



Breakfast

BREAKFAST BUFFETS – INCLUDES FRESHLY BREWED COFFEE & FAIRMONT SELECTED TEAS

- All Eggs used for Breakfast are caged free

CONTINENTAL \$23 per person

FRESHLY BAKED PASTRIES DANISH & CROISSANTS

FRESH LOCAL SEASONAL FRUIT WHOLE, SLICED

HOMEMADE GRANOLA

OATMEAL MIXED BERRIES, BROWN SUGAR

SELECTION OF CEREALS

FRUIT & YOGURT PARFAITS HOMEMADE GRANOLA

MULTI GRAIN, WHOLE WHEAT, WHITE BREADS & BAGELS

SWEET BUTTER, CREAM CHEESE, FRUIT PRESERVES & HONEY

ALL AMERICAN \$29 per person

FRESHLY BAKED PASTRIES MUFFINS, DANISH & CROISSANTS

SEASONAL LOCAL FRUIT WHOLE, SLICED

FRUIT & YOGURT PARFAITS HOMEMADE GRANOLA

PANCAKES SLICED BANANAS, MAPLE SYRUP, TOASTED MACADEMIA NUTS

SOFT SCRAMBLED EGGS

SMOKED BACON

CHICKEN SAUSAGE

HOME STYLE POTATOES CARAMELIZED ONIONS

ROASTED TOMATOES

MULTI GRAIN, WHOLE WHEAT, WHITE BREADS & BAGELS

SWEET BUTTER, CREAM CHEESE, FRUIT PRESERVES & HONEY

HEALTHY \$31 per person

FRESH PRESSED ANTIOXIDANT JUICE: GREEN, CARROT GINGER, & BEET APPLE

AVOCADO TOAST

SEASONAL LOCAL FRUIT WHOLE, SLICED

OVERNIGHT OATS DRIED FRUITS, NUTS, & SEEDS

MINI SMOOTHIE BOWL

VEGATABLE EGG WHITE FRITTATAS

SMOKED SALMON CAPERS, ONION, & TOMATO

FRESH SALAD GREENS

CHICKEN SAUSAGE

MULTI GRAIN, WHOLE WHEAT, WHITE BREADS AND BAGELS

SWEET BUTTER, CHIVE CREAM CHEESE, FRUIT PRESERVES & HONEY

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LOCAL \$29 per person

SEASONAL LOCAL FRUIT WHOLE, SLICED

CHILAQUILES BORICUAS

MINI MALLORCA EGG SANDWICHES

SCRAMBLE EGGS ROASTED PEPPERS

SWEET POTATO PANCAKES MAPLE SYRUP

SMOKED BACON

CHORIZO

MULTI GRAIN, WHOLE WHEAT, WHITE BREADS & SWEET BREADS

SWEET BUTTER, CREAM CHEESE, FRUIT PRESERVES & HONEY

BRUNCH \$33 per person

FRUIT & YOGURT PARFAITS HOMEMADE GRANOLA

FRESH LOCAL SEASONAL FRUIT WHOLE, SLICED

FRESHLY BAKED PASTRIES MUFFINS, DANISH AND CROISSANTS

SCRAMBLED EGGS

MAPLE BACON & CHICKEN SAUSAGE

SWEET POTATO HASH

VEGETABLE SHAKSHUKA BRAISED KALE, TOMATO, CHICKPEAS, GOAT CHEESE

MULTI GRAIN, WHOLE WHEAT, WHITE BREADS & SWEET BREADS

SWEET BUTTER, CREAM CHEESE, FRUIT PRESERVES & HONEY

HIERLOOM TOMATOES BASIL & BURRATA CHEESE

SELECTION OF LOCAL CHEESES & CHARCUTERIE

JERK CHICKEN RICE & BEANS

PRESSED CUBAN SANDWICHES

FRUIT TARTS

CULEBRA BRUNCH \$35 per person

TROPICAL SLICED FRUITS

FRESH LOCAL SWEET BREADS, PAN SOBAO, & BAGUETTE

SEASONAL PRESERVES & CULTURE BUTTER

GUAVA TURNOVERS, QUESITOS, & DANISHES

VACA NEGRA SMOOTHIE YOGURT SEASONAL FRUITS

SOBAO FRENCH TOAST

SCRAMBLED EGGS PEPPERS & ONIONS

BACON & CHORIZO

GRILLED SEASONAL VEGETABLES

SHRIMP SKEWERS CITRUS

CHICKEN A LA VARA

TRES LECHES DULCE DE LECHE

BREAKFAST BUFFET ENHANCEMENTS

VACA NEGRA SMOOTHIE YOGURT SEASONAL FRUITS \$36 per doz

SELECTION OF CEREALS \$24 per 12 boxes

SMOKED SALMON BOARD CAPERS, RED ONION, AND TOMATO \$8 per person

MINI MALLORCA EGG SANDWICHES \$48 per doz

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FRUIT & YOGURT PARFAITS HOMEMADE GRANOLA \$36 per doz
SELECTION OF GLUTEN FREE BREADS, DANISHES, & MUFFINS \$36 per doz
BUTTERMILK PANCAKES SEASONAL LOCAL FRUIT \$5 per person
CHICKEN & WAFFLES MAPLE SYRUP \$7 person
EGGS BENEDICT CANADIAN BACON, SHRIMP, OR CARNITAS \$7 per person
HOME STYLE POTATOES CARAMELIZED ONIONS \$3 per person
SMOKED BACON & CHEESE QUICHE \$36 per Quiche – 12 slices
LOCAL CHEESE & CHARCUTERIE BOARD \$7 per person
COCONUT OATMEAL MANGO & CINNAMON \$3 per person
AVOCADO TOAST POACHED EGG \$5 per person
VEGETABLE SHAKSHUKA BRAISED KALE, TOMATO, CHICKPEAS, GOAT CHEESE \$6 per person
CHURRASCO BBQ, GUAVA SAUCE \$9 per person

