



CONDADO VANDERBILT
HOTEL

DINNER MENU

PLATED

The three-course plated dinner includes a selection of: (1) salad or soup, (1) entrée, (1) dessert, artisan bread rolls and freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

ARTISAN BREADS

A selection of one of the followings:

- Sesame Seed Ciabatta Bread
- Brioche
- Onion Pan Sobao
- Almond & Flaxseed (gluten free) \$3

FIRST

- Roasted Local Pumpkin, Goat Cheese Spread, Local Arugula Salad, Crispy Quinoa
- Tuna Tataki, Brown Pickled Mustard, Pistachio Purée, Citrus Salad, Pistachio Toasted, Golden Sprouts
- Endive Salad, Candied Walnuts, Gorgonzola Dolce Crema, Pickled Aji Dulce, Micro Cilantro
- Citrus Glazed Heirloom Carrots Salad, Avocado, Toasted Seeds, Sour Cream, Sunflower Sprouts
- Broccolini, Asparagus Salad, Mimosa Boiled Egg, Crispy Serrano, Verjus, Lemon Ricotta Spread
- Sweet Potato, Goat Cheese, Grilled Frisée, Pecans, Cranberries, Micro Salad
- Beef Tartare, Quail Egg, Pickled, Pickled Mustard Seeds, Lemon Caper Crema, Micro Arugula
- Local Arugula, Papaya, Sungold Tomato Vinaigrette, Requesón, Candied Cashews
- Marinated Heirloom Tomatoes, Creamy Burrata, Citrus Vinaigrette, Avocado Sorbet, Pea Shoots
- Beet Carpaccio, Roasted Peaches, Blue Cheese, Tendrils
- Day Boat Scallop Crudo, Aleppo Pepper, Citrus, Passion Fruit, Basil | \$8
- Lobster Salad, Avocado Lime Crema, Burrata, Quinoa-Cocoa Nibs, Micro Herbs | \$12

SECOND

- Local Pumpkin Soup, Curried Cream and Spiced Pepitas
- Cream of Plantain, Arañitas, Recao Oil
- Potato Soup, Black Truffle Butter, Crispy Leeks
- Cauliflower Cream, Prosciutto Gremolata, Chive Oil
- Polenta Soup, Rucola Pesto, Crispy Pancetta
- White Bean Soup, Spinach, Crispy Prosciutto
- Parsnip Soup, Gruyère Croutons
- Black Bean Soup, Meyer Lemon, Crème Fraîche, Citrus Gremolata
- Trofie Pasta, Eggplant, Gorgonzola Cream, Walnuts
- Longaniza Fricassée, Fusilli, Ricotta, Chickpeas, Scallions
- Potato Gnocchi, Local Sweet Tomatoes, Basil, Parmesan
- Pumpkin Risotto, Sage, Crème Fraîche, Charred Onion Dust
- Crab Stuffed Piquillo, Sweet Corn Purée, Olive Oil
- Sancocho Cream, Crispy Pegao'

24 % Banquet Administrative Fee, 11.5% Government Taxes for Alcoholic Beverages
and 7% Government Taxes for Food & Non-Alcoholic Beverages
will be added to all food and beverage prices.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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INTERMEZZOS

Locally Inspired Champagne Infused Sorbets | \$12 per person

- Mango Passion Fruit Sorbet, Champagne Gelée
- Pineapple Sorbet, Coconut Lime Granite
- Pâte De Fruit: Passion Fruit, Guava & Mango
- Lemon Sorbet, Campari Granite
- Guava Sorbet, Champagne Gelée
- Strawberry Sorbet, Lime Granite

ENTREES

Poultry and Game

- Organic Chicken Breast, Pumpkin Farro, Toasted Pepitas | \$87 per person
- Organic Chicken Breast, Black Truffle Risotto, Shallot Marmalade | \$87 per person
- Citrus Glazed Duck Breast, Roasted Sweet Potatoes, Broccolini | \$104 per person
- Grass Fed Rack of Lamb, Caramelized Local Eggplant, Wild Mushrooms | \$109 per person

Fish and Seafood

- Mahi-Mahi, Celery Root Cream, Pecans Shiitake Escabeche | \$98 per person
- Grilled Swordfish, Peas Mint Risotto, Glazed Carrot, Carrot Jus | \$101 per person
- Pan Seared Halibut, Shrimp and Squid Fideuà, Pimentón Jus | \$101 per person
- Caramelized Sea Bass, Longaniza White Bean Ragout, Avocado Lime Salsa | \$105 per person

Meats and Game

- Roasted Adobo Rubbed Pork Loin, Tomato Escabeche, Mushroom Polenta, Chayote | \$90 per person
- Braised Short Rib, Eggplant Purée, Baby Bok Choy, Short Rib Jus | \$99 per person
- Grass Fed Beef Tenderloin, Pomme Purée, Grilled Mushrooms, Beef Jus | \$107 per person
- Grilled New York Steak, Black Beluga Lentils, Sundried Tomato, Asparagus | \$110 per person
- Prime Rib Eye Au Poivre, Leek Confit, Corn Saffron, Creamy Farro, Peppercorn Sauce | \$120 per person

