France
$135
By special request

Cordials

Pepa
Pomegranate Liquore
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

White Wines

Puerto Rico Convention Center
White Wine
House
$49

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

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

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

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

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

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

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

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

V VG
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

Figuero 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

V

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

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

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

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

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

Beers

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

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

Open Bars

Beer & Wine

First Hour	Second Hour	Third Hour	Additional Hour
$18	$16	$14	$14

House

First Hour	Second Hour	Third Hour	Additional Hour
$26	$22	$18	$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	Second Hour	Third Hour	Additional Hour
$30	$24	$20	$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

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

PUERTO RICO
CONVENTION CENTER
Pedro Rosselló

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