

Menu

HOLIDAY MENU 2026

MESA TRADICIONAL - \$56PP



HORS D'OEUVRES (INCLUDED)

CORN STICK FRITTERS (V/GF) – VEGAN FRITTERS “ALCAPURRIAS” (VG/GF)

PIZZA TURNOVERS (V/CG)

CODFISH CROQUETTES (CS/CG) – “PIONONOS” (CG/CD/EGG)

SAUCES: MAYOKETCHUP (V/CD/GF) - CHIMICHURRI (VG/GF) – GARLIC AIOLI (CD/V/GF)

SALADS (PICK 1)

ELBOW PASTA SALAD (CG/CD/V)

GREEN BANANS “IN ESCABECHE” (GF/VG)

TRADITIONAL POTATO SALAD (GF/CD)

SIDES (INCLUDED)

PIGEON PEAS RICE (WITH NO HAM) (VG/GF)

FRIED SWEET PLANTAINS (GF/VG)

PROTEINAS (PICK 2)

TURKEY STUFFED WITH TRIFONGO AND TAMARIND DEMI-GLACE (GF)

ROASTED PORK “AL ESCABECHE” (GF) OR CERTIFIED LOCAL SPIT-ROASTED PORK (ADD: \$16PP)

SEARED CHIMICHURRI CHICKEN “A LA CRIOLLA” (GF)

GRILLED CHIMICHURRI BLACK ANGUS CHURRASCO STEAK WITH ONIONS (GF) (ADD: \$18PP)

CHARCOAL-ROASTED HAM WITH PINEAPPLE (CG)

PORK LOIN STUFFED WITH MOJO YUCA, SERVED WITH MANCHEGO SAUCE (GF/CD) (ADD: \$4PP)

LEMON-GRILLED SALMON “A LA CRIOLLA” (CS/GF)

DESSERTS (PICK 2)

COCONUT AND CINNAMON “TEMBLEQUE” (CN/VG/GF)

CHEESE CUSTARD (CD/V/GF/EGG)

PUERTO RICAN COCONUT RICE PUDDING (GF/CN/CD)





Pedro Rossello

HOLIDAY MENU 2026

ADD-ON DISHES TO YOUR BANQUET

FRESH GREEN SALAD WITH AVOCADO VINAIGRETTE (GF/VG): \$5PP

PORK "PASTELES" 4OZ (GF): \$9PP

CHICKEN "PASTELES" 4OZ (GF): \$9PP

VEGAN "PASTELES" 4OZ (GF/VG): \$10PP

VEGAN SWEET PLANTAIN PASTELÓN "A LA CRIOLLA" (VG/CN/GF) \$12PP

LOCALLY SOURCED "MORCILLA" (GF): \$7PP

LOCALLY SOURCED CHICKEN LONGANIZA SAUSAGE (GF): \$7PP

CHICKEN "ASOPAO" (GF): \$8PP

PIGEON PEAS "ASOPAO" (GF/VG): \$8

ADD-ON CARVING STATION

6OZ PORTION OF MEAT WITH CONDIMENTS INCLUDED, 100 PEOPLE MINIMUM

CERTIFIED LOCAL SPIT-ROASTED PORK (GF): \$22PP

SOFRITO 'PRIME' RIB-EYE ROLL ROAST, ONION GRAVY (GF): \$28PP

TURKEY STUFFED WITH TRIFONGO AND TAMARIND DEMI-GLACE (GF): \$24PP