



## BAR & COCKTAIL MENU

### OC House Brand Open Bar by the hour

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

One Hour	\$ 28 pp
Two Hours	\$ 42 pp
Three Hours	\$ 60 pp
Four Hours	\$ 70 pp
Five Hours	\$ 82 pp

### Premium Brands Open Bar by the hour

Red and White House Wine, Vodka: Grey Goose, Gin: Bombay Sapphire, Whiskey: Black Label Rum: Bacardi, Tequila: Don Julio Silver, Assorted Beers, Sodas, and Mixers

One Hour	\$ 36 pp
Two Hours	\$ 50 pp
Three Hours	\$ 65 pp
Four Hours	\$ 80 pp
Five Hours	\$ 90 pp

### Wine, Sangria, Beer and Sodas Open Bar

One Hour	\$ 28 pp
Two Hours	\$ 42 pp
Three Hours	\$ 50 pp
Four Hours	\$ 57 pp
Five Hours	\$ 67 pp

### Cash Bar - By the Drink

Cash Bar Fees: \*Bartender: \$175 and Cashier: \$75  
(one bartender per every 75 guests is required)

House Brand Liquors	\$14
Premium Liquors	\$16
House Wines	\$13
Domestic Beers	\$ 6
Imported Beers	\$ 7
Small Mineral Water	\$ 5
Bottled Juice	\$ 5
Soft Drinks	\$ 5

\*The bartender fee will be waived with a minimum consumption of \$500  
Additional hours will be charged at \$18 per person.

Prices listed are Per Person | Prices are subject to change based on market values.  
24% Banquet Service & Administrative Fee, 11.5% Gov't Tax will be added to all menu selections

## Signature Cocktail Bars

### Mojito | Piña Colada

Mojito Varieties: Regular Mint, Coconut, Passion Fruit  
\$28 per person for the first hour and \$14 for each additional half hour

### Bellini | Mimosa | Bloody Mary | Sangria Bar

\$24 per person for the first hour and \$12 per each additional half hour

## By the Gallon

Mojito	\$160 per gallon
Piña Colada	\$160 per gallon
Sangria	\$150 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	\$5 each

## Champagne & Wine List

### Champagne/Sparkling Wine

<u>ITEM</u>	<u>BTL</u>
Cava Torre Oria	\$ 60
Marques de Monistrol	\$ 65
Laurent Perrier Brut, Champagne	\$140
Laurent Perrier Rosé. Champagne	\$ 220
Dom Ruinart Blanc de Blanc, Champagne	\$ 210
Dom Perignon, Champagne	\$ 600

### White Wines

<u>ITEM</u>	<u>BTL</u>
Pinot Grigio Lagaria   Italy	\$ 60
Albariño, Leira   Spain	\$ 60
Sauvignon Blanc, Clic   USA	\$ 60
Chardonnay Wente   Italy	\$ 65
Albariño, Paco y Lola   Spain	\$ 65
HMR White Blend   Italy	\$ 70
Chardonnay, Napa   USA	\$ 75
Chard, Bourgogne Jadot   France	\$ 85
Sauvignon Blanc Cloudy Bay   New Zealand	\$130
Chard, Far Niente Napa   USA	\$ 240

### Red Wines

<u>ITEM</u>	<u>BTL</u>
Cabernet Sauvignon, Joel Gott   USA	\$ 60
Pinot Noir, Josh Cellar   USA	\$ 60
Red Blend, Habla del Silencio   USA	\$ 70
J. Pinot Noir   Italy	\$ 80
MacMurray Pinot Noir Russian River USA	\$ 110
Belle Gloss, Pinot Noir Clark & Telephone   USA	\$ 120
Brunello Di Montalcino Banfi   Italy	\$ 160
Petite Syrah, Stag Leap Napa   USA	\$ 160
Chateau Lynch Bages, Pauillac Vintage  France	\$ 550
Opus One   USA	\$1,100

## Hard Liquor List

### WHISKEY

Jack Daniel's	<u>BTL</u> \$150
Jack Daniel's Honey	\$160

### BOURBON

Bulleit	<u>BTL</u> \$ 175
Maker's Mark	\$ 190

### COGNAC

Remy Martin V.S.O.P.	<u>BTL</u> \$ 250
Courvoisier V.S.O.P.	\$ 350

### CORDIALS

Sambuca Romana	<u>BTL</u> \$ 140
Bailey's Irish Cream	\$ 150
Cointreau	\$ 145
Frangelico	\$ 160

### GIN

Beefeater	<u>BTL</u> \$ 150
Bombay Sapphire	\$ 160
Hendrick's	\$ 175
Tanqueray	\$ 140

### CARIBBEAN RUM

Bacardi Silver	<u>BTL</u> \$ 75
Bacardi Gold	\$ 80
Don Q Cristal	\$ 75
Don Q Añejo	\$ 90
Barrilito Tres Estrellas	\$ 150
Zacapa 23	\$ 240
Don Q Grand Añejo	\$ 210
Ron Barceló Imperial	\$ 100
Ron Barceló Premium Blend	\$ 290
Zacapa XO Grand Reserva Special	\$ 450
Bacardi 8	\$ 130
Bacardi 4	\$ 90
Bacardi 10	\$ 160

## SCOTCH

BTL

Chivas Regal	\$ 140
Johnnie Walker Black Label	\$ 160
Johnnie Walker Blue Label	\$ 800
Glenfiddich	\$ 240
Glenlivet	\$ 230
McCallan 12	\$ 320
McCallan 15	\$ 550
Dewar's White Label	\$ 95
Dewar's 12 years	\$ 160
Dewar's 15 years	\$ 175
Dewar's 18 years	\$ 240

