



# MENU

Catering & Private Events



Levy



*A warm Puerto Rico*

# WELCOME

**WELCOME** to the Puerto Rico Convention Center where old style meets the new. We believe that every occasion should be extraordinary with a twist. Our talented team will partner with you to bring out the best that Puerto Rico has to offer. Our menus are simplified by using the freshest ingredients locally sourced. Chef Wayne will custom design a menu for your event.





## *Your Chef* WAYNE MICHAELSON

*Executive Chef Wayne Michaelson brings enhanced Caribbean Rim Cuisine with over 30 years of experience to the Puerto Rico Convention Center. Using sustainable local food sources and Latin flavors from Puerto Rico and abroad.*

*Born in New Jersey, Chef Wayne's passion for food and service came at a very young age of 13 when he started in the restaurant business. He has worked in the best hotels and restaurants in Puerto Rico and abroad. His motto is 'If you do not love what you are doing, don't do it'.*

“...brings  
enhanced  
Caribbean  
Rim Cuisine  
with over  
30 years of  
experience...”



# SIGNATURE “PUERTO RICO” BREAKFAST EXPERIENCE

*Breakfast is the most important meal of the day and we take that very seriously. From our signature freshly baked Quesitos and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day right.*



## SIGNATURE “PUERTO RICO” BREAKFAST EXPERIENCE

Our signature spread of Baked Cheese and Guava Quesitos, fresh baked pastries, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we're proud to share with our guests.

16.95 PER GUEST

*Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.*

*Served for a minimum of 35 guests.*

### BREAKFAST BREADS, YOGURTS, AND FRUIT

Assorted Homemade Muffins **38.00 per dozen**

Assorted Fresh Baked Breakfast Mini Pastries **32.00 per dozen**

Assorted Bagels and Infused Cream Cheese **36.00 per dozen**

Tropical Fruit Martini with ginseng drizzle **5.95 per cup**

Whole Fresh Fruit **2.95 per piece**

Assorted Breakfast Granola Bars **3.25 per bar**

Yogurt Parfaits with homemade granola **5.95 per cup**

### EGGS, HOT CEREALS, AND BREAKFAST MEATS

Caribbean Eggs Benedict with bacon, Yautia hash and Creole hollandaise **10.95 pp, +8.00 additional, if selected separately**

Morning scrambled eggs with Cheddar cheese **6.95 pp, +5.00 additional, if selected separately**

Spanish Tortilla with bacon, spinach, and Jack cheese **7.95 pp, +5.00 additional, if selected separately**

Hard-boiled eggs **2.95 pp**

Breakfast Potatoes **3.95 pp**

Oatmeal with all the Trimmings **4.95 pp**

Assorted Individual Dry Cereals accompanied by cold milk **4.95 pp**

Choice of 1 Breakfast Meat **2.95 pp**

Options include Bacon, Turkey sausage, Orocovis sausage links, and Sausage patties

**+1.00 additional, if selected separately**

Smoked Salmon Display with classic condiments and mini bagels **14.95 pp +2.00 additional, if selected separately**

### BREAKFAST SANDWICHES

Bacon, Egg, and Cheese on Buttery Creole Bread

Hickory-smoked Ham, Egg, and Dutch Gouda on a Mini Spanish Baguette Roll

Sausage, Egg, and Cheese Burrito

Turkey Sausage, Egg White and Cheese on an Arepa Biscuit

9.95 EACH

**+2.00 additional, if selected separately**

### PLATED BREAKFAST

All of our items are served with warm freshly baked pastries, butter, preserves and water.

**Selection 1** Baked Spanish Egg Omelet with aged Monterey cheese, spinach, ham, onions, peppers and oven-dried tomatoes. Served with ripe plantains.

18.95 PER GUEST

**Selection 2** Mayorca French Toast with fruit compote. Served with breakfast sausage links and mango maple syrup.

18.95 PER GUEST

**Selection 3** Smoked Ham, Smoked Salmon and Spinach Quiche with Gruyère cheese and mushrooms. Served with ripe plantains.

19.95 PER GUEST

**Selection 4** Cold Smoked Salmon with yogurt-dill potatoes, fresh tomato, avocado, and Bermuda onion relish.

19.95 PER GUEST



# ALL DAY BREAKS

*Fuel up with fresh fruit, satisfy your sweet tooth with a customizable energy mix, or conquer your craving for something warm with Artisanal Bavarian Pretzel Bites. Customize your snack break selections to suit any time of day.*



## ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of the items below.

*Served for a minimum of 35 guests.*

### ASSORTED SNACKS

Assorted Fresh Baked Pastries

*32.00 per dozen*

Pretzels *11.95 per lb*

Kettle Chips *11.95 per lb*

Specialty Snack Mix *11.95 per lb*

Gourmet Mixed Nuts *19.95 per lb*

Individually Bagged Chips - Cassava chips, Taro Chips, Plantain Chips, Pretzels and Popcorn *2.95 per bag*

Energy Bars *5.95 per bar*

Market-Fresh Whole Fruit *2.95 per piece*

### ARTISAN BAVARIAN PRETZEL BITES

A Puerto Rico Convention Center signature snack. Hand rolled in-house and served warm with appropriate condiments.

- Traditional Salted Bavarian with Spicy Mustard
- Cinnamon Sugar with Vanilla Bean Sauce

6.95 PP

### BALANCED SELECTIONS FOR GRAB AND GO

Assorted Chips - Plantain, Taro

Assorted Granola Bars

Trail Mix

Dry-Roasted Peanuts

Granny Smith Apples

Fresh Bananas

12.95 PP

### HOUSE-MADE, ALL-NATURAL CHEWY GRANOLA BITES

Chef's special recipe with toasted oats, almonds, apricots, cherries, honey, and cinnamon.

