



# Banquet Menu

## BREAKFAST TABLE

Breakfast tables are served with choice of three fresh squeezed and natural juices that include orange, grapefruit, mango, watermelon, tamarind, acerola, papaya, soursop, pineapple, guava and apple, and Encantos freshly brewed Puerto Rican coffee, and a collection of natural and herbal teas.

Breakfast tables are based on 60 minutes of continuous service.

### ST. REGIS CONTINENTAL BREAKFAST 34.00

Sliced Fresh Papaya, Mango, Pineapple, Cantaloupe, Honeydew, Kiwi, Starfruit, Fresh Berries

New York–Style Bagels, Croissants, Chocolate Croissants, Muffins

Flavored Butter, Cream Cheeses, Fruit Preserves

### BAHIA BEACH CONTINENTAL BREAKFAST 37.00

Sliced Fresh Papaya, Mango, Pineapple, Cantaloupe, Honeydew, Kiwi, Starfruit, Fresh Berries

Local Pastries (Choice of Four): Quesitos, Guava Turnovers, Fruit Scones, Pan Sobao, Banana Bread, Mallorcas, Croissants, Chocolate Croissants, Danish, Muffins

Flavored Butter, Cream Cheeses, Fruit Preserves

### HEALTHY START 43.00

Green Power Natural Juice

Sliced Fresh Papaya, Mango, Pineapple, Cantaloupe, Honeydew, Kiwi, Starfruit, Fresh Berries

Yogurt Parfait, Fresh Berries, Seasonal Local Fruit Marmalade, Granola

Organic Local Farm-Fresh Scrambled Eggs

Turkey Bacon or Chicken Sausage

### SIGNATURE PLANTATION BREAKFAST 50.00

Sliced Fresh Papaya, Mango, Pineapple, Cantaloupe, Honeydew, Kiwi, Starfruit, Fresh Berries

Puerto Rican Pastries, Quesitos, Guava Turnovers, Fruit Scones

Local Bread, Pan Sobao, Banana Bread, Guava Bread Flavored Butter, Cream Cheeses, Fruit Preserves Organic Local Farm-Fresh Scrambled Eggs, Plain or Chicken Longaniza-Oregano Brujo

Coconut French Toast, Guava Syrup or Banana Pancakes

Roasted Local Root Vegetables

Crispy Bacon or Pork Sausage

### ENHANCEMENTS

Vaca Negra Cheese Display: Queso Ausubal, Capaez, Montebello, Grapes, Papaya Marmalade, Candied Hazelnuts, Marinated Olives, Cornichons 10.00

Omelets: Local Organic Eggs, Ham, Aged Cheddar, Feta, Bacon, Scallions, Mushrooms, Tomatoes, Spinach, Caramelized Onions, Roasted Peppers, Fresh Herbs, Truffle, Local Pique 11.00

Pancakes: Bananas Flambé, Macerated Berries, Whipped Cream, Maple Syrup 11.00

French Toast: Coconut and Plain, Guava and Maple Syrup 9.00

Paninis: Selection of Vaca Negra Ausubal Cheese Prosciutto, Smoked Salmon Cream Cheese, Arugula Chicken 14.00

Fresh Pressed Juice Station (Choice of Four): Orange, Grapefruit, Tamarind, Acerola, Mango, Papaya, Soursop, Watermelon, Green Power 9.00

Barista Bar, Local Espresso: Puerto Rico's Finest Espresso Coffee Prepared Fresh with Choice of Whole Skim or Almond Milk 8.00

Encanto Mary, St. Regis Bloody Mary 10.00

Prosecco Mimosa: Choice of Fresh Orange, Passion Fruit, Grapefruit and Tamarind Juice 10.00

Screwdrivers 9.00

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00 per item

Evian® and Perrier® Bottled Water 6.00 per item

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of foodborne illnesses.

A Labor Fee of 250 will apply to events below 25 guests. An Attendant Fee per station will apply to attended stations. Enhancements are priced based on the selection of a menu and equal guarantee. A 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added and is retained by the Hotel. No fee or charge is considered a tip, gratuity or service charge for any employee.

# PLATED BREAKFAST

Plated breakfasts are served with choice of two fresh squeezed and natural juices that include orange, grapefruit, mango, watermelon, tamarind, acerola, papaya, soursop, pineapple, guava and apple, and Encantos freshly brewed Puerto Rican coffee, and a collection of natural and herbal teas.

Plated breakfasts are based on first and second courses.

## FIRST COURSE

Fresh Fruit Plate, Yogurt, Flavored Syrup

Greek Yogurt Parfait, Berries, Granola, Fruit Marmalade

Cinnamon Oatmeal, Raisins, Bananas

Smoked Wild Salmon, Capers, Shaved Onion, Egg

## SECOND COURSE

Coconut French Toast, Guava Syrup, Crispy Bacon 35.00

Skirt Steak and Eggs, Sweet Potato Hash, Confit Tomatoes, Asparagus 50.00

Egg White Omelet, Spinach, Vaca Negra Ausubal Cheese, Fruit Salad, Garden Herbs 36.00

Poached Eggs, Avocado, Root Vegetable Hash, Marinated Tomatoes, Truffle Hollandaise 39.00

## ENHANCEMENTS

New York–Style Bagels, Smoked Wild Salmon, Capers, Shaved Onion, Egg, Cream Cheese 10.00

Assortment of Organic and Regular Cereals, Bananas, Seasonal Berries, Whole, Skim, 2% Milk 7.00

Irish Steel-Cut Oatmeal, Brown Sugar, Raisins, Walnuts, Caramelized Bananas, Berries 8.00

Greek Yogurt Parfaits, Coconut Flavored Yogurt, Berries, Granola, Fruit Marmalade 5.00

Make Your Own Parfait: Flavored and Plain Yogurts, Tropical Fruit, Berries, Granola, Marmalades 7.00

Whole Fruit: Apples, Pears, Bananas, Berries, Grapes, Kiwi 5.00

Mini Mallorca Egg Sandwiches, Canadian Bacon, Avocado 8.00

Cuban Croque Monsieur, Roasted Pork, Ham, Swiss Cheese, Grain Mustard 10.00

Vaca Negra Cheese Display: Queso Ausubal, Capaez, Montebello Grapes, Papaya Marmalade, Candied Hazelnuts, Marinated Olives, Cornichons 11.00

Charcuterie Board: Chorizo Cantimpalo, Prosciutto, Capicola, Sopressata, Genoa Salame, Grapes, Papaya Marmalade, Candied Hazelnuts, Marinated Olives, Cornichons 13.00

Encanto Mary, St. Regis Bloody Mary 10.00

Prosecco Mimosa with Fresh Orange Juice 10.00

Screwdrivers 10.00

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00 per item

Evian® and Perrier® Bottled Water 6.00 per item

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## MORNING BREAKS

Break prices are based on 30 minutes of continuous service.

