



PLATED DINNER

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

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

SALADS

- Puerto Rican cobb salad pancetta, avocado, cherry tomato, hard boil egg, sweet plantain, “queso frito”, guava vinaigrette (GF) / 15
- Spinach, strawberry, cranberry, feta, sliced almonds, red onions, balsamic vinaigrette (GF) / 13
- Mesclun, fresh mozzarella, basil, tomatoes, raspberry balsamic vinaigrette (GF) / 13
- Romaine lettuce, parmesan, carrots, caramelized walnuts, Caesar dressing / 13
- Mix greens, cherry tomato, avocado, pickled red onions, guanabana vinaigrette (V, GF, LF) / 13
- Kale, Brussels sprouts, gorgonzola cheese, toasted almonds, citrus vinaigrette (GF) / 15
- Roasted beets, basil, baby arugula, goat cheese, cilantrillo vinaigrette (GF) / 13

SOUPS

- Corn chowder, potato, and leek with bacon powder and recaó’ oil (GF) / 11
- Potato and bacon cream with cheddar cheese (GF) / 11
- Roasted pumpkin, topped with pepitorias & coconut foam (V, GF, LF) / 11
- Cream of onion garnished with caramelized onions and toasted bread / 11
- Cream of “Sancocho”, braised ox tail, julienne malanga chip, cilantro oil (GF) / 13
- Cream of sweet potatoes and sweet plantain, pear chutney, recaó’ oil (V, GF, LF) / 13
- Cream of green pea & roasted red bliss potatoes (V, GF, LF) / 11
- Lobster bisque, lobster fricassee, crema foam (Maximum of 50 guests) (GF) / 15

APPETIZERS

- Tuna “crudo”, mango vinaigrette (GF, LF) / 10
- Beef carpaccio, shallots, cherry sauce (GF, LF) / 11
- Scallops “crudo”, papaya chimichurri (GF, LF) / 11
- Watermelon “crudo”, balsamic reduction (V, GF, LF) / 9

*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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MAIN ENTRÉE

- Roasted chicken breast, pineapple chutney, “mamposteo” risotto and seasonal vegetables (GF, LF)/ 36
- Chicken roulade stuffed with yuca, béchamel sauce, parmesan risotto and seasonal vegetables (GF)/ 38
- Chicken roulade stuffed with “masa de pasteles”, cheese sauce, pigeon peas risotto and seasonal vegetables (GF) / 38
- Pork loin stuffed with sweet plantain & bacon, corn cilantro sauce, potato, garlic puree and seasonal vegetables (GF)/ 40
- Parmesan crusted salmon filet, beurre blanc, sweet potato mash and seasonal vegetables (GF)/ 41
- Chilean sea bass, “al ajillo” sauce, pigeon peas risotto, seasonal vegetables (GF)/ 44
- Hanger steak, mango chutney, potato & carrots puree, and seasonal vegetables (GF, LF)/ 42
- Filet Mignon, mashed malanga and sweet potato, cream of asparagus, seasonal vegetables (GF)/ 44
- Filet Mignon stuffed with spinach & mozzarella, portobello risotto and seasonal vegetables bouquet (GF)/ 46
- Surf and turf: Petit filet mignon, and shrimps with cream of asparagus sauce, coconut risotto and seasonal vegetables (GF)/ 51

VEGETARIAN & VEGAN ENTRÉE

- Roma tomato, yellow squash caponata stuffed portobello mushroom (V, GF, LF) / 36
- Fried brussels sprouts, red pepper, and pearl onions, quinoa, almond milk reduction (V, GF, LF) / 38
- Eggplant, zucchini, cauliflower, and tomato moussaka (V, GF, LF) / 38

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DINNER BUFFET

Dinners include: 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.

OLD SAN JUAN BANQUET / 68 PER PERSON

Puerto Rican Cobb salad pancetta, 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)

Chocolate “Tres Leches”
Guava Cheesecake

EL CONVENTO FEAST / 62 PER PERSON

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

Pigeon pea rice “apastelado” (V, GF, LF)
Potato & Pancetta Salad (GF)

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

Coconut panna cotta, topped with fruits (V, GF)
Chocolate hazelnut flan (GF)

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