

# ***BANQUET MENU***

We look forward to assisting you with all aspects regarding the coordination of your upcoming event. Please find enclosed culinary creations of our Executive Chef; do not hesitate to communicate any special request, as it will be our pleasure to customize a menu to fit your needs.

## **MENU SELECTION & GUIDELINES**

We kindly request that menu selections must be finalized no later than 14 days prior to the event. Meal guarantees are required at least 72 hours prior to your function or 3 business days, should your event fall on a weekend. No reductions will be accepted within the previously mentioned time period. The hotel is pleased to set 5% over the guarantee for events with more than 50 guests.

## **SPECIAL DIETARY REQUIREMENTS**

It will be a pleasure to assist you with any special dietary requirements. Please advise your Catering or Meeting Services Manager in advance so as to ensure availability. Vegetarian and low-carb entrées are available for any event.

## **AUDIO VISUAL SERVICES**

An Equipment Rental & Professional service is available with Audiovisual Productions and Show Services the in house audio-visual concessionaire.

## **DECORATION**

The hotel does not allow the affixing of any items to the walls, floors or ceiling of rooms with nails, staples, tape or any other adhesive material; this includes banners. A charge of \$500 will be assessed for any damages.

## **PACKAGES**

Packages sent in advance by the patron must be addressed to the manager in charge of the event and should include the name of the group and date of the activity. A storage charge will apply.

## **FOOD & BEVERAGE SERVICES**

The hotel does not allow any food to be brought into its premises, whether purchased or catered from outside services. All food and beverage purchased from the hotel at planned functions must be consumed inside; under no circumstances can these be removed from the property.

## **SERVICE CHARGE**

A 22% service charge is added to all food, beverage, room rental and audiovisual charges. A 7% Commonwealth of Puerto Rico tax will also apply (*state and municipality tax are assessed on price and hotel service charge*)

## **DEPOSIT**

A deposit is required in order to confirm your reservation for banquet space. Initial deposit is nonrefundable and will be retained by the hotel in the event of a cancellation.



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# BREAKFAST BUFFET

## CONTINENTAL BREAKFAST

Your choice of two (2) Fruit Juices  
(Pineapple, Mango, Tamarindo, "Guanabana", Orange, Apple and cranberry)  
Assorted Rolls, Muffins, Danish Pastries, Croissants  
Assorted Fruit Preserves, Marmalade, Honey and Butter,  
Assorted Cold Cereals with whole and skin milk  
Fresh fruit salad, whole apples and bananas  
Freshly Brewed Puerto Rican Coffee, Decaffeinated Coffee and Choice of Teas  
Served with Steamed Regular Milk

**\$15** *per person*

## ADDITIONAL BREAKFAST ENHANCEMENTS

- ∂ Assorted Danish, Muffins and Croissants **\$44 per dozen**
- ∂ Assorted Puerto Rican Pastries ("Quesitos", "Pastelillos de Guayaba", and "Mallorcás") **\$44 per dozen**
- ∂ Assorted Flavored Bagels and Cream Cheese **\$44 per dozen**
- ∂ Assorted Sweet Breads (Banana, Carrot and Corn) **\$44 per dozen**
- ∂ Yogurt Station with fresh seasonal berries dried fruits and nuts **\$7 per person**
- ∂ Cinnamon Raisin French Toasts with maple syrup **\$8 per 6 oz. portion**
- ∂ Oatmeal Pancakes with Maple Syrup **\$8 per 6 oz. portion**
- ∂ Croissant Sandwich, Freshly Baked Croissants with Eggs, Cheese and Choice of Ham or Bacon **\$10 each**
- ∂ Assorted Cheese and Cold Cut Platter (Swiss, cheddar, boursin, honey glazed ham, turkey and salami) **\$8 per person**
- ∂ Sliced Chilean smoked salmon filet with onions capers, hard boiled eggs and rye bread **\$10 per person**
- ∂ Cinnamon oatmeal with toasted coconut, dried fruits and nuts **\$7 per 6oz. portion**
- ∂ Scrambled eggs **\$8 per 6oz. portion**
- ∂ Seasonal assorted sliced fruits **\$7 per person**
- ∂ Warm cheese blintz with banana walnut compote **\$8 per person**

