



CONDADO VANDERBILT
HOTEL

DINNER MENU

PLATED

All three course plated dinner include a selection of: (1) salad or soup, (1) entrée, (1) dessert, artisan bread rolls and freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

ARTISAN BREADS

A selection of one of the followings:

- French
- Brioche
- Oatmeal
- 12-Grains
- Extra Virgin Olive Oil with Sea Salt | \$5 per person

FIRST

- Endive, Radicchio, Ibérico, Spiced Pecans and Vintage Cheddar, Guanábana Vinaigrette
- Roasted Beet, Organic Grain Salad, Kale, Goat Cheese Dressing, Walnuts
- Heirloom Tomatoes, Soft Mozzarella, Spicy Tomato Sorbet, Herb Salad
- Little Gem Lettuce, Radicchio, Pecorino, Mango, Peanuts, Cilantro
- Fennel, Celery, Pickled Mushrooms, Roasted Peppers, Ricotta Cream, Sprouts
- Arugula and Tender Herb Salad, Grilled Asparagus, Tomato Vinaigrette
- Red and Green Romaine, Avocado-Anchovy Caesar Dressing, Parmegiano Reggiano, Crispy Country Bread
- Yellow Tomato Gazpacho, Cucumber, Lobster
- Spiced Seared Tuna, Eggplant Caponata, Crostini, Olive Powder
- Grass Fed Beef Carpaccio, Parmesan, Olive Oil, Arugula
- Crab Salad, Mango, Avocado, Spiced Pineapple Vinaigrette | \$5 per person
- Lobster, Mozzarella di Bufala, Eggplant Confit, Micro Herbs | \$5 per person

SECOND

- Yautia Soup, Caramelized Onions and Comté Crostini, Ibérico Ham
- Cream of Mushrooms, Wild Rice, Olive Oil
- Sancocho Cream, Braised Short Ribs
- Potato Leek Chowder, Crispy Herbs
- Pumpkin Soup, Arañita Gremolata
- Cream of Plantain, Recao Oil
- White Bean Soup, Chicharrones
- Local Pumpkin Risotto, Toasted Pepitas, Queso del País
- Herb Wild Mushroom Risotto, Parmesan Cheese
- Fusiloni, Longaniza Fricasse, Parmesan
- Mojo Marinated Shrimp Coconut Polenta, Crispy Pancetta
- Gnocchi, Roasted Mushrooms, Spinach, Crispy Chicharron
- Crab stuffed Piquillo Pepper, Sancocho Broth, Crispy Plantain | \$5 per person
- Garbanzo, Chorizo and Ham Pottage, Slow Cooked Fresh Cod | \$5 per person

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



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DUO COURSES

- Frisee, Crunchy Apples, Shaved Fennel Confit, Goat Cheese, Orange Wedges, Verjus Vinaigrette and Coconut-Lemongrass Soup, Hoshimiya Mushroom Salad
- Local Mixed Greens, Pickled Aji Dulce, Heart of Palm, Vaca Negra Capaez Cheese, Guava Vinaigrette and Sancocho Cream, Crispy Pegao'
- Organic Roasted Carrots, Avocado, Yogurt, Chilis, Sprouts, Seeds and Cream of Corn, Herb and Corn Salad
- Tomato Cream Soup and Grilled Mozzarella, Basil, Truffle in Brioche
- Creamy Miso Soup, Mushroom, Tofu and Tuna Tataki, Seaweed Salad

INTERMEZZOS

Locally Inspired Champagne Infused Sorbets | \$6 per person

- Passion Fruit & Mango
- Watermelon
- Guanábana
- Pineapple
- Mojito
- Mango

ENTREES

Fish and Seafood

- Wild Salmon, Creamy Quinoa, Mushroom Escabeche, Carrot Vinaigrette | \$79 per person
- Local Snapper, Baby Bok Choy, Aromatic Vegetable Broth, Tomatillo-Avocado Condiment | \$80 per person
- Roasted Alaska Halibut, Braised Black Beluga Lentils, Red Wine Sauce | \$81 per person
- Deep Water Sea Bass, Pastel "al Caldero", Vegetable Picadillo | \$84 per person

Poultry and Game

- Brined Chicken Breast, Local White Beans, Calabaza Fricasse, Cabbage | \$68 per person
- Roasted Chicken Breast, Truffle Cauliflower Puree, Tarragon Beurre Blanc | \$70 per person
- Muscovy Duck Breast, Fingerling Potato and Duck Hash, Local Honey Glaze, Sprouts | \$85 per person
- Grass Fed Rack of Lamb, Spiced Orange Lentils, Spinach | \$90 per person
- New Zealand Venison Spatzle, Whole Grain Mustard, Red Wine Poached Prunes, Red Cabbage | \$90 per person

