

Puerto Rico Convention Center

Banquet Menu

2022

Final Draft



Breakfast at the Convention Center

Regional Continental Breakfast Package (CD/V) - \$28.95pp

Quesitos, Pastelillos de Guayaba, Mini Mallorcas Azucaradas, Glazed Cinnamon Buns

Creole Bread, Sweet Rolls, Assorted Jellies & Butter, Diced Fresh Fruit Bowl

Cornmeal, Farina or Oatmeal (Select 1)

Fresh Local Juices, Alto Grande Coffee & Assorted Breakfast Teas

Sunrise KETO Bar Package (CD/CN/CE) (Pick 4 items) - \$29.95

Strawberry, Blackberry, and Honey Dew Bowl

Lemon & Fresh Mint Greek Yogurt Parfait, with Dark Chocolate and Toasted Coconut

Cheddar, Gouda, Blue Cheese, Brazilian Nuts, and Strawberry Tray

Garlic Herb Plum Tomato & Goat Cheese Gratin

Smoked Salmon, Roasted Turkey Breast, Spanish Chorizo, and Kalamata Olive Tray

Boiled Cage-Free Eggs, Fresh Loaded Guacamole & Taro Chips

A Bowl of Hot Cereal & Cinnamon (CD/V) (Pick 1): \$4.95pp

Add Fresh Berries & Toppings for \$2.95pp - Dairy Free Hot Cereal available upon request.

- Cornmeal - Farina - Traditional Oatmeal - Vegan Oatmeal - Crema de Maicena

Hot Breakfast Package (Pick 4 items)

Water & Juices are included in this package.

Plated - \$29.95pp Buffet - \$32.95pp

- Scrambled Eggs - Scrambled Egg Whites - Scrambled Egg & Cheese - Scrambled Tofu **(VG)**

- Sliced Potato Home Fries **(VG)** - Hash Brown Patties - Shredded Hash Browns - Tater Tots

- Applewood Bacon - Turkey Bacon - Pork Sausage Links - Vegan Sausage Patty **(VG)** - Creole Bread Roll

- Southern Biscuits - Mini Mallorcas - Diced Fruit Salad - Cornmeal - Farina - Cream of Wheat

Hot Breakfast Sammies & Tacos (Pick 3) - \$11.95pp (1 each per person)

Traditional Cured Ham, Fried Egg and Cheese on Creole Bread

Applewood Bacon, Fried Egg and Swiss on Southern Biscuit

Turkey Bacon, Scrambled Egg Whites, and Provolone on Southern Biscuit

Potato, Peppers, Onion and Spinach Tacos with Vegan Cheese **(VG)**

Mexican Chorizo, Scrambled Eggs, Monterey Jack Cheese Tacos

Flourless Quiches (Pick 3) - \$12.95pp (2 each per person)

- Classic Spanish Tortilla **(V)** - Ham, Onion & Swiss Quiche - Spinach & Parmesan Quiche **(V)**
- Peppers, Monterey & Portobello Quiche **(V)** - Applewood Bacon, Cheddar & Maduro Quiche

A la Carte Breakfast items

- Diced Fresh Fruit Cup: \$4.95ea - Sliced Fresh Fruit Platter: \$6.95pp - Whole Fruit: \$3.25ea
- Granola Bars: \$2.25ea - Yogurt Cups: \$3.95ea - Strawberry & Blueberry Parfaits: \$5.95ea
- Fruit Tarts: \$4.25ea - Traditional Mini Quesitos: \$28 per dozen
- Mini Chocolate Croissants & Jellies: \$33 per dozen - Mini Guava Quesitos: \$33 per dozen
- Mini Powdered Mallorcas & Jellies: \$29 per dozen - Mini Bagels & Spreads: \$29 per dozen
- Southern Biscuits, Butter & Jellies: \$33 per dozen - Buttery Croissants & Jellies: \$30 per dozen
- Mini Bagels & Lox: \$12.95pp - Spanish Chorizo & Manchego Grilled Cheese: \$9.95ea
- Mallorca French Toast & Maple Syrup: \$7.95pp - Buttermilk Pancakes & Maple Syrup: \$5.95pp
- Scrambled Eggs: \$3.95pp - Scrambled Egg Whites: \$4.25pp - Tofu Scramble **(VG)**: \$4.25
- Applewood Bacon: \$3.95pp - Turkey Bacon: \$3.95pp - Pork Sausage Links: \$3.50pp
- Vegan Sausage Patty **(VG)**: \$3.95pp - Potato Mélange Home Fries **(VG)**: \$3.95
- Coconut Milk Oatmeal **(CN/VG)**: \$4.95pp - Almond Milk Blueberry Farina **(CN/VG)**: \$4.95pp

Want more out of your breakfast experience?

Ask about custom built menus or Chefs reserve platted breakfast menu.