### THE TROPICS 31.00

#### *Juice Bar*

Selection of Three Freshly Prepared Juices (Select from Local Flavors, Pressed Juices or Blends)

Local Flavors: Orange, Soursop, Pineapple, Mango, Tamarind, Passion Fruit, Papaya, Acerola

Pressed: Watermelon, Kiwi, Cantaloupe, Honeydew, Seasonal Berries

Blends: Mango-Passion, Ginger-Watermelon, Pineapple-Basil, Orange-Carrot, Green Power

#### *Marinated Fruit Salads*

Strawberry, Blueberry, Cumin-Thyme Syrup Mango, Pickled Chili, Coconut Cream Kiwi, Lemon, Ginger

#### *Fruit Tarts*

Blackberry, Raspberry, Rosemary Syrup Berry-Cream-Filled Beignets, Banana Bread, Tropical

Encantos Freshly Brewed Puerto Rican Coffee, Selection of Teas and Decaf

### CRISPY RICE CEREAL TREATS 29.00

Flavored Marshmallow Treats: Coconut, Chocolate Chip, Blueberry, S'mores

Savory Cereal, Mixed Nuts, Dried Banana-Strawberry Skewers

Encantos Freshly Brewed Puerto Rican Coffee, Selection of Teas and Decaf

Fountain Floats: Chocolate, Vanilla Ice Cream Hot Chocolate, Milk

### PUERTO RICAN COFFEE BREAK 24.00

Freshly Brewed Encantos Coffee

Tiramisu, Coffee Cakes, Truffles, Kahlúa Cake, Biscotti Lady Fingers, Mocha-Cream-Filled Beignets, Chocolate-Covered Coffee Beans

### ENHANCEMENTS

Sliced Fresh Fruit: Papaya, Mango, Melon, Pineapple 8.00

Whole Fruit: Bananas, Apples, Pears, Grapes, Strawberries 5.00

Make Your Own Trail Mix: Pumpkin Seeds, Sunflower Seeds, Almonds, Walnuts, Peanuts, Cashews, Raisins, M&M's, Dried Mango, Dried Papaya, Dried Pineapple 8.00

Lemonade Stand (Selection of Flavored Lemonades): Berry, Mint, Honey-Rosemary, Thyme, Watermelon, Cucumber 10.00

Pastry Shop: Sweet and Savory Scones, Guava Turnovers, Quesitos, Muffins 14.00

Assorted Flavored Macaroons 55.00 per dozen

Barista Bar, Local Espresso: Puerto Rico's finest espresso coffee prepared with choice of whole, skim or almond milk 8.00

Freshly Squeezed Orange and Grapefruit Juice 80.00 per gallon

Freshly Brewed Iced Tea 65.00 per gallon

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00 per item

Evian® and Perrier® Bottled Water 6.00 per item

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## AFTERNOON BREAKS

Break prices are based on 30 minutes of continuous service.

### COCONUT PLANTATION 20.00

Besitos de Coco

Coconut Tembleque

Coconut-Truffle Risotto Croquettes

Coconut Biscotti

Chilled Coconut Water

### ICED TEA RITUAL (ATTENDED STATION) 25.00

Flavored Ice Teas: Passion Fruit, Acerola, Tamarind, Soursoop

Tea Sandwiches: Smoked Salmon-Chive Cream Cheese, Watercress-Turkey, Pigeon Pea-Avocado Hummus, Cookies, Polvorones, Guava Panatelas

### CONCESSION STAND 20.00

Flavored Popcorn: Butter, Chocolate, Truffle-Parmesan

Variety of Candy Bars

Flavored Nuts, Spiced Almonds, Peanuts, Candied Walnuts

Skittles, M&M's, Snickers, Raisinets

### PUERTO RICAN COFFEE BREAK 24.00

Freshly Brewed Encantos Coffee

Tiramisu, Coffee Cakes, Truffles, Kahlúa Cake, Biscotti Lady Fingers, Mocha-Cream-Filled Beignets, Chocolate-Covered Coffee Beans

### LATE-NIGHT FOOD TRUCK 28.00

Asopao de Pollo

Mini Cubanos

Longaniza Sliders

Truffle Mac and Cheese

Cinnamon Dusted Doughnuts

Coconut Water, Bottled Water

### ENHANCEMENTS

Vaca Negra Cheese Display: Queso Ausubal, Capaez, Montebello Grapes, Papaya Marmalade, Candied Hazelnuts, Marinated Olives, Cornichons 11.00

Charcuterie Board: Chorizo Cantimpalo, Prosciutto, Capicola, Sopressata, Genoa Salame, Grapes, Papaya Marmalade, Candied Hazelnuts, Marinated Olives, Cornichons 13.00

St. Regis Bahia Beach Cookie Collection 50.00 per dozen

Homemade Root Vegetable Chips: Plantain, Yautia, Malanga, Yuca, Tropical Fruit Salsa, Guacamole 8.00

Hummus and Pita: Pigeon Pea, Classic Garbanzo, Black Bean 10.00

Assorted Flavored Macaroons 55.00 per dozen

Freshly Brewed Iced Tea 65.00 per gallon

Evian® and Perrier® Bottled Water 6.00 per item

T® Collection of Natural Teas and Herbal Infusions 85.00 per gallon

Red or White Tropical Sangria 95.00 per gallon

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## CHILLED LUNCH TABLE

All lunch tables include regular and decaffeinated coffee, and assortment of hot teas. Lunch tables are based on 90 minutes of continuous service.

Lunch tables require a minimum of 25 guests.

### WORKING LUNCH 57.00

Iceberg Wedge Salad, Blue Cheese, Cherry Tomato, Bacon

Sweet Potato Salad, Cilantro, Sweet Peppers, Feta, Local Pique

Mahi Mahi Ceviche, Coconut, Tomato, Red Onion, Chili Oil

#### *Wraps*

Grilled Chicken, Cilantro Pesto, Plantain, Lettuce, Tomato, Provolone, Tomato Tortilla

Charred Hanger Steak, Crispy Onions, Shredded Romaine, Tomato Aioli, Spinach Tortilla

Soft Mozzarella, Heirloom Tomato, Basil Aioli, Flour Tortilla

Selection of Kettle Chips, Sun Chips, Local Plantain and Root Chips

#### *Dessert*

Fresh Seasonal Fruit Tarts

Mini Assorted Cheesecake

Brown Butter Financier

Flan de Vanilla

Assorted Cookies

Coconut Bread Pudding, Spiced Rum Sauce

### ASTOR DELI 63.00

Roasted Heirloom Tomato Soup

Farfalle Salad, Arugula, Cherry Tomatoes, Asparagus, Zucchini, Roasted Red Peppers, Feta Caesar Salad, Focaccia Croutons, Parmesan Cheese

Crudit  and Hummus: Celery, Carrot, Radish, Marinated Tomato, Cucumber

Classic Hummus, Black Bean, Pigeon Pea Pita Sticks, Crostini

Cold Cuts: Ham, Turkey, Roast Beef

Cheeses: Cheddar, Provolone, Swiss, American, Crumbled Blue

Sliced Bread: White, Brioche, Marble Rye, Whole Wheat, 7 Grain

Mayonnaise, Citrus Aioli, Herb Cream, Grain Mustard, Ketchup

Toppings: Bibb Lettuce, Tomatoes, Red Onion, Pickles

#### *Dessert*

Chocolate Brownie Tarts

Passion Fruit Mousse Verrines

Chocolate Shooter Cakes

Glazed Rum Cakes

Mini Banana Cr me Br l e

Baked Mango Cobbler

### DESSERT (ATTENDED STATIONS)

Quick Almond Cake, Dulce de Leche Ice Cream 14.00

Tropical Fruit Flamb , Mango, Pineapple, Papaya, Star Fruit Passion Fruit, Raspberry Sorbet 12.00

Barrilito-Glazed Bananas, Cinnamon Ice Cream, Calabaza Bread Croutons 11.00

Ice Cream Station (Selection of Three): Ice Creams and Sorbet Guava, Coquito, Local Beer, Chocolate, Vanilla, Seasonal Tropical Fruit Selection 14.00

St. Regis S'mores Station: Coconut, Guava, Passion Fruit, Flavored Marshmallow, Chocolate Bars, Graham Cracker, Ginger Cookies 14.00

Crepes Station: Brandied Crepes Tropical Fruit, Whipped Cream, Chocolate Nutella 12.00

Marinated Fruit Salad 8.00

### ENHANCEMENTS

Coke , Diet Coke  and Sprite  Soft Drinks 6.00 per item

Evian  and Perrier  Bottled Water 6.00 per item

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## OUTDOOR LUNCH GRILLS

All lunch grills include, regular and decaffeinated coffee, assortment of hot teas and freshly brewed iced tea. Lunch grills are based on 90 minutes of continuous service.