BRUNCH DESSERT BUFFET ENHANCEMENTS

FRUIT TARTS \$28 (Portion for 8 people)
TRES LECHES \$36 – (Portion for 12 people)
FLOURLESS CHOCOLATE CAKE \$32 (Portion for 8 people)

BOXED BREAKFAST – ALL BOXES INCLUDE A PIECE OF WHOLE FRUIT & LOCAL CHIPS

- Minimum 10 per order

SMOKED BACON & CHEESE QUICHE \$25 each
MALLORCA SANDWICH FRIED EGG, VACA NEGRA CHEESE, COUNTRY HAM \$25 each
VEGAN BREAKFAST BURITTO GRILLED EGGPLANT, TOFU, PICO DE GALLO, AVOCADO \$23 each
FRUIT & YOGURT PARFAIT \$21 each

BREAKFAST ACTION STATIONS

- Requires a Chef Attendant - \$150 Chef Attendant fee plus applicable taxes (1 chef for every 50 people)

SMOOTHIE BOWL – 1 FRUIT, 1 VEGETABLE, & 1 PLAIN SMOOTHIE BASES WITH ACCOMPLIMENTS \$12 per person
OMELETTES – ORGANIC EGGS, 3 MEATS, 4 VEGETABLES, 3 CHEESES \$15 per person
EGGS YOUR WAY – ORGANIC EGGS, PICO DE GALLO, TOMATILLO SALSA, & SELECTION OF CHEESES \$15 per person
SLOW ROASTED PORK BELLY CARVING BOARD HOUSE SAUCES & SWEET BREAD \$18 per person

A LA CARTE BREAKFAST – INCLUDES FRESHLY BREWED COFFEE AND FAIRMONT SELECTED TEAS @ \$27 per person

- Choose two of each. If you select a third options an additional \$8.00 per person will apply.
Family Style Toast & Breakfast Potatoes

SMOOTHIE BOWL VACA NEGRA YOGURT, MANGO, TOASTED COCONUT, CHIA SEEDS, COCOA NIBS
BRIOCHE FRENCH TOAST PAPAYA, MAPLE BUTTER, TOASTED PISTACHIO NUTS
AVOCADO TOAST POACHED EGGS, HEIRLOOM TOMATOES

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MALLORCA SANDWICH FRIED EGG, COUNTRY HAM, CHEESE, SWEET POTATO HASH
EGGS BENEDICT CARNITAS, SPINACH, HOLLANDAISE SAUCE
VEGETABLE SHAKSHUKA BRAISED KALE, TOMATO, CHICKPEAS, GOAT CHEESE
BUTTERMILK PANCAKES BLUEBERRIES, TOASTED WALNUTS, MAPLE SYRUP
SMOKED SALMON OMELETTE FRESH GREENS, PICKLED ONIONS

AM BREAKS – INCLUDES FRESHLY BREWED COFFEE AND FAIRMONT SELECTED TEAS

FRENCH BRASSERIE \$18 per person
CROISSANTS, DANISH, & COFFEE CAKE
ASSORTED MACARONS, FINANCIERS & MADELEINES
QUICHE

LOCAL CAFÉ \$18 per person
LOCAL COLD BREW AND ICED TEAS
FRUIT & YOGURT PARFAIT
EMPANADAS – VEGETABLE & BEEF
ASSORTED BREAKFAST BREADS & COFFEE CAKES

LOCAL FARMERS MARKET \$18 per person
HOUSE-MADE FRESH PRESSED JUICES
SEASONAL SLICED & WHOLE FRUIT
AVOCADO TOAST
FRESH VEGETABLES HUMMUS & DIPS

TEA TIME \$20 per person
FRESH BERRIES CHANTILLY
SCONES, TEA COOKIES, CUPCAKES, MADELEINES, & LEMON TARTS
DEVILED EGGS
BAGUETTE SMOKED HAM & CHEESE

HEALTHY CHOICE \$20 per person
HOUSE-MADE FRESH PRESSED JUICES
SEASONAL MARKET FRESH FRUIT SLICED & WHOLE
ACAI BOWLS FRESH FRUIT, COCOA NIBS, & TOASTED COCONUT
PROTEIN BARS & ENERGY BARS

AM BREAK ENHANCEMENTS

SEASONAL WHOLE FRUIT \$24 per doz
LOCAL SLICED FRUIT \$5 per person
FRESH BERRIES \$6 per person
MAKE YOUR OWN TRAIL MIX \$6 per person

ASSORTED KETTLE CHIPS \$36 per doz bags
PLAIN & CHOCOLATE CROISSANTS \$36 per doz
FRESH VEGETABLES HUMMUS & DIPS \$5 per person
ASSORTED MUFFIN \$36 per doz

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BROWNIES & BLONDIES \$36 per doz
FRESH BAKED COOKIES \$24 per doz
HOUSE-MADE FRESH PRESSED JUICES \$7 per 8oz bottle
TEA SANDWICHES - SMOKED SALMON, CUCUMBER, & CHICKEN SALAD WITH WALNUTS \$36 per doz
DEVIL EGGS \$12 per doz

GLUTEN FREE OPTIONS

ASSORTED MUFFINS \$48 per doz
SLICED BREAKFAST BREADS \$5 per person
FRENCH MACARONS \$36 per doz
CUPCAKES – LEMON CHOCOLATE CHIP, RED VELVET \$48 per doz
COOKIES & SHORTBREADS \$36 per doz
BROWNIES \$48 per doz
FRUIT TARTS \$48 per doz (3-inch tarts)

Lunch

BUFFETS – INCLUDES FRESHLY BREWED COFFEE & FAIRMONT SELECTED TEAS

- Minimum 25 persons if less than 25 persons a \$10 surcharge per person will apply.
- Requires a Chef Attendant - \$150 Chef Attendant fee plus applicable taxes (1 chef for every 50 people) *