All Day Nibbles & Bites Menu

A la Carte Meeting Snacks

- Bagged Chips **(GF)**: \$3.25ea - Bagged Popcorn **(GF)**: \$3.25ea - Bagged Mini Pretzels: \$2.95ea
 - Bagged Chex-Mix **(GF)**: \$2.95ea - Bagged Platanutres **(GF)**: \$3.25ea
 - Bagged Vianda Chips **(GF)**: \$3.25ea - Bagged Taro Chips (GF): \$3.25ea
- Whole Fruit: \$3.25ea - Grape Cup: \$3.75ea - Diced Fresh Fruit Cup: \$4.95ea
- Keto Berry Cup: \$5.95ea - Bagged Trail Mix: 2.95ea - Bagged Flavored Almonds: \$3.95ea
 - Bagged Flavored Pistachios: \$3.95ea - G'ma Potato Salad **(CD)**: \$3.95pp
- Egg Salad (CD): \$3.95pp - Macaroni Salad **(V)**: \$3.95pp - Cole Slaw **(CD)**: \$3.95pp
 - Lemon Parmesan Asparagus Salad **(V)**: \$5.95pp

AM/PM Break Menu

Tea Sandwiches (Pick 3) - \$13.95pp (3 each per person)

- Turkey, Dijon & Provolone on Multi-Grain Bread **(CD)** - Ham & Pimento Cheese Pinwheel **(CD)**
 - Tuna Salad on White Bread **(CD)** - Egg Salad on Wheat Bread **(CD)**
 - Smoked Salmon & Cream Cheese on Pumpernickel Bread **(CD)**
 - Hummus & Roasted Asparagus Roulade **(VG)**

Mini Sandwiches - \$13.95pp (2 each per person)

- BLT & Cheddar on Wheat Roll - Turkey, Tomato & Pesto on Crusty Roll
 - Ham, Cheese & Garlic Mayo on Creole Roll

Sliders & Sweet BBQ Chips (Pick 3) - \$17.95pp (2 each per person)

- Beef, Onion Jam & Cheddar - Dijon Chicken, Ham & Swiss - Salmon Cake & Remoulade
 - Mini Cubano - Mini Media Noche - Grilled Zucchini & Pesto **(V)**

Mediterranean Vegetarian Mezze (V) (Pick 5) - \$16.95pp

Includes Spiced Fried Pita Chips

- Roasted Zucchini & Garlic - Roasted Eggplant & Onions - Kalamata Olives
- Marinated Mushrooms - Grilled Asparagus & Pickled Onions
- Toasted Garbanzo & Piquillo Salad - Sumac Spiced Cucumber Salad
- Tzatziki Dip - Roasted Garlic Hummus - Cauliflower Hummus

Veggie Mit Banchan Table - \$29.95pp

Korean style small dishes that consist of rice, pickled veggies, fermented veggies or simply marinated veggies.

This menu requires orders to be placed a week in advance for proper ingredient preparation.

- Kimchi **(CS)** - Gochujang Cucumber Salad **(VG)** - Eggplant Gaji-Namul (Soy/VG)
- Scallion & Peanut Rice Salad **(CP)** - Spicy Fried Rice Salad **(CE)** - Sesame Spinach Banchan **(VG)**
- Garlic Green Beans **(Soy/VG)** - Baby Potato Jorim **(Soy)** - Stir-Fried Zucchini Salad
- Sprout Salad **(VG)** - Leaf Lettuce - Fried Tofu Kalbi

Add Protein: Steak \$7.95 - Chicken \$5.95 - Ahi Tuna \$8.95

Muchos Nachos Bar (GF) - \$12.95pp

- Corn Tortilla Chips - Platanutre Strips - Fresh Guacamole - Fire Roasted Salsa Roja
- Pico de Gallo - Traditional Salsa - Lime Crema - Pickled Jalapenos - Black Bean Cilantro Salad
- Spiced Queso - Add Chicken or Churrasco: \$6.95pp

Basic Cheese Board (CD) - \$14.95pp

- Cheddar - Swiss - Smoked Gouda - Pepper Jack - Red Seedless Grapes - Water Crackers

Cookies (CD/CE) - \$30.00dz

- Chocolate Chip - Oatmeal Raisin - Sugar Cookie

Brownies & Blondies (CD/CE) - \$5.95pp (2 each)

- Fudge Brownie Squares - Chocolate M&M Blondie Squares

Sweet Treats (Pick 4) - \$14.95pp (3 each per person)

- Cinnamon Sugar Pretzel Bites - Chocolate Chip Cookies - Macadamia Nut Cookies
- Snickerdoodle Cookies - Fudge Brownie Bars - Churro Bites - Key Lime Tarts

Cold Lunch Menu

Earth friendly packaging is available upon request; a market price surcharge will be added to this request.

Buffet: \$32.95 Boxed: \$29.95

Water, Canned Soda, Juices, Chips and Whole Fruit are included in these packages.

