Extraordinary
WAYS TO MEET

Includes ESJ Breakfast, Lunch and PM Break

$58 with plated lunch / $61 with buffet lunch
**Breakfast**

- Chilled Fruit Juices, Orange, Passionfruit, Mango
- Seasonal Fresh Fruit Display, Local Cinnamon Honey
- Oat Meal Crème Brule, toppings, Dried fruits & Seeds
- Greek Yogurt, toppings, House made Granola, Dried Fruits, Assorted Berries
- Bakery Basket, Muffins, Assorted Breads, Danishes, Croissants
- Sweet Cream Butter, Fruit Preserves
- Freshly Brewed Local and Decaffeinated Coffee, Selection of Teas

**Lunch**

**Starters**

(Choose 1 for Plated, 2 for Buffet)

- Pulled Chicken Waldorf salad, Honey Crisp Apples, Golden Raisins, Grapes, Walnuts, Yogurt Dressing
- Kale Caesar Salad, Roasted Garlic Dressing, Shaved Manchego Cheese, Polenta Croutons
- Baby Field Greens, Crumbled Goat Cheese, Crisp Bacon Bits, Wild Berry Vinaigrette
- Tri-Color Quinoa- Butternut Squash Salad, Apple Cider Dressing
- Cream of Plantain Soup, Pulled Pork, Crisp Plantain Tumble

**Entrees**

(Choice of 1 for Plated, 2 for Buffet)

- Pan Seared Grouper Puttanesca, Olives, Tomatoes, Capers, Basil, Creamy Soft Polenta
- Slow Roasted Beef Brisket, Forest Mushrooms, Haricot Vert, Natural Jus, Twice Baked Loaded Potatoes
- Herb Roasted Chicken, Potato Mash, Pancetta, Pearl onions, Button Mushrooms, Wine
- Parsnip ~Potato Mash
- Teriyaki Roasted Pork Shoulder, Ginger
- Garlic Baby Bok Choy, Steamed Jasmine Rice
- Farfalle Pasta, Leeks, Chicken, Sundried Tomatoes, Sweet Peas, Saffron Sauce
- Vegetarian, Vegan & Gluten Free Option available upon request

**Desserts**

(Choice of 1 for Plated, 2 for Buffet)

- Sea Salt Caramel Cheese Cake, Pineapple Compote, Crème Anglaise
- Guava Crème Brule
- Dulce De Leche Panna Cotta, Toasted Coconut Ribbon, Brule Banana
- Wild Berry Fruit Tart, Vanilla Bean Whipped Cream
- Chocolate Mousse Gateau, Berry Compote, Crème Anglaise
- Caribbean Flan variety of flavors: Coffee, Coconut, Tres Leches & Cheese

**PM Breaks**

(Select one)

<table>
<thead>
<tr>
<th>SALTY BREAK</th>
<th>CHOCOLATE RUSH</th>
<th>CHIPS AND DIPS</th>
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</thead>
<tbody>
<tr>
<td>Warm Soft Salted Pretzel Sticks, Deli Mustard, Cheese Fondue</td>
<td>Chocolate Dipped Dried Fruits</td>
<td>Buffalo Chicken Dip, Corn Tortilla Chip</td>
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<tr>
<td>Freshly Brewed Local Regular and Decaffeinated Coffee Selection of Teas or Soft Drinks</td>
<td>Chocolate Dipped Chunky Monkey Popcorn</td>
<td>Fresh French Onion Dip, Potato Chips</td>
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For more information contact our Professional Team at 787-791-1000 | www.elsanjuanhotel.com | grissel.rivera@elsanjuanhotel.com

Events must be booked by December 31, 2019 and held by March 31, 2020. Above prices do not include 23% service charge and Sales tax. Special pricing is applicable with the purchase of breakfast, lunch and PM Break for a minimum of 20 people. Minimum 30 people for Buffet Package. Meeting Package is applicable Monday through Friday from 8am to 6pm.