



HORS D' OEUVRES:

your choice of five hors d' oeuvres

cold

seared ahi tuna, mango chutney

fresh fish ceviche shot

roasted eggplant bruschetta

fresh vegetable rice paper rolls

grilled chicken boursin cheese bruschetta

smoked duck breast with mandarin and lingonberries in a toast

hot

chicken taquito roll, avocado relish

pork pot sticker, scallion sauce

beef satay red curry

puerto rican cheese and beef pastelillos

coconut shrimp, plum dipping sauce

DINNER:

includes your choice of soup and salad

soup

cream of local roth vegetables with truffle oil

traditional pumpkin cream soup

plantain soup

salads

tossed green salad, grapes, tomato, local white cheese and roasted nuts with a honey vinaigrette

baby greens, roasted beets, marinated sweet peas, shredded carrots with a tropical fruit vinaigrette

romaine hearts, mango, golden raisins and candied walnuts

assorted chef's garden leaves, onions, sliced mushrooms, dried

cranberries, black olives

**chef fee required for every 75 guests at \$150 each (one and a half hour)*

23 % banquet administrative fee and 7% government taxes will be added to all food and 11.5% government taxes will be added beverage prices



MAIN COURSES:

price will vary according with the main course of your preference

grilled chicken breast, papaya pineapple sauce, roasted baby potatoes, and steamed vegetables

140 per person

local rub french pork chop, roasted fingerling potatoes, julienne of vegetables

160 per person

petite filet of beef, tomato leak compote, au gratin potatoes, broccolini

175 per person

plantain crusted sea bass and beef tenderloin, ginger miso sauce, coconut rice cognac demi, sautéed spinach with onions and golden raisins

195 per person

BAR

premium brands:

house selection of red and white wines

absolut or tito's vodka

tanqueray gin

dewar's white label whisky

bacardi rum

jose cuervo tequila

local beers

assorted soft drinks and

bottled water

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BUFFET OPTIONS:

EARLY “LA BODA” BRUNCH

45 per person

selection of chilled fruit juices
seasonal sliced fruit

home-baked butter croissants, assorted
muffins and danish

butter, jam, honey and preserves

traditional lox and dill cured salmon with appropriate condiments
and bagel chips

scrambled country fresh eggs with chives

cinnamon french toast with caramelized bananas, warm maple syrup

crisp applewood smoked bacon

chicken and pork sausage links

roasted chicken with polenta

grilled salmon with garlic spinach

thyme roasted fingerling potatoes

chef's assortment of miniature pastries, four varieties

regular and decaffeinated coffee

hot water with assorted teas

served with skim, 2%, whole milk, lemon

freshly brewed iced tea

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THE BRUNCH

58 per person

selection of chilled fruit juices

seasonal sliced fruit

home-baked rolls, butter croissants, assorted

muffins and danish

butter, jam, honey and preserves

organic field greens, two assorted dressings

tomato mozzarella caprese salad

sliced charcuterie

assorted international cheese platter

country fresh scrambled eggs with cheddar

traditional eggs benedict

breakfast potatoes

maryland crab cakes, yellow pepper mayonnaise

pan seared chicken breast, herb jus

rubbed tri tip “stifado”

fresh seasonal veggies

pigeon peas rice with “sofrito”

chef’s assortment of miniature pastries, four varieties

regular and decaffeinated coffee

hot water with assorted teas

served with skim, 2%, whole milk, lemon

freshly brewed iced tea

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BRUNCH ENHANCEMENTS

omelet station*

12 per person

country fresh eggs prepared to order filled with choice of: diced ham, aged cheddar, feta, swiss cheese, scallions, sautéed mushrooms, diced tomato, sautéed spinach, caramelized onions, roasted peppers and fresh herbs

waffle station*

10 per person

malted belgian waffles made to order
toppings to include: apple-cinnamon compote, caramelized bananas, whipped cream, fresh seasonal berries and warm maple syrup

bone-in house smoked ham carving

20 per person

pineapple-cinnamon sauce
buttermilk biscuits

(30 ppl)

strip loin carving station*

25 per person

slow roasted beef strip loin, au jus
horseradish cream, whole grain dijon mustard
fresh gallega rolls