Price includes chef attendants.

### GOVERNOR'S LUNCH 70.00

Heirloom Tomato Caprese, Mozzarella Di Buffalo, Cilantro Oil, Balsamic Reduction

Romaine-Radicchio Salad, Jamón ibérico, Avocado, Vaca Negra Capaez, Onion, Papaya, Cilantro Vinaigrette

Tuna Tartare, Chive, Mango, Tamarind Jus, Crispy Plantain

Braised Short Rib, White Sweet Potato Purée, Crispy Onions

Roasted Chicken Breast, Confit Rainbow Potatoes, Medalla Beer Jus

Plantain-Crusted Snapper, Green Papaya Slaw, Coconut Risotto

#### *Dessert*

Key Lime Tarts

Mini Rum Raisin Pudding

Cinnamon Yogurt Sphere Shortbread Crumble

Flan de Queso Brownies and Blondies

Pineapple and Mango Strudel

Star Anise Anglaise

### ISLAND GRILL 95.00

Citrus Marinated Conch, Local Peppers, Cilantro, Shaved Iceberg

Baby Green Bananas Escabeche

Heirloom Tomato Salad, Vaca Negra Ausubal Cheese, Acerola-Balsamic Reduction

Mango-Cucumber Salad, White Onion, Mango-Cilantro Vinaigrette

#### *Cobb Salad Bar*

Chopped Iceberg, Romaine, Orange, Papaya, Avocado, Cherry Tomatoes, Shredded Carrots, Red Pepper, Corn, Parmesan Cheese, Focaccia Crouton, Herb Vinaigrette, Sundried Tomato Vinaigrette

#### *From the Grill (Chef Fee Included)*

Skirt Steak, Jumbo Shrimp, Pork Loin Chimichurri, Mango Slaw, Citrus Drawn Butter, Papaya Salsa, Lemon Wedges

Sweet Potato Wedges, Asparagus

#### *Dessert Table*

Chocolate Sacher Verrines

Strawberry Shortcake

Strawberry Coulis

Assorted Cookies

Pineapple and Mango Cobbler

### ISLAND PINCHOS 72.00

Citrus Marinated Conch, Local Peppers, Cilantro, Shaved Iceberg

Baby Green Bananas Escabeche

Heirloom Tomato Salad, Vaca Negra Ausubal Cheese, Acerola-Balsamic Reduction

Mango-Cucumber Salad, White Onion, Mango-Cilantro Vinaigrette

#### *Cobb Salad Bar*

Chopped Iceberg, Romaine, Orange, Papaya, Avocado, Cherry Tomatoes, Shredded Carrots, Red Pepper, Corn, Parmesan Cheese, Focaccia Crouton, Herb Vinaigrette, Sundried Tomato Vinaigrette

#### *Local Pinchos*

Mahi Mahi, Chicken, Vegetable Cherry Tomato, Onions, Peppers Guava BBQ, Local Mojo, Pan Sobao

#### *Dessert Table*

Chocolate Sacher Verrines

Strawberry Shortcake

Strawberry Coulis

Assorted Cookies

Pineapple and Mango Cobbler

### BEACH BBQ 85.00

Ensalada de Pulpo, Spanish Octopus, Lemon-Olive Oil Dressing

Snapper Ceviche, Tomato, Avocado, Red Onion, Cilantro

Root Vegetable Escabeche

Green Mango-Papaya Salad, Recao Dressing, Vaca Negra Queso Ausubal, Kalamata Olives

#### *From the Grill (Chef Fee Included)*

Spare Ribs, Mahi Mahi, Chicken Breast  
Sauces: Guava BBQ, Pineapple Salsa, Papaya Compote, Cilantro-Garlic Mojo

Potato Wedges, Corn on the Cob

#### *Dessert*

Flourless Chocolate Cake

Fresh Fruit Trifle

S'mores Tart

Assorted Cookies

Rum Raisin Bread Pudding

Cinnamon Anglaise

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## OUTDOOR LUNCH GRILLS

All lunch grills include, regular and decaffeinated coffee, assortment of hot teas and freshly brewed iced tea. Lunch grills are based on 90 minutes of continuous service.

Price includes chef attendants.

### ENHANCEMENTS

#### *Baked Potato Bar 12.00*

Oven-Roasted Potatoes

Selection of Condiments: Bacon, Sour Cream, Scallions,

Cheddar Cheese, Butter

#### *Dog and Burger Bar 18.00*

Angus Beef Patties, Crab Cake, Chicken Hot Dogs

Selection of Condiments: Ketchup, Mayonnaise, Mustard, Pickles, Onion,

Sauerkraut, Relish, Jalapeño, Chili, Bacon Selection of Cheese: American,

Blue, Cheddar, Swiss, Provolone, Melted Cheddar

#### *Taco Station 16.00*

Flour and Corn Tortillas

Grilled Beef, Mahi Mahi, Chicken, Roasted Pork

Toppings to Include: Cheddar, Mozzarella, Pico de Gallo, Guacamole,

Sour Cream, Shredded Romaine, Pickled Onions, Salsa Verde, Chipotle

Aioli, Cilantro Leaves

#### *Local Fritter Station 14.00*

Bacalaitos, Beef Piononos, Alcapurias, Conch, Corn Sorrullitos, Cheese

Fritters Herb, Citrus, Guava Aioli

#### *Slider Station 15.00*

Selection of Sliders to Include Beef, Chicken, Crab Cake, Rice Pattie,

Pork or Chicken Longaniza

Buns to Include, Local Pan Sobao and Pretzel Rolls

Toppings to Include: Ketchup, Mustard, Mayonnaise, Citrus Aioli, Guava

BBQ, Caramelized Onions, Pineapple or Mango Salsa

#### *Raw Bar 30.00*

Fresh Shucked Oysters, Chilled Shrimp, Crab Claws Snapper Ceviche,

Tomato, Avocado, Cocktail Sauce, Mango Mignonette, Lemons

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00 per item

Evian® and Perrier® Bottled Water 6.00 per item

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# PLATED LUNCH

Plated lunch includes freshly baked rolls, regular and decaffeinated coffee, assortment of hot teas.

Based on three courses with soup or salad, main course and dessert.

