



CONDADO VANDERBILT
HOTEL

DINNER MENU

PLATED

All three course plated dinner include 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:

- French Baguette
- Onion Pan Sobao
- Almond & Flaxseed (gluten free) \$3
- Brioche
- 12-Grains
- Sweet Potato & Rosemary

FIRST

- Organic Baby Greens, Roasted Local Pumpkin, Local Goat Cheese, Spiced Pepitas, Micro Herb Salad
- Roasted Golden and Red Beets, Watermelon, Cucumber, Local Yogurt, Grain Granola, Sprouts
- Marinated Heirloom Tomatoes, Creamy Burrata, Citrus Vinaigrette, Avocado Sorbet, Pea Shoots
- Gem Lettuce, Citrus Glazed Carrots, Avocado, Toasted Seeds, Sour Cream, Sunflower Sprouts
- Grilled Asparagus Salad, Organic Mushrooms, Soft Egg, Whipped Ricotta, Micro Greens, Radishes
- Local Arugula Salad, Papaya, Sun Gold Tomatoes Vinaigrette, Requesón, Candied Cashews
- Heart of Romaine, Roasted Pears, Curried Ricotta, Crispy Country Bread
- Watermelon and Tomato Gazpacho, Avocado-Shrimp Salad
- Togarashi Seared Tuna, Citrus Salad, Pistachio Puree, Toasted Pistachios, Local Sprouts
- Steak Tartare, Caper-Lemon Cream, Pickled Mustard Seeds, Parmesan, Arugula
- Grilled Octopus Salad, Creamy Buttermilk Dressing, Pistachio-Oats Granola | \$5
- Marinated Lobster, Fresh Mozzarella, Grilled French Beans, Preserved Lemon Vinaigrette | \$5

SECOND

- Polenta Soup, Crispy Pancetta, Caramelized Onions and Pecorino Crouton
- Organic Cauliflower Cream, Herb Gremolata, Extra Virgin Olive Oil
- Cream of Lentils, Braised Short Ribs, Salsa Verde
- Potato Soup, Black Truffle Butter, Crispy Leeks
- Local Pumpkin, Curried Cream and Spiced Pepitas
- Cream of Plantain, Arañitas, Recao Oil
- White Bean Soup, Ibérico Ham, Crispy Herbs
- Sweet Corn Risotto, Mascarpone and Chorizo Dust
- Potato Gnocchi, Local Sweet Tomatoes, Basil and Parmesan
- Longaniza Fricassee Fusilli, Ricotta, Chickpeas and Scallions
- Shrimp and Lemon Orecchiette, Arugula Pesto, Orange Gremolata | \$5
- Crab and Parmesan Risotto, Local Lime, Passion Fruit | \$5

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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DUO COURSES

- Frisee, Crunchy Apples, Shaved Fennel Confit, Goat Cheese, Orange Wedges, Verjus Vinaigrette and Coconut-Lemongrass Soup, Hoshimiya Mushroom Salad
- Local Mixed Greens, Pickled Aji Dulce, Heart of Palm, Vaca Negra Capaez Cheese, Guava Vinaigrette and Sancocho Cream, Crispy Pegao'
- Organic Roasted Carrots, Avocado, Yogurt, Chilis, Sprouts, Seeds and Cream of Corn, Herb and Corn Salad
- Tomato Cream Soup and Grilled Mozzarella, Basil, Truffle in Brioche
- Creamy Miso Soup, Mushroom, Tofu and Tuna Tataki, Seaweed Salad

INTERMEZZOS

Locally Inspired Champagne Infused Sorbets | \$6 per person

- Lychee Sorbet, Champagne Gelée
- Pineapple Sorbet, Coconut Lime Granite
- Passion Panna Cotta
- Pate De Fruit: Parcha, Strawberry-Lemon or Lychee
- Lemon Sorbet, Citrus Marmalade
- Mango Sorbet, Champagne Gelee
- Watermelon Sorbet, Cucumber Lime Granite

ENTREES

Fish and Seafood

- Roasted Wild Salmon, Braised Orange Lentils, Cucumber Raita, Pickled Red Onions | \$79 per person
- Caribbean Snapper, Creamy Coconut-Brown Rice, Spicy Banana Puree, Avocado Salsa | \$80 per person
- Pan Seared Halibut, Shrimp and Squid Fideos, Pimentón-Passion Fruit Jus | \$81 per person
- Deep Water Sea Bass, Celery Root Cream, Shitake Escabeche | \$84 per person

Poultry and Game

- Organic Chicken Breast, Creamy Pumpkin Quinoa, Toasted Pepitas | \$68 per person
- Organic Chicken Breast, Black Truffle Risotto, Shallot Marmalade | \$70 per person
- Honey Glazed Duck Breast, Roasted Fingerling Potatoes, Sautéed Spinach | \$85 per person
- Grass Fed Rack of Lamb, Caramelized Local Eggplant, Wild Mushrooms | \$90 per person

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Meats and Duos

- Brined Pork Loin, Alubias and Chorizo Potage, Crispy Herbs | \$74 per person
- Braised Short Rib, Cauliflower Purée, Golden Raisin Escabeche | \$82 per person
- Grass Fed Beef Tenderloin, Creamy Pomme Purée, Endive Gratin, Beef Jus | \$88 per person
- Grilled New York Steak, Aged Cheddar Polenta, Red Bell Pepper Barbecue | \$90 per person
- Grass Fed Beef Tenderloin, Shrimp Scampi Risotto, Citrus Gremolata | \$92 per person
- Filet of Beef and Sea Bass Duo, Creamy Basmati Rice, Almonds, Organic Carrot Fricassee | \$105 per person
- Veal Cheeks and Loin Duo, Creamy Coconut Funche, Organic Mushrooms, Red Wine Beef Jus | \$105 per person
- Filet of Beef and Butter Poached Lobster, Chive-Pecorino Risotto, Passion Fruit Béarnaise | \$110 per person

DESSERTS

- Coconut, Passion Fruit, Pineapple: Passion Fruit Whip, Pineapple Sorbert, 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, Mango Tuille
- White Chocolate Crème Brûlée, Strawberry Sorbet, 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 | \$80 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" | \$100 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
- Polenta-Pineapple Up Side Down Cake, Coconut Whipped Ganache
- Lemon Meringue Tart
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Tea

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Mediterranean Delight | \$95 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
- Saffron-White Chocolate Mousse, Orange Blossom Gelee, Pistachio Whipped Verrine
- Baklava
- Blood Orange Tart
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

Noche de San Juan | \$90 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
- Merenguitos, Besitos de Coco, Polvorones
- Freshly Brewed Premium Puerto Rican Coffee, Decaffeinated and Hot Teas

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