



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

...

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

Please be advised that there is a 22% Service Charge and 7% Tax to all food and beverage consumption not included in the prices above.