Fresh Market Salads (Pick 1)

Dressings, Vinaigrettes & Croutons served on the side

Edamame Tex-Mex Basmati Rice Salad (VG)

Roasted Edamame, Steamed Basmati Rice, Grilled Peppers & Onions, Pico de Gallo
Black Beans, Avocado Vinaigrette, Fried Tortilla Strips

Toasted Chickpea Greek Salad (CD/V/GF)

Mesclun Greens, Arugula, Toasted Chickpeas, Kalamata Olives, Red Onions, Grape Tomatoes
Diced Cucumbers, Sweet Drop Peppers, Oregano & Mint Pesto Feta, Red Wine Vinaigrette

Grilled Chicken Caesar Salad (CD)

Romaine Hearts, Herb Grilled Chicken Breast, Shredded Parmesan, Kalamata Olives
Grape Tomatoes, Herb Croutons, Caesar Dressing

Applewood Bacon Cobb Salad (CD/CE/GF)

Chopped Iceberg Lettuce, Applewood Bacon, Diced Turkey Breast, Diced Eggs,
Diced Red Onions, Grape Tomatoes, Shredded Cheddar, Avocado Ranch Dressing

Kalbi Spinach & Fried Tofu Salad (Soy/VG/GF)

Baby Spinach, Shredded Carrots, Grape Tomatoes, Shaved Red Onions, Sliced Cucumbers
Chopped Scallions, Toasted Sesame Seeds, Fried Tofu, Kalbi Dressing

Broiled Salmon, Quinoa & Arugula Salad (CS/GF)

Toasted Red Quinoa, Baby Arugula, Grape Tomatoes, Shredded Jicama, Cilantro
Maiz Tostado, Diced Avocado, Broiled Salmon, Lime Vinaigrette

Sandwiches & Wraps (Pick 1)

Gluten-Free breads and Dairy-Free Cheeses are available upon request

Mediterranean Salmon & Asparagus Wrap (CS)

Roasted Olive Tapenade Salmon Filet, Grilled Chopped Asparagus Spears, Baby Spinach
Plum Tomatoes, Crumbled Feta, Lemon Vinaigrette, on a Spinach Wrap

Latin Chicken Salad on Powdered Mallorca (CD)

Pulled Chimichurri Grilled Chicken, Shredded Cheddar, Cilantro, Green Onion & Chipotle Salad
Lime Avocado Spread, Plum Tomatoes, on a Powdered Mallorca

Kalbi Churrasco Wrap (Soy)

Baby Spinach, Grilled Kalbi Marinated Churrasco, Shaved Red Onions, Sliced Cucumber
Shredded Carrots, Sprouts, Sesame Dressing, in a Wheat Wrap

Grilled Chicken Caesar Wrap (CD/CS)

Pesto Marinated Grilled Chicken Breast, Chopped Romaine Hearts, Grated Parmesan
Fried Tortilla Strips, Caesar Dressing, wrapped in a Flour Tortilla

Turkey Club on Wheat Roll (CD)

Shaved Roast Turkey, Applewood Bacon, Smoked Gouda, Shredded Lettuce
Plum Tomatoes, One Island Sauce, on Rustico Wheat Bread

Roast Beef & Pastrami on Ciabatta (CD)

Shaved Roasted Beef & Brisket Pastrami, Colby Jack Cheese, Horseradish Spread
Fried Onions, Plum Tomatoes, Green Leaf Lettuce, on Ciabatta

Ham & Brie Croissant (CD)

Black Forest Ham, Sliced Brie Cheese, Baby Arugula, Sliced Plum Tomatoes

Thyme Dijonnaise, on a Freshly Baked Croissant

Greek Vegan Meat Kofta Wrap (VG)

Oregano Vegan Meat Kofta, Baby Arugula, Red Onions, Shredded Carrots, Hummus

Cucumbers, wrapped in a Sun-Dried Tomato Wrap

Hors D'oeuvres

Toppings, Sauces and Yum's are Included

Medalla Mini Bacalaitos (CS): \$4.50ea	Mini Alcapurrias de Garbanzo (VG/GF): \$4.25ea
Beer Batter Conch Fritters (CS): \$4.25ea	Albondiguillas en Salsa (CE): \$4ea
Buñuelos de Platano y Manchego (CD/V): \$4.25ea	Coconut Shrimp (CN): \$5.50
Mini Rellenos de Papa y Queso (CD/V): \$4ea	Pigs in a Blanket (CD): \$4.25ea
Shrimp Creole Pana Cups (GF): \$5ea	Mini Beef Wellingtons (CD/CE): \$6ea
Picadillo & Cheese Yuca Cups (GF): \$4.25ea	Mini Veggie Eggrolls (CE/V): \$4ea
Traditional Mini Bacalaitos (CS): \$4ea	Cornmeal Fried Eggplant Bites (GF/CE): \$4.25ea
Tamarind BBQ Maraquitas de Pollo (GF): \$4.75ea	Plantain Hushpuppies (V/CD/CE): \$4.25ea
Chicken Pinchos (GF): \$4.50	Falafel Bites (GF/VG): \$5ea
Prime Churrasco Pinchos (GF): \$5.75ea	Mini Crabcakes (CE/CD): \$7ea
Pork Belly Pinchos (GF): \$5.25ea	Mushroom Shoyu Glazed Salmon Satay (GF/Soy): \$6ea
Swordfish Pinchos (GF): \$ MP	Porcini & Sundried Tomato Arancini (CD/CE/V): \$4ea
Mini Beef Alcapurrias (GF): \$4ea	Longaniza Mushroom Caps (CD): \$4ea
Mini Cordon Bleu (CD): \$4ea	Vegan Chorizo Stuffed Mushrooms Caps (VG): \$5ea
Sorullitos de Maiz y Queso (GF/CD/V): \$4ea	Caprese Skewers (CD/GF/V): \$5ea

