



CONDADO VANDERBILT
HOTEL

THEME STATIONS

International Cheese Station | \$30 per person

A Market Display of International Artisanal Cheeses

- Brie, Aged Cheddar, Blue Cheese, and Comté
- Tarragon Mustard, Local Honey, Spiced Nuts, Artisan Rolls, Lavash, Grissini and French Baguettes

Local Artisanal Cheese Station | \$35 per person

A Market Display of *Vaca Negra* Local Cheeses

- Capaez, Ausubal, Montebello and Monserrate
- Local Fruit Preserves, Spiced Nuts, Brioche Rolls, Banana Bread, Local Baguette by Panoteca San Miguel

Charcuterie Bar | \$29 per person

- Ibérico, Coppa, Speck and Soppressata
- Artisan Mustards and Local Fruit Preserves
- Rustic Breads and Rolls

Vanderbilt Raw Bar | \$39 per person

(Based on 5 pieces total per person)

- Seasonal Selection of Freshly Shucked Oysters
- Jumbo Shrimp Cocktail
- Little Neck Clams
- Mango Mignonette, Guava Cocktail Sauce, Local Pique, Lemon and Limes

Add a la Carte:

- Oysters | \$48 per dozen
- Mussels en Escabeche | \$35 per dozen
- Jumbo Shrimp | \$54 per dozen
- Smoked Salmon Display | \$18 per person
- Little Neck Clams | \$35 per dozen

Custom Carved Ice Display upon Request

Crudo Bar | \$38 per person

- Scallops, Passion Fruit and Pickled Chilis
- Local Snapper Crudo, Coconut, Ginger & Mango
- Tuna Tartare, White Soy, Sesame, Avocado Crema
- Organic Salmon Crudo, Ají Amarillo, Crispy Quinoa

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

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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Chef's Seasonally Inspired Sushi

Rolls | Minimum 12 rolls (8 pieces each roll)

- Yellow Fin Tuna, Amarillo, Avocado, Cucumber | \$21 each roll
- Spicy Tuna, Scallions, Roasted Jalapeño, Black Sesame | \$21 each roll
- Hamachi, Avocado, Crispy Ibérico, Spicy Mayo | \$16 each roll
- Salmon, Mango, Scallions, Cream Cheese & Caviar | \$22 each roll
- Shrimp, Avocado, Crab Salad | \$19 each roll

Nigiri | Minimum 12 pieces

- Yellow Fin Tuna | \$10 each
- Hamachi | \$10 each
- Organic Salmon | \$10 each

Piñones Station | \$24 per person

- Corn Beef Mini Alcapurrias
 - Panapen & Beef Rellenos
 - Lobster Mini Empanadillas
 - Corn & Cheese Sorullitos
- Served with Local Pique, Recao Aioli & Mojo Isleño Sauce

Salad Station | \$21 per person (choice of two)

- Orzo, Roasted Vegetables, Micro Herbs, Lemon Vinaigrette
- Glazed Carrots, Avocado, Yogurt, Seeds, Sprouts
- Heirloom Tomatoes, Soft Mozzarella, Arugula Pesto
- Mixed Greens, Hearts of Palm, Pickled Ají Dulce, Local Cheese, Cilantro

Add a Soup | \$9 each

- Pumpkin Soup, Añaíta Gremolata
- Sancocho Cream, Chicharrones
- Yautia Soup, Crispy Ibérico
- White Bean Soup, Recao Oil
- Black Bean Soup, Chopped Onions
- Lentil & Longaniza Soup

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Risotto Station* | \$32 per person (choice of two)

- Organic Mushroom Ragout, Black Truffle Butter, Pecorino
- Roasted Pernil, Plantain Arañitas, Local Cheese
- Olive Oil Roasted Shrimp, Lemon & Basil
- Free Range Chicken Fricassée, Cilantro, Recao
- Maine Lobster Risotto, Mascarpone, Chives | additional \$5 per person

Pasta Station* | \$28 per person (choice of two)

- Fusili Pasta, Organic Tomatoes, Basil, Plantain Gremolata
- Penne Pasta, Peas, Chicken, Serrano, Parmesan Cream
- Orechetti Pasta, Longaniza, Spicy Tomato Sauce
- Fussiloni, Cod and Eggplant Fricassée, Herbs
- Gnocchi, Roasted Mushrooms, Spinach, Crispy Chicharrón

Wok Station | \$28 per person

Served in Chinese Take-out Boxes with Chopsticks

- Stir Fry Noodles & Jasmine Rice
- Orange-Miso Chicken
- Lemongrass-Teriyaki Pepper Steak
- Honey Glazed & Pecans Shrimp
- Toppings: Kimchi, Sesame Seeds, Toasted Peanuts, Scallions & Wasabi Peas
- Sriracha & Hot Chili Sauce

Add | \$8 each

- Seaweed Salad with Toasted Sesame Seeds
- Spicy Crab Salad with Cilantro

Paella Station (20 guests minimum)

Authentic Bomba Rice cooked in Saffron and Pimentón:

- De la Montaña: Chicken, Pork & Chorizo | \$26 per person
- Del Mar: Mussels, Clams, Shrimp, Calamari & Fish | \$29 per person
- Black Rice: Calamari, Shrimp & Squid Ink | \$29 per person
- Apastela'o: Gandules, Ham, Pork & Plantain | \$24 per person