Price is subject to a 22% hotel service charge, 6% State tax and 1% Municipality tax  
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# *BREAKFAST BUFFET*

## FULL AMERICAN BREAKFAST

*(Minimum 20 People)*

Orange Juice & your choice of Pineapple, Apple, Grapefruit, Tamarindo, Mango and cranberry  
Freshly Baked Pastries and Breakfast Breads, Butter and Preserves  
Sliced Fresh Fruits and whole Fruits  
Cinnamon Raisin French Toasts with maple syrup  
Scrambled Eggs  
Bacon and Sausage Links  
“Criollo” Breakfast Potatoes  
Freshly Brewed Puerto Rican Regular and Decaffeinated Coffee  
Selection of Herbal Teas  
Whole or Low Fat Milk

**\$23** *per person*

## ♥A HEALTHY START

*(Minimum 20 People)*

Orange Juice & your choice of Pineapple, Apple, Grapefruit, Tamarindo, Mango and cranberry  
Assorted Sliced Fruits and whole fruits  
Low-Fat Yogurts  
Low-Fat Cottage Cheese  
Granola Bar  
Scrambled Egg Beaters  
Steamed Potatoes with Chives  
Grilled Turkey Ham  
Herb Roasted Tomato Slices  
Oatmeal Pancakes with maple syrup  
Carrot-Bran Muffins, Whole Wheat Bread  
Marmalade and Margarine  
Freshly Brewed Puerto Rican Regular or Decaffeinated Coffee

**\$22** *per person*

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## *PLATED BREAKFAST*

ALL BREAKFAST SELECTIONS INCLUDE:

*Orange Juice, Assorted Danishes, Muffins, Butter, Fruit preserves,  
Regular Coffee, Decaffeinated Coffee and Assorted Teas*

### **BREAKFAST APPETIZERS**

- ∅ Special K with toasted almonds and coconut served with fat free milk **\$4.50 per person**
- ∅ Sliced Fruits and Berries plate **\$7 per person**
- ∅ Warm cheese blintz with banana walnut compote **\$8 per person**
- ∅ Individual spinach quiche with prosciutto and saffron tomato sauce **\$11 per person**

### **PLATED BREAKFAST SELECTIONS**

ALL SELECTIONS INCLUDE:

*Hash Browns, "Criollo" Breakfast Potatoes or Roasted Red Bliss Potatoes*

- ∅ Cinnamon Raisin French Toasts with maple syrup and your choice of Bacon, Ham or Sausage **\$18 per person**
- ∅ Scrambled Eggs with green Onions served with your choice of Ham, Bacon or Sausage **\$18 per person**
- ∅ Southwestern Scrambled Eggs with green peppers, Spanish Sausage, Monterrey Jack Cheese and Tomato Sauce **\$18 per person**
- ∅ Scrambled Eggs Greek Style with Feta Cheese, Olives, and Tomatoes served with your choice of Ham, Bacon or Sausage **\$18 per person**
- ∅ Eggs white frittata with tomatoes and herbs, turkey sausage patties **\$18 per person**
- ∅ Oatmeal Pancakes with orange honey butter, maple syrup and your choice of ham, bacon or sausage **\$17 per person**
- ∅ Breakfast chicken quesadilla with scrambled eggs (spicy braised chicken, mozzarella cheese, pico de gallo, sour cream and guacamole and side of crisp bacon) **\$19 per person**
- ∅ Poached eggs and biscuit smothered with sausage gravy and grilled tomatoes **\$18 per person**

## *BEVERAGES*

- Whole or Skim Milk (*8oz serving*) **\$3 each**
- Assorted Chilled Juices (*8oz serving*) **\$3 each**
- Bottled Water (ask for sparkling or still) **\$3 each**
- Assorted Soft Drinks **\$3.50 each**
- Freshly Brewed Coffee, Decaffeinated Coffee and Choice of Teas **\$45 per gallon**