3 Course Menu Selections

All main courses include 1 Soup or Salad, 1 Dessert option, Water, and Dinner Rolls

Soup or Salad (Pick 1)

House Garden Salad (VG/GF)	Traditional Sancocho (GF)
Traditional Caesar Salad (CD/CS)	Caldo Gallego (GF)
Greek Salad (V/GF)	Asopao de Pollo (GF)
Italian Panzanella Salad (V)	Cream of Asparagus (CD/V)
BLT Salad & Avocado Ranch (CD)	Vegetable Sancocho (VG)
Plantain Soup (VG)	Loaded Potato & Corn Chowder (CD)

Main Courses

Poultry

Chicken Caprese (CD/GF)

- Plated: \$42.95pp - Buffet: \$48.95pp

Slow-Roasted Chicken Breast Stuffed with Baby Spinach, Red Peppers and Aged Provolone, accompanied by Red Bliss Mashed Potatoes, Sauteed Green Beans, Pesto Cream

Herb Chicken Parmesan (CD)

- Plated: \$42.95pp - Buffet: \$46.95pp

Panko Crusted Lemon Herb Chicken Breast, Roasted Garlic Marinara, Spaghettoni

Parmigiano Reggiano, Steamed Broccolini & Carrots, Garlic Bread

Pan-Seared Chimichurri Chicken Breast (GF)

- Plated: \$41.95pp - Buffet: \$45.95pp

Chimichurri Chicken Breast, Roasted Fingerling Potatoes, Grilled Zucchini, and Pan-Jus Gravy

Broiled Pionono Stuffed Chicken Breast (GF/CE/CD)

- Plated: \$44.95pp - Buffet: \$49.95pp

Fried Maduros and Angus Beef Picadillo Stuffed Chicken Breast topped with Potato Cheese

Vegetarian Arroz con Gandules, Garlic Roasted Green Beans

Beef, Lamb & Pork

Angus Churrasco Encebollado (GF)

- Plated: \$54.95pp - Buffet: \$59.95

House Sofrito Marinated Grilled Churrasco, Sweet Caramelized Onions & Shallots

Cuban Black Bean Rice, Fried Bread Fruit Tostones, One Island Sauce

Petit Beef Tenderloin Togarashi & Pickled Shallots (GF/CE/CS)

- Plated: \$55.95pp - Buffet: \$62.95pp

Togarashi Spiced Tenderloin Beef, Fish Sauce Pickled Shallots

Sesame Seed Scallion Egg Fried Rice, Stir-Fry Veggies

Brisket Ropa Vieja (GF)

- Plated: \$46.95pp - Buffet: \$52.95pp

Caribbean Style Braised Brisket with Onions & Peppers

Garlic Yucca Mash, Green Banana Escabeche

Puerto Rican Country Fried Steak a la Criolla (CD/CE)

- Plated: \$41.95pp - Buffet: \$46.95pp

Cracker & Breadcrumb Crusted Beef Scaloppine, Tomato & Onion Creole Sauce

Stewed Kidney Beans and Rice, Fried Sweet Plantains

Coffee Rubbed Beef Tenderloin & Chironja Demi Glaze (CD)

- Plated: \$65.95pp - Buffet: \$72.95pp

Alto Grande Cured Beef Tenderloin, Baked Cinque Formaggie Macaroni Casserole

Steamed Broccolini, Orangelo Citrus Fruit Demi Glaze

Beef Tenderloin Pionono & Creole Sauce (CD/CE)

- Plated: \$69.95pp - Buffet: \$78.95pp

Seared Beef Tenderloin Wrapped with Sweet Plantain Crusted with Panko & Potato Cheese

Risotto Mampostea, Creole Sauce, Grilled Asparagus

Herb Crusted Rack of Lamb & Mint Chimichurri (CD)

- Plated: \$58.95pp - Buffet: \$64.95pp

Slow Roasted Grain Mustard & Herb Crusted Lamb Chops, Mint & Sweet Drop Chimichurri

Roasted Pepper Orzo Risotto, Za'atar Brown Butter Roasted Baby Top Carrots

Traditional Pork Pernil & Onion Escabeche (GF)

- Plated: \$41.95pp - Buffet: \$48.95pp

Puerto Rican Roasted Pork Shoulder, Cilantro Onion Escabeche, Rice & Pigeon Peas

Fried Sweet Plantains, Steamed Green Beans

Pan-Fried Boneless Pork Chops & Guava BBQ Sauce (GF)

- Plated: \$44.95pp - Buffet: \$49.95pp

Red Onion Sofrito Marinated Thick Cut Pork Chops Basted in a Savory Guava BBQ

Gma's Stewed Rice & Beans, Yucca Escabeche, Chopped Cilantro

Dijon Roasted Pork Loin & Cremini Mushroom Pan Gravy (GF/CD)

