



CONDADO VANDERBILT  
HOTEL

## RECEPTION IDEAS

40 pieces minimum order

### **COLD | \$5 each**

- Mini Corn Muffins, Goat Cheese, Tomato Marmalade
- Watermelon, Marinated Feta, Balsamic, Arugula
- Watermelon-Heirloom Tomato Skewer
- Tart with Roasted Calabaza, Caramelized Onion, Ricotta Salata
- Crostini Basil, Zucchini, Ricotta
- Crostini House Made Ricotta, Calabaza Chutney, Pistachios
- Cucumber – Avocado Gazpacho
- Crostini Eggplant, Ricotta, Olive Dust
- Organic Grain Salad Local Fresh Cheese, Garden Herbs
- Crostini Gandules and Shallot Escabeche

### **COLD | \$6 each**

- Crostini Chicken, Avocado, Cilantro
- Crostini, Grass Fed Beef Carpaccio, Gorgonzola Dolce Cream
- Crostini Goat Cheese, Pistachio, Tomato Sofrito, Herb Pesto
- Mozzarella, Heirloom Tomatoes, Pine Nuts, Arugula, Balsamic
- Garbanzo and Chicken Salad, Cilantro Mojo, Yucca Chips (Spoon)
- Spicy Melao Glazed Organic Salmon Tataki, Seaweed, Brioche
- Grass Fed Beef Tartare, Quail Egg, Sourdough
- Organic Salmon Tartare, Pana Toston or Plantain Toston (choice subject to season availability), Dill Crème Fraiche
- Local Eggplant Mini Taco, Black Beans, Serrano, Chili, Crispy Quinoa, Cilantro
- Shrimp, Tomato BBQ, Avocado, Spicy Onion
- Crostini Salmon Rilette, Quail Egg

### **COLD | \$7 each**

- Alaska Halibut Ceviche, Coconut, Ginger, Chilis
- Local Snapper Ceviche, Citrus-Jalapeño Vinaigrette, Basil
- Maine Lobster-Mango Roll, Malanga Chips
- Spicy Shrimp Salad, Mache, Endive
- Potato-Ham Espuma, Caviar, Crispy Potato
- Duck Foie and Chocolate Wafer
- Ahi Poke Mini Wonton Taco, Pickled Ginger Cream, Wasabi, Avocado, Black Sesame
- Petit Maine Lobster Roll, Baby Watercress, Bacon
- Chilled Spiced Shrimp, Coconut Gazpacho, Cilantro
- Maine Lobster, Avocado and Caviar Montadito
- Yellow Fin Tuna Mini Tostada, Chicharon, Spicy Crema, Tobiko
- Pork Belly Mini Tacos, Cabbage Slaw, Lime Cilantro Crema, Pique Aioli
- Crab and Lobster Mini Slider, Pickled Onion, Sambal Aioli, Arugula

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



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**HOT | \$5 each**

- Dates, Longaniza, Bacon
- Free Range Chicken Satay, Peanut, Coconut
- White Bean Soup, Truffle Essence
- Rice & Beans Mamposteo' Arancini
- Mini Alcapurria, Eggplant-Tomato
- Herb and Parmesan Risotto, Mushroom Salad

**HOT | \$6 each**

- Mascarpone - Truffle Rice Croquette, Chicharones Salt
- Braised Free Range Chicken, Mini Coconut Arepas, Avocado, Cilantro Crema
- Vegetarian Spring Roll, Chili Sauce
- Organic Grain Crusted Free Range Chicken, Sofrito Aioli
- Maine Crabcakes, Pickled Vegetables, Ginger Aioli
- Free Range Chicken Empanadas, Guava Glaze
- Churrasco Piononos
- Biscuit, Butifarra and Mustard Cream
- Potato- Leek Soup, Clam, Shrimp
- Pig in a Blanket, Chistorra Puff Pastry
- Eggroll "Cornbeef" a Quail Egg

**HOT | \$7 each**

- Grass Fed Beef Slider, Maduros, Bacon
- Longaniza Slider, Chayote-Mango Slaw
- Maine Crab Cake Slider, Pickled Ginger, Spicy Mayonnaise
- Chimichurri Grass Fed Hanger Steak, Creamy Polenta, Wild Mushrooms
- Maine Lobster Empanada, Salsa Verde
- Caramelized Onions, Bacon, Fontina Empanadas
- Maine Lobster-Brie Arancini, Spicy Mango Marmalade
- Iberico Ham, Tomato, Quail Egg Montadito
- Organic Salmon Pinchos, Mango-Pineapple Salsa
- Beef-Shrimp Pinchos, Soy-Rum Glaze
- Gruyere Grilled Cheese, Potato Soup, Smoked Caviar
- Steam Bun, Pork Belly, Cilantro, Tamarind BBQ

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### LATE NIGHT SNACKS

- Grilled Cheese Trio, Taleggio, Burrata, Comté, 7 Grain Baguette | \$6 each
- Grass Fed Beef Slider, Amarillo, Bacon, Cheddar | \$7 each
- Vanderbilt Ham & Cheese, Mozzarella, Ibéric, Truffle, Brioche | \$7 each
- Grass Fed Lamb Slider, Cucumber, Cumin, Yogurt | \$8 each
- Mini Tripleta, Pork, Chicken, Ham, Potato Sticks, Tomato Aioli | \$8 each
- Maine Lobster Slider, Chilled Creamy Lobster Salad, Mango, Celery, Aji | \$10 each
- French Fries Cones, Smoked-Spicy Tomato Sauce | \$6 each

### FRENCH FRIES STATION\* | \$14.00 per person Load your French Fries with the following

- Truffle Oil and Parmesan Cheese
- Cheese Sauce, Bacon Crumbs, Scallions
- Tripleta (Ham, Pork, Chicken, Tomato Aioli, Herbs)

### MIDNIGHT ASOPAO AND CONSOMES

All served with Onion Pan Sobao

- "Gandules", Chicken Asopao | \$7 each
- Fideos, Cabbage, Salchichon | \$7 each
- Gandules, Plátano, Recao | \$7 each
- Chicken, Ham, Plátano | \$8 each
- Local Seafood Soup, Tomato, Sofrito, Rice | \$12 each

\*Chef Fee required for every 75 guests at \$175 each (one and a half hour)  
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to all food and beverage prices.