



## REHEARSAL PACKAGES

Packages include three (3) hours Hosted Open Bar: Local Beers, House Chardonnay, Cabernet Sauvignon, Assorted Soft Drinks, and Mojitos

### DINNER BUFFET

(A minimum of 50 people is required)

### SUNDOWN BARBEQUE | \$128.00 PER PERSON

- Buttermilk Biscuits and Butter
- Baby Romaine, House Made Caesar Dressing, Croutons, Shaved Aged Parmesan
- Organic Greens, Applewood Bacon, Cherry Tomatoes, Blue Cheese Dressing
- Creamy Cole Slaw, Malt Vinegar, Pickled Mustard Seed
- Spicy Rubbed Chicken
- Tamarind Glazed Baby Back Ribs
- Cedar Planked Roasted Atlantic Salmon \*
- Baked Potato Bar to include: Bacon, Scallions, Sour Cream, Cheddar Cheese
- Cheddar Mac & Cheese
- Sweet Corn on the Cobb
- BBQ Baked Beans
- Peach Cobbler with Blueberries
- Strawberry Shortcake
- Key Lime Tart
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Tea

\*Chef Fee required for every 75 guests at \$175 each (one and a half hour)  
24 % Banquet Administrative Fee and 11.5% Government Taxes will be added to all food and beverage prices.



### NOCHE DE SAN JUAN | \$137.00 PER PERSON

- Artisan Bread Rolls and Butter
- Organic Greens, Diced Mango, Red Onion, Hearts of Palm, Coriander Guava Vinaigrette
- Hearts of Romaine, Avocado, Cilantro, Ají Dulce
- Octopus Escabeche with Plantain Chips
- Sweet Potato Salad, Recao Vinaigrette
- Sancocho Cream, Herb Oil
- Alcapurrias de Plátano, Pique Alioli
- Rabbit Empanadas
- Mojo Roasted Chicken Breast
- Grilled Sofrito Marinated Flank Steak
- Banana Leaf Wrapped Snapper, Mojo Isleño Sauce
- Roasted Pernil served with Bread, Pickles and Mustard\*
- Yautia Puree
- Sweet Plantains
- Local White Beans and Coconut Rice
- Arroz con Dulce
- Flan de Queso
- Assorted Puerto Rican Cookies
- Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

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