



CONDADO VANDERBILT
HOTEL

THEME STATIONS

International Cheese Station | \$30 per person

A Market Display of International Artisanal Cheeses

- Brie, Aged Cheddar, Blue Cheese, and Comté
- Tarragon Mustard, Local Honey, Spiced Nuts, Artisan Rolls, Lavash, Grissini and French Baguettes

Local Artisanal Cheese Station | \$35 per person

A Market Display of *Vaca Negra* Local Cheeses

- Capaez, Ausubal, Montebello and Monserrate
- Local Fruit Preserves, Spiced Nuts, Sweet Potato Rolls, Banana Bread, Local Baguette by Panoteca San Miguel

Charcuterie Bar | \$29 per person

- Ibérico, Coppa, Speck and Soppressata
- Artisan Mustards and Local Fruit Preserves
- Rustic Breads and Rolls

Vanderbilt Raw Bar | \$39 per person

(Based on 5 pieces total per person)

- Seasonal Selection of Freshly Shucked Oysters
- Jumbo Shrimp Cocktail
- Little Neck Clams
- Mango Mignonette, Guava Cocktail Sauce, Local Pique, Lemon and Limes

Add a la Carte:

- Oysters | \$48 per dozen
- Mussels en Escabeche | \$35 per dozen
- Jumbo Shrimp | \$54 per dozen
- Smoked Salmon Display | \$18 per person
- Little Neck Clams | \$35 per dozen

Custom Carved Ice Display upon Request

*Chef Fee required for every 75 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.



CONDADO VANDERBILT
HOTEL

Crudo Bar | \$38 per person

- Scallops, Passion Fruit and Pickled Chilis
- Local Snapper Crudo, Coconut, Ginger & Mango
- Tuna Tartare, White Soy, Sesame, Avocado Crema
- Organic Salmon Crudo, Ají Amarillo, Crispy Quinoa

Chef's Seasonally Inspired Sushi

Rolls | Minimum 12 rolls (8 pieces each roll)

- Yellow Fin Tuna, Amarillo, Avocado, Cucumber | \$21 each roll
- Spicy Tuna, Scallions, Roasted Jalapeño, Black Sesame | \$21 each roll
- Hamachi, Avocado, Crispy Ibérico, Spicy Mayo | \$16 each roll
- Salmon, Mango, Scallions, Cream Cheese & Caviar | \$22 each roll
- Shrimp, Avocado, Crab Salad | \$19 each roll

Nigiri | Minimum 12 pieces

- Yellow Fin Tuna | \$10 each
- Hamachi | \$10 each
- Organic Salmon | \$10 each

Piñones Station | \$24 per person

- Corn Beef Mini Alcapurrias
 - Potato & Beef Rellenitos
 - Lobster Mini Empanadillas
 - Corn & Cheese Sorullitos
- Served with Local Pique, Recao Aioli & Mojo Isleño Sauce

Salad Station | \$21 per person (choice of two)

- Orzo, Roasted Vegetables, Micro Herbs, Lemon Vinaigrette
- Glazed Carrots, Avocado, Yogurt, Seeds, Sprouts
- Heirloom Tomatoes, Soft Mozzarella, Arugula Pesto
- Mixed Greens, Hearts of Palm, Pickled Ají Dulce, Local Cheese, Cilantro

Add a Soup | \$9 each

- Pumpkin Soup, Arañita Gremolata
- Sancocho Cream, Chicharrones
- Yautia Soup, Crispy Iberico
- White Bean Soup, Recao Oil
- Black Bean Soup, Chopped Onions
- Lentil & Longaniza Soup

*Chef Fee required for every 75 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.



CONDADO VANDERBILT
HOTEL

Risotto Station* | \$32 per person (choice of two)

- Organic Mushroom Ragout, Black Truffle Butter, Pecorino
- Roasted Perníl, Plantain Arañitas, Local Cheese
- Olive Oil Roasted Shrimp, Lemon & Basil
- Free Range Chicken Fricassee, Cilantro, Recao
- Maine Lobster Risotto, Mascarpone, Chives | additional \$5 per person

Pasta Station* | \$28 per person (choice of two)

- Fusili Pasta, Organic Tomatoes, Basil, Plantain Gremolata
- Penne Pasta, Peas, Chicken, Serrano, Parmesan Cream
- Orchetti Pasta, Longaniza, Spicy Tomato Sauce
- Fussiloni, Cod and Eggplant Fricassee, Herbs
- Gnocchi, Roasted Mushrooms, Spinach, Crispy Chicharron

Wok Station | \$28 per person

Served in Chinese Take-out Boxes with Chopsticks

- Stir Fry Noodles & Jasmine Rice
- Orange-Miso Chicken
- Lemongrass-Teriyaki Pepper Steak
- Honey Glazed & Pecans Shrimp
- Toppings: Kimchi, Sesame Seeds, Toasted Peanuts, Scallions & Wasabi Peas
- Sriracha & Hot Chili Sauce

Add | \$8 each

- Seaweed Salad with Toasted Sesame Seeds
- Spicy Crab Salad with Cilantro

Paella Station (20 guest minimum)

Authentic Bomba Rice cooked in Saffron and Pimentón:

- De la Montaña: Chicken, Pork & Chorizo| \$26 per person
- Del Mar: Mussels, Clams, Shrimp, Calamari & Fish | \$29 per person
- Black Rice: Calamari, Shrimp & Squid Ink | \$29 per person
- Apastela'o: Gandules, Ham, Pork & Plantain| \$24 per person

*Chef Fee required for every 75 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.