CAFÉ \$40 per person
CEASAR SALAD
GAZPACHO AVOCADO, BASIL
GRILLED ZUCCHINI SALSA VERDE & TOASTED PINENUTS
HAM & CHEESE BAGUETTE
WAYGU SLIDERS BACON JAM & GARLIC AIOLI
POACHED SALMON TOAST TOMATO, CAPERS, PICKLED RED ONIONS
LEMON DILL FINGERLING POTATOES
GRILLED ASPARAGUS COUNTRY MUSTARD CRÈME FRAICHE
LEMON POUND CAKE
CHOCOLATE MILK SHAKES SALTED CARAMEL

ISLA VERDE BBQ \$45 per person *
Chef Attendant required
SOBAO BAGUETTE GARLIC BUTTER
CREAMY COLESLAW CARROTS, GINGER
COCONUT VEGETABLE FRIED RICE

LOCAL GRILLED VEGETABLES SKEWERS
WHOLE SNAPPER LEMON & HERBS
BABY BACK RIBS GUAVA BBQ SAUCE
SALSA VERDE & ROJA, SALSA MACHA, CHIMICHURRI
CORN TORTILLAS & WHITE BREAD
MANGO TARTS
KEY LIME PIE

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MEXICAN \$38 per person

GUACAMOLE WITH LIME & JALAPEÑO

TORTILLA CHIPS GUAJILLO SALSA

CAMPANCHANA AVOCADO & CITRUS

PORK CARNITAS

CAULIFLOWER AL PASTOR

GRILLED SEA BASS SALSA ROJA & SALSA VERDE

ESQUITES CHILI, LIME, COTIJA CHEESE, CILANTRO

RICE & BEANS

CORN & FLOUR TORTILLAS, SALSA MACHA, CREMA, ONION & CILANTRO

CHURROS WITH SPICED CHOCOLATE SAUCE

TRES LECHES

INDIAN SPICE MARKET \$45 per person

CHICK PEA SALAD CHERRY TOMATO, RED ONION, CILANTRO, CUCUMBER YOGURT DRESSING

GRILLED TANDOOR CHICKEN GARAM MASALA, GARLIC, GINGER

SHRIMP YELLOW CURRY PEAS, CARROTS, DATES

NEW POTATOES & CAULIFLOWER MASALA TURMERIC, TOMATO, CORIANDER

SAUTÉED SPINACH & KALE GINGER, CHILE, CORIANDER

BASMATI RICE CUMIN, CARDAMOM, FRESH CILANTRO & DRAWN BUTTER

NAAN & PAPADUM

ASSORTED PICKLES, CUCUMBER RAITA, & CHUTNEYS

SAFFRON CRÈME BRÛLÉE

SEMOLINA & ALMOND CAKE

HOAGIES & GRINDERS \$38 per person

CHICKEN NOODLE SOUP

MARINATED TOMATOES FRESH MOZZARELLA

POTATO SALAD CRANBERRIES, WALNUTS, CELERY

SAUCES: EXTRA VIRGIN OLIVE OIL, VINEGAR, CLASSIC VINAIGRETTE, BUTTERMILK DRESSING

DELI MEATS: TURKEY BREAST, HONEY HAM, ROAST BEEF, SALAMI, PROSCIUTTO

SANDWICH SALADS: EGG, CHICKEN

ASSORTED PICKLES, OLIVE TAPENADE

ASSORTED BREADS & FLATBREADS (RYE, SOURDOUGH, SEEDED WHEAT, BAGELS)

BIBB LETTUCE, TOMATO, DILL PICKLES

MAYONNAISE, MUSTARDS, HOT SAUCE

APPLE CRISP

AMBROSIA

LUNCH BUFFET ENHANCEMENTS

- Minimum 10 people

GARDEN MIXED GREENS RED ONION, MANGO, CITRUS VINAIGRETTE \$8 per person

TUNA POKE CITRUS PONZU & AVOCADO \$12 per person

POWER BOWL GUAVA, AVOCADO, ANCIENT GRAINS, TOASTED COCONUT, PEA GREENS \$9 per Person

SEASONAL WHOLE OR SLICED FRUITS \$7 per person

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CHICKEN EMPANADAS \$36 per doz
CONCH FRITTERS \$24 per doz
WAYGU SLIDERS BACON JAM & GARLIC AIOLI \$48 per doz
SHRIMP COCKTAIL \$48 per doz
CURRY TOFU WRAPS GOLDEN RAISINS, QUINOA, ALMONDS, ARUGULA \$36 per doz
CUBANO PRESSED SANDWICHES PICKLES & SPICY MUSTARD \$36 per doz
SLOW COOKED RIBEYE HERBS & GARLIC \$18 per person
CHARRED CHICKEN SPICE RUB \$15 per person
ROASTED POTATOES HERBS & GARLIC \$5 per person
GRILLED VEGETABLES \$7 per person
GREEN PIGEON RICE \$5 per person
BAKED SWEET POTATOES \$5 per person

LUNCH DESSERT BUFFET ENHANCEMENTS

BUNUELOS CARAMEL SAUCE \$24 per doz
APPLE CRISP \$24 (Portion for 8 to 10 people)
AMBROSIA \$28 (Portion for 8 to 10 people)
DARK CHOCOLATE-PISTACHIO TART \$36 (Portion for 8 to 10 people)
MEXICAN CHOCOLATE POT DE CRÈME \$36 a doz
TRES LECHES \$36 (Portion for 12 people)
LOCAL SEASONAL \$24 – per bowl (Portion for 6 to 8 people)