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## COFFEE BREAKS

Whole Seasonal Fresh Fruits	\$2 <i>per whole fruit</i>
Butter Pop Corn (4oz portion)	\$3 <i>per person</i>
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Cookies	\$3 <i>per cookie</i>
Double Chocolate Brownies	\$3.50 <i>per brownie</i>
Fruit Flavored Yogurt (4oz. portion)	\$3 <i>per person</i>
Assorted Finger Sandwiches on white bread (cucumber, tuna and ham roasted pepper spread)	\$3.50 <i>per person</i>
Tri-color Tortilla Chips with Salsa (4oz portion)	\$4 <i>per person</i>
Pretzels or Chips (4oz portion)	\$4 <i>per person</i>
Open Face Sandwiches on local whole wheat bread "Pan Criollo Integral" (Turkey Swiss, ham cheddar, pastrami provolone)	\$4.50 <i>per person</i>
Pita Bread Sandwiches (curried garbanzos humus, grilled vegetables with mozzarella cheese, sun dried tomato chicken salad)	\$5 <i>per person</i>
Gourmet Mixed Nuts (4oz portion)	\$6 <i>per person</i>

## SPECIALTY BREAKS

### HÄAGEN-DAZS - ICE CREAM BREAK

Vanilla and Chocolate Häagen-Dazs Ice Cream with the following toppings:  
Assorted Chopped Nuts, Chocolate Sprinkles, M&M's, Snickers Pieces and Whipped Cream  
Carafes of Whole or Chocolate Milk

**\$17** *per person*

### ♥HEALTHY BREAK

Mini Fruit Salad with Yogurt Sauce and toasted coconuts  
Fruit and Nut Breads, Granola Bars  
Assorted Fruit Juices

**\$12** *per person*

### CHOCOLATE LOVERS BREAK

Assorted Mini Chocolate bars and candy  
Chocolate Chips Cookies  
Hot Chocolate Served With Shaved Chocolate and Whipped Cream  
Carafes of Whole or Chocolate Milk

**\$13** *per person*

### SEVENTH INNING STRETCH

Tri-Color Chips with Chili and Cheese  
Mini Steamed Ballpark Franks with All the Fixings  
Soft Drinks

**\$14** *per person*

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## *BRUNCH BUFFET*

### **SHERATON BRUNCH**

*(Minimum 25 people)*

Soup of the Day  
Sliced Fresh Fruits  
Mixed Field Salad and Toppings  
Curry Chicken Salad  
Pasta Salad  
Roasted Potatoes Salad  
Pancakes and French Toasts  
Scrambled Eggs with Tomatoes and  
Mushrooms  
Bacon and Sausage Links  
Chef's choice of Desserts  
Assorted Fruit Juices

**\$26** *per person*

### **DOMESTIC BRUNCH**

*(Minimum of 50 persons)*

Butter, Marmalade and Preserves  
Savory Breads, Danishes and croissants  
Fresh Sliced Fruits  
Soup of the Day  
Assorted Field Greens  
Cherry Tomatoes  
Marinated Mushrooms  
Corn Salad  
Three Beans Salad  
Assorted Dressing and Vinegars  
Grilled Chicken Breast with Spinach  
Mascarpone Cream  
Fettuccini Alfredo  
Onion Rice  
Fluffy Scrambled Eggs  
Sausage and Bacon  
Chef's choice of Desserts  
Assorted Fruit Juices

**\$37** *per person*

### **INTERNATIONAL BRUNCH BUFFET**

*(Minimum 50 People)*

Sliced Seasonal Fruit  
Butter, Marmalade and Preserves  
Savory Breads, Danishes and croissants  
Imported and Domestic Cheese Display  
Smoked Salmon and Condiments  
Pasta Salad, Seafood Salad  
Baby Greens Salad with Assorted Toppings  
and Dressings  
Poached Eggs on English Muffin with Apple  
Wood Bacon and Basil Mascarpone Cheese  
Scrambled Egg with Chives  
Chef's choice of Desserts  
Assorted Fruit Juices

Warm cheese blintz with banana walnut  
compote  
Bacon or Sausage Links  
Chicken Breast filled with Sweet Plantain  
and Mozzarella Cheese with roasted  
peppers and cilantro sauce  
Roasted Pork Loin with Mango Chutney  
Lyonnais Potatoes  
Seasonal Vegetables  
Assorted Breakfast Pastries with Butter and  
Preserves

**\$44** *per person*

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## LUNCH BUFFET

### DELI BUFFET LUNCH

*(Minimum 20 people)*

Soup of the Day

Assorted Cold Cuts Display

Domestic and Imported Cheeses

**Bread Display to include:**

*White, Wheat, French Bread and Foccacia Bread*

Assorted Accompaniments and Condiments

Mesclun Salad with Assorted Dressings

Creamy Potato Salad

Fresh Fruit Display

Chef Selection of Desserts

**\$23** *per person*

### DELI LUNCH DELUXE

*(Minimum 20 people)*

Soup of the Day

Assorted Cold Cuts Display

Smoked Salmon Display

Domestic and Imported Cheese Display

**Bread Display to include:**

*White, Wheat, French, Foccacia, Garlic Pita and Bagels*

Mesclun Salad with Assorted Dressings

Creamy Potato Salad

Mediterranean Shrimp Salad

Primavera Pasta Salad

Fresh Mozzarella and Sliced Tomatoes with Balsamic Vinaigrette

Chef Selection of Desserts

**\$37** *per person*

### CREATE YOUR OWN BUFFET # 1

Mixed Greens with Assorted Toppings and Dressings

Marinated Pasta Salad with Basil Vinaigrette

Red Bliss Potato Salad with Scallions

Fresh Fruit Medley

Tomato and Cucumber Salad

SELECTION OF TWO ENTRÉES TO ENHANCE YOUR BUFFET      SELECTION OF ONE STARCH

∂ Boneless Chicken Fricassee

∂ Grilled Chicken Breast with Basil Cream Sauce

∂ Sliced Churrasco with Mushroom Demi Glaze

∂ Sliced Roasted Pork with Mango Chutney

∂ Baked Basa Creole

∂ Garlic Mashed Potatoes

∂ Rice Pilaf

∂ Mamposteo Rice

∂ Congrí Rice

∂ Cilantro Rice

Chef's Choice of Seasonal Vegetables

Chefs Selection of Desserts

Freshly Baked Rolls, Assorted Breads and Butter

Freshly Brewed or Decaffeinated Coffee

**\$40** *per person*

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## LUNCH BUFFET

### CREATE YOUR OWN BUFFET #2

Mixed Greens with Assorted Toppings and Dressings

Tomato and Cucumber Salad

Anti-Pasto Salad

Red Bliss Potato Salad

Yucca Vinaigrette Salad

Sliced Tropical Fruit

Domestic and Imported Cheese Display

#### SELECTION OF THREE ENTRÉES TO ENHANCE YOUR BUFFET

- ∅ Boneless Chicken Fricassee
- ∅ Grilled Chicken Breast with Basil Cream Sauce
- ∅ Sliced Churrasco with Mushroom Demi Glaze
- ∅ Sliced Roasted Pork Loin with Chipotle Tamarind Sauce
- ∅ Baked Basa Creole
- ∅ Mahi Mahi Fillets with Lemon Butter Sauce

#### SELECTION OF ONE STARCH

- ∅ Garlic Mashed Potatoes
- ∅ Rice Pilaf
- ∅ Mamposteano Rice
- ∅ Congrí Rice
- ∅ Cilantro Rice

Chef's Choice of Seasonal Vegetables

Chefs Selection of Desserts

Freshly Baked Rolls, Assorted Breads and Butter

Freshly Brewed or Decaffeinated Coffee

**\$44** *per person*

## LUNCHES TO GO/ TO GO BOXES

### SELECTION ONE

Turkey and Swiss BLT on Croissant  
Whole Fruit, Potato Chips  
Chocolate Chip Cookie

**\$16** *per person*

### SELECTION TWO

Local Bread with Ham, Cheddar Cheese,  
Grilled Onions, Tomato, Lettuce  
Whole Fruit, Chocolate Brownie

**\$16** *per person*

### SELECTION THREE

Local Bread with Roast Beef, Pepper Jack  
Cheese, Grilled Onions, Tomato, Lettuce  
Whole Fruit, Chocolate Brownie