Mimosas

10 per glass

freshly squeezed orange juice and prosecco mimosas

** chef attendant required at \$150. one chef is required for every 75 guests.*

WEDDINGS BUFFETS

pan pacific

175 per person

miso soup with straw mushrooms

chinese chicken salad with peanut dressing

chilled soba noodle salad

napa cabbage mango slaw

ginger poached tuna niçoise salad

braised short ribs with sweet potato

medallions and crispy shallots

miso glazed salmon with spicy broccoli

schwan crusted pork loin topped with pineapple chutney

wok fried vegetables

stir fried brown rice

chef's selection of miniature pastries

regular and decaffeinated coffee

hot water with assorted teas

served with skim, 2%, whole milk, lemon

freshly brewed iced tea

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latin / boricua

170 per person

poached chicken asopao

charred beefsteak local tomato with “queso del pais” and cilantro oil

“calabaza,” chick peas and okra salad

“recao” and lime vinaigrette

yuca salad with chorizo, green onions

cherry tomatoes and cubanelle chile vinaigrette

shrimp ceviche with avocado

pigeon peas “asopao”

“mampostiao” rice

red snapper creole sauce

strip loin “encebollao” (caramelized onions)

roasted chicken with local orange “mojo”

sweet plantains with ron barrilito glaze, bacon, onion, and cilantro

chef’s selection of miniature pastries

regular and decaffeinated coffee

hot water with assorted teas

served with skim, 2%, whole milk, lemon

freshly brewed iced tea

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tuscan

170 per person

minestrone soup with macaroni noodles

organic field greens, roasted garlic sundried tomato vinaigrette

tomato mozzarella caprese salad, balsamic dressing

white bean salad with pancetta, oven dried tomato and basil

seasonal grilled vegetable platter with roasted peppers and kalamata olives

chicken breast organatto, sweet pea mash

crispy striped bass, tarragon polenta cake, and leek ragout

rosemary strip loin, mushroom ragout, au jus

wild mushroom ravioli, garlic cream sauce

caramelized herb roasted fingerling potatoes

chef's selection of miniature pastries

regular and decaffeinated coffee

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islander

172 per person

black bean soup

organic greens with papaya, mango, and cilantro guava vinaigrette

red snapper escabeche, plantain chips

hearts of palm salad, red onion, citrus vinaigrette

spicy papaya and napa cabbage salad

chicken empanadas with mango chutney

grilled mahi-mahi, mango tomatillo sauce

jerk chicken breast, scallion polenta cake

flank steak chimichurri, black bean salsa

roasted yams

chef's selection of miniature pastries

regular and decaffeinated coffee

hot water with assorted teas

served with skim, 2%, whole milk, lemon

freshly brewed iced tea

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americana

172 per person

chicken, bacon, and cheddar chowder

baby spinach salad, pickled red onions, and oregano vinaigrette

beet salad, frisée, arugula, balsamic vinaigrette

ziti pasta salad with shrimp, peas, tomato, red onion, and creamy fresh herbs

sole almandine, haricot verts

seared chicken breast, polenta, maple mustard glaze

grilled beef strip loin, BBQ glaze

herb roasted potatoes

corn on the cob with spicy honey butter

chef's selection of miniature pastries

regular and decaffeinated coffee

hot water with assorted teas

served with skim, 2%, whole milk, lemon

freshly brewed iced tea

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selection of miniature pastries for the buffets

choice of four

miniature cheesecakes

miniature flan

miniature crème brûlées

miniature chocolate tarts and cakes

champagne marinated strawberries with whipped cream
in shoot glass

chocolate dipped strawberries

miniature cookies

enhancements

9 per person

choice of four

passed miniature desserts

milkshake shooters, chocolate, vanilla, and strawberry

homemade sugar doughnut holes

seasonal fruit panna cotta

miniature fruit tarts

assorted chocolate truffles

assorted filled macaroons

miniature eclairs

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cobbler station*

20 per person

peach, cherry, and apple cobbler with vanilla ice cream, chantilly cream, and whipped cream

seasonal berry shortcake station*

22 per person

vanilla ice cream, candied hazelnuts, caramel sauce, sprinkles, shaved chocolate, and chantilly cream

ice cream milk shake station*

22 per person

vanilla, strawberry, and chocolate shakes served with caramel sauce, chocolate sauce, whipped cream and cherries

ice cream sundae station*

22 per person

vanilla, strawberry, and chocolate ice cream shaved chocolate, seasonal berries, hot fudge, caramel, strawberry sauce, whipped cream, chopped peanuts, oreo crumbles, m&m's and cherries

grilled tropical fruit station*

22 per person

served with coconut, passion fruit, and mango sorbet assorted dried tropical fruits and candied nuts

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200 Coco Beach Blvd | Rio Grande, P.R., 00745 | 787-657-1234
hyattregencygrandreservepuertorico.com