6.95 PP

### CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.

Dried Cherries | Dried Mango | Dried Papaya | Dried Pineapple | Dried Cranberries | Yogurt-Covered Raisins | Dry-Roasted Peanuts | Roasted Almonds | Banana Chips | Dark Chocolate Chunks

9.95 PP

### FRESH-FRUIT MARTINIS

Green Tea drizzle, and served individually for easy grab-and-go snacking.

5.95 PP

### GARDEN-FRESH VEGETABLE CUPS 5.95 PP

Individually presented with avocado buttermilk ranch dipping sauce — great on the go!

### COOKIES, BROWNIES, 9.95 PP AND MILK

Warm Chocolate Chip and Snickerdoodle Cookies

Chocolate Brownies

Ice Cold Milk

### THE CUPCAKE BAR 9.95 PP

A variety of gourmet-stuffed miniature cupcakes.

### ASSORTED HOUSE-BAKED COOKIES 28.00 PER DOZEN

You can smell them now...warm, fresh-baked cookies! Chef's selection of gourmet cookies, served by the dozen!

### CLASSIC SWEETS TABLE

Assorted miniature cookies, fabulous chocolate chunk brownies, lemon bars and house-made fruit and nut bark.

10.95 PP

# SMALL BITES & BREAKS



## SMALL BITES & BREAKS

*Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.*

*Served for a minimum of 35 guests.*

### LATIN MINI STATION

Chef prepared Ropa Vieja beef mini-taco with salsa verde, charred chicken & corn burritos & Fresh Mexican cheese & black bean mini quesadillas.

19.95 PP

### CHARCUTERIE BOARD

Selection of International Cold Cuts Sliced: Smoked Ham, Salami, Mortadella, Prosciutto and Roasted Turkey Breast served with assorted Herb Croutons, marinated olives & grain mustard.

16.95 PP

### LOCAL EMPANADILLA STATION

Assorted local empanadillas with smoked tomato salsa.

14.95 PP

### FRESH GUACAMOLE STATION

Traditional Guacamole with plantain chips or tortilla chips.

12.95 PP

### MARKET-FRESH TABLE

A selection of the best cheeses, fresh garden crudités and market-fresh fruit, with house-made chutneys, local honey, Local artisan breads, and crackers.

16.95 PP

### SWEET STREET FOOD

White chocolate and Milk chocolate dipped strawberries and marshmallows. Dark chocolate dipped pretzels, S'mores, pineapple and bananas.

17.95 PP



### GOURMET CHEESE BOARDS

A sampling of the best cheeses served with local honey, jams, assorted crackers, and flatbreads.

12.95 PP

### HUMMUS CUPS OR CHICKPEAS

Pigeon Peas Hummus. Served with crispy pita, cucumber, carrot, and celery sticks.

7.95 PP

### QUESO AND SALSA BAR

Crispy corn tortilla chips, Queso Fundido Chorizo Fondue, house-made salsas, sour cream, and pickled jalapeños.

10.95 PP

### FRESH TUNA AND SASHIMI STATION

An assortment of fresh-made Tuna and sashimi served with wasabi, pickled ginger, and soy dipping sauces.

22.95 PP

### SEAFOOD RAW BAR

An assortment of the freshest shrimp, oysters, and crab available served with horseradish-cocktail sauce, lemon aioli, rémoulade, mignonette, hot sauce, and fresh lemon wedges.

23.95 PP

### MARKET SAUSAGE SAMPLER

Chorizo sausage with grilled peppers, aged provolone and tomato basil with caramelized onions on fresh Italian rolls.

9.95 PP

### GOURMET MINI-BURGER STATION

Our classic Tavern Style with American cheese, Dutch Gouda cheese and a Veggie burger with Mayo, Ketchup, Mustard and Wayne Signature Chips.

21.95 PP

### FRESH SEASONAL FRUIT

The freshest fruits and berries available, served individually.

5.95 PP

### GARDEN-FRESH VEGETABLE CUPS

A colorful selection of the freshest market vegetables served with buttermilk dipping sauce.

5.95 PP

# SMALL BITES & BREAKS

*continued*



## HORS D'OEUVRES

### Chilled Shrimp Shooters *5.95 each*

- Classic Fisherman's Wharf-Style with horseradish cocktail sauce
- Bayou-Blackened with Cajun remoulade sauce and lemon
- Garlic-Basil Grilled with Lemon aioli

### Retro Classics *4.95 each*

- Beef Wellington Bites with Horseradish cream
- Chicken Cordon Blue with Pit ham and blue cheese sauce
- Churrasco Pineapple Bites with peanut sofrito aioli

### Artisan Crostini *4.95 each*

- Tomato Basil with artisan olive oil
- Tuna with mango
- Risotto Chicken Croquettes
- Beef Carpaccio with garlic aioli and Parmesan

### Stuffed Mushroom Caps *4.95 each*

- Longaniza and Garlic Bread Crumbs
- Vegan Basil Risotto Croquette
- Lump Crab with lemon aioli  
*+ 1.50 additional*

### Favorites *4.95 each*

- Yucca cup with choice of crab, shrimp, braised beef creole or chicken lemon aioli
- Black Sesame Tuna Tartar with Ponzu sauce
- Smoked Salmon Crostini with crème fraîche, capers, and red onion
- Ginger Chicken Satay with sweet-chili sauce
- Thai Beef Satay with spicy peanut sauce
- Skirt Steak Satay

