



HOTEL EL CONVENTO

SMALL LUXURY HOTELS OF THE WORLD



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.

CHARCUTERIE DISPLAY/ 32 PER PERSON

Selection of Cured Meats

Selection of local and international cheeses

Toast Points

Market Nuts

Pickled Vegetables

Honey and Marmalades

FROM THE GARDEN / 35 PER PERSON

* Make your own salad: Baby kale, arugula, spinach, jubilee tomatoes, bermuda onions, "palmito", marcona almonds, cucumbers, farmers cheese, chickpeas, croutons.

Lemon- honey & coriander vinaigrette

Charred scallions ranch

* Couscous salad, feta, market tomatoes, kalamata olives, european cucumbers, mint, spinach, extra virgen olive oil

* Hummus, warm naan

PETIT SALAD STATION / 22 PER PERSON

Mixed greens, strawberries, dried cranberries, kalamata olives, feta, crispy quinoa, balsamic vinaigrette (V, GF)

CEVICHE STATION / 27 PER PERSON

Mahi Ceviche, "Leche de Tigre", Chulpe

Octopus, Mango, Ginger, Unfiltered Olive Oil, "Aji Amarillo", Cilantro

Shrimp Ceviche, "Rocoto", Bermuda Onions, Choclo

Vegetable Roots Chips, White Corn Arepas, Coconut Arepas





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PAELLA STATION

From the land / 35

Skirt steak, smoked pork, chicken, chorizo, beer Puerto Rican sausage, "gandules" stew

From the sea / 38

Catch of the day, shrimp, bay scallops, squid, mussels, clams, peas

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, confit tomato, red onions (V, GF, LF)

Sautéed mushrooms, baby arugula (V, GF, LF)





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LIVE STATIONS

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"MOFONGO" STATION / 35 PER PERSON

"The heart of our cuisine: fried mashed plantains prepared with the freshest ingredients and the authentic flavor of our tradition."

Your choice of two:

Creole chicken breast

Shrimps "al ajillo"

Fried smoked pork, "onion mojo"

RISOTTO STATION / 32 PER PERSON

Your choice of two:

"Gandules apastelao", smoked pork

"Mamposteao", Spanish sausage

Seafood, baby scallops, saffron

Roasted pumpkin

Wild mushroom

Add your choice of proteins:

Chicken breast / 4

Shrimp / 6

Skirt steak / 8

PASTA STATION / 32 PER PERSON

Pastas : Orecchiette / Cavatappi / Tri color tortellini

Served with: Alfredo, pomodoro classica, traditional pesto

Black Olive, Mushrooms, Onions, Peppers, Parmesan, Pepper flakes, Spinach, Artichokes Hearts, Jubilee

Tomatoes, Pancetta

Add your choice of proteins:

Chicken breast / 4

Shrimp / 6





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CARVING STATIONS

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Freshly Baked Dinner Rolls with butter are included

Citrus brine roasted turkey breast / charred tomato salsa

18 per person (minimum of 25 portions)

Togarashi rubbed salmon / ginger and lemongress ponzu

26 per person (minimum of 25 portions)

Grilled fresh mahi "Mofongo" crusted / Asian mango relish

22 per person (minimum of 25 portions)

Coffee rubbed strip loin / maitake Au jus

750 each (serves 30 portions)

Beef tenderloin / duxelle aioli

650 each (serves 18 portions)

Adobo rubbed "Pernil" / thyme mojo

16 per person (minimum of 25 portions)

Roasted prime rib / grain dijon mayo

1,120 each (serves 35 portions)

Lechon a la Vara

1,800 each (serves 100 portions approx)