## STARTERS

Avocado Risotto, Confit Cherry Tomatoes, Pickled Onion, Radish, Tomato Broth 9.00

Local Snapper Ceviche, Mango, Micro Cilantro, Extra Virgin Olive Oil, Pickled Jalapeño 12.00

Tuna Tartare, Cucumber, Avocado, Crispy Plantain, Spiced Rum Reduction 16.00

Beef Carpaccio, Crunchy Onions, Roasted Garlic, Caper, Arugula, Truffle Emulsion 15.00

## SOUPS

Coconut-Lemongrass Bisque, Crispy Rice Fritter, Oregano

Heirloom Tomato Gazpacho, Cucumber, Olives, Cilantro

## SALADS

Iceberg Wedge Salad, Pigeon Pea Escabeche, Roasted Peppers, Chicharrón, Cumin Mascarpone

Charred Avocado Salad, Watercress, Quinoa, Papaya, Micro Cilantro, Lemon

Tomato Salad, Avocado, Vaca Negra Montebello Cheese, Lemon, Capers, Extra Virgin Olive Oil

Arugula Leaves, Papaya, Mango, Capaez Cheese, Green Plantain, Acerola, Oregano Vinaigrette

## ENTRÉES

Roasted Snapper Filet, Green Mango-Papaya Salad, Roasted Pumpkin 55.00

Pork Medallions, Sweet Plantain, Butter Rum, Garlic-Caper Mojo 53.00

Pan Seared Chicken Breast, Longaniza Risotto, Cilantro-Scallion Slaw, Dark Rum Gravy 54.00

Grilled Churrasco, Sweet Potato Steak Frites, Tomato Chimichurri 59.00

## VEGETARIAN

Roasted Pumpkin Risotto, Pickled Pumpkin-Avocado Salsa, Local Oregano 48.00

## DESSERT

Warm Chocolate Brownie Tart, Vanilla Ice Cream, Caramelized Pecans

New York Cheesecake, Blackberry Compote, Basil Custard, Strawberry Sorbet

Strawberry Gelee, Milk Chocolate Cremeux, Almond Streusel, Mango Essence

French Macaroon, Passion Fruit Cream, Seasonal Berries, Lemon, Vanilla Bean Sauce

Warm Coconut Bread Pudding, Chocolate Ice Cream, White Chocolate Cream

Flourless Chocolate Almond Cake, Sugar-Free Pineapple-Orange Sorbet, Berries

## ENHANCEMENTS

Amuse Bouche 7.00

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00 per item

Evian® and Perrier® Bottled Water 6.00 per item

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## GRAB AND GO MEALS

All boxed meals include house bottled water, plastic cutlery, napkins and appropriate condiments.

### BREAKFAST TO GO

Breakfast Includes: Bottled Orange Juice, Granola Bar and Non-Fat Yogurt

Scrambled Eggs with Ham and Gouda on Mallorca Bread 29.00

Dry-Cured Salmon with Herb Cream Cheese on Bagel 29.00

### LUNCHESES TO GO 44.00

*Sides (Please Select Three from the Following)*

Fresh Fruit Salad

Root Vegetable Salad, Cilantro, Sweet Peppers

Chickpea and Mango Salad, Local Pique

Mixed Green Salad, Herb Vinaigrette

Carrot and Celery Sticks, Hummus

Homemade Plantain Chips or Kettle Chips

*Sandwiches or Wraps (Your Choice of Croissants, Baguette, Artisanal Pan Sobao, Whole Wheat Breads or Tomato, Spinach or Whole Wheat Wrap)*

Grilled Chicken with Bacon and Rosemary

Roast Beef with Tamarind

Ham and Turkey, Pineapple Chutney

Mantecaditos, Almond Cookies, Blondies and Brownies

### ENHANCEMENTS

Whole Fresh Fruit 6.00

Fresh Baked Muffins or Banana Bread 6.00

St. Regis Signature Trail Mix 7.00

Gatorade® 6.00 per item

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00 per item

Evian® and Perrier® Bottled Water 6.00 per item

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## RECEPTION TABLE

Additional receptions are available as enhancements with the selection of a dinner table menu.

### CHEESE AND CHARCUTERIE 27.00

Selection of Locally Made Vaca Negra Cheeses to include Montebello, Ausubal, Capaez

Domestic and Imported Cheeses: Baby Gouda, Brie, Manchego, Coppa, Chorizo Cantimpalo, Genoa Salame, Sopressata

Candied Hazelnuts, Walnuts, Pecans, Flavored Honey, Marmalades: Berry, Pineapple, Papaya Assorted Crackers, Crostinis

### BRUSCHETTA BAR 18.00

Avocado-Pea Mousse, Hummus, Black Bean Hummus, Pigeon Pea Escabeche, Marinated Tomato-Parmesan, Wild Mushroom al Ajillo-Parmesan, Garbanzo-Mango Salad, Toasted Focaccia, Crostinis, Bread Sticks, Crackers

### FRUITS OF THE SEA 38.00

Chilled Shrimp, Crab

Claws, Alaskan Crab Legs, Scallop Salad, Snapper Ceviche

Lemon-Lime Wedges, Cocktail Sauce, Spicy Aioli

## ACTION STATIONS

Action station pricing is based on 60 minutes of continuous service.

Additional action stations are available as enhancements with the selection of a dinner table menu.

### AREPA STATION 23.00

Coconut Arepa with Toppings (Please Select Three): Ropa Vieja, Chicken Creole, Lobster Salad, Octopus Salad, Octopus Creole, Seafood Creole, or Vegetable Ratatouille

### SLIDER STATION 28.00

Selection of Sliders to Include: Beef, Chicken, Crab Cake, Pork or Chicken Longaniza

Buns to Include: Local Pan Sobao and Pretzel Rolls

Toppings to Include: Ketchup, Mustard, Mayonnaise, Citrus Aioli, Guava BBQ, Caramelized Onions, Pineapple or Mango Salsa

### LOCAL FRITTER STATION 24.00

Bacalaitos, Beef Piononos, Alcapurias, Conch, Corn Sorrullitos, Cheese Puffs

Herb, Citrus, Guava Aioli

### ENHANCEMENTS

Astor Jr. Food Truck Decor 500.00

\*Additional receptions are available as enhancements with the selection of a dinner table menu.

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# CANAPÉS

A minimum order of 30 pieces is required for each selection. Items are priced per piece.

## *Cold*

Cured Salmon, Local Spiced Rum, Mint, Cilantro Cream *gf* 7.00

Chicken-Avocado Salad, Coconut Arepa (Coconut Polenta) *gf* 6.00

Local Sweet Potato-Leek Shooter, Shoestrings *gf* 6.00

Pigeon Pea-Avocado Hummus Tartlets 6.00

Avocado-Tomato Salad, Vaca Negra Capaez Cheese, Chicharrón, Sobao Crostini 6.00

Ceviches, Fish: Mahi Mahi or Snapper, Flavors: Coconut, Passion Fruit, or Avocado *gf* 8.00

Citrus Crab Salad, Pineapple, Malanga Chip *gf* 8.00

Chilled Shrimp, Bloody Mary Cocktail Sauce *gf* 9.00

Terrine of Rabbit Confit, Acerola, Lemon, Basil *gf* 8.00

Grilled Snapper Serenata, Sweet Peppers, Cilantro, Avocado, Toston *gf* 7.00

Beef Carpaccio, Coconut Chantilly, Extra Virgin Olive Oil *gf* 8.00

Codfish Salad, Sofrito Aioli, Focaccia Crostini 8.00

Ahi Tuna Tartare, Mint, Citrus, Avocado Cream, Crispy Waffle Cone 8.00

Foie Gras Torchon, Guava Gelee, Coconut Cracker 9.00

Chilled Bloody Mary Oyster Shooter, Crispy Plantain *gf* 8.00

Lobster Salad, Mango Slaw, Toasted Brioche Seared Tuna, Plantain Arrañita, Hot Chili Emulsion *gf* 8.00

Grilled Beef Tenderloin, Crispy Polenta, Vaca Negra Montebello Cheese *gf* 8.00

## *Hot*

Vaca Negra Ausubal Croquette, Guava Jam, Micro Sorrel 6.00

Risotto Croquettes: Coconut-Pineapple Marmalade, Mushroom, or Longaniza-Pigeon Pea 6.00