BOXED LUNCHES – ALL BOXES INCLUDE A PIECE OF WHOLE FRUIT & PLANTAIN CHIPS

- Minimum 10 per order

HAM & CHEESE CROISSANT \$27 each
CHICKEN OR VEGETARIAN CAESAR WRAP PARMESAN CHEESE, CROUTONS, CREAMY GARLIC DRESSING \$25 each
ROAST BEEF BAGUETTE AVOCADO, ROMAINE, TOMATO, HORSERADISH MAYO \$29 each
TURKEY CLUB BACON, AVOCADO, TOMATO, BIBB LETTUCE, COUNTRY WHITE, TARRAGON AIOLI \$28 each
ANICENT GRAIN BOWL POWER GREENS, SEEDS, DRIED BLUEBERRIES, TUMERIC DRESSING \$25 each

A LA CARTE LUNCH – INCLUDES FRESHLY BREWED COFFEE & FAIRMONT SELECTED TEAS

- Minimum 25 persons if less than 25 persons a \$10 surcharge per person will apply.
 - 3 Course - \$55 per person
 - 1 Appetizer or Soup Section (Choice of 1)
 - 1 Main Course (Choice of 1)
 - 1 Dessert (Choice of 1)
 - 4 Course - \$65 per person
 - 1 Soup
 - 1 Appetizer
 - 1 Main Course (Choice of 1)
 - 1 Dessert (Choice of 1)

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Fairmont

EL SAN JUAN HOTEL

APPETIZERS

GARDEN GREENS SUNFLOWER SEEDS, CHERRY TOMATOES, LEMON VINAIGRETTE
ROASTED BEETS BURRATA CHEESE, TOASTED CORIANDER, EXTRA VIRGIN OLIVE OIL
GREEN ASPARAGUS CANNELINI BEANS & CARAMELIZED SHALLOT VINAIGRETTE
GRILLED OCTOPUS GREEN OLIVES, PIQUILLO PEPPERS, LEMON GARLIC OIL
MARKET CEVICHE RED ONION, LIME, COCONUT, TOSTADAS

SOUPS

GAZPACHO AVOCADO, BLACK OLIVE OIL
CHICKEN NOODLE SOUP
PUMPKIN SOUP CINNAMON CROUTONS, CREMA, SAGE

MAIN COURSES

GRILLED MAHI MAHI COCONUT RICE, ASPARAGUS, PAPAYA CHUTNEY
GRILLED SHRIMP SKEWERS TOMATO, BLACK OLIVES, HUMMUS, TZATSIKI, NAAN BREAD
SEARED YELLOW FIN TUNA GRILLED VEGETABLES, RED BEANS, MANGO SALSA
JERK GRILLED CHICKEN RED BEANS & RICE, SWEET PLANTAINS, BABY CARROTS
GRILLED MARINATED CHURRASCO ZUCCHINI, CARAMELIZED ONIONS, CHIMICHURRI

VEGETARIAN/VEGAN ENTRÉES

CAULIFLOWER SNOW PEAS, DATES, PISTACHIOS, PEARL ONIONS, CURRY BUTTER
BUTTERNUT SQUASH QUINOA, DRIED CRANBERRIES, PUMPKIN SEEDS, BROWN SUGAR BUTTER
BROCCOLI ALMONDS, PICKLED CHERRIES, BLACK LENTILS, CURRY CREAM

DESSERTS

COCONUT CAKE PINEAPPLE ICE CREAM
TRES LECHES CHANTILLY & CINNAMON
CHOCOLATE MOUSSE PRALINE AND MANGO
FRESH BERRIES & CREAM

PM BREAKS- INCLUDES FRESHLY BREWED COFFEE & FAIRMONT SELECTED TEAS

CHARCUTERIE & CHEESE \$24 per person
SELECTION OF CURED MEATS
SELECTION OF CHEESES
CRACKERS & CRUSTY BREADS
LOCAL FRESH FRUIT & DRY FRUITS
MUSTARDS, PRESERVES, & CHUTNEYS
PICKLED VEGETABLES

SNACK BAR \$22 per person

SELECTION OF ICED TEAS
ASSORTED KETTLE CHIPS
SELECTION OF CANDY – GUMMY BEARS, SOUR PATCH KIDS, M&M'S
BROWNIES & COOKIES
FLAVORED POPCORN

LOCAL FARMERS MARKET \$22 per person

SEASONAL SLICED & WHOLE FRUIT
SEASONAL VEGETABLE DIPS CHIPS AND CRACKERS

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AVOCADO TOAST

FRESH GREENS SUNFLOWER SEEDS, TOMATOES, LEMON VINAIGRETTE

TEA TIME \$24 per person

FRESH BERRIES CHANTILLY

SCONES, MINI CUPCAKES, & MADELEINES

ASSORTED COOKIES

TEA SANDWICHES - SMOKED SALMON, CUCUMBER, & CHICKEN SALAD WITH WALNUTS

HEALTHY CHOICE \$25 per person

HOUSE-MADE FRESH PRESSED JUICES

SEASONAL MARKET FRESH FRUIT

FRESH VEGETABLES HUMMUS & DIPS

PROTEIN BARS & ENERGY BARS

PM BREAK ENHANCEMENTS

SEASONAL WHOLE FRUIT \$24 per doz

LOCAL SLICED FRUITS \$5 per person

ASSORTED KETTLE CHIPS \$36 per doz bags

PLAIN & CHOCOLATE CROISSANTS \$36 per doz

FRESH VEGETABLES HUMMUS & DIPS \$5 per person

ASSORTED MUFFIN \$36 per doz

BROWNIES & BLONDIES \$36 per doz

FRESH BAKED COOKIES \$24 per doz

CUPCAKES – LEMON, CHOCOLATE CHIP, RED VELVET \$36 per doz

HOUSE-MADE FRESH PRESSED JUICES \$8 per 8oz bottle

WRAPPED TURKEY SANDWICHES AVOCADO, TARRAGON AOILI \$36 per doz ½ sandwiches

ROAST BEEF ON BAGUETTE OVEN-DRIED TOMATOES, DIJON \$36 per doz ½ sandwiches

DEVIL EGGS \$12 per doz

GLUTEN FREE OPTIONS

ASSORTED MUFFINS \$48 per doz

SLICED BREAKFAST BREADS \$5 per person

FRENCH MACARONS \$36 per doz

CUPCAKES – LEMON CHOCOLATE CHIP, RED VELVET \$48 per doz

COOKIES & SHORTBREADS \$36 per doz

BROWNIES \$48 per doz

FRUIT TARTS \$48 per doz (3-inch tarts)