**\$16** *per person*

### SELECTION FOUR

Local Whole Wheat Bread with Tuna Nicoise  
Salad, Provolone Cheese, Grilled Onions,  
Tomato, Lettuce  
Whole Fruit, Chocolate Brownie

**\$15** *per person*

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# PLATED LUNCH

OUR LUNCHEON SELECTIONS INCLUDE:

*Your Choice of Soup or Salad, One Main Course, Chef's Choice of Seasonal Vegetables and Dessert*

## SOUP SELECTION

- ∂ Black Bean and White Rice Soup
- ∂ Beef Broth with Diced Red Bliss Potatoes and Celery Root
- ∂ Chicken Broth with Vegetables and Wild Rice
- ∂ Lobster Bisque with a touch of Brandy
- ∂ Cream of Wild Mushroom with Aged Balsamic
- ∂ Cream of Potatoes and Leeks
- ∂ Cream of Plantain with Tortilla bits
- ∂ Cream of "Yautia" with Chive Oil
- ∂ Cream of Pumpkin with Toasted Walnuts
- ∂ Cream of Broccoli and Cheese
- ∂ Chef's Seasonal Soup

## SALAD SELECTION

- ∂ Caesar Salad Traditional Caesar Salad with Herb Croutons and Grated Parmesan Cheese
- ∂ Mixed Green Salad Mixed Greens with Almonds and Mango Vinaigrette
- ∂ Spinach Salad Baby Spinach, Cherry tomatoes, Julienne Carrots, Parmesan Cheese served with Lemon Parsley Dressing
- ∂ California Salad California Greens with Garlic Croutons, Sun dried Tomato Tapenade and Herb Vinaigrette
- ∂ Vegetarian Salad Grilled vegetable Couscous served on Baby Greens with Orange Beet Dressing and Feta Cheese

## STARCH

*SELECT ONE OF THE FOLLOWINGS*

- RICE: Cilantro Rice, Onion Rice, Congri Rice, Sun-Dried Tomato Rice, White Rice, Mushroom Rice or Corn Rice
- POTATOES: Roasted Garlic Mashed Potatoes, Pesto Mashed Potatoes, Herbs Mashed Potatoes, Red Skin Potatoes, Mashed Curried Sweet Potatoes
- PASTA: Three Cheeses baked Penne, Spinach Raviolis, Ricotta stuffed Shells with Light Tomato Sauce

## MAIN ENTRÉE SELECTION

- Pan Seared Basa with Five Herbs Cream **\$26 per person**
- Breaded Chicken Breast with Parmesan Cream **\$28 per person**
- Grilled Chicken Breast Caprese with Smoked Paprika Demi Glaze **\$27 per person**
- Grilled Chicken Breast served with Tangy Passion Fruit Sauce **\$27 per person**
- Mediterranean Charred Chicken Breast with White Wine Tomato Basil Ragout **\$28 per person**
- Pork Chop with Caramelized Onions **\$27 per person**
- Grilled Salmon with Dark Rum Glaze **\$29 per person**
- Pork Loin served on a Bed of Spicy Mango Sauce **\$28 per person**
- 7 oz. Churrasco served with Smoked Tomato Chimichurri **\$30 per person**
- Flank Steak served with Mushroom Sauce **\$29 per person**
- 6 oz. Herb Crusted Filet Mignon with Roasted Garlic Butter **\$32 per person**

## DESSERTS

- ∂ Chocolate Mousse Cake with Grand Marnier sauce
- ∂ Carrot Cake with Hazelnut Cream
- ∂ Local Cheesecake with Strawberry Sauce
- ∂ Vanilla Custard with Caramel Sauce
- ∂ Mango Mousse with Guava Macadamia Cookie

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# DINNER BUFFET

(Minimum 25 people)



## CREATE YOUR OWN BUFFET

To include soup, salad, your selection of three (3) entrées, your selection one (1) starch, chef's choice of seasonal vegetables and dessert

