

STATIONS

25 ppl. Minimum

Bruschetta Station | \$22

Heirloom Tomato, Fresh Basil
Hummus, Extra Virgin Olive Oil, Fresh Local Herbs
Grilled Herb Vegetables
Goat Cheese, Honey, Pine Nuts, Arugula

Flatbread Station | \$25

Prosciutto di Parma
Chorizo, Sundried Tomato, Garlic Confit, Ricotta
Goat Cheese, Spinach, Walnuts, Pear, Speck
Portobello & Mozzarella

Sliders Station | \$28

Beef, Cheddar, Bacon
Local Longaniza Sausage, Coleslaw
Pulled Pork
Portobello, Gorgonzola Dolce

Cheeses Station | \$32

(cost is based on selection of cheese)

Selections of Domestic & Imported Cheese
Assorted Artisan Breads, Traditional Condiments

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Charcuterie Station | \$25

Selection of Italian Cold Cuts
Assorted Artisan Breads, Traditional Condiments

Dessert Station | \$26

Coconut Flan
Key Lime Tart
Milk Chocolate Pot de Crème

Sweet Snacks Table | \$16

Quesitos
Besitos de Coco
Panatella de Guayaba
Madelines

After Party Station | \$28

Chorizo, Chicken, Gandul, Asopao' Stew, Pan Sobao'
Chicken Empanadillas
Pulled Pork Sliders
Mini Focaccia Pizza, Roma Tomato, Gorgonzola, Aioli

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LIVE STATIONS

Chef Fee required for Live Stations
\$175.00 per Chef for a 2 Hour Period | 1 Chef per every 75 people

Pasta Station | \$26

PASTAS: Farfalle, Penne Pasta

SAUCES: Marinara, Pesto, Pink Vodka Sauce

TOPPINGS: Bacon, Pepper, Spinach, Parmesan Cheese, Tomato, Mushroom, Green Peas, Onions

Add: Chicken **\$4** | Beef **\$5** | Shrimp **\$7**

ADD ON: Bread and Green Salad **\$9**

Mamposteao Station | \$23

Puerto Rican Stewed Rice Sauté

Pink Beans, Pigeon Peas, Bacon, Chorizo, Shrimp, Chicken, Beef, *Amarillo*

Risotto Station

Choice of two \$24pp

Risotto al Parmigiano Reggiano

Risotto al Porcini Mushroom

Black Truffle & Champagne Risotto

CARVING STATIONS

Chef Fee required for Carving Stations.
\$175.00 per Chef for a 2 Hour Period | 1 Chef per every 75 people

Roasted Pork Loin, Chorizo Cream Sauce | \$290

Chickpea Rice

Serves 30 Cocktail Portions

Baked Turkey Breast, Lemon - Caper Butter | \$290

Mashed Potatoes

Serves 30 Cocktail Portions

Slow Cooked Beef Ribeye | \$450

Au Jus, Mustard, Horseradish Cream, Dinner Rolls

Serves 25 Cocktail Portions

Whole Roasted Lechón

Price based on Market Value

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Cocktail Reception

20 piece minimum

COLD BITES - 7 each

Ceviche Spoon
Avocado Gazpacho Shooters
Asparagus Prosciutto Balsamic Glaze
Shrimp Cocktail
Octopus Salad
Tuna Tacos
Escabeche de Gandul, Tostones

HOT BITES - 9 each

Bacalao Croquettes
Beef Slider
Chicken Empanadilla, Chimichurri
Mini Piononos (Beef, Ripe Plantain)
Mini Bacalaítos (Codfish Fritter)
Crab Cake, Remoulade
Shrimp Skewer
Chicken Satay with Tamarind Glaze

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PLATED DINNER

Salads

Watercress Salad, Apple Julienne, Strawberries, Goat Cheese Gelato
Mixed Greens, Shaved Parmesan, Pumpkin Seed, Shallot Vinaigrette, Brussels Sprouts
Jubilee Tomato, Watermelon, Fresh Herbs, Pickled Onions, Chocolate Balsamic Vinaigrette
Arugula, Manchego, Dried Cranberries, Toasted Almonds, Sherry Vinaigrette

Soups

Vichyssoise, Shoestring Potato, Cilantro Foam
White Bean Soup, Crispy Prosciutto, Truffle Oil
Roasted Calabaza, Candied Walnuts, Ginger Oil

Interlude

Champagne Lime Flavored Granitas | \$12

Entrées

Chicken Breast | \$58

Roasted Airline Chicken Breast, Cassava Escabeche, Chorizo Cream Sauce, Cilantro Mojo
Chicken Roulade, Manchego & Serrano Ham, Mamposteao' Rice, Caramelized Shallots

From the Sea | \$72

Sauteéd Salmon, Roasted Garlic Potato, Piquillo Relish
Pan-Seared Halibut, Porcini Risotto, Tequila Beurre Blanc
Garlic Local Pawns, Yuca Mash, Butter Spicy Sauce

Meats | \$78

Spices Smoked Pork Tenderloin, Island Root Escabeche, Tamarind Rum Reduction
Petit Filet, Fingerling Fondant, Asparagus, Rosemary Demi Glaze
Braised Beef Short Ribs, Parsnip Puree, Seasonal Vegetables

Vegetarian | \$54

Pappardelle Pasta, White Mushroom, Roasted Butternut Squash, Tomato
Roasted Pumpkin - Goat Cheese Risotto
Roasted Cauliflower Steak, Quinoa, Mushrooms, Roasted Pepper Sauce

Dessert Options

Coconut Flan
Sweet Potato Cheesecake
Chocolate Gianduja Mousse

Three course plated dinners include a selection of: (1) salad or soup, (1) entrée, (1) dessert,
artisan bread and freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

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DINNER BUFFETS

Minimum 25 ppl.

The OC Buffet | \$72

Freshly Baked Artisan Rolls and Butter
Sweet Potato Soup
Roasted Bean Salad, Tequila Lime Vinaigrette
Spinach, Avocado, Shaved Parmesan, Pine Nuts, White Balsamic Vinaigrette

Seared Chicken Breast, Tomato, Aioli Sauce
Slow Cooked Herb Crusted Salmon

Jasmine Rice
Roasted Fingerling Potatoes
Grilled Seasonal Vegetables

Flourless Chocolate Cake, Ganache, Pecan Cream
Passion Fruit Tart

Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

The SOCIAL Buffet | \$78

Freshly Baked Artisan Rolls and Butter
Mixed Greens, Heirloom Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette
Haricot Vert, Shaved Pecorino, Pine Nuts

Grilled Shrimp, Shitake Mushrooms, Coconut Sauce
Petit Filet, Green Peppercorn Sauce

Potato Au Gratin
Ratatouille

Chocolate Espresso Mouse, Raspberry
Mascarpone Cheesecake, Biscotti Crust, Marsala Macerated Berries
Lemon Tart

Freshly Brewed Puerto Rican Coffee, Decaffeinated and Hot Teas

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BAR & COCKTAIL MENU

OC House Brand Open Bar by the hour

One Hour	\$ 25 pp
Two Hours	\$ 38 pp
Three Hours	\$ 56 pp
Four Hours	\$ 70 pp
Five Hours	\$ 82 pp

OC House open bar includes: Red and White House Wine, Vodka: Skyy or Tito's, Gin: Tanqueray, Whiskey: Dewar's White Label, Rum: Don Q White, Tequila: El Jimador, Domestic Beer, Sodas, and Mixers

Premium Brands Open Bar by the hour

One Hour	\$ 30 pp
Two Hours	\$ 46 pp
Three Hours	\$ 65 pp
Four Hours	\$ 80 pp
Five Hours	\$ 90 pp

Premium open bar includes: Red and White House Wine, Vodka: Grey Goose, Gin: Bombay Sapphire, Whiskey: Dewar's 12 or JW Black Label, Rum: Don Q, Tequila: Don Julio Silver, Assorted Beers, Sodas, and Mixers

Wine, Beer, and Sodas Open Bar

One Hour	\$ 20 pp
Two Hours	\$ 33 pp
Three Hours	\$ 45 pp
Four Hours	\$ 57 pp
Five Hours	\$ 67 pp

Cash Bar - By the Drink

Cash Bar Fees: *Bartender: \$150 and Cashier: \$75
(one bartender per every 75 guests is required)

House Brand Liquors	\$12
Premium Liquors	\$14
House Wines	\$12
Domestic Beers	\$ 6
Imported Beers	\$ 7
Mineral Water	\$ 5
Bottled Juice	\$ 5
Soft Drinks	\$ 3

*The bartender fee will be waived with a minimum consumption of \$500
Additional hours will be charged at \$16 per person.

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Signature Cocktail Bars

Mojito | Piña Colada

Mojito Varieties: Regular Mint, Coconut, Passion Fruit
\$24 per person for the first hour and \$10 for each additional half hour

Bellini | Mimosa | Bloody Mary | Sangria Bar

\$18 per person for the first hour and \$6 per each additional half hour

Martini Bar

Selection of House Brands Vodka or Gin
\$24 per person for the first hour and \$10 for each additional half hour

"Icon" Cocktail

Our Mixologists will create your own theme cocktail based on your favorite flavors
\$100 One-Time Fee | Plus Price of Cocktail

By the Gallon

Mojito	\$135 per gallon
Piña Colada	\$135 per gallon
Bellini	\$90 per gallon
Mimosa	\$110 per gallon
Bloody Mary	\$110 each
Sangria	\$110 each

