

BRUNCH BUFFET MENU

(25 ppl. Minimum | Based on 1.5 Hours)

Oceano Brunch Buffet | \$75

Watermelon, Feta Cheese, Fresh Greens, Fresh Mint
Arugula Salad, Cheese, Plantain Chips, Fresh Mango

Coconut Oatmeal

Farm Raised Scrambled Eggs, Smoked Applewood Bacon, Chicken Sausage, and Cheese

*Omelet Station

*Buttermilk Pancakes Station

*Prepared to order with assorted toppings

Seared Chicken Breast, Lemon, Capers
Slow Roasted Pork Loin, au Jus

Rosemary Roasted Potatoes
Penne au Gratin

Soup of the Day

Housemade Cookies

Includes:

Assorted Artisan Baked Breads or Pastries, Butter, Fruit Preserves

Assorted Seasonal Sliced Fruit

Fresh Orange Juice

Freshly Brewed Premium Puerto Rican Coffee (regular & decaf) and Selection of Hot Teas

Chef Fee - \$175 for every 25 guests

. Prices listed are Per Person | Prices subject to change based on market value

24% Banquet Service & Administrative Fee, 11.5% Gov't Tax will be added to all menu selections

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness