



CONDADO VANDERBILT
HOTEL

LUNCH MENU

PLATED

All three course plated lunches include a selection of: one (1) salad or soup, one (1) entrée, one (1) dessert, sesame seed ciabatta bread and freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

SALAD OPTIONS

- Crispy Mozzarella, Tomato Marmalade, Avocado-Tomato Salad, Passion Fruit Balsamic Glaze, Micro Arugula
- Arugula Salad, Roasted Calabaza, Ricotta, Toasted Pepitas, Citrus Vinaigrette
- Wedge Salad, Cherry Tomatoes, Pickled Red Onions, Bacon, Blue Cheese, Buttermilk Dressing
- Broccolini, Asparagus Salad, Mimosa Boiled Egg, Crispy Serrano, Verjus, Lemon Ricotta Spread
- Beef & Tuna Tartare Duo, Cured Egg, White Miso
- Baby Kale, Radicchio Salad, Orange Segments, Requesón, Arañitas, Raspberry Vinaigrette
- Chilled Eggplant, Warm Root Vegetable Salad

SOUPS

- Loaded Potato Soup, Crispy Bacon, Queso Fresco, Scallions
- Cauliflower Soup, Aged Cheddar, Chives & Olive Oil
- Longaniza Chili Soup, Fried Chickpeas, Chives
- Sweet Potato, Parsnip and Coconut Soup, Wilted Spinach
- Yuca Soup, Braised Chicken Mojo

ENTREES

All Organic, Free Range & House Brined Chicken

- Roasted Chicken Breast, Creamy Pumpkin Fregola, Peas & Toasted Pepitas | \$52 per person
- Miso Glaze Chicken, Sesame, Cauliflower Broccolini and Farro Stir Fry | \$52 per person
- Roasted Chicken Breast, Potato Gnocchi, Mushroom Ragout, Goat Cheese, Chives | \$54 per person

Fresh Fish

- Pan Seared Branzino, Creamy Cauliflower Brown Rice, Caper Tomato Salsa | \$55 per person
- Plantain Crusted Mahi Mahi, Shiitake Pancetta Ragout, Couscous | \$55 per person
- Poached Salmon, Quinoa al Caldero, Parmesan, Arañitas | \$60 per person

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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Meats Entrées

- Balsamic Glazed Pork Loin, Mushroom Polenta, Tomato Escabeche | \$51 per person
- Sweet Plantain Fufu, Bolognese, Parmesan, Fried Basil | \$55 per person
- Soy Marinated Hanger Steak a Caballo, Quail Egg, Kimchi Wild Rice, Peanut, Cilantro | \$63 per person
- New York Steak, Parmesan Wedge Potatoes, Seared Leeks, Cilantro Salsa Verde | \$68 per person

Vegetarian Options

- Cauliflower Steak, Organic Beans Minestrone | \$48 per person
- Vegetable Sancocho, Bolitas de Plátano, Calabaza & Cilantro | \$48 per person
- Eggplant Lasagna, Vegetables, Tomato, Mozzarella, Basil | \$48 per person
- Chilled Eggplant, Warm Root Vegetable Salad | \$48 per person

DESSERTS

- Carrot Cake Crème Brûlée, Cream of Cheese, Carrot Cake, Candied Pecans, Brown Butter Dust
- Chocolate Ganache, Cherry Gel, Kirsch Whip, Crunchy Chocolate, Chocolate Brownie, Cherry Sorbet
- Chocolate Tart, Vanilla Bean Whip, Hazelnut, Chocolate Whip, Coffee Crèmeux, Dulce de Leche, Crunchy Merengue
- Deconstructed Lemon Tart: Lemon Curd, Meringue, Raspberry Gel, Graham Cookie Ice Cream, Fresh Berries
- Blueberry Bread Pudding, Lemon Crème Anglaise, Caramel Popcorn, Corn Ice Cream

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LUNCH BUFFET

(A minimum of 50 people is required)

Delicatessen Buffet | \$55 per person

- Lentil Soup, Cheese Croutons
- Orzo, Roasted Vegetables Salad
- Assorted Charcuterie:
 - Slow Roasted Strip Loin, Jamón Dulce, Sliced Turkey, Brined Pork Loin, Smoked Salmon
 - Aged Cheddar, Provolone and Swiss
 - Artisan Breads: White, Wheat, Mallorca and Ciabatta Roll
 - Sliced Tomatoes and Bibb Lettuce
 - Yellow Mustard, Grain Mustard, Mayonnaise, Horseradish Crème Fraîche, House Made Pickles
- Profiterole, White Chocolate & Caramel
- Vanilla Bean Cheesecake, Almond Sable Strawberries
- Verrine Chocolate Mousse, White Chocolate, Cherry Foam, Cherry Gel, Mini Cherry Macaron
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

Borinquen Preciosa | \$65 per person

- Freshly Baked Sesame Seed Ciabatta Bread and Butter
- Organic Greens, Local Requesón, Mango, Chickpeas and Citrus Vinaigrette
- Sweet Potato Soup, Chicharrones
- Green Bananas, Escabeche Sauce
- Selection of Two:
 - Carved Roasted Pork, Pique Aioli
 - Cumin and Oregano Marinated Chicken Breast
 - Seared Snapper Fillet with Creole Sauce
- Arroz Mampostea'o
- Sweet Plantain, Spiced Rum Almíbar
- Mango Cheesecake, Passion Fruit Foam
- Guava Panetela
- Cheese Flan
- Coconut Tres Leches
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

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Vanderbilt Lunch Table | \$70 per person

- Freshly Baked Sesame Seed Ciabatta Bread and Butter
- Crisp Romaine, Toasted Cashews, Orange Segments, Pecorino, Verjus Vinaigrette
- Pumpkin Soup, Corn Bread Croutons
- Chicken and Chorizo Paella
- Seared Cod, Chickpea, Chorizo Fricassée
- Fusilli Pasta, Organic Tomatoes, Parmesan and Basil
- Hanger Steak, Wild Mushrooms, Roasted Potatoes, Fontina
- Tiramisu
- Crunchy Hazelnut, Brownie & Chocolate Bar
- Vanilla Bean & Fresh Berries Crème Brûlée
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

Lunches on the GO | \$46 each

All boxed lunches include one sandwich, potato chips, whole fresh fruit, dessert and bottled water.

Sandwiches (choose one)

- Sliced Turkey, Gruyere, Smoked Bacon, Local Bib Lettuce, Sliced Tomatoes, Garlic Aioli
- Brie and Smoked Ham, Pickled Ají, Green Leaf Lettuce and Tomato, Seasonal Fruit Spread
- Chicken Avocado Pesto Wrap, Spinach, Mozzarella, Caramelized Onions
- Roast Beef, Cheddar, Pickled Red Onions, Spicy Creole Aioli
- Beet and Hummus Wrap, Grilled Peppers, Zucchini, and Eggplant
- Salami, Coppa, Soppressata, Provolone, Dijonnaise Dressing, Roasted Shishito

Dessert (choose one)

- Double Fudge Brownie
- S'mores Bar
- Chocolate Chip Cookie, Double Chocolate Fudge Cookie or Oatmeal Cookie

Enhancements

- Soft Drinks | \$5 each
- Bottled Teas | \$5 each
- Gatorade | \$6 each
- Energy Drink | \$6 each
- Coleslaw | \$4 each
- Potato Salad | \$4 each

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