



INTERCONTINENTAL MEETINGS®

MENUS



INTRODUCTION | BREAKFAST/BRUNCH | BREAKS | LUNCH | RECEPTION/PLATTERS | DINNERS | BEVERAGES



INTERCONTINENTAL®
SAN JUAN RESORT & CASINO

InterContinental San Juan Resort & Casino
5961 Isla Verde Avenue | Carolina | Puerto Rico
Go to www.intercontinental.com/meetings or [click here](#) to contact us



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian

All prices are subject to 22% service charge and applicable taxes.



THE ALL AMERICAN

Selection of seasonal fruit juices

Fluffy scrambled eggs with chives, O'Brien potatoes

Choice of one breakfast meat

(Link sausage, honey baked ham or apple wood smoked bacon)

Homemade breakfast pastries, warm rolls, sweet butter, margarine, preserves

Available from 6:00 to 10:30 a.m.

All plated breakfasts include freshly brewed Puerto Rican coffee, decaffeinated coffee and a selection of international teas.

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THE ALL AMERICAN | HEALTHY START | PUERTO RICAN SUNRISE | HEALTHY BREAKFAST BUFFET | SAN JUAN SIGNATURE BREAKFAST BUFFET |

THE EQUATOR BREAKFAST BUFFET | CONTINENTAL BREAKFAST | GLOBAL CUISINE BRUNCH



HEALTHY START

Choice of fresh squeezed fruit juices (orange, melon or pineapple)

Fruit medley with minted yogurt

Mushroom and spinach scrambled egg whites, black bean patty, steamed red bliss potatoes with fresh herbs

Served with six-grain muffin rolls, sweet butter, margarine, preserves

Available from 6:00 to 10:30 a.m.

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THE EQUATOR BREAKFAST BUFFET | CONTINENTAL BREAKFAST | GLOBAL CUISINE BRUNCH



PUERTO RICAN SUNRISE

Selection of seasonal fruit juices

Fresh native fruits with toasted almonds, yogurt and honey

Omelet of “queso fresco” and “longaniza de orocovis” sausage, served with potatoes “a la criolla”

Granma’s cornmeal

Local pastries

Available from 6:00 to 10:30 a.m.

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(MAXIMUM 100 PERSONS)

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HEALTHY BREAKFAST BUFFET

Selection of seasonal fruit juices
Selection of sliced seasonal fruits and berries
Selection of low fat yogurts
Assorted breakfast cereals and granola with milk
(2%, low fat and whole)
Bircher muesli with walnuts and shredded apples
Lemon poppy seed, corn, and bran muffins
Banana walnut bread and warm rolls served with sweet butter,
margarine and preserves
Scrambled egg beaters with bell peppers and onions
Scrambled egg whites with mushrooms and sautéed spinach
Steamed red bliss potatoes with fresh herbs
Freshly brewed Puerto Rican coffee, decaffeinated coffee and
selection of international teas

MINIMUM 20 PERSONS

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SAN JUAN SIGNATURE BREAKFAST BUFFET

Selection of “boricua” fruit juices

Selection of sliced tropical fruits and berries

Local pastries: “Mini Mallorcas”, “mini Quesitos” and “pastelillos de Guayaba”

“Criollo” scrambled eggs (ham, onions, bell peppers, cilantro, tomatoes and cheese)

“Mofongo de yuca” with sautéed onions

Oven roasted tomato “del patio”

Apple wood smoked bacon

Ham and cheese sandwich “en pan criollo”

Freshly brewed Puerto Rican coffee, decaffeinated coffee and selection of international teas

MINIMUM 20 PERSONS

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THE EQUATOR BREAKFAST BUFFET

Selection of seasonal fruit juices

Selection of sliced seasonal fruits and berries

Assorted breakfast cereals and granola with milk
(2%, low fat and whole)

Bircher muesli with walnuts and shredded apples

Freshly baked breakfast pastry basket (croissants, brioche,
Danishes, muffins and warm rolls) served with sweet butter,
margarine and preserves

