



CONDADO VANDERBILT  
HOTEL

## LUNCH MENU

### PLATED LUNCH

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

- Local Bibb Lettuce, Crispy Quinoa, Pancetta, Point Reyes Blue Cheese, Buttermilk Dressing
- Baby Spinach, Arugula, Caramelized Apples, Crispy Serrano, Goat Cheese, Verjus Vinaigrette
- Heirloom Tomatoes, Fresh Mozzarella, Micro Opal Basil, Extra Virgin Olive Oil
- Organic Baby Lettuces, Pecorino, Sweet Spiced Pecans, Passion Fruit Vinaigrette
- Little Gem Lettuce, Queso Fresco, Toasted Peanuts, Cilantro, Lime Vinaigrette

### SOUPS

- Sweet Corn Soup, Roasted Shiitake Mushrooms
- Heirloom Tomato Gazpacho, Watermelon, Brioche Croutons
- Traditional Black Bean Soup, Red Onions, Rice
- Yautía Soup, Pollo Guisado, Recao Oil
- Coconut, Shrimp and Yuca Soup | additional \$4 per person

### ENTREES

#### All Organic Chicken Breast, House Brined

- Chicken Breast, Creamy Pomme Purée, Shiitake Mushroom Ragout, Crispy Shallots | \$42 per person
- Chicken Breast, Goat Cheese Polenta, Sauteed Spinach, Natural Jus | \$42 per person
- Chicken Breast, Longaniza Risotto, Cilantro Mojo | \$42 per person

24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.



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### Fresh Fish

- Slow Roasted Salmon, Creamy Parmesan and Plantain Quinoa, Crispy Herbs | \$47 per person
- Seared Snapper, Sweet Potato Puree, Herb Vinaigrette | \$45 per person
- Pan Roasted Halibut, Lemon Risotto, Harico Verts, Almonds | \$48 per person
- Seared Grouper, Pasteles de Arroz, Gandules Fricassee, Herb Mojo | \$45 per person

### Beef & Pork Entrées

- Grilled Beef Tenderloin, Parmesan Pomme Purée, Charred Young Onions, Natural Jus | \$56 per person
- Marinated Hanger Steak, Fregola, Short Ribs Fricassee, Piquillos, Olives | \$52 per person
- Brined Slow Roasted Pork Loin, Tamarind BBQ Sauce, Creamy Corn, Chorizo, Crispy Leeks | \$42 per person
- Grass Fed New York Steak, Polenta, Gorgonzola Dolce, Walnuts, Au Poivre Jus | \$54 per person

### Vegetarian Options

- Cauliflower Steak, Organic Beans Minestrone | \$38 per person
- Fusilli Pasta, Ricotta, Chickpeas, Mint, Basil | \$38

### DESSERTS

- Creamy Panna Cotta, House Made Granola, Local Honey, Graham Tuile
- Passion Fruit Tart, Coconut Gelée, Pineapple Essence, Fresh Meringue
- Hazelnuts, Crème Brule and Praline Timbale, Salted Caramel Sauce
- Chocolate-Lemon Bar, Pistachio Dust, Vanilla Bean Macaroon
- Chocolate Mousse Dome, Chocolate Biscuit, Passion Fruit Essence, Nutella Dust

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### **LUNCH BUFFET**

(A minimum of 50 people is required)

#### **Delicatessen Buffet | \$42 per person**

- Tomato and Sweet Pepper Bisque
- 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, Pumpernickel and Ciabatta Roll
  - Sliced Tomatoes, Bibb Lettuce and Red Onions
  - Yellow Mustard, Grain Mustard, Mayonnaise, Horseradish Crème Fraîche, House Made Pickles
- Lemon Curd and Blueberries Verrine
- Chocolate Cheesecake
- Raspberry Panna Cotta
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

#### **Borinquen Preciosa | \$52 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
- Carved Roasted Pork, Pique Aioli
- Cumin and Oregano Marinated Chicken Breast
- Seared Snapper Fillet with Creole Sauce
- Arroz Mamposteá'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 | \$56 per person**

- Freshly Baked Artisan Rolls and Butter
- Crisp Romaine, Toasted Cashews, Orange Segments, Pecorino, Verjus Vinaigrette
- Cream of Lentils, Yogurt
- Chicken and Chorizo Paella
- Seared Cod, Corn, Shrimp and Clams Chowder
- Fusilli Pasta, Organic Tomatoes, Parmesan and Basil
- Hanger Steak, Wild Mushrooms, Roasted Potatoes, Fontina
- Tiramisu
- Strawberry, Almond and Lime Bar
- Crème Brûlée
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### **Lunches on the GO | \$35 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)**

- Pecan Pie Bar
- S'mores 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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