



PLATED LUNCH MENU

Our Plated Lunch Service includes:
Your choice of Soup or Salad, Main Course, Dessert and
Freshly Brewed Puerto Rican Coffee, Decaffeinated and a Selection of Teas

Soups

Sancocho Cream with Confit Chicken

Coconut-Pumpkin Soup

Cream of White Navy Bean with Black Truffle

Sapporo Style Chicken and Lemongrass Broth

Cream of Tomato and Basil

Cream of Broccoli and Aged Cheddar Cheese

Salads

Caesar Salad with Parmesano Regiano and Herb Foccacia Croutons

Nicoise Style Salad with Baby Mixed Greens and Black Olive Basil Dressing

Arugula Salad, Tomato Bocconcini and Toasted Pine Nuts with Basil-Pesto Vinaigrette

Spinach, Jicama, Candied Walnuts, Cucumbers with Roasted Peppers Vinaigrette

Mixed Greens, Cherry Tomatoes, Heart of Palm, Coriander Marinated Native Cheese
and Cucumbers with Guava Vinaigrette

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



Lunch Entrées

Four Cheese Beef Mama's Lasagna with Napolitana Sauce

\$30.00 per Guest

Chicken Breast Penne Pasta a la Capricciosa

\$31.00 per Guest

Grilled Organic Chicken with Hoisin Demi

\$33.00 per Guest

Pan Seared Mahi-Mahi with Lemongrass Beurre Blanc

\$33.00 per Guest

Pork Tenderloin Medallions with Myers Rum Sauce

\$34.00 per Guest

Churrasco Roll Stuffed with Sweet Plantain and Vegetables

\$35.00 per Guest

Starch

Wasabi Mash

Boursin Mash

Island Root Mofongo

Wedges Rosemary Herbs Potatoes

Cilantro Coconut Rice

Mampostea'o Risotto

Desserts

Tiramisú

Guava Cheesecake

Fresh Fruit Tart with Cointreau Sabayon

Spiced Chocolate Rum Cake

Tres Leches

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