Cocktail Receptions

- Minimum of 50 pieces per option

COLD CANAPES

TUNA TARTARE GINGER, AJI AMARILLO, ENDIVE \$7 per piece

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Fairmont

EL SAN JUAN HOTEL

CHILLED SHRIMP PINEAPPLE, TAMARIND BBQ SAUCE \$7 per piece
SMOKED SALMON POTATO PANCAKE, SCALLION LABNEH, CUCUMBER \$7 per piece
SERRANO HAM BREAD STICK, FRESH SHEEP'S MILK CHEESE \$6 per piece
VACA NEGRA SPINACH SALAD, CROSTINI \$5 per piece
CRAB TOSTADA AVOCADO, LIME CREMA, CILANTRO \$7 per piece
PORK RILLETTE DIJON, CORNICHON \$5 per piece
LOCAL SNAPPER CEVICHE COCONUT, CHILI'S, PLANTIN CHIPS \$6 per piece
BEEF TARTARE CRISPY POTATO, HORSERADISH, HERBS \$7 per piece

HOT CANAPES

CHICKEN EMPANADA CRUSHED AVOCADO \$5 per piece
GRASS FED BEEF SLIDER TOMATO BACON JAM \$7 per piece
CHICKEN SKEWER GUAVA GLAZE \$5 per piece
CONCH FRITTERS MANGO CHUTNEY \$5 per piece
JAMON & CHEESE CROQUETTE BURNT SCALLION AIOLI \$5 per piece
CRAB SALMOREJO AVOCADO, TOSTONES \$7 per piece
LAMB MEATBALLS LABNEH, SMOKED PAPRIKA, SALSA VERDE \$7 per piece
CARNITAS MINI TACOS CORN, ROASTED PEPPERS, CILANTRO CREMA \$6 per piece
LONGANIZA ROLL CHARRED JALAPENO AIOLI \$6 per piece

VEGETARIAN/VEGAN CANAPES

BURRATA HEIRLOOM TOMATOES, BASIL, GRILLED BAGUETTE \$6 per piece
WATERMELON QUESO DEL PAIS, BALSAMIC REDUCTION \$5 per piece
GAZPACHO GRAPEFRUIT, AVOCADO \$5 per piece
AVOCADO TOAST LIME, BASIL \$5 per piece
EGGPLANT HUMMUS OLIVES, CROSTINI \$5 per piece
MUSHROOM ARANCINI PECORINO CHEESE, TRUFFLE \$5 per piece
MINI NFALAFEL PITA TZATZIKI, SPICY CUCUMBER \$5 per piece
GRILLED ZUCCHINI SKEWERS CHIMICHURRI \$5 per piece
PORTOBELLO MUSHROOM TACOS QUESO FRESCO, SCALLIONS, CHIPOTLE CREMA \$5 per piece

CARVING STATIONS

- Minimum of 10 People
- Requires a Chef Attendant - \$150 Chef Attendant fee plus applicable taxes (1 chef for every 50 people)

SLOW ROASTED WHOLE CHICKEN SPICED RUB, GRILLED ONIONS, CHIMICHURRI \$20 per person
WHOLE ROASTED CAULIFLOWER GOLDEN RAISINS, CURRY BUTTER, ALMONDS, CAPERS \$18 per person
LOCAL SALT BAKED SNAPPER MANGO SALSA, ASPARAGUS \$22 per person
CRISPY PORK BELLY SMOKED PAPRIKA CHIMICHURRI, MANGO \$20 per person
SLOW ROASTED PRIME RIB ROSEMARY AU JUS, FINGERLING POTATOES \$24 per person
HERB CRUSTED LAMB RACK MINTED ROASTED CARROTS, CUMIN LAMB JUS \$26 per person

RECEPTION & ACTION STATIONS (ACTION STATIONS NEED CHEF ATTENDANT)

- Minimum of 20 People
- All Stations Requires a Chef Attendant - \$150 Chef Attendant fee (1 chef for every 50 people)

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Fairmont

EL SAN JUAN HOTEL

SEASONAL CRUDITE FRESH VEGETABLES, HUMMUS, GREEN GODDESS \$10 per person

MEZZE GRILLED PITA, PICKLED & FRESH VEGETABLES, HUMMUS, BABA GHANOUSH, TZATZIKI, PITAS, FLATBREADS, LAVASH \$12 per person

CHEESE ARTISAN CHEESES, NUTS, FRESH & DRIED FRUIT, HOUSEMADE JAMS, MOSTARDAS, BREADS & CRACKERS \$15 per person

EL PASTOR MARINATED PORK, PINEAPPLE, ONION, CILANTRO, CORN TORTILLAS (ACTION STATION) \$18 per person

PAELLA SEAFOOD OR MEAT LARGE PAN PAELLA, ENSALATA MIXTA (ACTION STATION) \$20 per person

SUSHI TABLE ASSORTED SUSHI & SASHIMI, HAND ROLLS, MAKI ROLLS, ACCOMPLIMENTS (ACTION STATION) \$MP

CHARCUTERIE CURED MEATS & SPREADS, MARINATED OLIVES, PICKLES, MUSTARDS, BREADS & CRACKERS \$18 per person

CHILLED SEAFOOD SHRIMP, CLAMS, MUSSELS, CRAB LEGS, LEMON, COCKTAIL SAUCE, MIGNONETTE, HOT SAUCE (ACTION STATION) \$MP

SLIDERS BEEF PATTY, MARINATED CHICKEN THIGH, VEGETARIAN PATTY, BACON TOMATO JAM, CARAMELIZED ONIONS, AMERICAN CHEESE, SWISS CHEESE, GARLIC AIOLI, MUSTARDS, MINI BRIOCHE BUNS (ACTION STATION) \$20 per person

