



CONDADO VANDERBILT  
HOTEL

**CONDADO VANDERBILT BRUNCH | \$90 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
- Grilled Frisse, Local Goat Cheese, Toasted Nuts, House Vinaigrette, Garden Garnishes
- Parsnip Soup with Crispy Prosciutto Di Parma
- 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

\*Chef Fee required for every 40 guests at \$175 each (one and a half hour)  
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.