CONDADO VANDERBILT
HOTEL

Taco Station* | \$34 per person (choice of three proteins)

- Carne Asada
- Beer Braised Chicken
- Mahi-Mahi Chicharrones
- Grilled Portobello Mushrooms

Toppings to include:

- Flour & Corn Tortillas
- Guacamole and Sour Cream
- Diced Tomatoes, Onions, Cilantro, Lime, Shredded Red Cabbage, Pickled Jalapeños
- Salsa Bar: Poblano Salsa Verde, Chipotle Salsa Roja, Pineapple Salsa
- Tortilla Chips

“Chinchorreo” Chic* | \$29 per person

- Pinchos: Chicken with Guava BBQ and Pork with Tamarind BBQ. Served with Pan Sobao & Local Pique
- Seafood Salad: Shrimp, Octopus and Conch. Served with Warm Coconut Arepas and Fresh Limes
- Pastelillos: Beef, Chicken and Chapín. Served with Mojo Sauce and Local Aioli

Poke Bar* (Attendant needed) | \$39 per person

- Fresh & Marinated at the Moment: Ahi-Tuna, Organic Salmon, Tofu, Shrimp (choice of 3)
- Bases: Avocado, Sushi Rice & Quinoa
- Sauces: Spicy Mayo, Sesame-Ginger Ponzu, Lemongrass Teriyaki
- Toppings: Seaweed Salad, Crispy Onions, Kimchi, Toasted Peanuts, Mango, Pickled Vegetables, Sesame Seeds & Nori, selection of Chili Sauces

Jíbaro Bowls* (Attendant needed) | \$34 per person

- Start with: Coconut Rice, Sweet Potato & Ñame Mash
- Add a Protein: Chicken Fricassee, Ropa Vieja, Seafood Salpicón
- Top it with: Chicharrón, Cilantro, Sweet Plantains, Red Onions, Pickled Calabaza, Chimichurri, Arañitas, Local Arugula, Local Cheese and Selection of Local Piques

*Chef Fee required for every 75 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.



CONDADO VANDERBILT
HOTEL

Petit Dessert Table |\$32 per person

(Based on 4 pieces total per person)

Our Pastry Chef will create an elegant display that will surely delight every sweet palette; this beautifully presented table includes:

- Mini White Chocolate Profiterole
- Assorted French Macarons
- Mini Chocolate Tarts
- Passion Fruit & Chocolate Mousse
- Mini Key Lime Tarts
- Classic Canelés
- Assorted Lollipops

Crème Brulee Bar* (Attendant needed) |\$22 per person (Choice of 3)

Torched at the moment and served with assorted toppings

- Classic Vanilla with Fresh Berries
- S'mores: Chocolate, Graham, Toasted Marshmallow
- Sweet Corn, Caramel Popcorn
- Key Lime, Graham, Toasted Meringue
- Birthday Cake, Sprinkles
- Local Passion Fruit
- French Toast, Maple Syrup

Local Sorbet Cart* (Attendant needed) |\$15 per person

Puerto Rican Favorites Scooped in Classic Wafer Cones

- Coconut
- Passion Fruit
- Pineapple

*Chef Fee required for every 75 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.



CONDADO VANDERBILT
HOTEL

ROASTED AND CARVED FOR YOU*

(Includes Artisan Bread Rolls and Butter)

- **Brioche and Dried Fruits Stuffed Pork Loin, Aged Rum Jus | \$310 each**
(Serves approximately 30 cocktail portions)
- **Truffle Butter Roasted Turkey, Herb Jus |\$310 each**
Served with Sweet Potato Puree
(Serves approximately 30 cocktail portions)
- **Harissa Glazed Leg of Lamb, Spicy Pimentón Yogurt |\$400**
Served with Saffron Couscous, Chickpeas, Lentils and Cauliflower Stir Fry
(Serves approximately 20 cocktail portions)
- **Herb Roasted Salmon Filet, Caviar-Lemon Butter Sauce |\$425 each**
Served with Sauté Broccolini, Golden Raisins and Pine Nuts
(Serves approximately 25 cocktail portions)
- **Miso Glazed Sea Bass, Soy-Citrus Vinaigrette | \$480 each**
Served with Soba Noodles, Shitake, Peanuts and Cilantro Salad
(Serves approximately 25 cocktail portions)
- **Parmesan Crusted Halibut, Tomato, Capers and Olives Vinaigrette | \$500 each**
Served with Orzo, Mozzarella and Cucumber Salad
(Serves approximately 25 cocktail portions)
- **Grilled Beef Tenderloin, Red Wine Au Jus |\$550 each**
Served with Gouda Mac and Cheese
(Serves approximately 20 cocktail portions)
- **New York Steak, Ginger-Passion Fruit Béarnaise| \$710 Each**
Served with Loaded Mashed Potatoes
(Serves approximately 30 cocktail portions)
- **Whole Prime Rib Bone | \$950 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 |\$1,000 each**
(Serves approximately 75 cocktail portions)
- **Whole Roasted Local Lechón Mega, Local Pan Sobao, Cilantro Mayo |\$1,500 each**
(Serves approximately 150 cocktail portions)

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

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.