Spoons **6.95 each**

- Bay Scallop Ceviche with Naranja and avocado
- Classic Steak Tartar with mustard, egg and shallots
- Fresh Lump Crab Salad with citrus aioli and fresh chives
- Fresh Marinated Conch

Single Sip **4.95 each**

- Mango Gazpacho with tomato, cucumber and olive oil
- Lobster Bisque with red pepper cream
- Smoked Tomato Goat Cheese
- Italian White Bean -Black Truffle Oil

Quesadillas **4.95 each**

- House-Smoked Pork and Cheddar Cheese with pickled red onion
- Creole Chicken and Monterey Cheese with cilantro and coriander
- Black Bean and Monterey Cheese with chipotle and scallions
- Picadillo and Queso
- Ripe Plantain and Corned Beef
- Ropa Vieja Local Cheese

Croquettes **4.95 each**

- Chicken and Smoked Gouda with roasted garlic aioli
- Risotto and Ropa Vieja Croquettes with gouda cheese sauce
- Polenta-Crusted Chevre with smoked pepper and rosemary

Domestic Lamb Chops **6.95 each**

- Char-Grilled with tamarind au jus
- Garlic-Roasted with Rosemary Au Jus
- Herb Mustard-Crusted with citrus salsa

Hand-Crafted Gourmet Sliders **6.95 each**

- Black Bean and Brown Rice with Cheddar cheese, veggie salsa
- Chicken Dijon with Dijon aioli on homemade bun
- Smoked Brisket on Spanish flatbread with Jack's sweet and tangy glaze
- Choripan with smoke tomato salsa, lettuce and tomato

Mini All-Beef Burgers **6.95 each**

- Creole Burger with bacon and barbecue sauce
- Tavern-Style Classic with American cheese and classic sauce
- Gourmet Burger with truffle aioli and Gruyère cheese
- Medianoche slider
- Chorizo and Ripe Plantain with smoked tomato aioli



# MAKE YOUR OWN MARKET SALAD

*Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect and personalized just for you.*



## MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with artisan sliced breads and crackers.

**25.95 PER GUEST**

*Extra toppings can be added for an additional cost. Served for a minimum of 35 guests.*

### GREENS

*choose two*

Chefs Garden™ Mixed Greens  
Romaine Lettuce  
Watercress  
Arugula  
Shaved Asian Cabbage Blend  
Chefs Garden™ Ice-Spinach™  
Chefs Garden™ Kale and  
Cruciferous Greens

### PROTEINS

*choose two*

Grilled All-Natural Chicken  
Roasted Sirloin  
Bistec  
All-Natural Smoked Turkey  
Applewood Bacon  
Hard Boiled Eggs  
All-Natural Black Forest Ham

*+5.00 per guest for each additional choice*

### CHEESE

*choose two*

Blue Cheese  
Jack Cheese  
Cheddar Cheese  
Shaved Parmesan  
Feta Cheese  
Local Fried Cheese

*+2.00 per guest for each additional choice*

### TOPPINGS

*choose four*

Shaved Carrots  
Grape Tomatoes  
Kalamata Olive  
English Cucumber  
Garbanzo Beans  
Fresh Garden Peas  
Diced Bell Pepper  
Crispy Won Tons  
Garlic-Parmesan Croutons  
Candied Walnuts  
Broccoli Bits  
Sunflower Seeds  
Golden Raisins  
Sliced Mushrooms  
Pickled Red Onions  
Grilled Corn  
*+2.00 per guest for each additional choice*

### DRESSINGS

*choose two*

Balsamic Vinaigrette  
Lime Cilantro Vinaigrette  
Mango Vinaigrette  
Classic Caesar Dressing  
House-made Buttermilk Ranch Dressing  
Sweet Onion Dressing  
Ginger-Soy Sesame  
Avocado Ranch  
*+2.00 per guest for each additional choice*



# CHEF'S BEST BOX LUNCHES

*These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.*





## CHEF'S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads, crunchy sides, and sweet treats.

**26.95 PER BOX**

*Sandwiches and Salads can be in boxes or in display. 6.00pp*

### SANDWICH BOX

#### GOURMET SANDWICHES

*choose one*

1. Puerto Rican Tripleta, Ham, Turkey and Roast Beef with tomato, lettuce and smoked tomato aioli on Baguette
2. Roast Sirloin of Beef with tomato, lettuce and charred onion jam on Spanish flatbread
3. Smoked Turkey and Provolone with tomato, basil and cranberry relish on Spanish baguette
4. Black Forest Ham and Dutch Gouda with spicy mustard, lettuce and tomato on a buttery croissant
5. ZTY Wrap with grilled zucchini, tomato, yellow squash, jalapeño Jack cheese and sun-dried tomato pesto
6. Chicken Wrap with cranberries and seedless grapes

#### INCLUDED SIDE ITEMS

*choose two, additional choice 2.00 pp*

Whole Fruit

Freshly-Baked Cookie

Bottled Water or Soft Drink

Bag of Chips

### SALAD BOX

#### GOURMET SALADS

*choose one*

1. Italian Chopped Salad with romaine lettuce, radicchio, grilled chicken, tomatoes, red onion, bacon, blue cheese and honey-Dijon vinaigrette
2. Chinese Chicken Salad with shaved romaine, Napa cabbage, radicchio, raisins, crisp noodles, grilled chicken and Chinois vinaigrette
3. Grilled Chicken Caesar with romaine lettuce, aged Parmesan cheese, garlic croutons and house-made Caesar dressing
4. Spinach and Arugula Salad with grape tomatoes, Bermuda onions, cannellini beans and lemon dressing

#### INCLUDED SIDE ITEMS

*choose two, additional choice 2.00 pp*

Whole Fruit

Freshly-Baked Cookie

Bottled Water or Soft Drink

Bag of Chips

*All side items must be the same for every order. Exceptions can be made. Please contact your Sales Manager for additional information.*

# PLATED MEALS

*Fresh, house-made and packed with the best local flavors, our premier array of innovative entrées are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.*



## PLATED MEALS

Our freshly prepared entrées are hand-crafted and served with signature rolls, butter and seasonal local vegetables. Round out your entrée option with gourmet salads and desserts.