Scrambled eggs with diced ham and cheddar cheese

Roasted corned beef with sautéed bell peppers, mushrooms
and onions

Hash brown potatoes

Choice of one breakfast meat: Link sausage, honey baked ham or
apple wood smoked bacon

Freshly brewed Puerto Rican coffee, decaffeinated coffee and
selection of international teas

MINIMUM 20 PERSONS

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CONTINENTAL BREAKFAST

GREEN ISLAND CONTINENTAL

Selection of seasonal fruit juices

Sliced selection of fruits

Freshly baked breakfast pastry basket (croissants, brioche, Danishes, muffins and warm rolls) served with sweet butter, margarine and preserves

Freshly brewed Puerto Rican coffee, decaffeinated coffee and selection of international teas

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GLOBAL CUISINE BRUNCH

Selection of seasonal fruit juices
Selection of fresh fruits and berries
Freshly baked breakfast Danish, muffins and breads
Assorted bagels with cream cheese, butter and preserves
Smoked salmon platter with traditional garnish
International and domestic cheese platter

CHOICE OF TWO BREAKFAST ENTRÉES

Scrambled eggs
French toast with maple syrup
Cheese blintz with raspberry sauce
Poached eggs with hollandaise sauce

MINIMUM 50 PERSONS

| of 2 ►

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THE EQUATOR BREAKFAST BUFFET | CONTINENTAL BREAKFAST | **GLOBAL CUISINE BRUNCH**



GLOBAL CUISINE BRUNCH



CHOICE OF TWO HOT ENTRÉES

Sofrito roasted pork loin with tamarind sauce
Baked red snapper Vera Cruz
Sliced New York strip loin with tomato and onions confit
Stuffed chicken breast with fresh herbs and red pepper coulis
Apple smoked bacon and link sausage
Potatoes O'Brien
Homemade pasta
Seasonal vegetables

OMELET LIVE COOKING STATION

Assorted condiments to include:
Smoked ham, mushrooms, onions and tomato
Shredded cheese selection
Apple smoked bacon and link sausage
Potatoes O'Brien
Seasonal vegetables

MINIMUM 50 PERSONS

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THE COOKIE JAR

Chocolate, chocolate chip

White chocolate macadamia, chunky peanut butter, oatmeal raisin, double chocolate chip

Chilled milk (1.5% skim, whole milk)

Freshly brewed Puerto Rican coffee, decaffeinated coffee and selection of international teas

THE “ICE CREAM AND SHAKES” PARLOR

Vanilla and chocolate ice cream

Toppings to include: chocolate sprinkles, nuts, M&Ms, chocolate shavings, hot fudge and caramel sauce

Served in sugar or wafer cones

(Additional charge applicable for ice cream server)

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THE COOKIE JAR | THE “ICE CREAM AND SHAKES” PARLOR | CHILLED ENERGY BOOSTER BLAST | THE HEALTHY... SMOOTHIE... GOODIE | ANTOJITOS DEL PAIS



CHILLED ENERGY BOOSTER BLAST

Chilled energy beverage

Iced tea

Iced cappuccino

Double rich chocolate brownies

Protein energy bars

Assorted granola bars

Dry fruits

THE HEALTHY... SMOOTHIE... GOODIE

Made to order fresh smoothies with an array of seasonal fruits

Variety of fruit and vegetable beverages

Fresh fruit kebabs with mint yogurt dip

Vegetable crudité's with blue cheese dip

ANTOJITOS DEL PAIS

Selection of Caribbean fruit juices

Freshly baked mini "Quesitos" and mini "Mallorcas" and "pan criollo" served with sweet butter, "pasta de Guayaba con queso del pais"

Freshly brewed Puerto Rican coffee, decaffeinated coffee and selection of international teas

3 COURSE LUNCH

All entrées include choice of soup or salad and dessert.

