



## FOOD STATIONS

Maximum of two (2) hours each, must be based on full guest guarantee, minimum of 25 guests.

Minimum of 3 food stations per event. A Stations attendant fee of \$150 will apply per every 100 guests.

### **SALAD STATION / 22 per person**

Baby arugula, romaine lettuce and mixed greens (V, GF, LF)  
Grape tomatoes, pickled red onions, avocado, cucumbers (V, GF, LF)  
Cheddar cheese, parmesan cheese (GF)  
Oil & vinegar (V, GF, LF)  
Choice of (1) Dressing:  
Guanabana vinaigrette (V, GF, LF)  
Balsamic vinaigrette (V, GF, LF)

### **PETIT SALAD STATION / 14 per person**

Mixed greens, Grape tomatoes, pickled red onions  
Guanabana vinaigrette served on martini glass (V, GF, LF)

### **CHARCUTERIE BOARD DISPLAY/ 28 PER PERSON**

Brie, manchego, smoked gouda and goat cheese  
Prosciutto, sopressata, cantimpalo  
Assorted olives, grapes, melons, strawberries  
Dried figs, dates and cranberries  
Caramelized walnuts  
Toasted breads

### **PETIT CEVICHE STATION / 18 per person**

(Your choice of 3)  
Shrimp with mango and tomato broth (GF, LF)  
Red snapper with green papaya - "recao" (GF, LF)  
Lobster and passion fruit (GF, LF)  
Scallops with roasted pepper and cilantro (GF, LF)  
Malanga chips (V, GF, LF)  
Puerto Rican "pique" (V, GF, LF)

\*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)





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### PAELLA STATION

Valenciana (chicken, beef and pork) (GF, LF) / 28 per person

Marinera (shrimp, mussels, calamari and fish) (GF, LF)/ 32 per person

Puerto Rican ("longaniza", roasted pork, chicken and ripe plantain) (GF, LF) / 28 per person

### PUERTO RICAN STATION / 32 per person

"Arroz con gandules" or "mampostea'o" (V, GF, LF)

Island root "en escabeche" (VV, GF, LF)

"Longaniza", caramelized onions, peppers and "orégano brujo" (GF, LF)

Mini "pasteles" (Choose between pork or vegetables) (GF)

Ripe plantain in "almíbar" sauce (V, GF, LF)

### STREET TACOS STATION / 36 PER PERSON

Grilled skirt steak, caramelized peppers and onions (GF, LF)

Beer, cilantro and cumin braised pork shoulder (LF)

Roasted rosemary and chipotle chicken breast (GF, LF)

Grilled vegetables and corn pico de gallo (V, GF, LF)

Avocado and "pepitas" guacamole (V, GF, LF)

Mama's refried beans (V, GF, LF)

Grilled onions and cilantro salsa (V, GF, LF)

Shredded cheddar cheese (GF)

Cheddar cheese sauce

Sour Cream (GF)

Flour tortillas

Corn tortillas & Corn chips (GF)

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**HOTEL EL CONVENTO**  
SMALL LUXURY HOTELS OF THE WORLD

## LIVE STATIONS

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### "MOFONGO" STATION / 30 PER PERSON

(Choose one starch)

"Yuca" & bacon or green plantain & pancetta "mofongo" (GF, LF)

(Choose two proteins)

Shrimp, chicken and pork

Creole sauce, lemon-garlic sauce, chicken, and onions confit jus (GF)

### RISOTTO STATION / 32 PER PERSON

(Choose two)

Red beans "mampostea'o" (V, GF)

Pigeon peas (V, GF)

Puerto Rican: Chicken, Italian sausage, diced pork loin (GF)

Mushroom (V, GF)

Served with parmesan cheese

### PASTA STATION / 28 PER PERSON

(Choose two pastas)

Fusilli, Fettuccine or Penne

(Choose two sauces)

Alfredo, Marinara or Pesto

(Choose two proteins)

Chicken, roasted vegetables

Shrimp, ground beef (add \$2 per person)

Served with parmesan cheese

### VEGETARIAN BOWLS STATION / 28 PER PERSON

Mashed Potatoes, White Rice and quinoa (GF)

Pomodoro sauce, creamy garlic sauce, cucumber "chimichurri" (GF)

Grilled zucchini, yellow squash, eggplant, tomato confit, red onions (V, GF, LF)

Mushrooms, baby arugula (V, GF, LF)

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## CARVING STATIONS

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### **"SLOW ROASTED TOP ROUND, DEMI-GLACE**

400 each (75 portions)

### **PRIME RIB WITH PORT, BEEF JUS REDUCTION (GF, LF)**

450 each (30 portions)

### **MAPLE MUSTARD GLAZED HAM (GF, LF)**

320 each (60 portions)

### **LEG OF LAMB WITH ROSEMARY-PARSLEY SALSA (GF, LF)**

350 each (30 portions)

### **ISLAND PORK LOIN WITH MANGO-PAPAYA "CHIMICHURRI" (GF, LF)**

300 each (40 portions)

### **ROASTED "PERNIL" (GF, LF)**

300 each (40 portions)

### **"LECHÓN ASADO A LA VARITA" (GF, LF)**

1,600 (100 portions)

### **ROASTED TURKEY BREAST WITH TRADITIONAL GRAVY (LF)**

225 each (20 portions)

### **SMOKED SALMON SERVED WITH CAPERS, CHOPPED RED ONIONS, LEMON AND CHOPPED EGGS (GF)**

365 (30 portions each)

### **MAHI MAHI WITH ROASTED GARLIC AND "RECAO" SAUCE (GF, LF)**

350 (30 portions each)

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