

3 COURSE PROM MENU

Menu options can be served as a plated menu or buffet menu



Basic Menu Option: Buffet \$38pp - Plated \$42pp (up to 300ppi)

Salad (Included)

Fresh Mesclun Greens, tossed with Grape Tomatoes, Shredded Carrots, Hothouse Cucumbers, Micro Radish, Roasted Corn, Pickled Red Onions, Cheddar Cheese, Garlic Croutons

Balsamic Vinaigrette - Italian Dressing - Avocado Ranch Dressing - EVOO & Vinegar

Proteins (Select One)

- Sofrito Marinated Free-Range Chicken smothered in Criolla Sauce (GF)
- Pesto Marinated Baked Chicken Parmesan with Fresh Basil Marinara (CD/GF)
- Brisket Ropa Vieja with Peppers and Onions (GF)
- Puerto Rican Style Beef & Potato Stew topped with chopped Cilantro (GF)
- Traditional Pulled Lechón Asado tossed in Cilantro Onion Escabeche (GF)

Starches (Select One)

Mamposteo' Rice • "Yucca" Mash "al Mojo" (VG/GF) • Black Bean Rice (VG) • Parmesan Mashed Potatoes (CD) • Chimichurri Roasted Fingerling Potatoes • Pink Beans Stewed Rice ("Arroz Guisado") (VG/GF)

Vegetables (Select One)

Roasted Garlic & Green Beans • Sautéed Zucchini & Peppers • Fried Sweet Plantains • Mexican Style Cream Corn • Fried Green Plantains

Desserts (Select One)

Chocolate Cake & Raspberry Sauce • Tres Leches with Caramel and Strawberries • Cheese Custard • Coconut Custard • Vanilla Custard • Raisin Pudding "Budín"



Large Group Menu Options: Buffet \$44pp - Plated \$48pp (more than 300ppi)

Soup or Salad (Select One)

Fresh Mesclun Greens, tossed with Grape Tomatoes, Shredded Carrots, Hothouse Cucumbers, Micro Radish, Roasted Corn, Pickled Red Onions, Cheddar Cheese, Garlic Croutons with Balsamic Vinaigrette • Traditional Caesar Salad, Garlic Croutons, Grated Parmesan Cheese, and Kalamata Olives with House Dressing (CS)/CD)

Plantain Soup (VG/GF) • Yautia Potage (CD) • Cream of Broccoli (CD) • Black Bean Soup (VG/GF) • Green Lentils Soup (VG/GF)

Proteins (Select One)

- Broiled Chicken Breast topped with Mashed Yucca and Queso de Papa, with Onion Pan Gravy
- Pan Seared Chicken Breast with a Marsala Wine Mushroom Sauce with Italian Herbs
- Churrasquería Style Bavette Steak with Chimichurri Griddled Onions
- Pernil Style Pork-Loin stuffed with Garlic and Spanish Olives, served with Manchego Cream Sauce
- Pan-Seared 7oz Red Snapper smothered in a Traditional White Wine Ajillo Sauce

Starches (Select One)

Mamposteo' Rice • Garlic Taro Root ("Vianda") Mash (V/GF) • Black Bean Rice (VG) • Cilantro Lime Rice (VG) • Parmesan Mashed Potatoes (CD) • Chimichurri Roasted Fingerling Potatoes • Pink Beans Stewed Rice ("Arroz Guisado") (VG/GF) • Onion Rice (VG) • Potatoes au Gratin (CD)

Vegetables (Select One)

Roasted Garlic & Green Beans • Sautéed Zucchini & Peppers • Fried Sweet Plantain • Mexican Style Cream Corn • Fried Green Garlic • Guava Roasted Baby Carrots • Roasted Seasonal Vegetables

Desserts (Select One)

Macerated Berry NYC Style Cheesecake • Tiramisu • Rum Raisin Brioche Bread Pudding • Strawberry Guava Cheesecake • Espresso Chocolate Mousse & Berry Cup • Vanilla Ginger Caramel Flan



SPECIAL OFFER

Choose between:
Puerto Rican specialities for cocktail (75% Off)
or "Asopao" (free)

Offer applies to both menu options.

EQUIPMENT AND MINIMUM OF F&B WILL VARY DEPENDING ON LOCATION, STAGE, DANCEFLOOR, AND OTHER EQUIPMENT ARE AVAILABLE FOR RENT BUT LIMITED TO A FIRST COME FIRST SERVE BASIS. PRICES DO NOT INCLUDE THE 23% FACILITY FEE & 7% SALES TAX. A 25% SURCHARGE WILL BE ADDED IF ORDERS ARE INCREASED WITHIN 72 HOURS OF THE EVENT. ALL FOOD AND BEVERAGES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTIFICATION. OUR SALES DEPARTMENT IS WAITING TO BOOK AND CATER ALL ASPECTS OF YOUR EVENT.

FOR RESERVATIONS, PLEASE CALL 787-641-7722 EXT. 2188 OR
EMAIL: INFO@PRCONVENTION.COM