



PLATED LUNCH

All Plated Luncheons require a minimum of Three (3) courses.

Meal includes: Freshly baked bread rolls with butter & Puerto Rican coffee and selection of teas upon request

CREATE YOUR OWN PLATED LUNCH (MINIMUM OF THREE COURSES)

SALADS / 11

- Mixed greens, cherry tomato, avocado, pickled red onions, guanabana vinaigrette (V, GF, LF)
- Spinach, strawberry, cranberry, feta, red onions, balsamic vinaigrette (GF)
- Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar dressing (GF)
- Mesclun, fresh mozzarella, basil, tomatoes, raspberry balsamic vinaigrette (GF)

SOUPS / 11

- Potato and bacon cream with cheddar cheese (GF)
- Roasted pumpkin, topped with pepitorias, coconut foam (V, GF, LF)
- Cream of “yautía” with cilantro oil (V, GF, LF)
- Cream of plantain with “arañita” (V, GF, LF)

MAIN ENTRÉE

- Grilled chicken breast, pineapple chimichurri, “mamposteo” risotto, seasonal vegetables (GF, LF) / 22
- Chicken breast stuffed with “yuca”, béchamel sauce, parmesan risotto and seasonal vegetables (GF) / 24
- Pork loin corn cilantro sauce, pigeon pea risotto, seasonal vegetables (GF) / 26
- Hanger Steak, mashed “malanga” and sweet potato, cream of asparagus, seasonal vegetables (GF) / 28
- Red Snapper, creole sauce, “mamposteo” risotto, seasonal vegetables (GF) / 26

DESSERTS / 11

- Vanilla flan bruleé (GF)
- Coconut panna cotta topped with fruits (V, GF, LF)
- Cheesecake (guava or traditional)
- Chocolate pot de crème (GF)

*V- Vegan / GF- Gluten Free/ LF- Lactose Free

All Food and Beverage prices are subject to a 24% Banquet Administration Fee and applicable Government Taxes.

All prices and taxes are subject to change without notice (HEC 2025)





LUNCH BUFFET

Meal includes: Freshly baked bread rolls with butter & Puerto Rican coffee and selection of teas upon request
Minimum of 25 people. A Buffet Attendant fee of \$150 will apply per every 100 guests.

CREATE YOUR OWN LUNCH BUFFET / 45 PER PERSON

CHOOSE ONE (1) SALAD

- Mixed green salad, cherry tomatoes, red onions, cucumber, “guanábana” vinaigrette (V, GF, LF)
- Puerto Rican cobb salad, pancetta, avocado, cherry tomato, hard boil egg, sweet plantain, “queso frito”, guava vinaigrette (GF)
- Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar dressing

CHOOSE TWO (2) SIDES

- Yuca al mojo (V, GF, LF)
- Island Root “Escabeche” (V, GF, LF)
- Potato pork belly salad (GF)
- “Arroz con cebolla” (LF)
- “Mamposteao” rice (V, GF LF)
- Pigeon Pea rice (V, GF, LF)

CHOOSE TWO (2) PROTEINS

- Roasted Chicken Breast, three cheese sauce (GF)
- Traditional Chicken Fricassee (GF, LF)
- Roasted pork loin, creamy corn salsa (GF)
- Chef’s famous beef stew (GF, LF)
- Roasted Pernil (GF, LF)
- Red Snapper with pineapple chutney (GF, LF)
- Cod fish and garbanzo salad (GF, LF)

CHOOSE TWO (2) DESSERTS

- Guava Cheesecake
- Vanilla Flan (GF)
- Chocolate Mousse (GF)
- Coconut panna cotta (V, GF, LF)
- Carrot Cake, coffee-cream cheese frosting
- Kahlua panna cotta (GF)
- Chocolate pot de crème, coffee perfume crème anglaise (GF)

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