Soup of the Day

Mixed Greens with Assorted Toppings and Dressings

Roasted Potato Salad

White Bean Salad

International and Domestic Cheese Display

Fresh Fruit Display

Assorted Breads and Butter

Heart of Palm Salad

Roasted Mushroom and Balsamic Salad

### SELECTION OF THREE (3) ENTRÉES TO ENHANCE YOUR BUFFET

- |  |  |
|--|--|
| ∂ Grilled Chicken Breast with Spinach Mascarpone Cream | ∂ Grilled Flank Steak with Mushrooms and Herbs                   |
| ∂ Seared Chicken Breast Chipotle BBQ                   | ∂ Pan Seared Pork Chops with Caramelized Onions                  |
| ∂ Grilled Chicken Breast with Basil Cream Sauce        | ∂ Grilled Salmon Filet with Tomatoes, Artichoke and Cured Olives |
| ∂ Herb Roasted Beef Sirloin with Port Wine Demi Glaze  | ∂ Red Snapper with Creole Sauce                                  |
|  | ∂ Mahi Mahi Fillets with Lemon Butter Sauce                      |

### SELECT ONE (1) STARCH

RICE: Cilantro Rice, Onion Rice, Congri Rice, Sun-Dried Tomato Rice, White Rice, Mushroom Rice or Corn Rice

POTATOES: Roasted Garlic Mashed Potatoes, Pesto Mashed Potatoes, Herbs Mashed Potatoes, Red Skin Potatoes, Mashed Curried Sweet Potatoes

PASTA: Three Cheeses baked Penne, Spinach Raviolis, Ricotta stuffed Shells with Light Tomato Sauce

Chef's Selection of Assorted Cakes, Mousses and Dessert Pastries

Freshly Baked Rolls, Assorted Breads and Butter

Freshly Brewed or Decaffeinated Coffee

**\$50** *per person*

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# DINNER BUFFET

(Minimum 25 people)



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## MEXICAN BUFFET

Tortilla Soup with Shredded Chicken  
Mixed Greens with Assorted Vegetables  
Toppings, Dressings, Oils and Vinegars  
Black Bean and Corn Salad  
Roasted Chilies and Tomato Salad with Avocado  
Tiny Shrimp Ceviche with Orange and Cilantro  
Tri Color Tortilla Chips and Salsa  
Fajita and Taco Bar  
Spicy Chicken Strips and Ground Taco Meat  
Warm Flour Tortilla and Crisp Taco Shells  
Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, Jalapeños slices, Melted Cheddar Cheese Sauce, Black Olives, Red Hot Sauce and Green Hot Sauce  
Refried Beans  
Mexican Rice  
Flan, Fruit Tart and Bread Pudding  
Freshly Baked Rolls, Assorted Breads and Butter  
Freshly Brewed or Decaffeinated Coffee

**\$41** *per person*

## BARBECUE BUFFET

Cajun Potato Salad  
Mixed Greens with Assorted Vegetables  
Toppings, Dressings, Oils and Vinegars  
Macaroni Salad  
Green Beans and Almond Salad  
Pickled Vegetable Salad  
Corn Bread and Garlic Bread  
Baked Potatoes with Sour Cream and Chives  
Corn on a Cob with Garlic Butter  
Boston Baked Beans  
Fried Chicken with Rum Barbecue Sauce  
Honey Glazed Pork Ribs  
Sliced Watermelon and Fresh Berries  
Assorted Cakes and Pies  
Freshly Baked Rolls, Assorted Breads and Butter  
Freshly Brewed or Decaffeinated Coffee

**\$42** *per person*

## JIBARITO BUFFET

Local Chicken Noodle Soup  
Seasonal Tropical Fruits  
Mixed Green Salad with Tomato and Cucumber  
Yucca Salad  
Green Banana in "Escabeche"  
Island Potato Salad  
Salt Cod Salad  
White Rice  
Pink Beans with Pumpkin  
"Sancocho" of Root Vegetables  
Fried Chicken Breast "Chicharrones" Style with Tamarindo BBQ Sauce  
Pork Chop with Caramelized Onions and Local Oregano

Caramel Flan, Coconut Pudding and Banana Cake  
Freshly Baked Rolls, Assorted Breads and Butter  
Freshly Brewed or Decaffeinated Coffee

**\$44** *per person*

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# DINNER BUFFET

(Minimum 25 people)

