



CONDADO VANDERBILT  
HOTEL

## BREAKFAST BUFFET

### Simple Beginnings Continental Breakfast |\$21 per person

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Assorted Freshly Baked Danishes, Croissants, Corn and Pumpkin Muffins with Butter and Local Fruit Preserves
- Whole Fresh Fruits Selection
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

### Deluxe Continental Breakfast |\$28 per person

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Tropical Fresh Fruits and Seasonal Berries
- Passion Fruit and Coconut Flavored Organic Yogurts
- Assorted Freshly Baked Danishes, Croissants, Corn and Pumpkin Muffins with Butter and Local Fruit Preserves
- Smoked Salmon and Flavored Cream Cheeses with Bagels
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

### • **Balanced |\$38 per person**

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Tropical Fresh Fruits and Seasonal Berries
- Assorted Freshly Baked Danishes, Croissants, Corn and Pumpkin Muffins, Assorted Sliced Breads with Butter and Local Fruit Preserves
- Fluffy Scrambled Eggs with Chives, Grated Gruyere and Cheddar Cheese
- Local Pork or Chicken Sausage & Crispy Bacon
- Red Bliss Potatoes, Sautéed Onions & Herbs
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

24% Banquet Administrative Fee, 11.5% Government Taxes for Alcoholic Beverages and 7% Government Taxes for Food & Non-Alcoholic Beverages will be added to all food and beverage prices.



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### **Vanderbilt Breakfast | \$ 41 per person**

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Boxed Cereals, Milk, and Organic Sundried Fruits
- Tropical Fresh Fruits and Berries
- Freshly Baked Mini Latin Pastries, Mallorcas, Guava Turnovers, Quesitos, Assorted Sliced Breads
- Oatmeal with Coconut Milk and Brown Sugar
- Cherry Tomato, Spinach & Aged Cheddar Frittata
- Buttermilk Pancakes, Local Fruit Compote
- Local Pork or Chicken Sausage & Crispy Bacon
- Red Bliss Potatoes, Sauteed Onions and Herbs
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

### **ENHANCE YOUR BREAKFAST**

- Individual Breakfast Cereals with Skim and Whole Milk | \$6 per person
- House Made Granola & Organic Yogurt Parfaits | \$6 per person
- Home Made Corn Meal with Brown Sugar | \$6 per person
- Mini Ham and Cheddar Sandwich on Mallorca Bread | \$7 per person
- Egg, Bacon and Swiss on Croissant | \$8 per person
- Tomato, Spinach and Goat Cheese Frittata |\$8 per person
- Mini Croque Monsieur |\$8 per person
- Tortilla Española |\$8 per person
- Selection of Mini Quiches: | \$8 each
  - Bacon, Tomato and Cheddar
  - Caramelized Onions and Blue Cheese
  - Leeks, Pancetta and Gruyere
- Scrambled Eggs | \$7 per person
- Brioche French Toast with Spiced Puerto Rican Rum Syrup | \$8 per person
- Buttermilk Pancakes with Local Fruit Compote | \$7 per person
- Smoked Salmon Display to include: Bagels, Onions, Capers, and Flavored Cream Cheeses | \$14 per person
- Local Breakfast Sausage: Pork or Chicken | \$5 per person
- Crispy Bacon | \$5 per person
- Red Bliss Potatoes, Sautéed Onions and Herbs | \$5 per person

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### **FRESH FRUIT SMOOTHIES | \$10 per person**

(Attendant Fee required for every 40 guests at \$150)

All smoothies include:

- Selection of Fruits to include Mango, Banana, Papaya, Strawberries, Pineapple & Blueberries
- Selection of Coconut Water, Almond Milk, Whole Milk & Local Yogurt
- Enhance: Honey, Brown Sugar, Oats, Peanut Butter & Chia Seeds

### **BREAKFAST LIVE STATION\* | \$16 per person each station**

(Minimum of 40 guests required)

- Omelet Station with assorted fillings to include: Cheddar, Gruyere, Bell Peppers, Onions, Mushrooms, Spinach, Ham, Chorizo, Tomatoes and Jalapeños
- Buttermilk Pancakes Station with Toppings Bar: Strawberries, Blueberries, Whipped Cream, White & Dark Chocolate Chips, Toasted Almonds, House Made Granola, Caramelized Bananas, Peanut Butter Sauce & Chocolate Ganache
- Avocado Toast Station: Local Sourdough Toast topped with Fresh Avocado and your choice of: Goat Cheese, Parmesan, Fresh Mozzarella, Smoked Salmon, Bacon, Pickled Jalapeños, Red Onions, Scallions, Sweet Cherry Tomatoes, Roasted Red Peppers, Roasted Mushrooms & Toasted Walnuts

### **PLATED BREAKFAST | \$40 per person**

All plated breakfast include:

- Selection of Two (2) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Freshly Baked Croissants, Mallorcas, Corn and Pumpkin Muffins with Butter and Local Fruit Preserves
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

Choose One (1) Starter:

- Tropical Fruits & Berries Bowl with Local Cheese and Crispy Quinoa
- Organic Yogurt & Chia Coconut Pudding Jar topped with Fresh Berries
- Smoked Salmon Toast, Crème Fraîche, Pickled Onions, Crispy Capers

Choose One (1) entrée:

- Serrano & Gruyere Grilled Cheese on Brioche, Truffle Béchamel, Fried Egg, Roasted Potatoes
- Pulled Pork Benedict, Sweet Plantains, Avocado, Hollandaise Sauce
- Toasted Coconut & Macadamia French Toast, Rum-Maple Syrup
- Mozzarella & Tomato Frittata, Basil Pesto & Arugula Salad

\*Chef Fee required for every 40 guests at \$175 each (one and a half hour)  
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**CONDADO VANDERBILT BRUNCH | \$75 per person**

(Minimum of 40 guests required)

- Selection of Three (3) Freshly Squeezed and Natural Chilled Juices to include Orange, Acerola, Guava, Apple and Pineapple
- Tropical Fresh Fruits and Seasonal Berries
- Assorted Freshly Baked Mallorcas, Croissants, Quesitos, Corn and Pumpkin Muffins, Assorted Sliced Breads with Butter and Local Fruit Preserves
- Omelet Station with assorted fillings to include: Cheddar, Gruyere, Bell Peppers, Onions, Mushrooms, Spinach, Ham, Chorizo, Tomatoes and Jalapeños\*
- Buttermilk Pancakes Station with Toppings Bar: Strawberries, Blueberries, Whipped Cream, White & Dark Chocolate Chips, Toasted Almonds, House Made Granola, Caramelized Bananas, Peanut Butter Sauce & Chocolate Ganache\*
- Smoked Salmon Display to include: Bagels, Onions, Capers, and Flavored Cream Cheeses
- Local Baby Greens, Garden Gamishes, Artisanal Cheeses, Toasted Nuts & House Made Vinaigrettes
- White Bean Soup with Crispy Serrano
- Roasted New York Steak, Loaded Mash Potatoes, Beef Jus\*
- Dessert Table:
  - Chocolate Profiterole
  - Berries-Cheesecake Tart
  - Coffee Crème Brule
  - Carrot Cake Verrine
  - Red Velvet & Cream Cheese Verrine
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

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