*Served for a minimum of 35 guests.*

### SOUPS AND SALADS

*choose one, additional choice 9.00 pp*

Poached Pear Salad with toasted candied walnuts, feta cheese, Artisan Lettuce and lemon - Chardonnay dressing

Fresh Field Greens with roasted tomatoes, pickled red onion cucumber, aged Shaved Parmesan and balsamic vinaigrette

Caesar Salad with crisp romaine leaves, Parmesan-garlic croutons, shaved parmesan and house-made Caesar dressing

Plantain Soup

Spanish Red Tortilla Soup with crispy corn chips

Caribbean Pumpkin-Ginger Bisque

Tuscan White Bean Soup with Roasted garlic and kale

Sancochito with chorizo

Vianda Potage

Jumbo Lump Blue Crab and Watercress Salad with bell peppers, corn, Spanish onion and grapefruit-chili vinaigrette *+ additional 6.00 pp*

Wild Mushroom Bisque with Sherry and essence of white truffle *+ additional 2.00 pp*

### ENTRÉES

Yucca Chicken Breast with mamposteo rice *34.95*

Chorizo and Bacon Pork Loin with whipped maple sweet potato *35.95*

Prosciutto and Provolone Roast Chicken Breast with herb risotto *34.95*

Braised Boneless Beef Short Rib with Yautia Yukon gold puree *44.95*

Blackened Petite Filet with blue cheese whipped potatoes *54.95*

Four-Peppercorn Crusted New York Strip Steak with truffle double baked potato *54.95*

Mango-Orange Glazed Cod with essence of coconut jasmine rice *44.95*

Applewood-Smoke Churrasco with wild mushroom polenta *45.95*

### ENTRÉES...continued

#### Duet Entrée Selections

Charred Petite Filet of Strip Loin and Lemon Herb Crusted Cod with chives whipped potatoes *64.95*

Herb-Crusted Tenderloin of Beef and Divers Sea Scallops with buttermilk whipped Yautia and Yukon Gold potatoes *72.95*

Boneless Braised Beef Short Rib and Stuffed Local Crab with island root hash *56.95*

Black Pepper Seared Strip loin and Mango-Orange Glazed Cod with Cheddar risotto *56.95*

### DESSERTS

*choose one*

Spiced Carrot Cake with cream cheese frosting and whipped cream

Rustic Cheese Flan with a sugar glaze

White Chocolate Mousse with raspberry compote and shaved chocolate

San Juan Bread Pudding with rum anglaise and toasted coconut

Pirate Chocolate Cake with Kahlúa-chocolate mousse, chocolate ganache drizzle and Dutch cocoa

Coconut Rum Cake with sugar icing

Pistachio Cake with almond cream

Chef Local Trilogy featuring Cheese Flan, Guava Cheese Cake, Pistachio Tres Leches *+ additional 5.00 pp*



# ALL DAY CHEF TABLES

*Served for a minimum of 35 guests.*



## PUERTO RICO CHEF TABLE

Our Puerto Rican themed Chef Table features a lively Caribbean rim cuisine. Rich, savory entrées and delicacies round out this exciting signature experience.

**56.95 PP**

### SALAD

*choose two*

Fresh Garden Salad  
Yucca Escabeche  
Country Potato Salad

### SOUP

*choose one*

Plantain Soup  
Yautía Soup

### SIDE PLATTERS

*choose two, additional choice 6.00 pp*

Yucca or Plantain Mash (Mofongo)  
Rice & Beans  
Mamposteao Rice  
Fried Tostones  
Stewed Seasonal Vegetables  
Yautía Mash  
Malanga Mash  
Boiled Green Bananas

### ENTRÉES

*choose two, additional choice 10.00 pp*

Cilantro Garlic Chicken Breast  
Puerto Rican Roasted Pork  
Chicken Creole  
Chicken Fricasé  
Pastelón Beef  
Chorizo-filled Carne Mechada  
Charred baked fish in banana leaves, onions peppers and tomatoes  
Whole Lechón  
*+ additional 1,200.00*  
*(Serves aprox. 100pp and Station fee required)*

### DESSERT

*choose two, additional choice 6.00 pp*

Chocolate Tres Leches  
Miniature Cheese Flan  
Rum Cake Sugar Glaze  
Tembleque  
Bread Pudding

## TRADITIONAL SPAIN

Our Spanish chef table brings the culinary spirit of the region to life with action chefs preparing authentic dishes fresh for your guests. In addition, our signature paella is a show stopper with the freshest chorizo, seafood, and vegetables tucked into savory saffron rice.

**56.95 PP**

### SIGNATURE PAELLA

This memorable dish is prepared with saffron rice, shrimp, chicken, chorizo sausage, clams, mussels, and braised vegetables.