## CARIBBEAN CARNIVAL

Seasonal Tropical Fruits  
Cuban Black Bean Soup  
Mixed Greens with Assorted Vegetables Toppings, Dressings, Oils and Vinegars  
Marinated Seafood Salad with Avocado  
Puerto Rican Octopus "Escabeche"  
Roasted Peppers, Onions and Garbanzo Salad  
Spicy Roasted Sweet Potato Salad  
Roasted Pork "Pernil" in its own juices  
Jamaican Jerk Chicken  
Baked Snapper Filet with Creole Sauce  
Onion and Mushroom Rice  
Steamed "Chayote" In Garlic Cilantro Sauce  
Pineapple Rum Cake  
Chocolate Bread Pudding  
Mango Mousse  
Freshly Baked Rolls, Assorted Breads and Butter  
Freshly Brewed or Decaffeinated Coffee

**\$51** *per person*

## ITALIAN BUFFET

Focaccia Bread and Garlic Rolls	Pesto Mussel and Grilled Onions Salad
Anti Pasto Display to include: Selection of Italian Meats and Cheeses	Marinated and Roasted Mushroom, Eggplant and Peppers, Grilled Tomato, Zucchini and Yellow Squash
Traditional Caesar Salad with Herb Croutons and Grated Parmesan Cheese	Beef Lasagna with Fresh Mozzarella, Tomatoes and Basil
Mixed Greens with Assorted Vegetables Toppings, Dressings, Oils and Vinegars	Sweet Italian Sausage in Chianti Pepper Sauce
Tri-Colored Tortellini Salad with Italian Olives and Artichoke	Chicken Parmesan
	Baked Farfalle Pasta
	Sautéed Spinach and Fennel

Tiramisu Layered Cake, Amaretto Cheesecake and Chocolate Sambuca Mousse  
Freshly Baked Rolls, Assorted Breads and Butter  
Freshly Brewed or Decaffeinated Coffee

**\$46** *per person*

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## BUFFET ENHANCEMENTS

Fresh Fruit Display Montage of Fresh Sliced Tropical Fruits	\$7 per person
<b>Crudités:</b> <i>An Assortment of Seasonal Vegetables and Olives with Blue Cheese dip Tomato and Roasted Garlic Dip, Curry Aioli, Fennel Ranch dressing</i>	\$9 per person
Mini Pastries	\$9 per person
Fried Arañitas	\$12 per dozen
Garlic Bread Rolls	\$15 per dozen
Soup Station: <i>choose two soups from our a la carte list</i>	\$14 per person
<b>Salad Bar:</b> <i>Spinach, Iceberg, Romaine and Arugula with Broccoli, Cauliflower, tomatoes, carrots, Corn, cucumber, mushrooms, hearts of Palm, sweet peas, black olives, red beets, hardboiled egg, Red Onions, Diced ham, shredded Cheddar, Shredded Parmesan, Creamy Potato Salad, 3 bean Salad, Croutons, assorted dressings, vinegars, and extra virgin olive oil</i>	\$18 per person
International Cheese Sampler Aged Manchego, Gouda, New England Cheddar, Port Salut, Bel Paese, Vermont Goat, Brie and Danish Blue Assorted Breads and Crackers	\$24 per person

### ANTIPASTO DISPLAY

Grilled marinated Fennel, Eggplant, peppers, zucchini, yellow squash, Portobello mushrooms, hearts of Palm, and Italian Olives

Buffalo Mozzarella and Cherry Tomato Salad with Basil

Roasted Artichoke and White bean Salad

Provolone, Salami, Soppressata, Mortadella and capicola

Pecorino and Gorgonzola Cheeses

Assorted Crostini with Olive Tapenade, Aioli and Sun-dried Tomato Spread

Display of Ciabatta, Focaccia, garlic Flat Bread, Bread Sticks

**\$21** per person

### CEVICHE STATION

Shrimp and Roasted Corn

Mahi Mahi with Passion Fruit

Sarlet Snapper with coconut water

Vegetarian Plantain Ceviche

Mussels with a touch of Grilled Jalapeño

Plantain Chips and Water Crackers

**\$22** per person

### SUSHI STATION

California Roll, Spicy Crab, Bbq Eel with avocado, Philadelphia Roll and Hot Oriental Spring Rolls and Fried Pork Wontons. Pickled Ginger and Wasabi