Should you choose to enhance your event with a specialty appetizer, the additional listed price will be added to the entrée price indicated.

SOUPS

Plantain soup with “arañitas”

Cream of pumpkin

Cream of “yautía”

Potato and leek soup with chives and bacon

Minestrone soup with parmesan cheese crouton

Puerto Rican seafood soup

Beef and barley with basil pesto

Caldo gallego

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3 COURSE LUNCH

SALADS

Romaine Caesar salad tossed with parmesan cheese and Caesar dressing garlic croutons

Baby spinach salad, feta cheese, caramelized walnuts and strawberry vinaigrette

Chef salad: mixed green with chopped eggs, ham, turkey, cheddar cheese, cherry tomatoes drizzled with ranch dressing

Fresh lettuce with tomato wedges, julienne carrots, corn and cucumber with balsamic vinaigrette

ENTRÉES – PASTA

Penne pasta with arugula, cannellini beans, tomatoes and roasted garlic cream

Cheese ravioli with corn relish and roasted red pepper coulis

Chicken tortelloni with mushroom cream sauce

Rigatoni pasta tossed with Italian sausage in marinara sauce

ENTRÉES – FISH

Herb crusted salmon with creamy lemon caper sauce with spinach pudding

Baked grouper with “crudaiola” sauce served with red bliss potato

Baked red snapper with puttanesca and basmati rice

Pan fried mahi-mahi with tropical fruits chutney and yuca mash



3 COURSE LUNCH

ENTRÉES – CHICKEN

Parmesan crusted breast of chicken with oven roasted tomato coulis and rice pilaf

Oven roasted breast of chicken marinated with fine herbs served with mashed potatoes

Breast of chicken stuffed with herbed chorizo sausage and native cheese, served with cassava mash

Chicken fricassee with bell pepper sauce served with yellow rice

ENTRÉES – MEATS

Braised pork loin topped with tamarind sauce with rice and pigeon peas (“arroz con gandules”)

London broil with red wine reduction and duchesse potatoes

Skirt steak (“churrasco”) with chimichurri sauce and mashed native roots

DESSERTS

N.Y. cheesecake with strawberry sauce

Passion fruit cheesecake coconut crust

Vanilla flan drizzled with caramel sauce

Chocolate blackout cake with raspberry sauce

Carrot cake with walnut cream sauce

Pineapple rum butter cake and “coquito” sauce

“Tres leches” topped with dulce de leche sauce

THE GRAND CANYON TASTE

Coleslaw
Macaroni salad
Three bean salad
Mixed green salad with assorted dressings
Honey battered fried chicken
Broiled BBQ beef flank steak
Garlic mashed potatoes
Corn on the cob
Baked Idaho potato with condiments:
Chilli sauce, cheddar cheese, chives and sour cream
Corn bread buttermilk biscuits and warm rolls
Sweet butter, margarine
Apple, cherry and pumpkin pie

MINIMUM 50 PERSONS

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MONTE ADENTRO

Island sancocho

Lettuce, tomato and cucumber with papaya dressing

Yuca al mojo

Guineitos en escabeche

Serenata de bacalao

Pernil de cerdo asado

Bistec encebollado

Pollo a la brasa

Arroz con gandules

Amarillos en almibar

“Pan criollo”, sweet butter and margarine

Flan de coco, tembleque and Bien me sabe

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EUROPEAN DELIGHT

Caldo gallego

Tomato and feta cheese salad with black olives and cucumber

Pasta seafood salad

Garden greens with assorted dressings

Baked mahi mahi with basil and citrus

Flank steak with Portuguese sauce

Grilled chicken breast with lemon juice

Vegetable ratatouille

Au gratin potatoes

Warm shell rolls and sweet butter, margarine

Tiramisu

Lemon tart

Moroccan rice pudding

MINIMUM 30 PERSONS

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ITALIANISSIMO!

