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
Julienne raw vegetables with ranch dressing (GF)
Octopus salad, batata chip (GF, LF)
Ricotta, apricot, walnut with honey glaze on toast
Smoked salmon, cream cheese crostini
Roasted tomatoes, cucumber crostini (V, GF, LF)

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, julienne plantain chip (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
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, fresh mozzarella, basil, tomatoes, raspberry balsamic vinaigrette (GF)
Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar dressing
Mixed 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, mamposteao' 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 / **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) / **86**
Filet Mignon, mashed malanga and sweet potato, cream of asparagus, seasonal vegetable bouquet (GF) / **88**
Filet Mignon stuffed with spinach, mozzarella, and chorizo, au jus, 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, quinoa, almond milk reduction (V, GF, LF) / **82**
Eggplant, zucchini, cauliflower, and tomato moussaka (V, GF, LF) / **82**

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DINNER BUFFET

Maximum of two (2) hours each, must be based on full guest guarantee,
Minimum of 25 people. A Buffet Attendant fee of $150 will apply per every 100 guests.

OLD SAN JUAN BANQUET / 88

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

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

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

EL CONVENTO FEAST / 85

Mixed greens, cherry tomato, cucumber, pickled red onion, guanabana vinaigrette (V, GF, LF)
"Guineitos en escabeche", roasted pepper relish, "recao" dressing (V, GF, LF)

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

Slow roasted "pernil" (GF, LF)
Traditional Chicken Fricassee (GF,LF)
Chef's famous beef stew (GF, 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
Margarita (Traditional or Passion fruit)
Moscow Mule
Rum Old Fashion

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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