Duos

- Veal Loin and Sea Bass Duo, Grated Zucchini-Squash | \$126 per person
- Filet of Beef and Butter Poached Lobster, Chive-Pecorino Risotto, Vanilla Bean Bearnaise | \$135 per person

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DESSERTS

- Coconut, Passion Fruit, Pineapple: Passion Fruit Tart, Passion Fruit Whip, Coconut Sorbet, Pineapple Salpicón, Coconut Meringue, Coconut Sable
- Chocolate Textures: Milk Chocolate Tart, Chocolate Crèmeux, White Chocolate Whip, Chocolate Marshmallow, Candied Hazelnut and Crunchy Meringue
- Pavlova, Passion Fruit Curd, Mango Lime Compressed, Coconut Lime Sorbet, White Chocolate Whipped Ganache
- White Chocolate Crème Brûlée, Vanilla Bean Whip, White Chocolate Powder, Crunchy Chocolate, Fresh Berries
- Deconstructed Key Lime Pie
- Java Chocolate Mousse, Almond Chocolate Financier, Coffee Crèmeux, Hazelnut Crunchy, Coffee Ice Cream, Banana Brûlée, Marshmallow, Coffee Gelée

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DINNER BUFFET

(A minimum of 50 people is required)

Sundown Barbeque | \$97 per person

- Freshly Baked Sesame Seed Ciabatta Bread and Butter
- Baby Romaine, House Made Caesar Dressing, Croutons, Shaved Aged Parmesan
- Organic Greens, Applewood Bacon, Cherry Tomatoes, Blue Cheese Dressing
- Cranberry-Pecan Creamy Cole Slaw
- Spiced Rum BBQ Chicken
- Smoky Dry Rubbed Baby Back Ribs
- Roasted Atlantic Salmon, Papaya-Pineapple Salsa
- Cheddar Mac & Cheese
- Sweet Corn on the Cobb
- Brown Sugar and Bacon Baked Beans
- Blueberry Cobbler
- S'mores Brownie
- Key Lime Tart
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Tea

Family Style "Steak House" | \$121 per person

- Freshly Baked Sesame Seed Ciabatta Bread and Butter
- Marinated Tomatoes, Watermelon, Arugula and Goat Cheese Salad
- Wedge Salad: Applewood Bacon, Red Onions, Cherry Tomatoes, Blue Cheese & Buttermilk Dressing
- Seasonal Grilled Vegetables
- Herb Roasted Wedge Mushrooms
- Shishito Peppers, Cumin Salt
- Loaded Mashed Potatoes: Bacon, Sour Cream, Cheddar Cheese, Scallions
- Grilled Grass Fed Hanger Steak, Creamy Peppercorn Sauce
- Citrus Marinated Cod, Salsa Verde
- Free Range Roasted Chicken, Passion Fruit Bearnaise
- Chocolate-Banana Bread Pudding, Caramel Sauce
- Carrot Cake, Cream Cheese & Pecans
- Lemon Meringue Tart
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Tea

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Mediterranean Delight | \$115 per person

- Freshly Baked Sesame Seed Ciabatta Bread and Butter
- Sweet Cherry Tomatoes, Cucumber, Olives, Red Onions, Lemon Vinaigrette & Micro Parsley Salad
- Orzo Salad, Toasted Almonds, Salami, Mozzarella & Roasted Piquillos
- Chickpea Salad, Roasted Tri Color Peppers, Feta, Sun Dried Tomatoes Pesto, Toasted Hazelnuts
- Lemon Roasted Chicken Breast, Thyme and Rosemary Au Jus
- Pan Seared Monkfish, Heirloom Tomato, Basil and White Wine Sauce
- Slow Braised Grass Fed Beef Short Rib
- Wild Mushrooms and Sofrito Paella
- Roasted Baby Potatoes, Toasted Cashews and Pickled Peppers
- Labneh Pannacotta, Fresh Berries & Caramelized Pistachio Verrine
- Baklava
- Almond Namoura
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

Noche de San Juan | \$110 per person

- Onion Pan Sobao
- Organic Greens, Diced Mango, Red Onion, Hearts of Palm, Coriander Guava Vinaigrette
- Hearts of Romaine, Avocado, Cilantro, Ají Dulce
- Root Vegetables Salad, Recao Vinaigrette
- Octopus Escabeche with Vianda Chips
- Sancocho Cream, Añañitas
- Alcapurrias de Plátano, Pique Aioli
- Oregano Roasted Chicken Breast, Salsa Isleña
- Pan Seared Mahi, Mango Salsa
- Roasted Local Pernil, Onion and Cilantro Mojo
- Sweet Plantains, Spiced Rum Almíbar
- Apastela'o Rice with Gandules, Plantain and Recao
- Tembleque
- Flan de Café
- Dulce de Papaya, Local Cheese Cream
- Tres Leches
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

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