Minestrone soup

Insalata caprese

Grilled vegetable platter with garlic aioli

Penne pasta salad with artichokes, sun-dried tomatoes, tuna and basil vinaigrette

Assorted antipasti: mortadella, prosciutto, salami, provolone cheese, olives, pearl onion, and marinated mushrooms

Catch of the day “alla Romana”

Fusilli with creamy pesto sauce

Chicken alla cacciatore

Bolognese meat lasagna

Vegetable of the day

Ciabatta pizza, sweet butter and margarine

Tiramisu, pannacotta and torta di ricotta

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NEW YORKER DELI BUFFET

Soup of the day

Garden green salad with assorted dressings, kosher pickles and onions

Waldorf salad

White albacore tuna salad

Deli chicken salad

Dijon mustard, mayonnaise and sweet butter

Display of fresh baked rolls and assorted sliced sandwich bread

Sliced roasted turkey breast

Sliced corned beef

Sliced roast beef

Sliced Black Forest ham

Sliced selection of Swiss, cheddar and smoked Gouda cheeses

New York style cheesecake

Carrot cake

Chocolate brownies

(MÍNIMO 10 PERSONAS)

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CONDADO

Spinach tortellini pasta salad

Oven roasted turkey breast with avocado, Monterey Jack cheese, sun-dried tomato mayonnaise on foccacia bread

Terra chips

Banana walnut bread

Fresh whole fruit

OLD SAN JUAN

Yuca al mojo salad

Roast beef, boursin, and tomato on mini sandwich baguette

Plantain chips

Coconut macaroons

Fresh whole fruit

MINIMUM 10 PERSONS

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CONDADO | OLD SAN JUAN | EL MORRO | CAYO LARGO | EL YUNQUE



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EL MORRO

Viennese potato salad

Black Forest ham, Emmentaler Swiss, apple smoked bacon,
Dijon mustard

Pretzel roll

Lays potato chips

Oatmeal raisin cookie

Fresh whole fruit

CAYO LARGO

Tomato and onion in recaio pesto salad

Tuna salad sandwich on shell bread

Chocolate brownies with walnuts

Yuca chips

Fresh whole fruit

EL YUNQUE

Garden green salad with balsamic dressing

Chilled barbecue shrimp with mango cocktail sauce

Smoked chicken salad on croissant

Terra chips

Chocolate chip cookies

Fresh fruit cocktail

MINIMUM 10 PERSONS

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CONDADO | OLD SAN JUAN | EL MORRO | CAYO LARGO | EL YUNQUE



HOT CANAPÉS

- Chicken longaniza with Dijon mustard
- Mini chicken cordon bleu nuggets
- Tamarind pork lettuce wrap
- Chorizo-stuffed mushroom caps
- Spanish seafood tortilla
- Coconut shrimp
- Shrimp tempura
- New England crab cakes
- Mini piononos (sweet plantain wrapped ground beef)
- Pastelillos (Puerto Rican turnovers)
- Mini alcapurrias (meat filled plantain sticks) with mayo ketchup
- Puerto Rican croquettes (ham, chicken or cheese)
- Herb crusted baby lamb chops kebabs
- Mini beef wellington
- Queso frito with guava rum dipping sauce

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HOT CANAPÉS | COLD CANAPÉS | CARVING STATIONS | PLATTERS

COLD CANAPÉS

Olive tapenade

Smoked Scottish salmon mousse with capers

Chicken ceviche with mango and cilantro

Artichoke mousse with sun dried tomatoes

Asparagus wrapped in prosciutto

Truffle essence deviled eggs with American caviar

Lobster medallion with avocado mousse

Prosciutto and melon with basil aioli

California sushi roll with soy wasabi sauce

Crumbled roquefort cheese and caramelized red onion on
feuille brick

Tuna tartare in cucumber roll

Smoked duck with mango

Polenta, goat cheese and spicy tomato marmalade



CARVING STATIONS

Salmon en crôte, rice and lemon dill beurre blanc sauce

SERVES 20 PERSONS

Oven roasted breast of turkey, cranberry relish

SERVES 40 PERSONS

Whole roasted pig “lechón asado”

