



## CONTINENTAL BREAKFAST

### El Continental

Selection of Chilled Orange, Apple and Cranberry Juices

Assorted Breakfast Pastries

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

\$13.00 per Guest

### Amanecer Boricua

Selection of Chilled Orange, Pineapple and Mango Juices

Seasonal Sliced Fresh Fruit

Assorted Puerto Rican Pastries to Include Quesitos, Mayorcas and Guava Turnovers

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

\$15.50 per Guest

### Light Breakfast

Selection of Chilled Orange, Grapefruit and Papaya Juices

Seasonal Sliced Fresh Fruit

Individual Low Fat Fruit Yogurts

Assortment of Dry Cereals with Choice of Skim and Low Fat Milk

Bran Muffins, Granola Bars and Whole Wheat Sliced Bread

Assorted Fruit Preserves and Butter

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

\$17.50 per Guest

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.



## PLATED BREAKFAST

### Sunrise

Chilled Orange Juice

Seasonal Fresh Fruit and Berries

Scrambled Eggs with Aged Cheddar, Smoked Bacon, Link Sausage,

Breakfast Sautéed Potatoes and Grilled Asparagus

Home Made Breakfast Pastries

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

\$24.00 per Guest

### Buenos Días

Chilled Pineapple Juice

Papaya Salad with Berries and Chantilly Cream

Eggs Benedict with Dill Hollandaise and Breakfast Sautéed Potatoes

Assorted Puerto Rican Pastries

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

\$26.00 per Guest

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.



## BREAKFAST BUFFET

### El Americano

Selection of Chilled Orange, Grapefruit and Apple Juices

Fresh Fruit Salad

Individual Fruit Yogurts

Assortment of Dry Cereals with Choice of Skim and Whole Milk

Assorted Home Made Breakfast Pastries

Scrambled Eggs, Apple-smoked Bacon and Breakfast Sautéed Potatoes

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

\$25.00 per Guest

### Breakfast Bistro

Selection of Chilled Orange, Cranberry and Apple Juices

Seasonal Sliced Fresh Fruit and Berries

Assorted Muffins and Cinnamon Rolls

Croissants and Bagels

Cream Cheese, Butter, Fruit Preserves

Smoked Fish Platter

Puff Pastry Buche Stuffed with Corn Beef Hash, Poached Eggs and Hollandaise Sauce

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Teas

\$27.00 per Guest

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.



## La Concha

Selection of Chilled Orange, Mango and Cranberry Juices

Sliced Fresh Tropical Fruit

Yogurt and Granola Parfaits

Eggs Benedict

Banana Pancakes with Warm Maple Syrup

Glazed Ham and Roasted Seasoned Potatoes

Home Made Breakfast Pastries

Assorted Fruit Preserves and Butter

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Tea

\$29.00 per Guest

**A Minimum Guarantee of (35) Guests is required for Buffet Meals.**

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.



## BREAKFAST ACTION STATIONS

### Waffle Station\*

Strawberry Compote, Banana Foster, Blueberry Compote

Whipped Cream, Butter, Maple Syrup

\$7.00 per Guest

### Omelet and Egg Station\*

Ham, Mushrooms, Tomato, Peppers,

Cheddar and Swiss Cheese

Made with Choice of Whole Eggs, Egg Whites or Egg Beaters

\$8.00 per Guest

### Bagel and Panini Station\*

Salmon, Ham, Turkey

Swiss, Cheddar, American and Cream Cheese

Lettuce, Tomato, and Sliced Red Onions

\$7.00 per Guest

\*A \$100.00 Chef Fee is Applied for Every (60) Guests

**A Minimum Guarantee of (35) Guests is required for Buffet Meals.**

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.



## BREAKFAST BUFFET ENHANCEMENTS

### Cold Selection

Bagels with Cream Cheese	\$3.00 per Guest
Smoked Salmon with Condiments	\$4.50 per Guest
Assorted Cold Cuts	\$4.50 per Guest
Assorted Sliced Cheeses	\$4.50 per Guest
Fresh Fruit Salad	\$4.00 per Guest
Assorted Fruit Yogurts	\$3.00 per Guest
Assorted Fruit Smoothies	\$3.00 per Guest

### Hot Selection

Crema de Maíz	\$3.00 per Guest
Cinnamon Oatmeal	\$3.00 per Guest
Breakfast Burritos	\$4.50 per Guest
Tortilla Española	\$3.00 per Guest
Salmon Benedict	\$5.50 per Guest
Crab Cake Benedict	\$6.50 per Guest
Vegetable Frittata with Manchego Cheese	\$3.00 per Guest
Ham, Egg and Cheese Croissants	\$4.50 per Guest

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.



## BRUNCH MENU

Selection of Chilled Orange, Pineapple and Fruit Punch Juices

Assorted Puerto Rican Bakeries and Breads

Fruit Preserves and Butter

...

Smoked Salmon with Traditional Condiments

International Cheese Display

Sliced Fresh Tropical Fruits

...

Organic Mesclun Greens with Raspberries Vinaigrette

Tomato and Fresh Mozzarella with Crisp Pancetta and Balsamic Vinaigrette

...

Scrambled Eggs with Ham and Cheddar Cheese

Buttermilk Pancakes with Warm Maple Syrup

Hickory Smokey Bacon, Link Sausages and Breakfast Potatoes

...

Pork Loin Stuffed with Cuban Fufu and Chorizo served with Tamarind Sauce

Whole Baked Grouper with Citrus Beurre Blanc

Citrus Basmati Rice

Vegetables Mélange

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.



...

New York Style Cheesecake with Grand Marnier and Strawberries Compote

Assorted Fruit Tarts

Dulce de Leche Crepes

...

Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Selection of Tea

\$50.00 per Guest

\*A \$100.00 Chef Fee is Applied for Every (75) Guests

**A Minimum Guarantee of (50) Guests is required for Brunch.**

A 22% Service Charge and 7% Tax will apply  
to all food and beverage consumption not included in the above prices.