POKES TUNA, SALMON, MARINATED TOFU, SOY SAUCE, CITRUS PONZU, SPICY MAYO, SUSHI RICE, SEAWEED SALAD, PICKLED VEGETABLES, LOCAL SEASONAL FRUIT (ACTION STATION) \$MP

BEACH & POOL STATIONS:

- Stations for outdoor venues including beach
- Minimum 20 People. Minimum 2 Stations
- All Stations Requires a Chef Attendant - \$150 Chef Attendant fee (1 chef for every 50 people)

CAJA CHINA- \$50 per person

GREEN SALAD LOCAL VEGETABLES, PEPITAS, CHILI LIME VINAIGRETTE

WHOLE ROASTED PIG ORANGE & SMOKED PAPRIKA MOJO, SALSA VERDE, MANGO & PAPAYA SALSA

AREPAS

PIGEON PEAS & RICE

FRESH TOMATOES

ONION & CILANTRO

FRESH CITRUS

ISLA VERDE SEAFOOD BAKE \$65 per person

LOCAL SPINY LOBSTERS

STEAM CLAMS & MUSSELS

GULF SHRIMP

CORN, POTATOES, SPICY COLESLAW

FRESH CITRUS

LOCAL GREENS

PARKER HOUSE ROLLS

GARLIC BUTTER, COCKTAIL SAUCE, MANGO CHIMICHURRI

CEVICHE \$40 per person

COCONUT LIME SNAPPER CEVICHE

CITRUS HABANERO OCTOPUS CEVICHE

TOMATO & WATERMELON CEVICHE

AVOCADO

FRESH CITRUS

TOSTONES, TORITLLA CHIPS, CORN NUTS

Prices do not include service charge & applicable taxes. Prices are subject to change



PICKLED ONIONS & FRESNO PEPPERS

JAMAICAN JERK \$45 per person

GRILLED JERK CHICKEN

GRILLED JERK EGGPLANT

TROPICAL FRUITS

JAMAICAN BREAD

ISLAND POTATO SALAD

BROCCOLINI

PICKAPEPPA SAUCE, BARRILITO SAUCE

MEXICAN \$45 per person

GUACAMOLE WITH LIME & JALAPEÑO, TORTILLA CHIPS

PORK CARNITAS

CHICKEN TINGA

CAULIFLOWER AL PASTOR

STREET CORN CHILI, LIME, COTIJA CHEESE, CILANTRO

CORN TORTILLAS, LIMES, SLAW, QUESO FRESCO, ONION & CILANTRO

SALSA MACHA, SALSA VERDE, GUAJILLO SALSA, CHIPOTLE CREMA

CUBAN –PRESSED SANDWICHES \$45 per person

CUBANO

MEDIANOCHE

FRIED SWEET PLANTAINS (MADUROS)

CONGRI

SMOKED FRIED PORK

POTATO CHIPS

GRILLED ZUCCHINI TOASTED GARLIC CHIMICHURRI

PUERTO RICO PARRILLADA- WOOD FIRE GRILLED \$55 per person

WHOLE LOCAL MARKET FISH

CHURRASCO SKIRT STEAK

PORK LONGANIZA

BROCCOLI STEAKS

CHARRED VEGETABLE SALSA, MANGO CHIMICHURRI, TOMATILLO & AVOCADO SALSA, SALSA ROJO

MOFONGO

MARINATED TOMATOES

TOSTONES PR SAUCE

PINCHOS \$55 per person

GULF SHRIMP GARLIC, ARBOL CHILI, PARSELY

CHICKEN THIGH & LONGANIZA ONION, HERBS

SMOKED PORK PINEAPPLE, JALAPENO

MIXED VEGETABLE PINEAPPLE

ARROZ CON GANDULES

ROASTED PEPPERS

SOFRITO VERDE, PIQUE CRIOLLO, MOJITO ISLENO, MANGO SALSA

SPANISH TABLE \$55 per person

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Fairmont

EL SAN JUAN HOTEL

PAELLA SHRIMP, CHORIZO, MUSSELS, CLAMS
MAHI MAHI A LA PLANCHA SALSA VERDE
MIXTA ENSALATA OLIVES, ONION, TOMATO
OLIVES, PICKLED VEGETABLES, EGGPLANT CAPONATA

BARBACOA – SLOW COAL COOKING WRAPPED IN BANANA LEAVES \$60 per person
LEGS OF LAMB ANCHO CHILI PASTE
LECHON SUCKLING PIG
CALABAZA BROWN SUGAR, CHILI, CIDER
PICO DE GALLO, MOLE, CILANTRO LIME AIOLI, GREEN CHILI SAUCE
CORN, FLOUR TORTILLAS, & AREPAS

HARVEST TABLE \$35 per person
LOCAL FRESH GREENS RED ONION, TOMATOES, LEMON VINAGRETTE
CAESAR SALAD

FRESH TOMATOES BURRATA CHEESE, BASIL
GRILLED ASPARAGUS ROMESCO SAUCE
ENDIVE LEAVES GRAPEFRUIT, CHILI POWDER, SUNFLOWER SEEDS
SEASONAL LOCAL FRUIT
LOCAL CHEESES CRACKERS, GRAPES, HONEY
SOURDOUGH BREADS, BAGUETTES, SEEDED LOAVES, OLIVE CIABATTA