SERVES 100 PERSONS

Beef wellington with malbec sauce

SERVES 20 PERSONS

Top round of beef with horseradish, mustard and au jus sauce

SERVES 100 PERSONS

Marinated grain mustard N.Y. strip loin, red wine reduction

SERVES 50 PERSONS

Honey glazed ham with sweet mustard

SERVES 60 PERSONS

All carving stations are accompanied with warm rolls

Additional charge applies for carving fee per chef

MINIMUM 20 PERSONS

ONE CHEF REQUIRED FOR EVERY 100 PERSONS

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PLATTERS

VEGETABLE CRUDITÉS

Fresh vegetables served with hommus and ranch dressing

INTERNATIONAL CHEESE BOARD

An international array of domestic and international cheeses (Boursin, mozzarella, manchego, Cheddar, Swiss, Gouda)

Served with fresh grapes, fresh berries and Carr's water crackers

ANTIPASTO PLATTER

Marinated grilled vegetables accompanied with salami, prosciutto, provolone cheese and buffalo mozzarella

Served with garlic bread

SMOKED SALMON PLATTER

Smoked Scottish salmon served with traditional condiments (Capers, red onions, chopped parsley, lemon and sour cream)

Served with sliced French baguette

JUMBO SHRIMP COCKTAIL

Fresh large cooked chilled tiger shrimp, served with mango cocktail sauce and lemon wedges.

Three pieces per person

MINIMUM 20 PERSONS

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HOT CANAPÉS | COLD CANAPÉS | CARVING | **PLATTERS**

3 COURSE DINNER

All entrées include choice of soup or salad and dessert.

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SOUPS

Minestrone with parmesan cheese crouton

Maine lobster bisque with cognac cream

Chicken consommé with julienne chives

Seafood bouillabaisse

Cream of asparagus

Creamy pumpkin soup

Potato and leek soup



3 COURSE DINNER

SALADS

Baby spinach salad with sun-dried apricots, walnuts, roasted tomatoes vinaigrette, cucumber rim

Garden greens with artichokes, hearts of palm, haricots verts in parmesan basket

Romaine lettuce with blue cheese, roasted tomatoes and fried leeks

Frisse salad, orange supreme, red onion and shaved fennel

Baby mesclun garden green salad with passion fruit vinaigrette, goat cheese and crispy prosciutto

Salad of vine ripened tomatoes and buffalo mozzarella with balsamic vinaigrette

Arugula salad with mango and crispy bacon toasted almond and extra virgin olive oil

ENTRÉE – CHICKEN

Sage and roasted garlic marinated breast of chicken with Dijon mustard sauce and rice pilaf

Plantain crusted chicken with garlic cream sauce served with Italian mashed potatoes

Mushroom duxelle stuffed chicken breast with herbs jus and Lyonnaise potatoes

Chicken Milanese with arrabiatta and mozzarella served with pasta primavera



ENTRÉE – MEATS

Pineapple stuffed pork tenderloin with spiced rum glaze and “arroz mamposteo”

Veal marsala with saffron rice

Skirt steak roulade with artichoke and sun-dried tomato sauce and mashed native root

Bacon wrapped fillet mignon with caramelized onion-red pepper relish, mushroom sauce and au gratin potatoes

Herb crusted rack of lamb chianti, rosemary and garlic reduction served with sweet potato mashed

ENTRÉE – FISH

Baked grouper with lemon caper sauce, sweet potato duchesse and shallots

Seared Atlantic salmon with jasmine rice and carrot butter sauce

Pan fried mahi mahi with tomato and cilantro sauce and sweet plantain pudding

Yuca and native cheese crusted halibut, amaretto demi glacé and Greek rice

Grilled lobster (Market price)



ENTRÉE – DUETS

Organic chicken breast stuffed with shrimps, tropical fruit compote served with sun-dried tomato polenta