### ENTRÉES

*choose two, additional choice 10.00 pp*

*Pollo y Limón* Lemon, oregano and garlic seared chicken breast

*Pringa Style Short Rib* Slow braised with Spanish sausage, peppers and onions

*Cerdo con Chicharrón* Spanish style roasted pork

*Pollo en Aceitunas* Roasted chicken with olives, peppers and baby onions

*Cerdo a la Valenciana* Seared pork with olives, capers, lemon, parsley and wine

### SIDE PLATTERS

*choose two, additional choice 6.00 pp*

*Espinacas con Garbanzos* Chefs Garden™ Spinach with Spanish spiced dressing, tomatoes and garbanzo beans

*Papas con Chorizo* Spiced potatoes with crumbled Spanish sausage and parsley

*Spice Roasted Vegetables*

*Sweet Potato and Romesco*

*Spaghetti Squash and Bell Pepper*

*Roasted Squash Sofrito*

### DESSERT

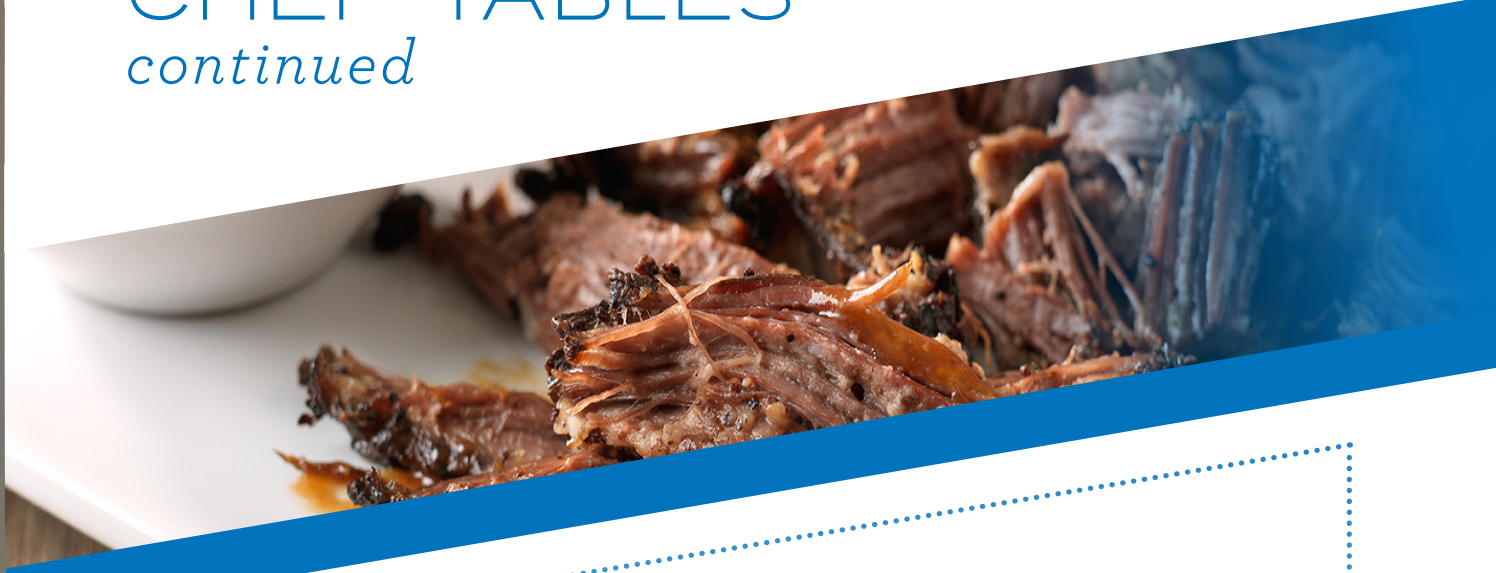
*choose one, additional choice 5.00 pp*

Crema Catalana

Torrija

# ALL DAY CHEF TABLES

*continued*



## GOOD “OLE” SOUTHERN HOSPITALITY

Get a taste of the low country with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without scrumptious sides, and we’ve put our own spin on the classics including corn bread.

**48.95 PP**

### ENTRÉES

*choose two, additional choice 10.00 pp*

- 12 hour Smoked Brisket Sliders
- Carolina Pull Pork
- Classic Butter Milk Fried Chicken
- Spiced Chicken Breast
- Pulled Smoked Chicken
- Smoked Kielbasa Sausage

### SIDE PLATTERS

*choose two, additional choice 6.00 pp*

- Country Mac-n-Cheese
- Green Beans and Tomatoes with fresh herbs and Parmesan
- BLT Salad
- Southern Mustard Potato Salad
- Sweet & Sour Roasted Yukon Potato
- Classic Au Gratin Potatoes
- Creamy Coleslaw

### DESSERT

*choose one, additional choice 5.00 pp*

- Mango - Bannana Cobbler with Fresh Whipped Cream
- Guava Cheesecake
- Key Lime Tarts
- Coconut Cream Pie
- Apple Strudel
- Warm Southern Bread Pudding with a bourbon Sauce



**FARMSTAND DINNER TABLE**

Organic Field Greens Salad with oven-dried grape tomatoes, pickled Spanish onion, Parmesan cheese, and white-balsamic vinaigrette

Roasted Golden Beet Tower and Bibb Salad with toasted sunflower seeds and Chèvre cheese

Roasted Brussels Sprouts and Quinoa Salad with exotic spiced golden raisins and sherry vinaigrette

Seared All-Natural Chicken Breast with natural au jus and fresh parsley

Mini Sausages featuring Chicken Longaniza with caramelized onion jam, and Apple Gouda with Dijon. Served on mini-French rolls

