



CONDADO VANDERBILT  
HOTEL

## RECEPTION IDEAS

40 pieces minimum order. For one (1) hour cocktails the minimum is 5 pieces per person.

### COLD | \$6 each

- Truffle Whipped Ricotta Toast
- Herbs Frittata Toast, Extra Virgin Olive Oil
- Heirloom Tomato, Mozzarella and Basil Skewer
- Roasted Sweet Local Tomato, Ricotta Cream, Crispy Bread
- Corn Tostada, Black Bean Spread, Feta and Radishes
- Goat Cheese Spread, Caramelized Almonds, Pickled Shallots on Crostini
- Watermelon-Tomato Gazpacho, Olive Oil, Sherry Vinegar
- Creamy Eggplant, Curried Yogurt and Toasted Quinoa Tart
- Potato Leek Chilled Soup, Chive and Truffle Oil
- Gandules Hummus, Pickled Ají and Micro Cilantro Toast

### COLD | \$7 each

- Creamy Chicken Salad, Grapes, Pickled Onions, Toasted Pine Nuts on Crostini
- Steak Tartare, Lentil Papadum, Quail Egg
- Roasted Local Pumpkin, Goat Cheese, Pickled Jalapeño and Cilantro Lettuce Wrap
- Crispy Chicharrones, Chocolate, Maldon Salt, Chili
- Marinated Mussel, Pimentón Aioli and Crispy Serrano
- Loaded Deviled Eggs, Bacon, Sour Cream and Chives
- Smoked Salmon, Plantain Tostón, Crème Fraiche, Caviar
- Tuna Sashimi, Burrata, Pine Nuts on a Spoon
- Avocado Toast, Creamy Shrimp and Apples Salad
- Salmon Rillettes, Lemon Cream, Fried Capers, Toasted Baguette

### COLD | \$8 each

- Halibut Ceviche, Coconut-Passion Fruit, Leche de Tigre, Cilantro
- Charred Spanish Octopus Skewer, Potatoes, Pimentón Aioli
- Maine Lobster Mini Quiche, Crème Fraiche, Caviar
- Lump Crab and Avocado Salad, Grilled Corn, Endive
- Ibérico Ham Toast, Caviar
- Foie and Chocolate Lollipop, Maldon Salt
- Spicy Tuna Mini Taco, Avocado Cream, Kimchi, Black Sesame
- Petit Maine Lobster Roll, Bacon, Lemon Cream
- Cod Serenata Toast, Avocado, Pickled Onions, Quail Egg
- Corn Tostada, Lobster, Ají, Cucumber Yogurt
- Tuna Tiradito, Ají Amarillo, Purple Potato Chip, Toasted Sesame
- Pork Belly Mini Tacos, Cabbage Slaw, Cilantro Crema, Toasted Peanuts
- Creamy Egg Salad, Dill, Crispy Baguette, Salmon Caviar

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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**HOT | \$7 each**

- Beef Empanadas, Local Pique
- Yuca Croquette, Cilantro Aioli
- Black Bean Arancini, Toasted Cumin Crema
- Chicken Empanada, Spicy Guava Glaze
- Mini Alcapurria, Eggplant-Tomato
- Mascarpone and Mozzarella Croquette, Tomato Marmalade
- Mini Buttermilk Biscuit, Longaniza Gravy
- Polenta Soup, Crispy Serrano, Truffle Essence

**HOT | \$8 each**

- Bacon Wrapped Date, Goat Cheese
- Beer-Braised Chicken Mini Quesadilla, Avocado Cream
- Caprese Empanadas, Arugula Pesto
- Sweet Plantain, Chorizo and Gouda Croquette
- Pancetta, Cannellini and Truffle Arancini
- Morcilla Spring Rolls, Garlic Aioli
- Creamy Cod Brandada, Toasted Baguette, Olive and Radish
- Pig in a Blanket, Chistorra Puff Pastry
- Chicken Yakitori, Sesame and Scallions

**HOT | \$9 each**

- Grass Fed Beef Slider, Sweet Plantain Chutney and Blue Cheese on Brioche
- Lump Crab Cake, Pickled Onions, Red Pepper Aioli
- Mini Croissant, Ibérico Ham, Pork Belly, Comté
- Mini Open-Faced Steak Sandwich, Caramelized Onions, Provolone and Chimichurri
- Maine Lobster Empanada, Salsa Verde
- Manchego and Prosciutto Croquette, Piquillo Marmalade
- Organic Salmon Pinchos, Mango-Pineapple Salsa
- Coconut Shrimp, Spicy Pineapple Marmalade
- Black Truffle Mini Grilled Cheese
- Pork Belly Steam Buns, Tamarind BBQ, Cilantro

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### LATE NIGHT SNACKS

- Grilled Cheese | \$7 each  
All in Artisanal Mini Club Bread
  - Smoked Gouda & Caramelized Onions
  - Pepper jack & Jalapeños
  - Pepperoni, Mozzarella & OreganoAdd Creamy Tomato Soup | \$6 each
- Mac & Cheese | \$8 each  
Individually Baked
  - White Cheddar & Truffle
  - Chipotle & Chorizo
  - Loaded: Bacon, Cheddar & Scallions
- Wings | \$9 per guest  
Served with Chunky Blue Cheese Dressing & Buttermilk Ranch
  - Salt and Pepper
  - Guava BBQ
  - Tangy & Hot Tamarind-Chili Glaze
- Grass Fed Beef Slider | \$8 each  
All in House Made Brioche Bun
  - Amarillo, Bacon, Cheddar
  - Vanderbilt Special Sauce, Onions, Pickles & Cheddar
- Mini Tripleta, Pork, Chicken, Ham, Potato Sticks, Tomato Aioli | \$9 each  
Served in Local Pan Sobao
- French Fries Cones | \$7 each  
Served with Dipping Sauces: Spicy Ketchup, Truffle Aioli & Honey Mustard

### MIDNIGHT ASOPAO AND CONSOMES

All served with Onion Pan Sobao and Local Pique

- "Gandules" and Plantain Soup | \$8 each
- Chicken Asopao | \$8 each
- Traditional Sancocho: Beef, Ham & Root Vegetables | \$9 each
- Shrimp and Lobster Asopao | \$12 each

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

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