Filet mignon and chicken breast stuffed with spinach, ricotta and nuts and mashed potatoes over portobello mushroom

Ribeye steak rosemary “au jus” and jumbo tiger prawns marinated in honey mustard glaze, served with sautéed fingerling potatoes and caramelized onions

Pepper crusted filet mignon and 6 oz. lobster tail, foie gras cream sauce

Mashed potatoes with fennel

DESSERTS

Passion fruit cheesecake coconut crust

Sugar free guava cheesecake

Coquito mousse with sweet mango salsa

Coconut custard with “dulce de leche” sauce

Black Forest cake with berries sauce

“Dulce de leche milhojas” passion fruit sauces

Chocolate and vanilla mousse

Mascarpone, lady finger in espresso coffee tiramisu

Key lime pie



INTERCONTINENTAL MEETINGS®

SUMMER BREEZE

Caldo gallego

Mixed garden greens, cucumber, tomatoes, shredded carrots and croutons

Assortment of dressings, oils and vinegars

Creole corn salad

Baby shrimps, apple, pineapple and walnut salad with Waldorf dressing

Warm rolls, sweet butter and margarine

~

Fried red snapper marinated in “recao” sauce

Blackened chicken breast with sun-dried fruit chutney

Ribeye with sautéed mushroom

Seasonal vegetables

Pumpkin purée

Guava “mil hojas”

Cheese flan with chocolate sauce

Fresh fruits marinated in orange liqueur

MINIMUM 20 PERSONS

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3 COURSE DINNER | DINNER BUFFET

SUMMER BREEZE | ALFRESCO DELIGHT | CARIBBEAN FLAIR



ALFRESCO DELIGHT

Lentil cream

Tossed Caesar salad

Dutch potato salad with sausage, onion and mustard sauce

Conch “carrucho” salad with citric oregano dressing

Warm rolls with sweet butter and margarine

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BBQ broiled flank steak with corn and pepper relish

Baked filet of sole with crab meat stuffing

Oven roasted turkey with orange sauce

Seasonal vegetables

Toasted almond rice pilaf

~

Passion fruit cheesecake

Assorted fruit tartlets

Chocolate mousse

MINIMUM 20 PERSONS

CARIBBEAN FLAIR

Pigeon peas “asopao”

Garden greens with tomato, cucumber and corn

Guineitos en escabeche

Marinated vegetables in garlic “mojo”

Serenata de bacalao

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Grilled “dorado” with creole sauce

Chicken fricassee

Bistec encebollado

Mangu dominicano

Cuban “conгри” rice

Seasonal vegetables

~

Arroz con dulce

Dulce de lechosa

Tembleque

MINIMUM 20 PERSONS

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3 COURSE DINNER | DINNER BUFFET

SUMMER BREEZE | ALFRESCO DELIGHT | CARIBBEAN FLAIR

WHITE WINE

Santa Helena Chardonnay, Chile
Santa Helena Sauvignon Blanc, Chile
Trimbach Gewürztraminer, France
Lagar de Cervera, Albariño, Rias Baixas, Spain
Placido Pinot Grigio, Italy
Kendall Jackson Sauvignon Blanc, California

RED WINE

Santa Helena Cabernet Sauvignon, Chile
Santa Helena Merlot, Chile
Santa Helena Shiraz, Chile
Chianti Classico Santa Cristina, Italy
Marques de Caceres Crianza, Rioja, Spain
Sebastiáni Pinot Noir, California
Sebastiani Cabernet Sauvignon, California
Louis Jadot, Bourgogne Pinot Noir, France

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WHITE | RED | BLUSH | SPARKLING WINE AND CHAMPAGNE



BLUSH

Beringer, White Zinfandel, Lodi, California

SPARKLING WINE AND CHAMPAGNE

Cristalino, Spain

Prosecco Lunetta, Italy

Piper Heidsieck Brut, France

Dom Perignon, France

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