



HOTEL EL CONVENTO

SMALL LUXURY HOTELS OF THE WORLD



Rehearsal Dinner

#1 - Pre-Wedding Puerto Rican Cocktail

PUERTO RICAN FRITTERS

Assorted Pastelillos
Sorullitos de Maíz
Alcapurrias
Mini Piononos
Croquetitas
Bacalaitos
Cassava Balls

@ \$325 per tray

PUERTO RICAN STATION

Arroz con Gandules
Yuca al Mojo
Grilled Longaniza Sausage
or Morcilla
Mini Pasteles
Guineitos en Escabeche

@ \$21 per person

MOFONGO BAR

Yuca or Green Plantain Mofongos
Creole Shrimp
Creole Chicken
Pulled Pork in Mojo Sauce

- A chef's fee of \$125 will apply per every 50 guests

@ \$25 per person

#2 - Puerto Rican Buffet

@ \$62 per person

SALADS

Local Organic Mixed Greens, Cucumber,
Tomato, and Guanábana Vinaigrette
Green Bananas in Garlic and Onion Vinaigrette
Serenata de Bacalao (Codfish Salad)

ENTREES

Rice and Pigeon Peas "Arroz con Gandules"
Chicken Fricassee with Local Roots and Spices
Oven Roasted "Pernil"
Red Snapper Filet with "Salsa Criolla"
Sweet Ripe Plantains in Almíbar Sauce

DESSERTS

Papaya in Syrup with Local White Cheese
Puerto Rican Coconut Pudding "Tembleque"
Flan Brulee

#3 - Plated Dinner

@ \$60 per person

SOUP

Plantain Soup with Arañita Garnish

SALAD

Local Organic Mixed Greens, Cherry Tomatoes,
Queso Frito, Red Onions, Avocado,
and Mojo Isleño Vinaigrette

MAIN ENTRÉE

Chicken Breast Stuffed with Yucafongo,
served with a Pigeon Peas Rissoto and Seasonal Vegetables

DESSERT

Croissant Bread Pudding with Rum Caramel Sauce

Please contact us directly at 787-723-9036 for a customized proposal with a different flare and beverage options.

All food and beverage prices are subject to a 23% Banquet Administration Fee and government applicable taxes.
All prices are subject to change without notice. (HEC 2016)