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Taco Station* | \$34 per person (choice of three proteins)

- Carne Asada
- Beer Braised Chicken
- Mahi-Mahi Chicharrones
- Grilled Portobello Mushrooms

Toppings to include:

- Flour & Corn Tortillas
- Guacamole and Sour Cream
- Diced Tomatoes, Onions, Cilantro, Lime, Shredded Red Cabbage, Pickled Jalapeños
- Salsa Bar: Poblano Salsa Verde, Chipotle Salsa Roja, Pineapple Salsa
- Tortilla Chips

“Chinchorro” Chic* | \$29 per person

- Pinchos: Chicken with Guava BBQ and Pork with Tamarind BBQ. Served with Pan Sobao & Local Pique
- Seafood Salad: Shrimp, Octopus and Conch. Served with Warm Coconut Arepas and Fresh Limes
- Pastelillos: Beef, Chicken and Fish. Served with Mojo Sauce and Local Aioli

Poke Bar* (Attendant needed) | \$39 per person

- Fresh & Marinated at the Moment: Ahi-Tuna, Organic Salmon, Tofu, Shrimp (choice of 3)
- Bases: Avocado, Sushi Rice & Quinoa
- Sauces: Spicy Mayo, Sesame-Ginger Ponzu, Lemongrass Teriyaki
- Toppings: Seaweed Salad, Crispy Onions, Kimchi, Toasted Peanuts, Mango, Pickled Vegetables, Sesame Seeds & Nori, selection of Chili Sauces

Jíbaro Bowls* (Attendant needed) | \$34 per person

- Start with: Coconut Rice, Sweet Potato & Ñame Mash
- Add a Protein: Chicken Fricassée, Ropa Vieja, Seafood Salpicón
- Top it with: Chicharrón, Cilantro, Sweet Plantains, Red Onions, Pickled Calabaza, Chimichurri, Arajitas, Local Arugula, Local Cheese and Selection of Local Piques

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Petit Dessert Table | \$32 per person

(Choose 4 pieces total per person)

Our Pastry Chef will create an elegant display that will surely delight every sweet palette; this beautifully presented table includes:

- Mini White Chocolate Profiterole
- Assorted French Macarons
- Mini Chocolate Tarts
- Passion Fruit & Chocolate Mousse
- Mini Key Lime Tarts
- Classic Canelés
- Assorted Lollipops

Crème Brûlée Bar* (Attendant needed) | \$22 per person (Choice of 3)

Torched at the moment and served with assorted toppings

- Classic Vanilla with Fresh Berries
- S'mores: Chocolate, Graham, Toasted Marshmallow
- Sweet Corn, Caramel Popcorn
- Key Lime, Graham, Toasted Meringue
- Birthday Cake, Sprinkles
- Local Passion Fruit
- French Toast, Maple Syrup

Local Sorbet Cart* (Attendant needed) | \$15 per person

Puerto Rican Favorites Scooped in Classic Wafer Cones

- Coconut
- Passion Fruit
- Pineapple

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ROASTED AND CARVED FOR YOU*

(Includes Freshly Baked Ciabatta Bread and Butter)

- **Brioche and Dried Fruits Stuffed Pork Loin, Aged Rum Jus | \$310 each**
(Serves approximately 30 cocktail portions)
- **Truffle Butter Roasted Turkey, Herb Jus | \$310 each**
Served with Sweet Potato Purée
(Serves approximately 30 cocktail portions)
- **Harissa Glazed Leg of Lamb, Spicy Pimentón Yogurt | \$400 each**
Served with Saffron Couscous, Chickpeas, Lentils and Cauliflower Stir Fry
(Serves approximately 20 cocktail portions)
- **Herb Roasted Salmon Filet, Caviar-Lemon Butter Sauce | \$425 each**
Served with Sautéed Broccolini, Golden Raisins and Pine Nuts
(Serves approximately 25 cocktail portions)
- **Miso Glazed Sea Bass, Soy-Citrus Vinaigrette | \$480 each**
Served with Soba Noodles, Shiitake, Peanuts and Cilantro Salad
(Serves approximately 25 cocktail portions)
- **Parmesan Crusted Halibut, Tomato, Capers and Olives Vinaigrette | \$500 each**
Served with Orzo, Mozzarella and Cucumber Salad
(Serves approximately 25 cocktail portions)
- **Grilled Beef Tenderloin, Red Wine Au Jus | \$550 each**
Served with Gouda Mac and Cheese
(Serves approximately 20 cocktail portions)
- **New York Steak, Ginger-Passion Fruit Bearnaise | \$710 each**
Served with Loaded Mashed Potatoes
(Serves approximately 30 cocktail portions)
- **Whole Prime Rib Bone | \$950 each**
Served in Mustard Horseradish Cream, Au Jus, Herb Roasted Potatoes
(Serves approximately 30 cocktail portions)
- **Whole Roasted Local Lechón Medium, Local Pan Sobao, Cilantro Mayo | \$1,000 each**
(Serves approximately 75 cocktail portions)
- **Whole Roasted Local Lechón Mega, Local Pan Sobao, Cilantro Mayo | \$1,500 each**
(Serves approximately 150 cocktail portions)

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