- Plated: \$46.95pp - Buffet: \$52.95pp

Dijon & Thyme Crusted Slow-Roasted Pork Loin Chops & Cremini Mushroom Pan Gravy

Parmesan Whipped Potatoes, EVOO and Garlic Broccolini

Seafood

Crab Stuffed Grouper & Caribbean Remoulade (CD)

- Plated: \$62.95pp - Buffet: \$69.95pp

Baked Lump Crabmeat Stuffed Grouper Fillet, White Wine Beurre Blanc

Arroz Congri, Tostones de Pana

Broiled Salmon a la Criolla (GF)

- Plated: \$52.95pp - Buffet: \$59.95pp

Mojo Marinated Fresh Salmon, Spanish Olive & Onion Creole Sauce

Oregano Roasted Fingerling Potatoes, Maduros

Pan-Fried Mahi-Mahi Escabeche (GF)

- Plated: \$56.95pp - Buffet: \$62.95pp

Seared Mojo Marinated Mahi, Fried Garlic Onion Escabeche

Arroz con Gandules, Local Plantain 'Tostones', One Island Sauce

Red Snapper Veracruz (GF)

- Plated: \$54.95pp - Buffet: \$59.95pp

Pan-Seared Caribbean Red Snapper Fillet, with a Tomato, White Wine, Garlic, and Caper Sauce

Spanish Rice, Sauteed Green Beans

Gambas al Ajillo a Tu Gusto (GF)

- Plated: \$58.95pp - Buffet: \$68.95pp

Sauce (Pick 1): - White Wine Ajillo Sauce - Saffron Ajillo Sauce - Salsa Criolla (Creole)

Starch (Pick 1): - Cilantro Rice - Linguini Pasta - Trifongo - Arroz Congri - Risotto Di' Pepe

Side (Pick1): - Garlic Creole Bread - Grilled Asparagus - Green Bean & Pepper Mélange - Tostones

- Guineitos en Escabeche - Maduros - Tostones de Pana (add \$2.95)

Plant Based

Vegan Meatball Marinara & Zucchini Noodles, Vegan Cheese (VG/GF)

- Plated: \$44.95pp - Buffet: \$49.95pp

Roasted Garlic, Onions and Herb Meatless Meatballs topped with Nut Milk Parmesan
Local Bucatini Vegan Pasta tossed in Fresh Tomato Marinara

Eggplant & Goat Cheese Rollatinis (V)

- Plated: \$46.95pp - Buffet: \$52.95pp

Grilled Sheeted Eggplant Stuffed with Garlic Herb Goat Cheese, Pesto Cauliflower Puree
Topped with Fire Roasted Tomato Arrabiata & Lemon Parmesan Gremolata

Roasted Vegetable Shepherd's Pie (V/GF)

- Plated: \$44.95pp - Buffet: \$49.95pp

Roasted Root Vegetables & Vegan Beef Picadillo Casserole layered between Creamy Whipped Potatoes
Grilled Asparagus, Mushroom Gravy

Tiger Tofu Curry (K/VG/CN/GF)

- Plated: \$46.95pp - Buffet: \$52.95pp

Fried Tofu Braised in Yellow Coconut Curry Broth with Carrots, Peppers, Baby Trumpet Mushrooms,
Baby Corn, Water Chestnuts, Onions, Scallions and Cilantro. Served with Steamed Rice

Middle Eastern Kofta Kebab (CN/GF)

- Plated: \$41.95pp - Buffet: \$48.95pp

Coriander Spiced Vegan Meat Kebab, Toasted Pine Nut Lime Basmati Rice
Sumac Cucumber Salad, Vegan Scallion Tzatziki

Surf & Turf

Beef Tenderloin Oscar (CE/CD/GF)

- Plated: \$66.95pp - Buffet: \$79.95pp

Cast-Iron Seared Beef Tenderloin, Jumbo Lump Crab Croquette, Saffron Bearnaise Sauce

Roasted Pepper, Onion & Yellow Plantain Pate

Charred Jumbo Asparagus & Pea Tendril Citrus Salad

Veal alla Milanese with Prosciutto & Lobster Cavatappi al Forno (CD/CE)

- Plated: \$66.95pp - Buffet \$76.95pp

Garlic Herb Brown Butter Pan-Fried Breaded Veal Scaloppini, Porcini Marsala Sauce

Baked White Wine, Lobster, Prosciutto Carbonara Mac & CHZ, Three Formaggi Broccolini Arancini

Free-Range Chicken & Salmon Cakes (GF/CD/CE)

- Plated: \$64.95pp - Buffet: \$73.95pp

Seared Roasted Garlic Chicken Breast, Cornmeal Crusted Salmon Cake

Tomato Royale Sauce, Cajun Dirty Rice, Creamed Corn

Cornmeal Crusted Sea Scallops & Wagyu Churrasco Trifongo (GF/CD)

Plated Only: \$79.95pp

Purple Cornmeal Crusted Dry-Pack Scallops, Trifongo & Grilled Wagyu Churrasco Croquettes Creole
Royale Sauce, Citrus Micro Green Salad

Indecisive Steak & Lobsta Salad (CD/CE/CN)