Candied Organic Local Carrots with local honey and cinnamon

Roasted Rosemary Yukon Gold Potatoes and Green Beans with charred corn, roasted red bell pepper, and local honey dressing

Mango Cobbler with vanilla-streusel topping

**47.95 PP**

**THE STEAKHOUSE TABLE**

Vine Ripe Tomatoes, red onion and basil with olive oil drizzle

Classic Caesar Salad with crisp romaine leaves, Parmesan-garlic croutons and creamy house-made Caesar dressing

Char-Grilled New York Strip Loin with horseradish cream

Roasted Rosemary Lemon-Garlic Chicken with natural au jus

All-Beef Chorizo Slider with pickled onion, remoulade, and brioche roll

String Beans and Pesto with grape tomatoes and Bermuda onion

Garlic-Whipped Yautía Buttery Potatoes

Roasted Wild Mushrooms with fresh rosemary and balsamic reduction

Dark-Chocolate Chunk Bread Pudding with Anjou Rum anglaise

**59.95 PP**

# ALL DAY CHEF TABLES

*continued*



## MEDITERRANEAN SALADS, SPREADS & FLATBREADS

*Mediterranean vegetarian antipasti  
with herb flatbreads and pita chips*

Spiced Israeli Chickpea Salad  
Roasted Cauliflower Salad  
Chargrilled Zucchini  
Eggplant  
Roasted Peppers Hummus  
Grilled Flatbreads and Pita  
Butternut Squash Tahini  
Caprese Relish  
Marinade Greek Olives  
Flavored Olives Oils and Vinegars

28.95 PP

## PORK LOIN CARVING TABLE

Roasted Pork Loin filled with Chorizo  
and Amarillo  
Pineapple Slaw  
Chimichurri  
House Baked Rolls

17.95 PP

## RAMEN NOODLE BAR

*Chef attended Asian Noodle Bowl Concept served  
with choice of chicken, shrimp, or pork, natural  
broth, and crispy vegetables*

Ramen Chicken  
Cilantro Shrimp  
Asian Pork  
Green Onion Chicken Broth, Shanghai Soy  
Pork Broth, and Thai Vegan Broth  
Ramen Noodles  
Snap Peas, Sliced Carrot, Shaved Celery,  
Thai Basil, Sliced Jalapeños, and Mushrooms  
Sweet Soy Sauce, Sriracha, Sweet Chili,  
and Chili Garlic Sauces  
Almond Cookie

29.95 PP

*Station fee required*

## CARVED SMOKED RIB-EYE

Mango Barbeque Sauce  
Spicy Mustard  
Horseradish Sauce  
Mini Rolls

24.95 PP





#### STATION FEE REQUIRED IN ALL CHEF TABLES

##### BLUE CHEESE CRUSTED STRIP LOIN OF BEEF

Sofrito Onion Jam  
Creamy Horseradish Sauce  
Artisan Rolls

18.95 PP

##### SPICE-RUBBED BREAST OF TURKEY

Cranberry Chutney  
Herb Aioli  
Whole-Wheat Rolls

11.95 PP

##### SMOKEY PEPPERCORN BEEF BRISKET

Tangy Rum BBQ Sauce  
Caramelized Onions  
Mini Home-baked Rolls

16.95 PP

##### CHAR-GRILLED BEEF TENDERLOIN

Peppercorn Aioli  
Fresh Horseradish  
Mustard  
Mayo  
Artisan Rolls

24.95 PP

##### WHOLE SLOW-ROASTED PORK

*(Serves aprox. 100 people and Station  
fee required)*

1200.00 EACH

##### PASTA CHEF TABLE

Penne Pasta in Cheese Tortellini Parmesan  
Wheel with Vodka Sauce, Peas, Bacon,  
Chicken and Amarillo's. Includes Garlic  
Bread Rolls.

17.95 PP

##### POTATO MARTINI BAR OR MOFONGO BOWL

Yukon Mash, Vianda Mash or Trifongo with  
Beef Bourguignon, Chicken Creole and  
Vegetable Stew.

16.95 PP

##### DOORS TO THE GARDEN

Chopped Artesian Lettuces, Vine Ripe  
Tomatoes, Carrots, Cucumbers, Red Onions  
and Buffalo Mozzarella prepared fresh in a  
Balsamic Vinaigrette Dressing.

18.95 PP

# DESSERTS

*Serve up a sweet ending to your event with our array of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.*





## DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

*Some action-stations require an attendant, ask your Catering Sales Manager about the rates for your event.*

### DOUGHNUT SUNDAE BAR

Chocolate and Vanilla Doughnuts  
Vanilla Bean Ice Cream  
Strawberry, Chocolate, and Caramel Sauce  
Seasonal Berries  
Sprinkles, Cookie Crumbs, Crushed Peanuts  
Whipped Cream

16.00 PP

### FONDUE DISPLAY

Dark Chocolate Fondue, White Chocolate Fondue, and Carmel Fondue  
Vanilla Bean and Chocolate Pound Cake  
Seasonal Berries, Pineapple, Banana, Cantaloupe  
Salted Pretzel Rods  
Fresh Whipped Cream

16.00 PP

### PANNA COTTA "SHOOTERS"

Bittersweet chocolate, French vanilla, and mocha panna cotta in individual glasses.

7.95 PP

### BANANA FOSTER

Sweet caramelized bananas with butter, cinnamon and brown sugar flambéed with dark rum, served with vanilla bean ice cream.

*(Station fee required)*

8.95 PP

### GOURMET MINIATURE CHEESECAKES

Guava, Chocolate and Oreo.

