



## HOLIDAY MENU

(A minimum of 50 people is required)

### COCKTAIL STATION

#### Local Fritters Station | \$16 per person

- Plantain, Yautía and Batata Chips, Served with Spicy White Bean Dip and Gandules Escabeche
- Bacalaítos, Sorullitos, Alcapurrias, Tostones
- Recao Sauce and Mojo Isleño

#### Lechón Carving Station\*

- Roasted Suckling Pig, Stuffed with “Arroz con Longaniza” | \$275\*\* each  
(Serves approximately 20 cocktail portions)
- Whole Roasted Lechón Medium, Local Pan Sobao, Cilantro Mayo | \$600\*\* each  
(Serves approximately 75 cocktail portions)
- Whole Roasted Lechón Mega, Local Pan Sobao, Cilantro Mayo | \$1,200\*\* each  
(Serves approximately 150 cocktail portions)

### DINNER BUFFET

#### Fiesta Navideña | \$65 per person

- Freshly Baked Bread Rolls with Butter
- Mixed Greens, Cherry Tomatoes, Local Avocado, Pickled Ajíes Dulces and Guava Vinaigrette
- Puerto Rican Potato Salad
- Guineítos en Escabeche
- Slow Roasted Pernil, with Local Pineapple Pique Sauce\*
- Pan Seared Grouper, Local Apio and Chayote Escabeche
- Roasted Chicken Breast, Oregano Lime Mojito
- Arroz con Gandules, Hoja de Platano
- Seasonal Roasted Vegetables
- Flan de Queso
- Tembleque
- Chocolate and Passion Fruit Mousse
- Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

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

\*\* Subject to market price. 24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.



### **Noche Buena Boricua | \$75 per person**

- Freshly Baked Pan Sobao with Butter
- Mixed Greens, Diced Mango, Shaved Red Onion, Queso del País, Cilantro Vinaigrette
- Serenata de Bacalao
- Yuca al Mojo
- Morcilla and Potato Hash
- Amarillos en Almíbar
- Arroz Apastela'ó
- Slow Roasted Pernil, with Local Pineapple Pique Sauce\*
- Hanger Steak Encebollado
- Seared Red Snapper, Plantain Gremolata
- Arroz con Dulce
- Guava Cheesecake
- Flan de Queso
- Majarete
- Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

### **AFTER PARTY ASOPAO**

Served with Pan Sobao

- Gandules, Plátano, Recao | \$7 per person
- Chicken, Ham, Plátano | \$8 per person

### **PASTELES**

- Yuca (Cerdo o Pollo) | \$7 per person
- Masa (Cerdo o Pollo) | \$5.50 per person

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