DESSERT TABLE \$35 per person
MINI COCONUT FLAN
MINI TRES LECHES
MINI GUAVA TARTS WITH MERINGUE
GUAVA CHEESE CAKE
CHOCOLATE LAYER CAKE
FRESH LOCAL SEASONAL FRUIT CHANTILLY
FRUIT TARTS
KEY LIME PIE
DULCE DE LECHE ALFAJORES

SWEET STATIONS (ACTION STATIONS NEED CHEF ATTENDANT)

- Minimum 20 People. Minimum 2 Stations
- All Stations Requires a Chef Attendant - \$150 Chef Attendant fee plus applicable taxes (1 chef for every 50 people)

ICE CREAM SHOP ASSORTED ICE CREAMS & SORBETS, NUTS, SPRINKLES, CANDY, BANANAS, LOCAL SEASONAL FRUIT SAUCES, CHOCOLATE SAUCE, CARAMEL SAUCE, WARM COOKIES (ACTION STATION) \$30 per person
BAKE SHOP SEASONAL PIES & TARTS, CAKES, COOKIES, BROWNIES & BLONDIES, CAKE POPS \$35 per person
CANDY SHOP ASSORTED CANDY BARS, GUMMIES & JELLY BEANS, SOUR CANDIES, M&MS, HARD CANDIES, CHOCOLATE BARKS, LOLLIPOPS, MARSHMALLOWS \$25 per person

Late Night Snacks

TATER TOTS CHEESE SAUCE, BACON, SCALLIONS, SOUR CREAM, CONDIMENTS \$40 per person

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POPCORN CHEESY CHEDDAR, CARAMEL CORN, CAJUN, BUTTER \$35 per person

NACHOS QUESOS, SPICED GROUND BEEF, GRILLED CHICKEN, CHORIZO, PICO DE GALLO, GUACAMOLE, PICKLED VEGETABLES, BLACK BEANS, HOT SAUCE, CREMA, CILANTRO \$40 per person

SLIDERS BEEF PATTIES WITH SWISS AND CARAMELIZED ONIONS, SPICY FRIED CHICKEN AND PEPPER JACK, GRILLED CHEESES, B&B PICKLES, LTO, CONDIMENTS \$50 per person

PANINI SANDWICHES CUBANO, PASTRAMI, GRILLED CHICKEN, TRIPLE CHEESE, SPICED EGGPLANT, MEATBALL \$50 per person

QUESADILLAS CHICKEN, CHORIZO, OR MUSHROOM \$45 per person

EMPANADAS CHICKEN, BEEF, PORK, OR VEGGIE \$40 per person

Dinner BUFFETS

- Minimum 20 persons if less than 20 persons a \$10 surcharge per person will apply.

ITALIAN \$85 per person

ROSEMARY & ROASTED GARLIC FOCACCIA OLIVE OIL, AGED BALSAMIC

BABY KALE SALAD CROUTONS, ANCHOVY DRESSING, CHARRED LEMON, PARMESAN CHEESE

ANTIPASTA - PROSCIUTTO, FRESH MOZZARELLA, MARINATED TOMATOES, GRILLED MANGO, PESTO, SALSA VERDE, ANCHOVIES, OLIVES, ROASTED PEPPERS,

ORECCHIETTE PASTA SPICY SAUSAGE, RAPINI, FENNEL, TOMATO

RACK OF LAMB CREAMY POLENTA, ROASTED GARLIC, SALSA VERDE

BRANZINO BLISTERED TOMATOES, GARLIC, THYME

ROASTED POTATOES PARMESAN CHEESE

CHARRED BROCCOLINI HAZELNUT ROMESCO

DARK CHOCOLATE TIRAMISU COFFEE GANACHE

FRESH LOCAL FRUIT HONEY MASCARPONE, PISTACHIO

AMERICAN \$85 per person

LITTLE GEMS GRILLED AVOCADO, MIXED HERBS, SORREL, POPPY SEED, TAHINI-YOGURT

MARINATED TOMATOES BURRATA CHEESE, PESTO

GRILLED VEGETABLES BUTTERMILK RANCH, ROASTED CARROT HUMMUS, EGGPLANT DIP

CHEESE & CHARCUTERIE PICKLES, MOSTARDAS & PRESERVES, CRUSTY BREAD, CRACKERS

CEDAR PLANK SALMON MEYER LEMON BEURRE BLANC

SLOW ROASTED NY STRIP CHARRED ONION JUS

ROASTED HEIRLOOM CARROTS PAPAYA SALSA VERDE

BABY NEW POTATOES BUTTER, CHIVES, DILL, LEMON

CITRUS UPSIDE-DOWN CAKE VANILLA ICE CREAM

CHOCOLATE LAYER CAKE MARINATED CHERRIES

PLENEROS FEST \$80 per person

GREEN SALAD LOCAL VEGETABLES, PEPITAS, CHILI LIME VINAIGRETTE

EMPANADAS – CHICKEN & BEEF

LOCAL SNAPPER CEVICHE COCONUT, KEY LIME

GRILLED VEGETABLE SKEWERS CHIMICHURRI

GRILLED GULF SHRIMP SALSA VERDE & SALSA ROJO

PERNIL SAUCE MOJO

CHARRED BROCCOLI RABE

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ROASTED SWEET POTATOES
GREEN PIGEON PEAS RICE
FLAN
COCONUT BREAD PUDDING

DEL CAMPO A PIÑONES \$75 per person
GREEN LEAF LETTUCE CUCUMBER, TOMATO, RED ONION, CORIANDER GUAVA DRESSING
SANCOCHO SOUP
CONCH FRITTERS PINEAPPLE CHILI AIOLI
CHICKEN LONGANIZA SALSA ROJO
CRISPY PORK ONIONS
WHOLE ROASTED SNAPPER TOMATILLO AVOCADO SALSA, TORTILLAS
CRAB RICE
ASPARAGUS
ROASTED PUMPKIN
TRES LECHES CAKE
GUAVA COOKIES