8.95 PP

### GYRO STATION

Chocolate Gyro  
Crepes  
Dulce de Leche  
Chocolate Sauce & Caramel Sauce  
Strawberries, Blueberries, Bananas  
Whipped cream, Candy Bites & Ice Cream

18.95 PP

# SPECIALTY COCKTAILS AND BEER

*Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.*



## SPECIALTY COCKTAILS AND BEER

Choose à la carte offerings with our creative and classic cocktail selections,  
or select from one of our hosted bar packages to suit your taste.

### LAVENDER BLUE *13.00 each*

#### PUERTO RICO CONVENTION CENTER SIGNATURE DRINK-

*a Champagne based drink with Chambord, St. Germain, Lemonade and Lavender that will infuse all the senses!*

### MARTINI BAR-

*the new spin on a classic!*

Icy cold Tito's Handmade Vodka, Bombay Sapphire or Bacardi 8, served with a bevy of liquors and garnish. Available to choose from are: the Dirty Martini, Cosmopolitan, Lemon Drop, Caramel Appletini, Hurricane Martini, Melon "Tea" ni and Blackberry Gin Fizztini.

*14.00 each, select up to 3. Served for a minimum of 35 guests*

### BLOODY MARY BAR-

*a fabulous starting point!*

Tito's Handmade Vodka, zesty bloody mary mix and a smorgasbord of garnishes including lemons & limes, green olives, celery, pickles, cucumbers, jalapeños, pepperoncini, selection of cheeses, sausage and bacon.

*14.00 each. Served for a minimum of 35 guests*

### MARGARITA

Kick back with this refreshing classic.

*110.00 per gallon*

### MOJITO

Bacardi 8, sweet simple syrup, refreshing club soda and mint.

*105.00 per gallon*

### SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda

*105.00 per gallon*

### MIMOSAS

*a salute to a great glass!*

Choice of classic orange or the bright flavor of passion fruit.

*105.00 per gallon*

### COFFEE AND DOUGHNUTS

Kahlúa, Cointreau and Bailey's Original Irish Cream with espresso and cream, served with a mini-doughnut!

*14.00 each*

### BEER

Medalla *4.75 each*

Corona *6.25 each*

Heineken *6.25 each*

Heineken Light *6.25 each*

Peroni *6.25 each*

Stella Artois *6.25 each*



# BAR SELECTIONS

*Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers*



## BAR SELECTIONS

Select your preferred bar package based on our offerings below.  
Beverages are billed on consumption unless otherwise noted.

### HOSTED DELUXE BAR

#### COCKTAILS

Featuring Grey Goose, Bombay Sapphire, Chivas, Jose Cuervo Tequila, Jack Daniel's, Don Q, Don Q Limón

*9.50 per drink*

#### WINES BY THE GLASS

Featuring Merlot, Cabernet Sauvignon and Chardonnay

*8.50 per glass*

#### SPARKLING

House Cava

*8.50 per glass*

**IMPORTED BEER** 6.25 each

**DOMESTIC BEER** 4.75 each

**BOTTLED WATER** 3.50 each

**SOFT DRINKS** 3.50 each

**JUICES** 4.00 each

### HOSTED PREMIUM BAR

#### COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire, Dewar's White Label, Jose Cuervo Tequila, Bacardi, Bacardi Limón, Jim Beam

*8.50 per drink*

#### WINES BY THE GLASS

Featuring Merlot, Cabernet Sauvignon and Chardonnay

*8.00 per glass*

#### SPARKLING

House Cava

*8.50 per glass*

**IMPORTED BEER** 6.25 each

**DOMESTIC BEER** 4.75 each

**BOTTLED WATER** 3.50 each

**SOFT DRINKS** 3.50 each

**JUICES** 4.00 each

*\*Brands may vary based on availability.*

### PACKAGE BAR SERVICE

All package bar service includes the same offerings as the corresponding hosted bars listed above, but priced hourly as listed below.

	1st HOUR	2nd HOUR	3rd HOUR	Additional HOUR
DELUXE BRANDS	<i>20.00 per person</i>	<i>18.00 per person</i>	<i>16.00 per person</i>	<i>16.00 per person</i>
PREMIUM BRANDS	<i>18.00 per person</i>	<i>16.00 per person</i>	<i>14.00 per person</i>	<i>14.00 per person</i>
BEER & WINE	<i>14.00 per person</i>	<i>12.00 per person</i>	<i>10.00 per person</i>	<i>10.00 per person</i>

#### CASH BAR OPTIONS ARE AVAILABLE

*A minimum per bar is required, as well as a Bartender Fee.  
Please review with your Catering Sales Manager for details.*

*21.5% of Facility Fee and 11.5% of Sales Tax will be added.*

# LIQUOR BY THE BOTTLE

*Toast to a great event with our selection of high quality spirits!*





## LIQUOR BY THE BOTTLE

Choose your own bottle service from our menu of favorites.

Sold by the 750 ml bottle, unless otherwise noted.