Spring Rolls: Prosciutto-Feta, Morcilla, or Beef Picadillo, Recao Crema 6.00

Vaca Negra Ausubal Mini Open Face Grilled Cheese, Herb Focaccia, Truffle 6.00

Vaca Negra Capaez Cheese Fritters, Guava Aioli 6.00

Croquettes: Chorizo Manchego-Chipotle, Cod-Lime, Prosciutto-Guava 6.00

Island Dumplings: Pork-Sweet Plantain, Jamaican Jerk Chicken, or Beef Picadillo with Raisins 6.00

Bacon Wrapped Sweet Plantains, Balsamic Reduction *gf* 6.00

Guava-Glazed Carne Frita, Scallion-Jicama Salsa 6.00

Risotto Arancini, Pineapple Marmalade, Herb Oil 7.00

Mini Sugar Cane Skewer: Grilled Chicken or Beef, Dark Rum Glaze *gf* 7.00

Empanadas: Beef, Chicken, Braised Goat, Longaniza 7.00

Arepas: Ropa Vieja or Chicken Creole, Pork Confit, Aji Dulce Jam, Crispy Coconut Polenta *gf* 7.00

Roasted Tomato-Pepper Soup, Vaca Negra 7.00

Montebello Mini Grilled Cheese 7.00

Grilled Pork Belly, Papaya Salsa, Tamarind Aioli *gf* 8.00

Local Pork or Chicken Longaniza Sliders, Mango Slaw, House Made Pan Sobao 10.00

Butter Poached Caribbean Lobster, Chives, Jicama Slaw, Brioche 11.00

Mini Crab Cakes: Coconut-Lime Aioli, Classic-Cilantro Cream or Salmorejo-Mango Salsa 9.00

Crispy Coconut Shrimp, Coconut-Truffle Aioli, Chives *gf* 10.00

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## DINNER TABLE

Please note that a minimum of 25 guests will be required for dinner table events. For more intimate groups, we will gladly customize a menu for you based on your preferences. Chef protein and action stations include attendants.

Menus include selection of three items, one selection of greens, choice of mofongo or ceviche, proteins or carving selection, one root vegetable, one side and five desserts. Artisanal roles, whipped butter and Encantos freshly brewed Puerto Rican coffee, selection of teas and decaf are also included.

### SALADS (PLEASE SELECT THREE)

Heirloom Tomato Salad, Vaca Negra Ausubal Cheese, Acerola-Balsamic Reduction

Mango-Cucumber Salad, White Onion, Mango-Cilantro Vinaigrette

Local Avocado Salad, Lemon Pickled Onions, Shredded Romaine, Cherry Tomatoes

Local Root Vegetable Salad, Citrus, Cilantro, Celery, Mustard Aioli

Orzo Pasta Salad, Confit Peppers, Recao Oil, Crispy Plantains

Quinoa, Roasted Corn, Peppers, Cucumber, Shallot Slaw

Chickpea and Black Bean Salad, Aji Dulce, Mango, Local Pique Vinaigrette

Baby Green Banana Escabeche Root Vegetable Escabeche

### SOUPS (PLEASE SELECT ONE) 10.00

Plantain Purée, Spiced Rum, Mofonguitos Sancocho, Local Root Vegetables, Corn, Saffron, Vegetarian, Chicken or Beef

Bean Stew, Red, Black, White Beans, Garbanzos, Arugula, Tomato Broth

Coconut-Lemongrass Bisque, Achiote Tapioca Pearls, Cilantro

Asopao, White Rice, Sofrito, Tomato, Olives. Chicken or Vegetarian

Caribbean Lobster Bisque, Coconut, Tarragon Seafood Asopao, White Rice, Sofrito, Tomato, Olives "7 Powers," Fruits of the Seas, Rice, Roasted Red Peppers, Seafood Broth

### GREENS (PLEASE SELECT ONE)

Chopped Salad, Iceberg, Local Sweet Peppers, Plantain Shoestrings, Cilantro, Lemon-Banana Dressing

Caribbean Caesar Salad, Vaca Negra Capaez, Herb Focaccia Croutons, Sofrito Caesar Dressing

Cobb Isleña, Corn, Red Beans, Orange Segments, Avocado, Ajili Mojili Vinaigrette

Baby Field Greens, Shredded Carrots, Tomatoes, Cucumber, Passion Fruit Vinaigrette

Lettuce Wraps, Sweet Plantain, Red Pepper, Queso Fresco, Avocado-Yogurt Dressing

### CEVICHEs & SEAFOOD (PLEASE SELECT ONE)

Selection of Fish: Mahi-Mahi, Snapper

Flavors: Coconut-Truffle, Avocado-Tomato, Pineapple-Papaya, Mango-Passion Fruit

Ensalada de Pulpo, Spanish Octopus, Lemon-Olive Oil Dressing

Citrus Marinated Conch, Local Peppers, Cilantro, Shaved Iceberg

Mofongo Action Station: Mashed Green Plantain, Roasted Garlic, Cilantro, Caramelized Onion, Salsa Criolla

Selection of Toppings (Please Select Two): Ropa Vieja, Chicken Creole, Garlic Chicken, Octopus Salad, Octopus Creole, Shrimp Ajillo, Shrimp Creole, Seafood Creole, Vegetable Ratatouille, Carne Frita, Pulled Pork

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### PROTEINS AND CARVED ITEMS

Menu price includes salads, greens, mofongo or ceviche, starch, sides and desserts.

#### *Plantation Grill 155.00*

New York Strip, Shrimp, Mahi Mahi, Chicken Breast, Chandon Beni, Mango Slaw, Pineapple Salsa

#### *Island Grill 145.00*

Skirt Steak, Pork Chop, Snapper, Chicken on the Bone, Chimichurri, Sour Orange Mojo, Papaya Compote, Molasses BBQ

#### *Governor's Grill 175.00*

Beef Tenderloin, Caribbean Lobster Tails, Organic Chicken, Guava-Cabernet Jus, Citrus Drawn Butter, Garlic Mojo

### CARVING STATIONS (PLEASE SELECT THREE) 165.00

Roasted Pernil, Mojo Isleño, Cilantro-Garlic Marinade

Roasted Pork Loin, Papaya Salsa

Plantain Crusted Red Snapper, Salsa Criolla or Native Fruit Compote

Coconut Crusted Sea Bass, Orange Chantilly Cream

Roasted Grouper, Banana Leaf, Mango Pico de Gallo, Garlic Rubbed Strip Loin, Cilantro Chimichurri

Herb Crusted Beef Tenderloin, Guava-Cabernet Au Jus

Island-Style Prime Rib, Chandon Beni, Rum Au Jus

### ROOT VEGETABLE (PLEASE SELECT ONE)

Roasted Yuca, Malanga, Sweet Potato, Yautia, Herbs

Garlic Mashed Potatoes

White Sweet Potato Mash

Charred Pumpkin Wedges, Feta, Extra Virgin Olive Oil

Batata Mameya, Yellow Sweet Potato Mash

Yuca, Al Mojo, Ajillo, or Warm Escabeche

Roasted Sweet Potato Purée

Yuca-Yautia Hash, Chorizo, Onion, Sweet Peppers

### SIDES (PLEASE SELECT ONE)

Creamy Coconut Polenta, Sweet Peppers, Sofrito Island Ratatouille, Squash, Zucchini, Eggplant, Salsa Criolla

Sweet Plantains, Butter Rum, Cilantro, Queso Fresco Asparagus, Cilantro, Lemon Butter

Steamed Haricots Verts, Lardon, Oregano

### DESSERT (PLEASE SELECT FIVE)

Barrilito Rum Tres Leches, Coconut Foam, Almond Tuile

Yaucono Coffee Bread Pudding, Cinnamon Anglaise Flan de Queso, Cinnamon Sugar Plantain Crisp