- Plated Only: \$ MP

Chimichurri Grilled Beef Tenderloin Pincho, Local Beer Batter Caribbean Lobster Medallions

Locally Grown Mixed Salad Greens, Coconut Parmesan Crisps, Heirloom Tomatoes, Cucumbers

Pickled Shallots, Ancho Toasted Corn, Local Honey & Chive Dijon Dressing

Desserts: Included

Chocolate Cake & Raspberry Sauce	Strawberry Guava NYC Style Cheesecake
Carrot Cake & White Chocolate Sauce	Key Lime Tart
Tiramisu	Lemon Tart
Cheese Flan & Vanilla Bean Caramel (GF)	Espresso Chocolate Mousse & Berries (GF)
Pistachio Cake & Chocolate Sauce	Vanilla Pana Cotta, Strawberries & Honey (GF)
- Butter Poundcake Tres Leches & Cajeta	Tropical Fruit (VG)
Coconut Cream Cake	Coconut Mango Tembleque (VG/GF/CN)
Red Velvet Cake	Coconut Tembleque (VG/GF/CN)

Premium Desserts: +\$4.95pp

Dark Chocolate Ganache Cake & Citrus Macerated Mango
Local Ferrero Rocher Ice Cream Affogato & Black Cherrie (CN) - Plated Item Only
Pear Tart & Cinnamon Whip Cream
White Chocolate & Raisin Bread Pudding Anejo Dark Rum Crème Anglaise (CE) - Plated Item Only
Flourless Chocolate Molten Cake & Vanilla Cream - Plated Item Only
Chocolate Mousse Trifle, Marshmallow & Raspberries
Strawberry Beignet Shortcake & Bourbon Caramel
Vegan Vanilla Coconut Cake & Local Papaya Puree
Vegan Passion Fruit Cream Cake

Special Events Station Menu

Puerto Rican Mini Fritter Sampler (8ea): \$39.95pp

Tamarind BBQ Sauce, Savory Guava Sauce, Sweet Mango Sauce, House Mayoketchup, Herb Fried Garlic Butter

- Mini Alcapurrias de Carne (GF) - Queso Frito (GF) - Rellenos de Papa y Queso (CD)
- Bolitas de Trifongo (GF/VG) - Pastelillos de Picadillo - Pastelillos de Queso (V)
- Tostones de Platano (VG) - Tostones de Pana (VG) - Maraquitas de Pollo (GF)
- Medalla Bacalaitos (CS) – Sorullos de Maiz (CD/V)

Nuevo-Latino Paellas

(Pick3): \$42.95pp (Pick2): \$39.95pp (Pick1): \$37.95pp

Traditional Chicken, Chorizo, Shrimp, Mussels, Veggies & Saffron Rice

Vegan Picadillo, Zucchini, Asparagus, Eggplant, Peppers & Saffron Rice

Grilled Churrasco, Chicken, Chorizo, Peppers, Onions & Cilantro Achiote Rice

Fried Grouper, Grilled Shrimp, Grilled Calamari, Grilled Baby Octopus, Peppers & Saffron Rice

Cajun Chicken, Smoked Andouille Sausage, Shrimp, Peppers, Red Beans & Rice

Millionaire Paella: Lobster, Clams, Wagyu Steak, Shaved Truffles & Saffron Rice (Add \$ MP)

BYO Fajitas (3ea): \$39.95pp

Includes Mexican Cilantro Rice, Pico de Gallo, Salsa Roja, Crema, Refried Beans, Shredded Cheese, Chop Lettuce

- Grilled Chicken - Grilled Churrasco - Grilled Zucchini - Peppers & Onions
- Guacamole - 6" Flour Tortillas

Caribbean Seafood Station

- Pick 3: \$42.95pp - Pick 5: \$59.95pp - Pick All: \$ MP

Includes Tostones de Platano, Tostones de Pana, Yuca Cups, Platanutre Strips, Hot Sauces, Homemade Piques

- Baby Octopus Salad - Grouper Ceviche - Mahi & Avocado Ceviche - Shrimp Escabeche
- Serenata de Bacalao - Alcapurrias de Jueyes - Ceviche de Chillo y Coco (CN)
- Swordfish Pinchos al Mojo - BBQ Shrimp Pinchos

Shrimp Cocktail Trio (6ea): \$29.95pp

- Chimichurri Grilled Shrimp - Sweet Chili Fried Shrimp - Traditional Lemon Poached Shrimp
- Aji Chimichurri - Thai Sweet Chili Sauce - Green Onion Cocktail Sauce

Puerto Rican BBQ: \$44.95pp

Salads (Pick 1): - Ensalada de Papa - Ensalada de Coditos

Proteins (Pick 3): - Pork Carne Frita y Cebolla - Pernil de Cerdo - Whole Roast Chicken - Grilled Morcillas
- Pork Pinchos - Chicken Pinchos – Churrasco Pinchos (Add \$4.95pp)

Sides (Pick 4): - Arroz Con Gandules - Arroz con Habichuelas - Batatas Asada - Escabeche de Malanga
- Guineitos en Escabeche - Tostones de Platano con Ajo - Amarillos Asados
- Ensalada Verde con Aguacate - Baked Potatoes - Creamed Corn - Creamed Spinach