## VODKA

BTL

Absolut	\$ 110
Tito's	\$ 140
Ketel One	\$ 160
Grey Goose	\$ 250
Belvedere	\$ 275

## TEQUILA

BTL

El Jimador	\$ 80
Don Julio Silver	\$ 250
Patrón Silver	\$ 260
Don Julio Añejo	\$ 290
Patrón Añejo	\$ 300
Patrón Platinum	\$ 550
Jose Cuervo La Familia Añejo	\$ 450
Don Julio 1942	\$ 700

## Cocktail Reception

30 piece minimum

### COLD BITES

\$5

Avocado Gazpacho Shooters  
Escabeche de Gandul, Tostones  
House Made Ricotta Crostini, Pumpkin Chutney

\$6

Ceviche Spoon  
Asparagus Prosciutto Balsamic Glaze  
Heirloom Tomatoes, Mozzarella, Pine Nuts, Arugula  
Tuna Tacos

\$7

Shrimp Cocktail  
Tuna Tacos  
Octopus Salad  
Petit Lobster Roll  
Crab and Lobster Mini Slider

### HOT BITES

\$5

Beef Slider  
Dates, Longaniza, Bacon  
White Bean Soup, Truffle Essence

\$6

Bacalao Croquettes  
Chicken Empanadilla, Chimichurri  
Mini Piononos (Beef, Ripe Plantain)

\$7

Mini Bacalaítos (Codfish Fritter)  
Crab Cake, Fresh Mango Chutney  
Chicken Satay with Tamarind Glaze  
Steamed Bao-Bun, Pork Belly, Cilantro  
Muenster Grilled Cheese  
Shrimp Skewer  
Lobster Empanada

## STATIONS

25 ppl. Minimum

### Sliders Station | \$30

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

### Cheese & Charcuterie Station | \$36

Selections of Domestic & Imported Cheese  
Selection of Assorted Cold Cuts & Charcuterie  
Assorted Artisan Breads, Traditional Condiments

### Paella Station | \$32

Seafood Paella - Mussels, Clams, Shrimp, Calamari, Fish  
Poultry & Meat Paella - Chicken, Pork, Chorizo  
Local Flavors Paella - Pigeon Peas, Ham, Pork, Sweet Plantain

### Taco Station | \$28

Chicken, Churrasco, Pulled-Pork, Portobello Mushrooms  
Flour and Corn Tortillas  
Assorted Taco Toppings & Salsa Bar  
Tortilla Chips & Fresh Guacamole

### Fries Station | \$14

Lightly Salted Fries  
Truffle Oil, Parmesan Cheese Fries  
Bacon Dust and Chili Fries, Bechamel

## Dessert Station | \$28

Select 4 options

Coconut Flan  
Key Lime Tart  
Milk Chocolate Pot de Crème  
Quesitos  
Besitos de Coco  
Panatela de Guayaba  
Madelines

## After Party Station | \$32

Chorizo, Chicken, Gandul, Asopao' Stew, Pan Sobao' (Select 1)  
Chicken Empanadillas  
Mini Cubano Sandwich  
Mini Muenster Grilled Cheese Sandwich

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



# LIVE STATIONS

Chef Fee required for Live Stations  
\$175.00 per Chef for a 1.5 Hour Period | 1 Chef per every 50 people

## Pasta Station | \$28

PASTAS: Farfalle, Penne Pasta, Gnocchi

SAUCES: Marinara, Pesto, Vodka Sauce

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

**Add: Chicken \$6 | Beef \$8 | Shrimp \$10**

## Mamposteano Station | \$26

Puerto Rican Stewed Rice Sauté

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

# CARVING STATIONS

Based on servings for up to 25 ppl. minimum  
Chef Fee required for Carving Stations.  
\$175.00 per Chef for a 1.5 Hour Period | 1 Chef per every 50 people

Roasted Pork Loin, Chorizo Cream Sauce | \$380  
Chickpea Rice

Baked Turkey Breast, Lemon - Caper Butter | \$390  
Mashed Potatoes

Slow Cooked Beef Ribeye | \$550  
Au Jus, Mustard, Horseradish Cream, Dinner Rolls

Whole Roasted Lechón  
Price based on Market Value

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# DINNER BUFFETS

Minimum 25 ppl.

## The OC Buffet | \$78

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 | \$92

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

## PLATED DINNER

### Salads

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

### Soups

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

### Interlude

Champagne Lime Flavored Granitas | \$6

### Entrées

Hen House  
Roasted Airline Chicken Breast, Cassava Escabeche, Chorizo Cream Sauce, Cilantro Mojo | \$68  
Chicken Roulade, Manchego & Serrano Ham, Mamposteo' Rice, Caramelized Shallots | \$70

### Sea

Sauteéd Salmon, Roasted Garlic Potato, Piquillo Relish | \$79  
Pan-Seared Halibut, Porcini Risotto, Tequila Beurre Blanc | \$85  
Garlic Local Prawns, Yuca Mash, Butter Spicy Sauce | \$81

### Land

Spices Smoked Pork Tenderloin, Island Root Escabeche, Tamarind Rum Reduction | \$74  
Petit Filet, Fingerling Fondant, Asparagus, Rosemary Demi Glaze | \$88  
Braised Beef Short Ribs, Parsnip Puree, Seasonal Vegetables | \$90

### Farm

Pappardelle Pasta, White Mushroom, Roasted Butternut Squash, Tomato | \$71  
Roasted Pumpkin - Goat Cheese Risotto | \$74  
Roasted Cauliflower Steak, Quinoa, Mushrooms, Roasted Pepper Sauce | \$76

### Duos

With choice of either Main Dish's Listed Side  
Prawns, Truffle Foam + Petite Filet Mignon | \$225  
Roasted Lobster Tail + Petite Filet Mignon | \$250

### 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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