



OSJ OLD
SAN JUAN
WEDDINGS

WEDDING MENU PACKAGE

Selection of five (5) hors d'oeuvres
Three (3) course plated dinner or choice of buffet
Freshly baked bread rolls with butter
Puerto Rican coffee and selection of teas

CHILLED HORS D'OEUVRES

Chicken escabeche on mini plantain basket (GF, LF)
Caprese skewer, pesto sauce (V, GF)
Salted cod escabeche, malanga chip (GF, LF)
Shrimp ceviche, julienne tortilla chip (GF, LF)
Tuna tartar, avocado, pickled red onions (GF, LF)
Prosciutto, kalamata olives, mascarpone tart (LF)
Julienne raw vegetables with ranch dressing (GF)
Octopus salad, batata chip (GF, LF)
Ricotta and apricot on toast
Smoked salmon, cream cheese crostini

HOT HORS D'OEUVRES

Slow roasted tomato and mozzarella fresca bruschetta
Fontina & mozzarella empanada, cilantro sour cream
Bacon wrapped shrimp, coconut sauce (GF, LF)
Braised ox tail, potato foam, chives (GF, LF)
Chorizo, potato, manchego croquettes, tomato confit aioli
Ham & cream cheese croquettes
Chicken Skewer with pineapple chimichurri (GF, LF)
Bacon & almond wrapped dates (GF, LF)
Churrasco skewer with cilantro chimichurri (GF, LF)
Mini bacalaito taco, stuffed with smoked salmon, romaine lettuce (LF)

LOCAL HORS D'OEUVRES

Beef empanadilla, guava sauce (LF)
Chicken empanadillas, mango sauce
Beef yuca alcapurria (GF, LF)
Vegetable relish yuca alcapurria (V, GF, LF)
Crab yuca alcapurria (GF, LF)
Mini bacalaitos
Sorullitos de maíz (V, GF, LF)

PLATED DINNER

SALADS

Spinach, strawberry, cranberry, feta, red onions, balsamic vinaigrette (GF)
Mesclun, mozzarella, basil, tomatoes, raspberry balsamic vinaigrette (GF)
Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar dressing
Mix greens, cherry tomato, avocado, pickled red onions, guanabana vinaigrette (V, GF, LF)
Kale, Brussels sprouts, gorgonzola cheese, toasted almonds, citrus vinaigrette (GF)
Roasted beets, basil, baby arugula, goat cheese, cilantrillo vinaigrette (GF)
Puerto Rican cobb salad diced pork belly, avocado, cherry tomato, hard boil egg, sweet plantain, "queso frito", guava vinaigrette (GF)

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

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SOUPS

- Corn chowder, potato, and leek with bacon powder and recao' oil (GF)
- Potato and bacon cream with cheddar cheese (GF)
- Roasted pumpkin, topped with pepitorias & coconut foam (V/ GF)
- Cream of onion garnished with caramelized onions and toasted bread
- "Sancocho" cream, braised ox tail, julienne malanga chip, cilantro oil (GF)
- Cream of sweet potatoes and sweet plantain, pear chutney, recao' oil (V, GF, LF)
- Cream of green pea & roasted red bliss potatoes (GF, LF)
- Lobster bisque, lobster fricassee, crema foam (Maximum of 50 guests) (GF)

APPETIZERS ENHANCEMENT

- Tuna crudo, mango vinaigrette (GF, LF) / **9**
- Beef carpaccio, shallots, cherry sauce (GF, LF) / **9**
- Scallops crudo, papaya chimichurri (GF, LF) / **11**

MAIN ENTRÉE

- Roasted chicken breast, pineapple chutney, mamposteo' risotto and seasonal vegetable bouquet (GF, LF)/ **80**
- Chicken roulade stuffed with yuca, béchamel sauce, parmesan risotto and seasonal vegetable bouquet (GF)/ **82**
- Chicken roulade stuffed with "masa de pasteles", cheese sauce, pigeon peas risotto and seasonal vegetables bouquet (GF) / **82**
- Pork loin stuffed with sweet plantain & bacon, corn cilantro sauce, potato, garlic puree and seasonal vegetable bouquet (GF)/ **84**
- Parmesan crusted salmon filet, beurre blanc, sweet potato mash and seasonal vegetable bouquet (GF)/ **85**
- Chilean sea bass, "al ajillo" sauce, pigeon peas risotto, seasonal vegetable bouquet (GF)/ **88**
- Hanger steak, mango chutney, potato & carrots puree, and seasonal vegetables bouquet (GF, LF)/ **86**
- Filet Mignon, mashed malanga and sweet potato, cream of asparagus, seasonal vegetable bouquet (GF)/ **88**
- Filet Mignon stuffed with spinach, mozzarella, and chorizo, Portobello risotto and seasonal vegetables bouquet (GF)/ **90**
- Surf and turf: Petit filet mignon, and shrimps with cream of asparagus sauce, coconut risotto and seasonal vegetables bouquet (GF)/ **95**

VEGAN ENTRÉE

- Roma tomato, yellow squash caponata stuffed portobella mushroom (V, GF, LF)/ **80**
- Fried brussels sprouts, red pepper, and pearl onions, farro, almond milk reduction (V, LF) / **82**
- Eggplant, zucchini, cauliflower, and tomato moussaka (GF, LF)/ **82**

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DINNER BUFFET

OLD SAN JUAN BANQUET (GF) / 88

Puerto Rican Cobb salad diced pork belly, avocado, cherry tomato, sweet plantain, queso frito, hard boil egg, guava vinaigrette
Island roots escabeche (V, LF)

Coconut Rice (GF, V, LF)
Mini plantain mofongo (V, LF)

Roasted pork loin, corn cilantro salsa (GF)
Grilled churrasco, cilantro chimichurri (LF)
Red snapper, salsa criolla (LF)

EL CONVENTO FEAST (GF) / 85

Mix greens, cherry tomato, cucumber, pickled red onion, guanabana vinaigrette (V, LF)
Guineitos en escabeche, roasted pepper relish, recazo dressing (V, LF)

Pigeon pea rice "apastelado" (GF, V, LF)
Potato & Pork belly Salad

Slow roasted pernil (LF)
Traditional Chicken Fricassee (GF, LF)
Chef's famous beef stew (LF)

WEDDING BAR PACKAGES

2 glasses of a Signature Drink for Cocktail Hour

1 Glass of House Sparkling Wine for Toast

Wine Dinner Service to the table

4 Hours of Open Bar

FAVORITE PACKAGE / 70 PP

SPECIALTY COCKTAIL OPTIONS

Ginger passion fruit mojito
Traditional mojito
Red Sangria
White sangria
Rum Punch

OPEN BAR BRANDS

Johnnie Walker Red Label/ Absolut Vodka/
Don Q Rum/ Tequila 1800
House Cabernet & Chardonnay Wines
Medalla & Magna Beers
Soft Drinks/ Water
Mixers

LUXURY PACKAGE / 85 PP

SPECIALTY COCKTAIL OPTIONS

* *Favorite package options &
Passion Fruit Paloma (Tequila)
Moscow Mule (Vodka)
Gold Rush (Bourbon)

OPEN BAR BRANDS

Johnnie Walker Black Label/ Grey Goose or
Tito's Vodka/ Don Q Rum
Patron Silver Tequila
House Cabernet & Chardonnay Wines
Medalla, Corona & Heineken Beers
Soft Drinks/ Water
Mixers

*ASK FOR OUR ENHANCEMENT MENUS

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