



CONDADO VANDERBILT
HOTEL

THEME STATIONS

International Cheese Station | \$25 per person

A Market Display of International Artisanal Cheeses cut to order*

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

Local Artisanal Cheese Station | \$25 per person

A Market Display of *Vaca Negra* Local Cheeses cut to order*

- Capaez, Ausubal, Montebello and Monserrate
- Apple Mustard, Local Fruit Preserves, Spiced Nuts, Artisan Rolls, Lavash, Grissini and French Baguettes

Charcuterie Bar | \$24 per person

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

Vanderbilt Raw Bar | \$32 per person

(Based on 5 pieces total per person)

- Seasonal Selection of Freshly Shucked Oysters
- Jumbo Shrimp Cocktail
- Little Neck Clams
- Mango Mignonette, Cocktail Sauce, Local Pique, Lemon and Limes
Carved Ice Display upon Request

Add a la Carte:

- Oysters | \$54 per dozen
- Mussels en Escabeche | \$ 40 per dozen
- Jumbo Shrimp | \$60 per dozen
- Smoked Salmon Display | \$12 per person
- Little Neck Clams| \$40 per dozen

*Chef Fee required for every 75 guests at \$175 each (one and a half hour)
24 % Banquet Administrative Fee and 11.5% Government Taxes will be added
to all food and beverage prices.



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Crudo Bar |\$30 per person

- Alaska Halibut, Apples and Chilis Tartare
- Local Snapper, Cilantro and Sweet Potato Ceviche
- Yellow Fin Tuna Crudo, Fresh Mozzarella, Pine Nuts
- Organic Salmon Crudo, Calabaza Chutney, Pistachios

Chef's Seasonally Inspired Sushi

Rolls | Minimum 60 rolls (8 pieces each roll)

- Yellow Fin Tuna, Amarillo, Avocado, Cucumber | \$12 each roll
- Spicy Yellow Fin Tuna, Scallions, Cucumber, Jalapeño, Black Sesame | \$12 each roll
- Hamachi, Avocado, Crispy Iberico, Spicy Mayo | \$14 each roll
- Shrimp Salad, Cucumber, Mango, Cream Cheese | \$14 each roll
- Yellow Fin Tuna, Shrimps, Crab Salad | \$14 each roll

Nigiri | Minimum 200 pieces

- Yellow Fin Tuna | \$4 each
- Hamachi | \$4.50 each
- Organic Salmon | \$3.50 each

Bruschetta Presentation | \$20 per person

- Chickpea Hummus, Caramelized Onions
- Serenata de Bacalao, Avocado, Eggs
- Eggplant, Gorgonzola, Hazelnuts
- Mozzarella di Bufala, Heirloom Tomato, Balsamic

It's a Wrap Station* | \$18 per person

Boston Bibb Lettuce to wrap (Choose Two):

- Shrimp Salad
- Grilled Marinated Chicken
- Roasted Mushrooms
- Toppings: Amarillos, Julienne Carrots, Cherry Tomatoes, Cilantro, Pickled Red Onions, Basil, Toasted Peanuts, Cilantro, Scallions, Pickled Cucumber, Blue Cheese
- Dressings (Choose Three): Verjus, Guava, Oriental, Cucumber-Yogurt, Spicy Soy Vinaigrette

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Alcapurria Montaditos* | \$18 per person

Pick three (3) of the following toppings:

- Crab Salad, Criolla Sauce
- Seafood Escabeche
- Chicken Escabeche
- Tamarind Glaze Pulled Pork

Salad Station | \$17 per person (choice of two)

- Organic Grains, 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 | \$6 each

- Pumpkin Soup, Arañita Gremolata
- Sancocho Cream, Chicharrones
- Yautia Soup, Crispy Iberico
- White Bean Soup, Recao Oil

Risotto Station* | \$26 per person (choice of two)

- Organic Mushroom Ragout, Black Truffle Butter, Pecorino
- Local Eggplant Purée, Toasted Walnuts, Gorgonzola Dolce
- Pulled Local Perníl, Plantain Arañitas, Local Cheese
- Roasted Shrimp, Local Lime, Basil
- Free Range Chicken Fricassee, Cilantro, Recao
- Maine Lobster Risotto, Mascarpone, Chives | additional \$10 per person

Pasta Station* | \$23 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 Fricassee, Herbs
- Gnocchi, Roasted Mushrooms, Spinach, Crispy Chicharron

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Wok Station | \$23 per person

Chinese Lo-Mein Noodles or Steam Jasmine Rice with Your Guests' Choice of (Choose Two):

- Marinated Grilled Chicken
- Tuna, Seaweed Salad, Avocado, Spicy Aioli
- Korean Braised Beef, Kimchi, Pickled Vegetables
- Mélange of Asian Vegetables, Broccoli, Shiitake Mushrooms
- Soy Sauce and Sriracha Hot Sauce
- Served in a Chinese Take-out Container with Disposable Chopsticks

Paella Station*

Bomba Rice with your choice of:

- Arroz de la Montaña (Free Range Chicken, Pork, Chorizo) | \$21 per person
- Mussels, Clams, Shrimp, Calamari, Fish | \$26 per person
- Black Rice, Calamari, Shrimp | \$25 per person
- Apastela'o with Gandules, Ham, Pork, Plantain| \$20 per person

Taco Station* | \$28 per person (choice of three)

- Grilled Grass Fed Skirt Steak
- Lime Chicken Tights
- Mahi-Mahi
- Portobello Mushrooms

Toppings to include:

- Grilled at-the-moment Flour Tortillas
- Guacamole and Sour Cream
- Diced Tomatoes, Cilantro, Lime, Shredded Lettuce
- Chili-Soy Nappa Cabbage Salad
- Salsa Bar to include: Lime Poblano Salsa Verde, Chipotle Salsa Roja, Pineapple Salsa
- Tortilla Chips

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Slider Bar | \$21 per person (choice of three)

- Pulled Pork, Cabbage Slaw, Crispy Potatoes
- Ahí Tuna, Sambal Aioli, Shitake Escabeche
- Short Ribs, "French Dip", Gruyere Cheese, Caramelized Onions
- Beef / Longaniza, Cheese Sauce, Spicy Smoked Tomato Ketchup

"Chinchorro" Chic* | \$24 per person (One chef for every 50 guests)

- Vanderbilt Triplets in Mini Mallorcas
- Mahi-Mahi Kebabs, Spicy-Citrus Melao Glaze
- Chicken Chicharron And Apio Waffles, Lemongrass infused Maple Syrup

Petit Dessert Table |\$21 per person

(Based on 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:

- Chocolate and Coconut Verrines
- Chocolate Tarts
- Lemon Meringue Tarts
- Cold Press Olive Oil Financiers
- Assorted Macarons
- Crème Profiteroles
- Passion Fruit Chocolate Mousse
- Lemon Chocolate Gateaux Bars
- Assorted Bonbons
- Truffles Lollipops

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