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Meats and Duos

- Roasted Local Pork Loin, Potato Morcilla Hash, Mojo Vinaigrette | \$ 74 per person
- Double Cut Pork Chop, Pastel “al Caldero”, Picadillo of Pork and Vegetable | \$78 per person
- Braised Grass Fed Short Rib, Creamy Coconut Polenta, Pickled Red Onions | \$82 per person
- Grass Fed Filet of Beef, Creamy Yukon Puree, Crispy Onions, Mushroom Escabeche | \$88 per person
- Milk Fed Veal Loin over Crab Stuffed Piquillo, Sancocho Broth | \$105 per person
- Grass Fed New York Steak “Encebollado”, Alubias, Chickpea Fricassee| \$90 per person
- Grass Fed Filet of Beef, Creamy Risotto of Calamari and Shrimps | \$ 92 per person
- , Filet of Beef and Deep Water Sea Bass Duo, Potato and Mozzarella Cake, Haricot Verts, Almonds | \$105 per person
- Veal Cheeks and Loin Duo, Creamy Fontina Orzo, Organic Mushroom Fricasse | \$105 per person
- Grass Fed Filet of Beef and Lobster Duo, Parmesan Risotto, Tomato Gastrique | \$110 per person

DESSERTS

- Chocolate Flexi Ganache, Crunchy Chocolate, Chocolate Cake, Mango-Passion Sorbet
- Cream Cheese Whipped Ganache, Fresh Strawberries, Coconut Sables, Strawberry Sorbet
- Coconut, Banana Dome, Spiced Ice Cream, Coconut Powder
- Trio de Chocolate
- Milk Chocolate Namelaka, Fresh Berries
- Vanderbilt Sundae: Tropical Fruit Salpicon, Mango-Parch Sorbet, Champagne Sabayon, Caramelized Popcorn
- Pistachio Petit Gateaux, Strawberry Marmalade, Lemon Ice Cream, Mousseline Cream

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DINNER BUFFET

(A minimum of 50 people is required)

Sundown Barbeque | \$ 80 per person

- Buttermilk Biscuits and Butter
- Baby Romaine, House Made Caesar Dressing, Croutons, Shaved Aged Parmesan
- Organic Greens, Applewood Bacon, Cherry Tomatoes, Blue Cheese Dressing
- Creamy Cole Slaw, Malt Vinegar, Pickled Mustard Seed
- Spicy Rubbed Chicken
- Tamarind Glazed Baby Back Ribs
- Cedar Planked Roasted Atlantic Salmon *
- Cheddar Mac & Cheese
- Sweet Corn on the Cobb
- BBQ Baked Beans
- Mango Cobbler with Blueberries
- Strawberry Shortcake
- Key Lime Tart
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Tea

Family Style "Steak House" | \$100 per person

- Artisan Bread Rolls and Butter
- Tomato-Onion Salad
- Honey Glazed Thin Cut Bacon
- Wedge Salad
- Seasonal Grilled Vegetables
- Herb Roasted Wedge Potatoes
- Shishito Peppers
- Passion Fruit Bernaise
- Salt Pepper Grass Fed Hanger Steak
- Baked Potato Bar to include: Bacon Scallions, Sour Cream
- Citrus Marinated Roasted Snapper
- Half Free Range Roasted Chicken
- Freshly Baked Cookies
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Tea

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

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Mediterranean Delight | \$ 95 per person

- Toasted Pita Bread and Olive Oil
- Organic Grains, Roasted Vegetables, Lemon Vinaigrette
- Pickled Cauliflower, Marinated Olives, Pistachios and Citrus
- Cracked Wheat, Cucumber, Tomatoes and Parsley Salad
- Paella with Pork, Chicken and Chorizo*
- Saffron Marinated Monkfish and Potatoes, Lobster Broth
- Brined Free Range Chicken Breast Au Jus
- Slow Braised Grass Fed Beef Short Rib
- Gorgonzola Dolce Polenta, Walnuts
- Lemon Crepes
- Baklava
- Profiterole Chocolate
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

Noche de San Juan | \$90 per person

- Artisan Bread Rolls and Butter
- Organic Greens, Diced Mango, Red Onion, Hearts of Palm, Coriander Guava Vinaigrette
- Hearts of Romaine, Avocado, Cilantro, Ají Dulce
- Octopus Escabeche with Plantain Chips
- Sweet Potato Salad, Recao Vinaigrette
- Sancocho Cream, Herb Oil
- Alcapurrias de Plátano, Pique Alioli
- Selection of Two:
 - Mojo Roasted Free Range Chicken Breast
 - Banana Leaf Wrapped Local Snapper, Mojo Isleño Sauce
 - Roasted Local Pernil served with Bread, Pickles and Mustard*
- Sweet Plantains
- Local White Beans and Coconut Rice
- Tembleque
- Flan de Queso
- Assorted Puerto Rican Cookies
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

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