



CONDADO VANDERBILT  
HOTEL

## DINNER MENU

### PLATED

The three-course plated dinner includes 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:

- Artisan Bread Roll
- Brioche
- Onion Pan Sobao
- Almond & Flaxseed  
(gluten free) \$3
- Sweet Potato & Rosemary

### FIRST

- Roasted Local Pumpkin, Goat Cheese Spread, Local Arugula Salad, Crispy Quinoa
- Tuna Tataki, Brown Pickled Mustard, Pistachio Puree, Citrus Salad, Pistachio Toasted, Golden Sprouts
- Endive Salad, Candied Walnuts, Gorgonzola Dulce Crema, Pickled Aji Dulce, Micro Cilantro
- Citrus Glazed Heirloom Carrots Salad, Avocado, Toasted Seeds, Sour Cream, Sunflower Sprouts
- Broccolini, Asparagus Salad, Mimosa Boiled Egg, Crispy Serrano, Verjus, Lemon Ricotta Spread
- Sweet Potato, Goat Cheese, Grilled Frisse, Pecans, Cranberries, Micro Salad
- Beef Tartare, Quail Egg, Pickled, Pickled Mustard Seeds, Lemon Caper Crema, Micro Arugula
- Local Arugula, Papaya, Sungold Tomato Vinaigrette, Requesón, Candied Cashews
- Marinated Heirloom Tomatoes, Creamy Burrata, Citrus Vinaigrette, Avocado Sorbet, Pea Shoots
- Beet Carpaccio, Roasted Peaches, Blue Cheese, Tendrils
- Day Boat Scallop Crudo, Allepo Pepper, Citrus, Passion Fruit, Basil | \$8
- Lobster Salad, Avocado Lime Crema, Burrata, Quinoa-Cocoa Nibs, Micro Herbs |\$12

### SECOND

- Local Pumpkin Soup, Curried Cream and Spiced Pepitas
- Cream of Plantain, Arañitas, Recao Oil
- Potato Soup, Black Truffle Butter, Crispy Leeks
- Cauliflower Cream, Prosciutto Gremolata, Chive Oil
- Polenta Soup, Rucula Pesto, Crispy Pancetta
- White Bean Soup, Spinach, Crispy Prosciutto
- Parsnip Soup, Gruyere Croutons
- Black Bean Soup, Meyer Lemon, Crème Fraiche, Citrus Gremolata
- Trofie Pasta, Eggplant, Gorgonzola Cream, Walnuts
- Longaniza Fricassee, Fusilli, Ricotta, Chickpeas, Scallions
- Potato Gnocchi, Local Sweet Tomatoes, Basil, Parmesan
- Pumpkin Risotto, Sage, Crème Fraiche, Charred Onion Dust
- Crab Stuffed Piquillo, Sweet Corn Puree, Olive Oil
- Sancocho Cream, Crispy Pegao

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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### **INTERMEZZOS**

Locally Inspired Champagne Infused Sorbets | \$12 per person

- Mango Passion Fruit Sorbet, Champagne Gelée
- Pineapple Sorbet, Coconut Lime Granite
- Pate De Fruit: Parcha, Guava & Mango
- Lemon Sorbet, Campari Granite
- Guava Sorbet, Champagne Gelee
- Watermelon Sorbet, Lime Granite

### **ENTREES**

#### **Poultry and Game**

- Organic Chicken Breast, Pumpkin Farro, Toasted Pepitas | \$87 per person
- Organic Chicken Breast, Black Truffle Risotto, Shallot Marmalade | \$87 per person
- Citrus Glazed Duck Breast, Roasted Sweet Potatoes, Broccolini | \$104 per person
- Grass Fed Rack of Lamb, Caramelized Local Eggplant, Wild Mushrooms | \$109 per person

#### **Fish and Seafood**

- Mahi-Mahi, Celery Root Cream, Pecans Shiitake Escabeche | \$98 per person
- Grilled Swordfish, Peas Mint Risotto, Glazed Carrot, Carrot Jus | \$101 per person
- Pan Seared Halibut, Shrimp and Squid Fideua, Pimentón Jus | \$101 per person
- Caramelized Sea Bass, Longaniza White Bean Ragout, Avocado Lime Salsa | 105 per person

#### **Meats and Game**

- Roasted Adobo Rubbed Pork Loin, Mushroom Polenta, Chayote | \$90 per person
- Braised Short Rib, Eggplant Purée, Baby Bok Choy, Short Rib Jus | \$99 per person
- Grass Fed Beef Tenderloin, Pomme Purée, Grilled Mushrooms, Beef Jus | \$107 per person
- Grilled New York Steak, Black Beluga Lentils, Sundried Tomato, Asparagus | \$110 per person
- Prime Rib Eye Au Poivre, Leek Confit, Corn Saffron, Creamy Farro, Peppercorn Sauce | \$120 per person