Passion Fruit Mousse, Coconut Cremeux, Almond Brittle

"Tierrita" Chocolate Mousse, Caramel Sauce, Chocolate Cake Streusel

Passion Fruit Cream, Raspberry & Mango Chutney, Ginger Crumble

Fresh Tropical Fruit Tart

S'mores Tart, Caramel, Chocolate, Caramelized Marshmallow

Chocolate Decadence Cake, Orange Foam, Almond Macaroon

Pineapple-Mango Cobbler, Coconut Biscuit

Gianduja Chocolate Cremeux, Caramel Tuile, Coconut Sponge

Lemon Panna Cotta, White Chocolate Chantilly, Dark Chocolate Croquant

Key Lime Verrine, Toasted Graham Nuggets, Glazed Blueberries

Orange Curd, Pineapple Rum Gelee, Red Velvet Crouton

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## ENHANCEMENTS

### *Paella Action Station (Please Select Two) 15.00*

Arroz Bomba, Roasted Red Pepper, Romesco, Saffron, Green Peas, Marinera: Shrimp, Mussels, Clams, Lobster, Chorizo

Valenciana: Chorizo, Chicken, Pork

Negra: Squid Ink, Shrimp, Clams, Chicken, Pork

Vegetarian: Asparagus, Eggplant, Zucchini, Yellow Squash

### *Risotto Action Station (Please Select Two) 15.00*

Local Longaniza Sausage, Chicken or Pork, Red Peppers, Recao, Chicharrón Coconut, Red Onions, Shrimp or Lobster, Candied Lemon Peel, Pigeon Pea, Arrañitas, Tomato, Chicken, Pork or Shrimp, Saffron, Parmesan Cheese, Chicken, Pork or Shrimp Fruits of the Sea

### *Island Rice Stations (Please Select Two) 14.00*

Arroz con Longaniza, Pork or Chicken Sausage

Arroz con Amarillos, White Rice

Sweet Plantain Caribbean Chicken and Rice

"Arroz con Pollo" Arroz con Jueyes, Crab Salmorejo

### *Pasta Station (Please Select Two) 14.00*

Penne, Longaniza Bolognese, Parmesan, Basil

Farfalle, Cherry Tomato, Arugula, Feta, Black Olives, Roasted Garlic Cream

Fettuccini, Shrimp, Fontina, Saffron Broth

### *Traditional Roast Suckling Pig 17.00*

Whole Roasted Pig on a Spit, Sour Orange Mojo, Local Pan Sobao, Guava Butter

### *Dessert (Attended Stations)*

Chocolate Risotto Station, Berries, Mascarpone Ice Cream 10.00

Quick Milk Chocolate Cake 12.00

Coconut Sorbet, Passion Fruit Essence 12.00

Quick Almond Cake, Dulce de Leche Ice Cream 12.00

### *St. Regis S'mores Station 10.00*

Coconut, Guava, Passion Fruit Flavored Marshmallow, Chocolate Bars, Graham Cracker, Ginger Cookies

### *Crepes Station 12.00*

Brandied Crepes Tropical Fruit, Whipped Cream, Chocolate Nutella

### *Ice Cream and Sorbet Enhancement (Selection of Three) 10.00*

Guava

Coquito

Local Beer

Chocolate

Vanilla

Tropical Fruit Selection

Tropical Fruit Flambé, Mango, Pineapple, Papaya, Star Fruit, Passion Fruit, Raspberry Sorbet 10.00

Barrilito-Glazed Bananas, Cinnamon Ice Cream, Calabaza Bread Croutons 10.00

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00 per item

Evian® and Perrier® Bottled Water 6.00 per item

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# PLATED DINNER

Plated dinners include three courses: soup or salad, main course and dessert.

Dinners include freshly baked bread, butter, Puerto Rican coffee and tea service.

## SOUPS

Asopao de Pollo, Rice, Avocado, Fortified Tomato-Chicken Broth

Coconut-Lemongrass Bisque, Crispy Rice Fritter, Oregano

Roasted Pumpkin-Sweet Potato Bisque, Pumpkin Beignets, Allspice

Local Lobster Bisque, Butter Poached Lobster, Chives, Coconut-Tarragon Chantilly

Cream of Sweet Plantain, Almibar, Candied Hazelnut, Cilantro

Sancocho Purée, Rice Croquette, Avocado Pico de Gallo, Recao Oil

## SALADS

Island Kale Salad, Pan Sobao Croutons, White Anchovy, Vaca Negra Capaez, Avocado-Caesar Dressing

Iceberg Wedge Salad, Pigeon Pea Escabeche, Roasted Peppers, Chicharrón, Cumin Mascarpone

Charred Avocado Salad, Watercress, Quinoa, Papaya, Micro Cilantro, Lemon

Tomato Salad, Avocado, Vaca Negra Montebello Cheese, Lemon, Capers, Extra Virgin Olive Oil

Arugula Leaves, Papaya, Mango, Capaez Cheese, Green Plantain, Acerola, Oregano Vinaigrette

Hearts of Romaine, Shredded Carrots, Tomato, Cucumber, Cilantro, Banana Dressing

## ENTRÉES

Based on three-course menu with selection of soup or salad

### *From the Land*

Braised Short Rib, Guava, White Sweet Potato Purée, Pearl Onion, Rainbow Carrots, Coffee 115.00

Beef Tenderloin, Herb Crust, Curried Sweet Plantain, Vaca Negra Ausubal Creamy Polenta, Tamarind 115.00

Grilled New York Steak, White Corn Gnocchi, Sangria Reduction, Sofrito Chimichurri 98.00

Charred Bone in Pork Chop, Roasted Garlic Marinade, Sweet Plantain, Almibar, Papaya Slaw 92.00

Charbroiled Veal Chop, Coffee Rub, Root Vegetable Gratin, Dark Rum-Shallot Glaze 120.00

Roasted Lamb Loin, Rainbow Potatoes, Mango Salsa, Rosemary-Cabernet Jus 99.00

### *From the Sea*

Plantain Crusted Red Snapper Filet, Coconut Risotto, Jicama Slaw, Aji Dulce Broth 94.00

Grilled Grouper, Root Vegetable Hash, Roasted Sweet Potato Jus, Achiotte Oil 98.00

Roasted Sea Bass, Pastel de Yuca, Olives, Roasted Tomato Purée 110.00

Caribbean Lobster Risotto, Sofrito, Cilantro, Lemon 117.00

Seared Jumbo Shrimp, Pumpkin Mash, Garlic-Piquillo Cream, Prosciutto 115.00

Charred Swordfish, Local Celery Root, Mango-Sundried Tomato Compote 98.00

Crispy Halibut, Avocado-Coconut Purée, Confit Potatoes, Heirloom Tomato, Lemon-Fennel Butter 115.00

### *From the Air*

Pan Roasted Chicken, Yuca, Medalla Beer Broth, Cilantro-Garlic Mojo 85.00

Adobo Rubbed Duck Breast, Sweet Potato, Anis, Hen of the Woods, Chives 93.00

Chicken Confit Ravioli, Pumpkin, Vaca Negra Capaez, Crispy Prosciutto, Chives, Mojo Isleño 82.00

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## DUOS

Grilled New York Steak, Seared Jumbo Shrimp, Pumpkin Mash,  
Dark Rum-Shallot Glaze 132.00

Beef Tenderloin, Roasted Sea Bass, Curried Sweet Plantain, Roasted  
Sweet Potato Jus 130.00

Braised Short Rib, Caribbean Lobster Tail, Root Vegetable Gratin 135.00

## SWEET ENDINGS

### *With Fruits*

Berries and Cream, Vanilla Bean Whipped Cremeux, Raspberry Foam,  
Strawberry Gel