Trattoria Distrito: \$42.95pp

Caesar Salad & Garlic Herb Croutons, Garden Salad & Balsamic Dressing

Fresh Garlic Bread Sticks, Baked Parmesan Rolls,

Spaghetti & Meatball Marinara, Rigatoni Grilled Chicken Alfredo,

Vegan Eggplant Lasagna alla Bolognese **(GF/VG)**

Evening Cheese & Charcuterie: (Pick 7: \$32.95pp) (Full Station: \$48.95pp)

Includes Bread Toast, Water Crackers, Grapes, Strawberries, Dried Fruit, Guava Spread

- Aged Manchego - Brie & Guava en Croute - Mango & Peppercorn Goat Cheese
- Pepper Jack Cheese - Smoked Gouda - Red Wine Cheese - Point Reyes Blue Cheese
- Chef's Jalapeno Bacon Pimento Cheese - Spanish Chorizo - Prosciutto Di Parma - Genoa Salami
- Smoked Chicken Salad on Phyllo - Spicy Capicola - Roasted Smoked Almonds

Butcher Block Stations

Build Your Own Mini Slider or Salad with Our Prime Slow Roasted Meats

Prime Ribeye Roast Shaved on a Bun: \$39.95pp

Slow Roasted Horseradish Crusted Chairman Reserve Ribeye Loin

Served with Horseradish Cream, Chopped Chimichurri, Onion Applewood Bacon Jam

Local Sliced Artisan Bread, Garlic Herb Butter

Marble Potato & Jicama Salad

Annatto Butter Cured Texas Tomahawk Steak & Homemade Rolls: \$ MP - Special Order

Spiced Annatto Aged Texas Size Tomahawk Steak Grilled and Carved to Order

Loaded Roasted Baby Potatoes, Chives & Horseradish Crema

Avocado & Greens with Lemon Vinaigrette

Garlic Parmesan Pulled Bread

Roasted Herb Dijon Mustard Airline Turkey Breast & Rolls: \$34.95pp

Pickle Brined Airline Turkey Breast, Crusted with Herbs and Dijon Mustard

Served with Dijonnaise, Roasted Garlic Aioli, Chimichurri

Sliced Roma Tomatoes, Shaved Red Onions, Baby Spinach

Warm Mini Ciabatta Rolls

Pollo a la Brasa con Viandas: \$32.95pp

Brasa Marinated Roasted Whole Chicken and Lemon Chimichurri Aioli

Batatas Asadas, Tostones, Amarillos Fritos, Guineitos en Escabeche

Pan de Maiz y Miel

Special Chef's Cocktail Menu

Chicha Morada Caipirinha

Guanabana & Brown Sugar Mojito

Passion Fruit Margarita

Vegan Island Blue Mojito

Coconut Cyclone with a Cherry on Top

BARS

LIQUOR BY THE BOTTLE

VODKA

Sky Vodka \$80

Tito's Handmade \$90

Grey Goose \$135

SCOTCH

Johnny Walker Black Label \$130

Chivas Regal \$115

Macallan 12 \$195

Glenlivet \$135

WHISKEY

Jack Daniel's \$100

Makers Mark \$115

GIN

Bombay Sapphire \$100

Beefeater \$95

Tanqueray \$105

TEQUILA

José Cuervo Gold \$85

Patrón Silver \$175

Jimador \$95

Casa Amigos \$215

RUM

Don Q \$75

Don Q Limón \$80

Bacardi \$85

Bacardi Flavors \$90

COGNAC/BRANDY

Courvoisier VSOP \$135

CORDIALS

Frangelico \$95

Bailey's Original Irish Cream \$95

Cointreau \$105

DiKuyper Cordials \$85

DiSaronno Amaretto \$85

Kahlúa \$95

Martini & Rossi Dry Vermouth (375mL) \$65

Martini & Rossi Sweet Vermouth (375mL) \$65

BUBBLY

Piper Heidsieck, Champagne Brut, France \$87

Piper Heidsieck, Champagne Rose, France \$145

Vocation, Champagne Brut, France \$105
Perrier-Jouët, Champagne Brut, France \$135
Perrier-Jouët, Blason Champagne Rose, France \$139
Veuve Clicquot, Champagne Brut, France \$155
Moët & Chandon, Champagne Brut, France \$150
Vallformosa, Cava, Spain \$45
Vallformosa, Cava Rose, Spain \$49
La Marca, Prosecco, Italy \$45
Voga, Prosecco, Italy \$48
Voga, Prosecco Rose, Italy \$52

WHITE WINE

White Heaven, Sauvignon Blanc, New Zealand \$57
Justin, Sauvignon Blanc, California \$55
Frei Brothers, Chard Reserva Sonoma, California \$59
Marieta, Albarino Spain \$49
Serra da Estrella, Albarino, Spain 449
Prophecy, Pinot Grigio, Italy \$52
House White Wine \$42

ROSE WINE

Minuty Limited Edition, Rose, Cotes de Provence, France \$60
JNSQ Rose, California \$80