#### **Duos**

- Veal Loin and Sea Bass Duo, Grated Zucchini-Squash | \$126 per person
- Filet of Beef and Butter Poached Lobster, Chive-Pecorino Risotto, Vanilla Bean Béarnaise | \$135 per person

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## DESSERTS

- Coconut, Passion Fruit, Pineapple: Passion Fruit Tart Passion Fruit Whip, Coconut Sorbet, Pineapple Salpicón, Coconut Meringue, Coconut Sable
- Chocolate Textures: Milk Chocolate Tart, Chocolate Cremeux, White Chocolate Whip, Chocolate Marshmallow, Candied Hazelnut and Crunchy Meringue
- Pavlova, Passion Fruit Curd, Mango Lime Compressed, Coconut Lime Sorbet, White Chocolate Whipped Ganache
- White Chocolate Crème Brûlée, Vanilla Bean Whip, White Chocolate Powder, Crunchy Chocolate, Fresh Berries
- Deconstructed Key Lime Pie
- Java Chocolate Mousse, Almond Chocolate Financier, Coffee Cremeux, Hazelnut Crunchy, Coffee Ice Cream, Banana Brulee, Marshmallow, Coffee Gelee

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### **DINNER BUFFET**

(A minimum of 50 people is required)

#### **Sundown Barbeque | \$97 per person**

- Black Pepper & Cheddar Biscuits
- Baby Romaine, House Made Caesar Dressing, Croutons, Shaved Aged Parmesan
- Organic Greens, Applewood Bacon, Cherry Tomatoes, Blue Cheese Dressing
- Cranberry-Pecan Creamy Cole Slaw
- Spiced Rum BBQ Chicken
- Smoky Dry Rubbed Baby Back Ribs
- Roasted Atlantic Salmon, Papaya-Pineapple Salsa
- Cheddar Mac & Cheese
- Sweet Corn on the Cobb
- Brown Sugar and Bacon Baked Beans
- Blueberry Cobbler
- S'mores Brownie
- Key Lime Tart
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Tea

#### **Family Style "Steak House" | \$121 per person**

- Sweet Potato & Rosemary Bread Rolls
- Marinated Tomatoes, Watermelon, Arugula and Goat Cheese Salad
- Wedge Salad: Applewood Bacon, Red Onions, Cherry Tomatoes, Blue Cheese & Buttermilk Dressing
- Seasonal Grilled Vegetables
- Herb Roasted Wedge Mushrooms
- Shishito Peppers, Cumin Salt
- Loaded Mashed Potatoes: Bacon, Sour Cream, Cheddar Cheese, Scallions
- Grilled Grass Fed Hanger Steak, Creamy Peppercorn Sauce
- Citrus Marinated Cod, Salsa Verde
- Free Range Roasted Chicken, Passion Fruit Béarnaise
- Chocolate-Banana Bread Pudding, Caramel Sauce
- Carrot Cake, Cream Cheese & Pecans
- Lemon Meringue Tart
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Tea

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### **Mediterranean Delight | \$115 per person**

- Sundried Tomatoes and Olives Freshly Baked Rolls
- Sweet Cherry Tomatoes, Cucumber, Olives, Red Onions, Lemon Vinaigrette & Micro Parsley Salad
- Orzo Salad, Toasted Almonds, Salami, Mozzarella & Roasted Piquillos
- Chickpea Salad, Roasted Tri Color Peppers, Feta, Sun Dried Tomatoes Pesto, Toasted Hazelnuts
- Lemon Roasted Chicken Breast, Thyme and Rosemary Au Jus
- Pan Seared Monkfish, Heirloom Tomato, Basil and White Wine Sauce
- Slow Braised Grass Fed Beef Short Rib
- Wild Mushrooms and Sofrito Paella
- Roasted Baby Potatoes, Toasted Cashews and Pickled Peppers
- Labneh Pannacotta, Fresh Berries & Caramelized Pistachio Verrine
- Baklava
- Almond Namoura
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

### **Noche de San Juan | \$110 per person**

- Onion Pan Sobao
- Organic Greens, Diced Mango, Red Onion, Hearts of Palm, Coriander Guava Vinaigrette
- Hearts of Romaine, Avocado, Cilantro, Ají Dulce
- Root Vegetables Salad, Recao Vinaigrette
- Octopus Escabeche with Vianda Chips
- Sancocho Cream, Arañitas
- Alcapurrias de Plátano, Pique Alioli
- Oregano Roasted Chicken Breast, Salsa Isleña
- Pan Seared Mahi, Mango Salsa
- Roasted Local Pernil, Onion and Cilantro Mojo
- Sweet Plantains, Spiced Rum Almibar
- Apastelao Rice with Gandules, Plantain and Recao
- Tembleque
- Flan de Café
- Dulce de Papaya, Local Cheese Cream
- Tres Leches
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

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