



CONDADO VANDERBILT
HOTEL

LUNCH MENU

PLATED

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

SALAD OPTIONS

- Marinated Tomatoes, Cucumber & Watermelon, Feta, Pistachios, Micro Herb Salad
- Butter Lettuce, Candied Cashews, Green Apples, Local Goat Cheese, Buttermilk Dressing
- Arugula Salad, Roasted Calabaza, Ricotta, Toasted Pepitas, Citrus Vinaigrette
- Little Gem Lettuce, Mango, Cilantro, Local Cheese & Toasted Peanuts, Verjus Vinaigrette
- Wedge Salad, Cherry Tomatoes, Pickled Red Onions, Bacon, Blue Cheese, Buttermilk Dressing

SOUPS

- Creamy Roasted Tomato Soup, Basil Pesto & Parmesan Crostini
- Loaded Potato Soup, Crispy Bacon, Queso Fresco, Scallions
- Cauliflower Soup, Aged Cheddar, Chives & Olive Oil
- Coconut, Sweet Potato & Carrot Soup, Cilantro, Crispy Quinoa
- Cream of Yellow Lentils, Curried Yogurt, Toasted Almonds

ENTREES

All Organic, Free Range & House Brined Chicken

- Roasted Chicken Breast, Creamy Pumpkin Quinoa & Toasted Pepitas | \$52 per person
- Chicken Milanese, Roasted Vegetables & Grains Salad, Parmesan, Arugula & Lemon | \$52 per person
- Roasted Chicken Breast, Potato Gnocchi, Mushroom Ragout, Goat Cheese | \$54 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.



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Fresh Fish

- Slow Roasted Organic Salmon, Creamy Parmesan and Plantain Quinoa, Crispy Herbs | \$60 per person
- Seared Local Snapper, Black Bean & Farro Mamposteao, Papaya-Tomato Salsa| \$55 per person
- Seared Local Grouper, Bok Choy & Shitake Stir Fry, Lemongrass-Ginger Butter Sauce |\$55 per person

Meats Entrées

- Grilled Grass Fed Beef Tenderloin, Coconut Polenta, Port Wine Sauce, Blue Cheese, Natural Jus | \$71 per person
- Soy Marinated Hanger Steak, Soba Noodles, Shitake, Peanuts and Cilantro | \$63 per person
- Melao Glazed Pork Loin, Chayote, Yautía & Batata Salad, Cherry Tomato Escabeche | \$51 per person
- Grass Fed New York Steak, Creamed Spinach, Truffled Wedge Potatoes, Herb Butter| \$68 per person

Vegetarian Options

- Cauliflower Steak, Organic Beans Minestrone | \$48 per person
- Vegetable Sancocho, Bolitas de Platano, Calabaza & Cilantro | \$48 per person
- Tikka Masala Eggplant, Naan, Coconut Chutney | \$48 per person

DESSERTS

- Carrot Cake Crème Brulee, Cream of Cheese, Carrot Cake, Candied Pecans, Brown Butter Dust
- Chocolate Ganache, Cherry Gel, Kirsch Whip, Crunchy Chocolate, Chocolate Brownie, Cherry Sorbet
- Pecan Pie Tart, Brown Butter Dust, Vanilla Bean Whip, Candied Pecans, Bourbon Ice Cream
- Deconstructed Lemon Tart: Lemon Curd, Meringue, Lemon Gel, Graham Cookie Ice Cream
- Blueberry Bread Pudding, Lemon Cream 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 Crouton
- Pasta Salad with Olives and Fresh Herbs
- 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
- Red Profiterole, Vanilla Cream
- Chocolate Cheesecake
- Raspberry Panna Cotta
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

Borinquen Preciosa | \$65 per person

- Freshly Baked Artisan Bread Rolls 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
- Tostones
- Mango Cheesecake, Passion Fruit Foam
- Guava Panetela
- Polvorones, Besitos de Coco, Dulce de Ajonjolí
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

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Vanderbilt Lunch Table | \$70 per person

- Freshly Baked Artisan Rolls and Butter
- Crisp Romaine, Toasted Cashews, Orange Segments, Pecorino, Verjus Vinaigrette
- Pumpkin Soup, Corn Bread Croutons
- Chicken and Chorizo Paella
- Seared Cod, Chickpea, Chorizo Fricassee
- Fusilli Pasta, Organic Tomatoes, Parmesan and Basil
- Hanger Steak, Wild Mushrooms, Roasted Potatoes, Fontina
- Tiramisu
- Strawberry, Almond and Lime Bar
- Crème Brûlée
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

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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 on White Bread
- Grilled Adobo Chicken Wrap, Queso Fresco, Avocado, Black Beans
- Roast Beef, Cheddar, Pickled Red Onions, Spicy Creole Aioli on Baguette
- Sofrito Roasted Pork Loin, Serrano Ham, Comté, Mustard, Pickles on Mallorca
- Chickpeas Hummus, Grilled Peppers, Zucchini, and Eggplant on a Wrap
- Salami, Coppa, Mortadella, Provolone, Herb Pesto, Parmesan, Giardiniera on Ciabatta

Dessert (choose one)

- Double Fudge Brownie
- Smores Bar
- Chocolate Chip Cookie, Double Chocolate Fudge Cookie or Oatmeal Cookie

Enhancements

- Chilled 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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