RED WINE

Talbott, Pinot Noir Kali Hard, Sonoma, California \$59
Lanmark, Pinot Noir, Sonoma, California \$59
Pares Balta, Organic \$49

Frei Brothers, Reserva Merlot, California \$49

Figuro 12, Temptranillo, Spain \$60

La Madrid, Bonarda Reserva Mendoza, Argentina \$45

La Madrid Gran Reserva, Cabernet Franc, Mendoza, Argentina \$60

Neo Punta Esencia, Ribera del Duero, Spain \$120

Duriguti Familia, Blend, Mendoza Argentina \$105

Rutini Encuentro Barrel, Red Blend, Argentina \$90

Mount Peak Gravity, Red Blend, Monterroso Sonoma & Napa \$120

The Prisoner, Red Blend, California \$130

Justin Cabernet Sauvignon, Paso Roble, California \$109

William Hill Napa Valley, Cabernet Sauvignon, Napa California \$110

Cakebread, Cabernet Sauvignon, Napa California \$125

House Red Wine \$42

BEER

Medalla \$4.75

Heineken \$7.25

Magna \$6.50

Heineken Light \$7.25

Michelob Ultra \$7.25

Stella Artois \$7.25

Corona \$7.25

Peroni \$7.25

CORKAGE

Hard Liquor \$30

Wine & Champagne \$20

SIGNATURE DRINKS

M A R G A R I T A \$140 per gallon

Kick back with this refreshing classic.

M O J I T O \$145 per gallon

Bacardi 8, sweet simple syrup, refreshing club soda and mint

S A N G R I A \$145 per gallon

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda.

M I M O S A S \$145 per gallon

A salute to a great glass! Choice of classic orange or the bright flavor of passion fruit.

OPEN BARS

PREMIUM OPEN BAR

First Hour \$22.00 | Second Hour \$20.00 | Third Hour \$18.00 | Additional Hour \$18.00 Tito's Vodka, Grey Goose Vodka, Glenlivet, JW Black Label, Bombay Gin, Don Q Rum, Tequila, Passoa, Kahlua, Midori, Baileys, Domestic & Imported Beer, Selection of Sparkling Wines, House Red & White Wines.

HOUSE OPEN BAR

First Hour \$20.00 | Second Hour \$18.00 | Third Hour \$16.00 | Additional Hour \$16.00 Sky Vodka, London Gin, Don Q Rum, Chivas, Medalla Beer, Selection of Sparkling Wines, House Red & White Wines.

BEER & WINE OPEN BAR

First Hour \$16.00 | Second Hour \$14.00 | Third Hour \$12.00 | Additional Hour \$12.00

All menu items can be modified from buffets to plated or Covid-friendly packaging for a "market price" surcharge. Ask your sales manager for details on current pricing.

Allergen Legend

- **GF: Gluten Free** - **CD: Contains Dairy** - **CS: Contains Seafood**
- **V: Vegetarian** - **VG: Vegan** - **SF: Contains Shellfish**
- **Soy: Contains Soy** - **CP: Contains Peanuts** - **CE: Contains Egg**
- **CW: Contains Wheat** - **CN: Contains Nuts/Peanuts**

POLICIES & GUIDELINES

EXCLUSIVITY

Puerto Rico Convention Center Catering, supported by Levy, is the exclusive provider of all food and beverage for the Puerto Rico Convention Center. No outside food or beverage permitted. All Food & Beverage prices are subject to change without prior notification.

CATERING AGREEMENT

Signed copy of the Event Order Confirmation must be received no later than 30 days prior to the first day of services.

GUARANTEES

For Signature "Puerto Rico" Breakfast Experience, Small Bites & Breaks, Plated Meals & Chef Tables a minimum of 35 people is required. If guarantee is less than 34 people, a \$5.00 surcharge per person will apply.

30 DAYS PRIOR TO EVENT – Menu selections and function details for all services.

14 BUSINESS DAYS PRIOR TO EVENT – Final submission for any additional services.

7 BUSINESS DAYS PRIOR TO EVENT – Final guarantee for any existing services for events 500 people plus (+).

72 BUSINESS HOURS PRIOR TO EVENT - Final guarantee for any existing services for events up to 499 people. A 10% fee will apply to any F&B increases made within the 72 hours.

STANDARD PAYMENT PLAN

(Once the 20% Deposit has been paid from the estimated total for all services as per Event Order Confirmation)

6 Months Prior to Event – 20% estimated total

3 Months Prior to Event – 20% estimated total

1 Month Prior to Event – 40% remaining balance

SERVICE TIMEFRAME

Catering services provided with a 3 hour timeframe, after which all products and equipment will be removed.

Services may be extended with applicable fees.

Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment.

For special events that do not have a pre-set service time a set-up fee may apply.

BAR SERVICES

All events with alcoholic beverages require a certified bartender, provided by Levy.

Under some circumstances alcohol may be brought but must be 750 ml bottles and approved by the Sales & Catering Manager.

LINEN

All events that include food & beverage will be provided with complimentary white linen.

SPECIAL DIETARY REQUIREMENTS

We will gladly assist in accommodating your dietary requests. Please speak with your Sales & Catering