



CONDADO VANDERBILT
HOTEL

ROASTED AND CARVED FOR YOU*

(Includes Artisan Bread Rolls and Butter)

- **Mofongo Stuffed Pork Loin, Sofrito Jus | \$275 each**
(Serves approximately 30 cocktail portions)
- **Turkey Free Range Pavochoon, Spicy Mango Aioli |\$275 each**
Served with Longaniza Cornbread
(Serves approximately 30 cocktail portions)
- **Mediterranean Grass Fed Scented Leg of Lamb, Cucumber-Yogurt Sauce |\$325 each**
Served with Couscous Salad
(Serves approximately 15 cocktail portions)
- **Organic Salmon Filet, Salsa Verde |\$375 each**
Served with Seasonal Roasted Vegetables
(Serves approximately 25 cocktail portions)
- **Plantain Crusted Deep Water Sea Bass, Salsa Criolla | \$400 each**
Served with Coconut-Cilantro Rice
(Serves approximately 25 cocktail portions)
- **Herb Crusted Alaska Halibut, Lemon Butter Sauce | \$400 each**
Served with Pineapple-Peanut Basmati Rice
(Serves approximately 25 cocktail portions)
- **Grass Fed Beef Tenderloin Au Poivre, Beef Au Jus |\$500 each**
Served with Potato Purée
(Serves approximately 20 cocktail portions)
- **Cocoa and Coffee Rubbed NY Steak | \$640 Each**
Served with Mascarpone Mashed Potatoes
(Serves approximately 30 cocktail portions)
- **Whole Prime Rib Bone | \$820 Each**
Served in Mustard Horseadish Cream, Aujus, Herb Roasted Potatoes
(Serves approximately 30 cocktail portions)
- **Whole Roasted Local Lechón Medium, Local Pan Sobao, Cilantro Mayo |\$600 each**
(Serves approximately 75 cocktail portions)
- **Whole Roasted Local Lechón Mega, Local Pan Sobao, Cilantro Mayo |\$1,200 each**
(Serves approximately 150 cocktail portions)

*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.