



CONDADO VANDERBILT  
HOTEL

## RECEPTION IDEAS

40 pieces minimum order. For one (1) hour cocktails the minimum is 5 pieces per person.

### COLD | \$6 each

- Truffle Whipped Ricotta Toast
- Herbs Frittata Toast, Extra Virgin Olive Oil
- Heirloom Tomato, Mozzarella and Basil Skewer
- Roasted Sweet Local Tomato, Ricotta Cream, Crispy Bread
- Corn Tostada, Black Bean Spread, Feta and Radishes
- Goat Cheese Spread, Caramelized Almonds, Pickled Shallots on Crostini
- Watermelon-Tomato Gazpacho, Olive Oil, Sherry Vinegar
- Creamy Eggplant, Curried Yogurt and Toasted Quinoa Tart
- Potato Leek Chilled Soup, Chive and Truffle Oil
- Gandules Hummus, Pickled Ají and Micro Cilantro Toast

### COLD | \$7 each

- Creamy Chicken Salad, Grapes, Pickled Onions, Toasted Pine Nuts on Crostini
- Steak Tartare, Lentil Papadum, Quail Egg
- Roasted Local Pumpkin, Goat Cheese, Pickled Jalapeño and Cilantro Lettuce Wrap
- Crispy Chicharrones, Chocolate, Maldon Salt, Chili
- Marinated Mussel, Pimentón Aioli and Crispy Serrano
- Loaded Deviled Eggs, Bacon, Sour Cream and Chives
- Smoked Salmon, Plantain Tostón, Crème Fraîche, Caviar
- Tuna Sashimi, Burrata, Pine Nuts on a Spoon
- Avocado Toast, Creamy Shrimp and Apples Salad
- Salmon Rilletes, Lemon Cream, Fried Capers, Toasted Baguette

### COLD | \$8 each

- Halibut Ceviche, Coconut-Passion Fruit, Leche de Tigre, Cilantro
- Charred Spanish Octopus Skewer, Potatoes, Pimentón Aioli
- Maine Lobster Mini Quiche, Crème Fraîche, Caviar
- Lump Crab and Avocado Salad, Grilled Corn, Endive
- Ibérico Ham Toast, Caviar
- Foie and Chocolate Lollipop, Maldon Salt
- Spicy Tuna Mini Taco, Avocado Cream, Kimchi, Black Sesame
- Petit Maine Lobster Roll, Bacon, Lemon Cream
- Cod Serenata Toast, Avocado, Pickled Onions, Quail Egg
- Corn Tostada, Lobster, Ají, Cucumber Yogurt
- Tuna Tiradito, Ají Amarillo, Purple Potato Chip, Toasted Sesame
- Pork Belly Mini Tacos, Cabbage Slaw, Cilantro Crema, Toasted Peanuts
- Creamy Egg Salad, Dill, Crispy Baguette, Salmon Caviar

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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**HOT | \$7 each**

- Beef Empanadas, Local Pique
- Yuca Croquette, Cilantro Aioli
- Black Bean Arancini, Toasted Cumin Crema
- Chicken Empanada, Spicy Guava Glaze
- Mini Alcapurria, Eggplant-Tomato
- Mascarpone and Mozzarella Croquette, Tomato Marmalade
- Mini Buttermilk Biscuit, Longaniza Gravy
- Polenta Soup, Crispy Serrano, Truffle Essence

**HOT | \$8 each**

- Bacon Wrapped Date, Goat Cheese
- Beer-Braised Chicken Mini Quesadilla, Avocado Cream
- Caprese Empanadas, Arugula Pesto
- Sweet Plantain, Chorizo and Gouda Croquette
- Pancetta, Cannellini and Truffle Arancini
- Morcilla Spring Rolls, Garlic Aioli
- Creamy Cod Brandada, Toasted Baguette, Olive and Radish
- Pig in a Blanket, Chistorra Puff Pastry
- Chicken Yakitori, Sesame and Scallions

**HOT | \$9 each**

- Grass Fed Beef Slider, Sweet Plantain Chutney and Blue Cheese on Brioche
- Lump Crab Cake, Pickled Onions, Red Pepper Aioli
- Mini Croissant, Ibérico Ham, Pork Belly, Comté
- Mini Open-Faced Steak Sandwich, Caramelized Onions, Provolone and Chimichurri
- Maine Lobster Empanada, Salsa Verde
- Manchego and Prosciutto Croquette, Piquillo Marmalade
- Organic Salmon Pinchos, Mango-Pineapple Salsa
- Coconut Shrimp, Spicy Pineapple Marmalade
- Black Truffle Mini Grilled Cheese
- Pork Belly Steam Buns, Tamarind BBQ, Cilantro

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### LATE NIGHT SNACKS

- Grilled Cheese | \$7 each  
All in Artisanal Mini Club Bread
  - Smoked Gouda & Caramelized Onions
  - Pepper Jack & Jalapeños
  - Pepperoni, Mozzarella & OreganoAdd Creamy Tomato Soup | \$6 each
- Mac & Cheese | \$8 each  
Individually Baked
  - White Cheddar & Truffle
  - Chipotle & Chorizo
  - Loaded: Bacon, Cheddar & Scallions
- Wings | \$9 per guest  
Served with Chunky Blue Cheese Dressing & Buttermilk Ranch
  - Salt and Pepper
  - Guava BBQ
  - Tangy & Hot Tamarind-Chili Glaze
- Grass Fed Beef Slider | \$8 each  
All in House Made Brioche Bun
  - Amarillo, Bacon, Cheddar
  - Vanderbilt Special Sauce, Onions, Pickles & Cheddar
- Mini Tripleta, Pork, Chicken, Ham, Potato Sticks, Tomato Aioli | \$9 each  
Served in Local Pan Sobao
- French Fries Cones | \$7 each  
Served with Dipping Sauces: Spicy Ketchup, Truffle Aioli & Honey Mustard

### MIDNIGHT ASOPAO AND CONSOMES

All served with Onion Pan Sobao and Local Pique

- "Gandules" and Plantain Soup | \$8 each
- Chicken Asopao | \$8 each
- Traditional Sancocho: Beef, Ham & Root Vegetables | \$9 each
- Shrimp and Lobster Asopao | \$12 each

\*Chef Fee required for every 75 guests at \$175 each (one and a half hour)

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