Non-Alcoholic Beverages

Lemonade	\$85 per gallon
Mojito Virgen	\$85 per gallon
Piña Colada Virgen	\$85 per gallon
Fruit Punch	\$85 per gallon
Bottled Water	\$5 each
Juice	\$5 each
Soft Drinks	\$3 each

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Champagne & Wine List

Champagne/Sparkling Wine

<u>ITEM</u>	<u>BTL</u>
Cava Torre Oria	\$ 49
Prosecco Riserva Seravino Rosé	\$ 60
Piper-Heidsieck Brut, Champagne	\$ 95
Laurent Perrier Brut, Champagne	\$ 150
Laurent Perrier Rosé. Champagne	\$ 254
Dom Ruinart Blanc de Blanc, Champagne	\$ 210
Dom Perignon, Champagne	\$ 525

White Wines

<u>ITEM</u>	<u>COUNTRY</u>	<u>BTL</u>
Pinot Grigio Riserva Serafina	Italy	\$ 62
Chardonnay Seravino	Italy	\$ 65
Banfi Riserva, La Pettegola	Italy	\$ 62
Pinot Grigio Seravino	Italy	\$ 89
Chard, Bourgogne Jadot	France	\$ 92
Chardonnay, Clos Du Val	USA	\$ 115
Chard, Far Niente Napa	USA	\$ 180
Sauvignon Blanc Cloudy Bay	New Zealand	\$ 130
Albariño, Paco y Lola	Spain	\$ 60
Albariño, Pazo de Señorans	Spain	\$ 69
Sauvignon Blanc, Josh Cellar	USA	\$ 48
Chardonnay, Josh Cellar	USA	\$ 48

Red Wines

<u>ITEM</u>	<u>COUNTRY</u>	<u>BTL</u>
Chianti Reserva DOCG. Seravino	Italy	\$ 69
Super Tuscan Under the Tuscan Sun	Italy	\$ 69
Peppoli Chianti Antinori	Italy	Per Availability
Brunello Di Montalcino Banfi	Italy	\$ 120
Barolo Pio Cesare	Italy	\$ 190
Chateau Lynch Bages, Pauillac	France	\$ 430
Macmurray Pinot Noir Russian River	USA	\$ 90
Belle Glos, Pinot Noir Clark & Telephone	USA	\$ 120
Petite Syrah, Stag Leap	USA	\$ 160
Cabernet Sauvignon Joseph Phelps Napa	USA	\$ 480
Opus One	USA	\$ 720
Cabernet Sauvignon, Josh Cellar	USA	\$ 48
Pinot Noir, Josh Cellar	USA	\$ 48
Red Blend, Josh Legacy	USA	\$ 48

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Hard Liquor List

BOURBON

Jack Daniel's
Maker's Mark
Jack Daniel's Honey

BTL

\$ 98
\$ 120
\$ 100

COGNAC

Remy Martin V.S.O.P.
Courvoisier V.S.O.P.
Louis XIII

BTL

\$ 250
\$ 350
Per Availability

CORDIALS

Sambuca Romana
Bailey's Irish Cream
Cointreau
Frangelico

BTL

\$ 85
\$ 95
\$ 110
\$ 110

GIN

Beefeater
Bombay Sapphire
Hendrick's
Tanqueray

BTL

\$ 95
\$ 90
\$ 175
\$ 100

CARIBBEAN RUM

Bacardi Silver
Bacardi Gold
Don Q Cristal
Don Q Añejo
Barrilito Tres Estrellas
Zacapa 23
Don Q Grand Añejo
Ron Barceló Imperial
Ron Barceló Premium Blend
Zacapa XO Grand Reserva Special
Bacardi 8
Bacardi 4
Bacardi 10

BTL

\$ 72
\$ 80
\$ 75
\$ 90
\$ 130
\$ 175
\$ 150
\$ 100
\$ 290
\$ 450
\$ 130
\$ 90
\$ 130

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SCOTCH

Dewar's White Label
Chivas Regal
Johnnie Walker Black Label
Glenfiddich
Glenlivet
McCallan 12
McCallan 15
Johnnie Walker Blue Label
Dewar's 12 years
Dewar's 18 years
Dewar's 15 years

BTL

\$ 90
\$ 120
\$ 125
\$ 150
\$ 160
\$ 290
\$ 550
\$ 675
\$ 160
\$ 200
\$ 175

VODKA

Eristoff
Absolut
Stolichnaya
Ciroc
Ketel One
Grey Goose
Belvedere

BTL

\$ 85
\$ 95
\$ 98
\$ 120
\$ 140
\$ 250
\$ 275

TEQUILA

Alacrán
Jimador
Don Julio Silver
Patrón Silver
Alacrán Cristal Silver
Don Julio Añejo
Patrón Añejo
Patrón Platinum
Jose Cuervo La Familia Añejo
Don Julio 1942

BTL

\$ 90
\$ 80
\$ 125
\$ 160
\$ 175
\$ 220
\$ 275
\$ 550
\$ 395
Per Availability

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