Passion Fruit Mousse Dome, Acerola Essence, Coconut Crisp Florentine

Coconut Panna Cotta, Passion Fruit Cream, Coconut-Star Anise Sorbet

Caribbean Spice Cake, Brown Butter Ice Cream, Caramelized  
Apple Confit

Key Lime Tart, Raspberry Cream, Glazed Blueberries, Meringue Drops

Fresh Seasonal Fruit Tart, Grand Marnier Cream, Vanilla Bean Sauce

### *Creamy*

Warm Butter Cake, White Chocolate Cream, Raspberry Essence,  
Mango Glass

Cheese Flan, Chocolate Foam, Lemon Pound Cake Crouton

Crema Catalana, Mandarin Foam, Orange Confit and Vanilla Ice Cream

Manchego Cheese Cake, Blackberry Purée, Strawberry Sorbet,  
Vanilla Tuile

Honey Panna Cotta, Poached Pear, Ginger Crumble, Pear Sorbet

Maracaibo Gran Cremeux, Almond-Hazelnut Praline Mousse, Passion  
Fruit Cream, Praline Ice Cream

Coconut Tembleque, Raspberry Compote, Key Lime Sorbet,  
Chocolate Streusel

### *Chocolate*

Chocolate Brownie Mousse, Chocolate Crouton, Mango Foam,  
Chocolate Twigs

Chocolate Cake Crouton, Hazelnut Gianduja Cream, Bitter Orange Foam,  
Chocolate Quill

Chocolate Marjolaine, Chocolate Meringue, White Chocolate Mousse,  
Mango Foam, Raspberry Essence

Chocolate Brazo Gitano, Praline Cremeux, White Chocolate Sorbet and  
Cinnamon, Crumble

St. Regis S'mores Tart, Graham Cracker Crust, Caramel Sauce, Chocolate,  
Toasted Marshmallows

Warm Chocolate Cake, Orange Marmalade, Vanilla Ice Cream Seasonal  
Berries, Coco Nib Lace Tuile

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### ENHANCEMENTS

#### *Amuse Bouche*

Cured Salmon, Local Spiced Rum, Mint, Cilantro Cream 12.00

Risotto Arancini, Pineapple Marmalade, Herb Oil 8.00

Terrine of Rabbit Confit, Acerola, Lemon, Basil 8.00

Foie Gras Torchon, Guava Gelee, Brioche 14.00

Vaca Negra Ausubal Croquette, Guava Jam, Micro Sorrel 6.00

Beef Carpaccio, Coconut Chantilly, Extra Virgin Olive Oil 12.00

#### *Starters*

Ahi Tuna Crudo, Hearts of Palm, Plantain Dust, Coconut Air 17.00

Local Snapper Tiradito, Chives, Radish, Lavender Foam, Lemon 15.00

Tomato Risotto, Avocado-Herb Salad 11

Coconut Crab Cake, Pickled Mango Slaw, Truffle Aioli 13

Caribbean Lobster Salad, Tomato, Avocado Sorbet, Papaya, Lemon, Adobo 21

Mini Beef Pastelon, Caper Berries, Olive, Sweet Plantain 12

Beef Tenderloin Carpaccio, Vaca Negra Capaez Cheese, Caper, Extra Virgin Olive Oil, Plantain 16

Kurobuta Pork Belly, Dark Rum Glaze, Local Celery Root Purée, Papaya Slaw 14

Caribbean Bouillabaisse, Scallop, Shrimp, Fish, Seafood Stock, Oregano Brujo 19

#### *Sorbet Intermezzo*

Soursop, Acerola, Lime, Orange, Kiwi, Avocado, Melon, Passion Fruit, Guava, Mango, Pineapple 12

#### *Cheese Course*

Roquefort, Brie and Manchego with Papaya Marmalade and Lavender Honey 12

Evian® and Pellegrino® Bottle Service 10.00 per liter

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# HOST

Bars per drink.

## PREMIUM

*Liquors 16.00*

Absolut

Tanqueray

Canadian Club

12-Year Johnnie Walker Black Label

Grant's

Woodford Reserve

Don Q

Sauza Hornitos Tequila

Domestic Beer 8.00

Microbrew Beer 9.00

Imported Beer 9.00

Evian® and Perrier® Bottled Water 6.00

Assorted Fruit Juices 6.00

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00

## DISTINCT

*Liquors 16.00*

Grey Goose

Kettle One

Bombay Sapphire

Crown Royale

Puerto Rican Rum

The Macallan, 12-Year

Maker's Mark

Patrón Silver Tequila

Domestic Beer 8.00

Microbrew Beer 9.00

Imported Beer 9.00

Evian® and Perrier® Bottled Water 6.00

Assorted Fruit Juices 6.00

Coke®, Diet Coke® and Sprite® Soft Drinks 6.00

## ENHANCEMENTS

*St. Regis Bloody Mary Bar 14.00 per cocktail*

Several years ago, St. Regis properties around the world were asked to capitalize on the hotel's historic connection with the famed Bloody Mary by creating their own takes on the original recipe. With this ritual comes a choice for three vodkas from the vodka and martini bar to make three Bloody Marys from The St. Regis Worldwide Collection.

The St. Regis New York's Original Red Snapper

The St. Regis Atlanta's West Paces Mary

The St. Regis Rome's Mary Terranean

The St. Regis Encanto Mary

*International Cordials 17.00*

Amaretto

Grand Marnier

Sambuca

Baileys Irish Cream

Drambuie

*Cognacs 15.00*

Martell V.S.O.P.

Remy Martin V.S.O.P.

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# HOST

Bars per hour. A Bartender Fee of 150 per bar will apply to attended stations.

## PREMIUM

### *Liquors*

Absolut  
Tanqueray  
Canadian Club, 12 year  
Johnnie Walker Black Label  
Grant's  
Woodford Reserve  
Don Q  
Sauza Hornitos Tequila

### *House Red and White Wine (Please Select Two)*

Eighty20 Pareto's Estate Chardonnay  
Eighty20 Pareto's Estate Cabernet Sauvignon  
Eighty20 Pareto's Estate Pinot Noir

Domestic Beer  
Microbrew Beer  
Imported Beer

Evian® and Perrier® Bottled Water  
Assorted Fruit Juices  
Coke®, Diet Coke® and Sprite® Soft Drinks

1 hour 29.00  
2 hours 50.00  
3 hours 68.00  
4 hours 85.00  
Extra hour 17.00

## DISTINCT

### *Liquors*

Grey Goose  
Kettle One  
Bombay Sapphire  
Crown Royale  
Don Q & Bacardi Puerto Rican Rum  
The Macallan, 12-Year  
Maker's Mark  
Patrón Silver Tequila

### *House Red and White Wine (Please Select Two)*

Eighty20 Pareto's Estate Chardonnay  
Eighty20 Pareto's Estate Cabernet Sauvignon  
Eighty20 Pareto's Estate Pinot Noir

Domestic Beer  
Microbrew Beer  
Imported Beer

Evian® and Perrier® Bottled Water  
Assorted Fruit Juices  
Coke®, Diet Coke® and Sprite® Soft Drinks

1 hour 35.00  
2 hours 56.00  
3 hours 76.00  
4 hours 94.00  
Extra hour 18.00

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# CASH

Cash bar prices are per drink, unless otherwise stated, and are inclusive of tax and gratuity.