BUFFETS ENHANCEMENTS

CONCH FRITTERS PINEAPPLE CHILI AIOLI \$12 per person
OCTOPUS ESCABECHE SMOKED PAPRIKA, CITRUS, RED ONION \$14 per person
SMOKED BEETS BLUE CHEESE, MANGO AGRIDULCE \$10 per person
BABY SPINACH CURED TOMATO, PICKLED ONIONS, WALNUTS, LOCAL GOAT CHEESE, BACON VINAIGRETTE \$10 per person
SPATCHCOCK CHICKEN SPICED CHICKEN JUS \$18 per person
WHOLE ROASTED SNAPPER TOMATILLO AVOCADO SALSA, TORTILLAS \$20 per person
WHOLE ROASTED PIG SAUCE MOJO \$22 per person
COFFEE RUB NY STRIP LOIN GUAJILLO CHILI JUS \$25 per person
WILD MUSHROOMS \$10 per person
CREAMED SPINACH \$10 per person
GREEN PIGEON PEAS RICE \$10 per person
GRILLED ASPARAGUS ROMESCO \$10 per person

BUFFETS DESSERT ENHANCEMENTS

PEAR TART HUCKLEBERRY JAM \$25 (Portion 8 to 10 person)
GUAVA CHEESE CAKE \$28 (Portion 8 to 10 person)
COCONUT FLAN \$36 per doz (4oz cup)
TRES LECHES CAKE \$36 - (Portion 12 person)
GUAVA COOKIES \$24 per doz
CITRUS UPSIDE-DOWN CAKE VANILLA CRÈME FRAICHE \$28 (Portion 8 to 10 person)
CHOCOLATE LAYER CAKE MARINATED CHERRIES \$30 (Portion 8 to 10 person)

A LA CARTE

- Minimum 25 persons if less than 25 persons a \$10 surcharge per person will apply.
- Price will be based off the Main Course selection

- 3 Course

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Fairmont

EL SAN JUAN HOTEL

- Appetizer, Salad or Soup Section (Choice of 1)
- Main Course (Choice of 1)
- Dessert (Choice of 1)
- Additional fee if client select one extra choice of Appetizer, Soup, Salad or Dessert at \$8.00 per person plus service charge & applicable taxes
- Additional fee if client select one extra main course \$15 per person plus service charge & applicable taxes

APPETIZERS

BURRATA CHEESE OVEN ROASTED TOMATO, BASIL, PINE NUTS
SALMON TARTARE GOLDEN BEETS, HORSERADISH, SHALLOT VINAIGRETTE
CHICKEN LONGANIZA A HORNO YAUTIA PUREE, AJILI MOJILI SAUCE
LOCAL SNAPPER CEVICHE KEY LIMES, COCONUT, MINT, PEPPERS
GRILLED EGGPLANT POMEGRANTE, GOAT CHEESE, PICKLED ONIONS, SALSA VERDE
CHARRED SPANISH OCTOPUS ROASTED PEPPERS, GREEN OLIVES, GARLIC CONFIT

SOUPS

MINISTRONE SWISS CHARD, LENTILS, PINTO BEANS
GAZPACHO AVOCADO, BLACK OLIVE OIL
GREEN PIGEON PEA GRILLED SHRIMP, CHIPOLTE CREMA
LOCAL PUMPKIN SOUP CREMA, SAGE

SALADS

BABY SPINACH TOMATO, PICKLED ONIONS, PINE NUTS, BACON VINAIGRETTE
ROASTED BEETS SALAD VACA NEGRA GREEK YOGURT, SPICY PUMPKIN SEEDS, HERB VINAIGRETTE
LOCAL GREENS RED ONION, MANGO, GOAT CHEESE VINAIGRETTE
AVOCADO WALNUTS, SOURDOUGH CROUTONS, QUESO FRESCO, MULATO CHILI DRESSING
GRILLED ZUCCHINI WATERCRESS, CORN, PICKLED RED FRESNO PEPPERS, SALSA VERDE

ENTRÉES

GRILLED MAHI MAHI COCONUT RICE, PAPAYA, ROASTED PEPPERS \$75 per person
PAN SEARED SNAPPER CONFIT POTATOES, ASPARAGUS, SALSA VERDE \$75 per person
GRILLED SHRIMP CORN, LENTILS, BABY TURNIPS, LEEKS, CILANTRO, CRIOLLA SAUCE \$75 per person
SPINY LOBSTER SAFFRON RICE, GREEN OLIVES, STEWED TOMATOES \$MP per person
ROASTED CHICKEN ASPASAGUS, BARLEY, CHARRED ONIONS, MOLE SAUCE \$70 per person
PORK TENDERLOIN CRISPY POTATOES, MANGO, GRILLED ONIONS, PEAS, MOJO \$75 per person
BRAISED SHORT RIB CRUSHED SWEET POTATO, SPINACH, BABY CARROTS \$80 per person
BEEF TENDERLOIN GREEN BEANS, MASHED POTATOES, RED WINE SAUCE \$85 per person

VEGETARIAN/VEGAN ENTRÉES

CAULIFLOWER SNOW PEAS, DATES, PISTACHIOS, PEARL ONIONS, RAS EL HANOUT \$65 per person
BUTTERNUT SQAUSH QUINOA, DRIED CRANBERRIES, PUMPKIN SEEDS, BROWN SUGAR BUTTER \$65 per person
VEGETABLE CURRY RAITA, NAAN BREAD, PICKLED CAULFLOWER \$65 per person

DESSERTS

TRES LECHES CAKE CHANTILLY CREAM, CINNAMON
FRESH BERRIES SWEETEN CRÈME FRAICHE

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CHOCOLATE CORTEZ MOUSSE PRALINE STREUSEL, MANGO
FLAN MANGO, PISTACHIOS
COCONUT CAKE PINEAPPLE ICE CREAM