### VODKA

Tito's Handmade 80.00  
 Grey Goose 115.00  
 Smirnoff 70.00  
 Kettle One 90.00

### SCOTCH/WHISKEY

Dewar's 12 Year 95.00  
 Black Label 110.00  
 Dewars White Label 85.00  
 Chivas Regal 100.00  
 Jack Daniel's 90.00  
 Makers Mark 110.00

### GIN

Bombay Sapphire 70.00  
 Beefeater 70.00  
 Tanqueray 75.00

### TEQUILA

Jose Cuervo Gold 75.00  
 Patrón Silver 125.00

### RUM

Don Q 55.00  
 Don Q Limón 58.00  
 Bacardi 55.00  
 Bacardi Limón 58.00  
 Malibu 55.00

### COGNAC / BRANDY

Courvoisier VSOP 135.00

### CORDIALS

Frangelico 65.00  
 Bailey's Original Irish Cream 65.00  
 Cointreau 65.00  
 DiKuyper Cordials 60.00  
 DiSaronno Amaretto 60.00  
 Kahlúa 65.00  
 Martini & Rossi Dry Vermouth  
 (375mL) 45.00  
 Martini & Rossi Sweet Vermouth  
 (375mL) 45.00

# WINE BY THE BOTTLE

*Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.*



## WINE BY THE BOTTLE

Choose your own personal wine list from our menu of cellar favorites.

### BUBBLY

- Veuve Clicquot, Brut, France **148.00**
- Moët Chandon, Brut, France **143.00**
- Luc Belaire, Brut, France **70.00**
- Astoria, Prosecco, Italy **44.00**
- Michel León Cremant, Rosé, France **43.00**
- Vallformosa, Cava, Spain **37.00**
- La Marca, Prosecco, Italy **37.00**

### WHITE

- William Hill Estate, Chardonnay, California **78.00**
- Beringer Founders Estate, Chardonnay, California **46.00**
- Errazurriz Estate, Sauvignon Blanc, Chile **42.00**
- Marieta, Albariño, Spain **40.00**
- Masi Modello, Pinot Grigio, Italy **40.00**

### RED

- Killer Drop, Blend, California **75.00**
- Angry Bunch, Zinfandel Lodi, California **64.00**
- Meiomi, Pinot Noir, California **70.00**
- Marqués de Casa Concha, Cabernet Sauvignon, Chile **58.00**
- Joel Gott, Cabernet Sauvignon, California **58.00**
- La Posta Red Blend, Argentina **45.00**
- Apothic Red, Blend, California **39.00**
- Principato, Merlot, Italy **38.00**

### ROSE WINE

- Rose et Or, Chateau Minuty **58.00**

### HOUSE WINE

- Merlot **37.00**
- Cabernet Sauvignon **37.00**
- Chardonnay **37.00**



# NON-ALCOHOLIC REFRESHMENTS

*We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Jalapeno and Minted Watermelon.*



## NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services  
based on your group from the options below.

### ALL NATURAL SPA WATER

Fresh Lime

Basil Raspberry

Orange Watermelon

Strawberry Jalapeño

Minted Watermelon

*7.95 per person or 49.00 per gallon*

### GOURMET SMOOTHIE STATION

Chef's gourmet selection of miniature smoothies made with fresh fruit, organic Greek yogurt and vitamin-packed juices. Served individually for the perfect, quick pick-me-up *9.95 pp*

### FRESH-SQUEEZED LEMONADE

With a hint of all-natural honey *59.00 per gallon*

### FRESH-BREWED ICED ISLAND TEA

With a selection of sweeteners *59.00 per gallon*

### FRESH-BREWED PUERTO RICAN ALTO GRANDE COFFEE

Regular or decaf *59.00 per gallon*

### ASSORTED HOT TEAS

With a selection of sweeteners *49.00 per gallon*

### CHILLED JUICES

Your choice of orange and cranberry, pineapple, mango, passion fruit *49.00 per gallon*

### ADDITIONAL BEVERAGES

Canned Soda *3.50 each*

Bottled Water *3.50 each*

Bottled Juice *4.00 each*

*Barista services available upon request.*

*21.5% of Facility Fee and 11.5% of Sales Tax will be added.*

## POLICIES & GUIDELINES

### EXCLUSIVITY

Puerto Rico Convention Center Catering, supported by Levy, is the exclusive provider of all food and beverage for the Puerto Rico Convention Center. No outside food or beverage permitted. All Food & Beverage prices are subject to change without prior notification.

### CATERING AGREEMENT

Signed copy of the Event Order Confirmation must be received no later than 30 days prior to the first day of services.

### GUARANTEES

For Signature "Puerto Rico" Breakfast Experience, Small Bites & Breaks, Plated Meals & Chef Tables a minimum of 35 people is required. If guarantee is less than 34 people, a \$5.00 surcharge per person will apply.

30 DAYS PRIOR TO EVENT – Menu selections and function details for all services.

14 BUSINESS DAYS PRIOR TO EVENT – Final submission for any additional services.

7 BUSINESS DAYS PRIOR TO EVENT – Final guarantee for any existing services for events 500 people plus (+).

72 BUSINESS HOURS PRIOR TO EVENT - Final guarantee for any existing services for events up to 499 people. A 10% fee will apply to any F&B increases made within the 72 hours.

### STANDARD PAYMENT PLAN

(Once the 20% Deposit has been paid from the estimated total for all services as per Event Order Confirmation)

6 Months Prior to Event – 20% estimated total

3 Months Prior to Event – 20% estimated total

1 Month Prior to Event – 40% remaining balance

### SERVICE TIMEFRAME

Catering services provided with a 3 hour timeframe, after which all products and equipment will be removed.

Services may be extended with applicable fees.

Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment.

For special events that do not have a pre-set service time a set-up fee may apply.

### BAR SERVICES

All events with alcoholic beverages require a certified bartender, provided by Levy.

Under some circumstances alcohol may be brought but must be 750 ml bottles and approved by the Sales & Catering Manager.

### LINEN

All events that include food & beverage will be provided with complimentary white linen.

### SPECIAL DIETARY REQUIREMENTS

We will gladly assist in accommodating your dietary requests. Please speak with your Sales & Catering