## PREMIUM

*Liquors 15.00*

Absolut

Tanqueray

Canadian Club, 12-Year

Johnnie Walker Black Label

Grant's

Woodford Reserve

Don Q

Sauza Hornitos Tequila

*House Red and White Wine (Please Select Two)*

Eighty20 Pareto's Estate Chardonnay 57.00

Eighty20 Pareto's Estate Cabernet Sauvignon 57.00

Eighty20 Pareto's Estate Pinot Noir 57.00

*International Cordials 17.00*

Amaretto

Grand Marnier

Sambuca

Baileys Irish Cream

Drambuie 17.00

*Cognacs 18.00*

Martell V.S.O.P.

Remy Martin V.S.O.P.

Domestic Beer 9.00

Microbrew Beer 10.00

Imported Beer 10.00

Evian® and Perrier® Bottled Water 6.00

Assorted Fruit Juices 6.00

Coke®, Diet Coke® and Sprite® Soft Drinks 5.00

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of foodborne illnesses.

A Labor Fee of 250 will apply to events below 25 guests. An Attendant Fee per station will apply to attended stations. Enhancements are priced based on the selection of a menu and equal guarantee. A 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added and is retained by the Hotel. No fee or charge is considered a tip, gratuity or service charge for any employee.

## SPECIALTY BAR

Prices are per drink and include appropriate garnish. You may select up to (4) cocktail varieties for each specialty bar.

### MOJITO BAR 14.00

#### *Traditional*

White Puerto Rican Rum, Simple Syrup, Yerba Buena

#### *Ultimate Mojito*

White Puerto Rican Rum, House Guarapo, Yerba Buena

#### *St. Regis Mojito*

Ultra-Premium Puerto Rican Rum, Guarapo, Yerba Buena

#### *Flavored Mojitos*

Choice of Passion Fruit, Mango, Coconut, Pineapple Puerto Rican Rum

Prepared in Traditional Style

### ST. REGIS BLOODY MARY BAR 13.00

Several years ago, St. Regis properties around the world were asked to capitalize on the hotel's historic connection with the famed Bloody Mary by creating their own takes on the original recipe. With this ritual comes a choice for three vodkas from the vodka and martini bar to make three Bloody Marys from The St. Regis Worldwide Collection.

The St. Regis New York's Original Red Snapper

The St. Regis Atlanta's West Paces Mary

The St. Regis Rome's Mary Terranean

The St. Regis Encanto Mary

### MARTINI BAR 18.00

#### *Cosmopolitan*

Vodka, Triple Sec, Cranberry Juice

#### *Raspberry*

Vodka, Chambord, Sour Mix, Raspberries

#### *Apple*

Vodka, Apple Pucker Schnapps

#### *Chocolate Godiva*

Vodka, Godiva Chocolate Liqueur

#### *Aspen Blue Breeze*

Vodka, Blue Curacao, Splash of Lemonade

#### *French*

Vodka, Chambord, Splash of Pineapple Juice

#### *With Distinct Brands*

Grey Goose

Kettle One

Belvedere

### MARGARITA BAR 18.00

#### *Mango*

Tequila, Mango Purée, Triple Sec, Lime

#### *Strawberry*

Tequila, Strawberry Purée, Triple Sec, Lime

#### *Raspberry*

Tequila, Raspberry Purée, Triple Sec, Lime

#### *Banana*

Tequila, Banana Liqueur, Triple Sec, Lime

#### *Electric*

Tequila, Blue Curacao, Splash of Pineapple Juice

#### *Cadillac*

Tequila, Triple Sec, Orange Juice, Grand Marnier

#### *With Distinct Brands*

Sauza Tres Generaciones

Jose Cuervo Anejo

Patrón Silver

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# WINE

Prices are per drink and include appropriate garnish. You may select up to (4) cocktail varieties for each specialty bar.

## PROSECCO

Canella Prosecco di Conegliano, Veneto, Italy 60.00

## CHAMPAGNE

Jean Comyn Harmonie Brut, Mont-Saint-Pere 80.00

Jean Comyn Harmonie Brut Rosé 85.00

L. Aubry Premier Cru 95.00

Laurent-Perrier Brut, Tours-sur-Marne, France 130.00

Veuve Clicquot Brut, Reims, France 150.00

Laurent-Perrier Cuvee Rosé, Tours-sur-Marne, France 225.00

## AMERICAN WHITES

Cliff Lede Sauvignon Blanc, Napa Valley 62.00

Twomey Sauvignon Blanc, Napa Valley 94.00

Eighty20 Pareto's Estate Chardonnay 57.00

Frog's Leap Chardonnay, Napa Valley, California 90.00

Stag's Leap Wine Cellars "Kiaras" Chardonnay, Napa Valley 98.00

Gary Farrell Vineyards 2012 Russian River Valley, California 104.00

Maldonado Pinot Gris, Napa Valley 90.00

Freemark Abbey Viognier, Napa Valley 82.00

## INTERNATIONAL WHITE WINES

Louis Latour Montagny, 1er Cru La Grande Roche 2012 Cotes  
Chalonnaise, France 85.00

Santa Margherita Pinot Grigio, Alto Adige, Italy 85.00

Bottega Vinai Trentino Pinot Grigio, Italy 60.00

Altos de Torona, Albariño, Spain 52.00

Lagar de Cervera, Albariño, Spain 52.00

Joseph Drouhin LaForêt, Chardonnay, Burgundy, France 62.00

Sancerre Bailly, Sauvignon Blanc, France 105.00

## AMERICAN RED WINES

Five Wise Estate, Central Coast, California 60.00

Fortress Cabernet Sauvignon, Sonoma Coast 75.00

J. Lohr Seven Oaks 2012 Paso Robles 70.00

Eighty20 Pareto's Estate Cabernet Sauvignon 57.00

Justin Paso Robles, Cabernet Sauvignon 90.00

H by Harwell Cabernet Sauvignon 110.00

Siduri Russian River Pinot Noir, Sonoma County 95.00

Byron Santa Barbara Pinot Noir, California 83.00

Meiomi Pinot Noir, California 65.00

Eighty20 Pareto's Estate Pinot Noir 57.00

Duckhorn Merlot, Napa Valley 140.00

Silverado Merlot, Napa Valley 70.00

## INTERNATIONAL RED WINES

Cepa 21 Tempranillo, Cosecha, Ribera del Duero, Spain 106.00

Casa Lapostolle Cabernet Sauvignon, Colchagua, Chile 70.00

Valmoissine, Louis Latour Pinot Noir 62.00

Il Fauno Super Tuscan, Tuscany, Italy 82.00

Il Grigio Chianti Classico San Felice, Italy 65.00

Saint Julien Bordeaux Supérieur, France 115.00

Marqués de Murrieta, Reserva, Rioja 80.00

## ROSÉ WINES

Parallele 45 Paul Jaboulet Aine 2012 Cotes du Rhone, France 60.00

Chateau la Tour del'Eveque Petale de Rosé 2013 Cotes de Provence,  
France 75.00

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## ST. REGIS WEDDING CAKE COLLECTION

Every season is as different as the flavors that define them. To focus on these flavors, we use only the best products of the season and the finest ingredients in our creations. As seasons change, our menu suggestions may be subject to minor adjustments based on availability.

### CAKE FLAVORS

Chocolate

Vanilla

Carrot

Coconut

Puerto Rican Rum Cake

### BUTTERCREAM FILLINGS

Vanilla

Chocolate

Mocha

Citrus

Cream Cheese

Nut Flavors

### FONDANT

Neutral

Dark Chocolate

### LIQUORS

Kahlúa

Frangelico

Grand Marnier

Aged Rum

### SHAPE

Round

Square

### TIERS

One

Two

Three

Four Tiers

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