**\$30** per person

*(2 rolls per person and 6 pieces of spring rolls and won tons)*

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## *BUFFET ENHANCEMENTS*

### PAELLA STATIONS

*(Serves approximate 35 persons; 4oz of Paella)*

#### Selection One

Saffron Spiced Rice with chorizo,  
sweet peas, peppers and fennel

**\$10** *per person*

#### Selection Two

Saffron Spiced Rice with chorizo, Pork loin,  
Artichoke and Asparagus

**\$10** *per person*

#### Selection Three

Saffron Spiced Rice with Chorizo,  
Pork loin, Chicken Breast with sweet  
peas, roasted peppers, and  
Asparagus

**\$12** *per person*

#### Selection Four

Saffron Spiced Rice with chorizo, Shrimps,  
Clams, Mussels, Scallops, and baby octopus  
with sweet peas, roasted peppers and  
Asparagus

**\$15** *per person*

### FRESH SEAFOOD ON ICE

U-10 Jumbo Shrimp with Cocktail and Cognac Sauces	ask for price <i>per pound</i>
King Crab Legs with Cocktail and Cognac Sauces	ask for price <i>per pound</i>
Fresh Oysters in the Half Shell with Classic Condiments	ask for price <i>per pound</i>
Fresh Middle Neck Clams on the Half Shell with Classic Condiments	ask for price <i>per pound</i>
Fresh Maine Lobster	ask for price <i>per pound</i>
Fresh Caribbean Lobster	ask for price <i>per pound</i>

### ICE CARVING AVAILABLE UPON REQUEST

Pricing of Ice carving start at

**\$350**

Price is subject to a 22% hotel service charge, 6% State tax and 1% Municipality tax  
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# BUFFET ENHANCEMENTS



## CARVING STATIONS

### Selection One

Roasted Turkey Served with mini brioche rolls, cranberry jelly, mayonnaise and whole grain mustard

*(serves approximately 25 ppl)*

**\$225**

### Selection two

Rosemary Roasted Leg of Lamb served with mini brioche rolls, mint jelly, roasted garlic aioli and whole grain mustard

*(serves Approximately 25ppl; 4oz of Sliced Leg of Lamb)*

**\$250**

### Selection Three

Maple Glazed Virginia Ham Served with rolls, horseradish cream, mayonnaise and whole grain mustard

*(serves Approximately 40 ppl; 4oz of sliced ham)*

**\$250**

### Selection Four

Garlic and Oregano Roasted Pork Pencil Served with rolls, horseradish cream, mayonnaise and whole grain mustard

*(serves Approximately 40 ppl; 4 oz of sliced pernil)*

**225**

### Selection Five

Whole Roasted Rib Eye of Beef seasoned with garlic and thyme spice rub

Served with mini brioche rolls, horseradish cream, mayonnaise and whole grain mustard

*(Serves approximately 35 ppl; 4 oz of sliced Rib eye)*

**\$350**

### Selection Six

Whole Lechón Served with rolls, horseradish cream, mayonnaise and whole grain mustard

*(serves approximately 80 ppl; 4oz of minced hog)*

**\$1,000**

## CARVER FEES OF \$125.00 PER STATION REQUIRED

All Station Prices based on a Two (2) Hour Reception

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# PLATED DINNER



**Sheraton**  
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OUR DINNER SELECTIONS INCLUDE:

*Your Choice of Soup or Salad, One Main Course, Chef's Choice of Seasonal Vegetables and Dessert*

## SOUP SELECTION

- ∂ Black Bean and White Rice Soup
- ∂ Beef Broth with Diced Red Bliss Potatoes and Celery Root
- ∂ Chicken Broth with Vegetables and Wild Rice
- ∂ Lobster Bisque with a touch of Brandy
- ∂ Cream of Wild Mushroom with Aged Balsamic
- ∂ Cream of Potatoes and Leeks
- ∂ Cream of Plantain with Tortilla bits
- ∂ Cream of "Yautía" with Chive Oil
- ∂ Cream of Pumpkin with Toasted Walnuts
- ∂ Cream of Broccoli and Cheese
- ∂ Chef's Seasonal Soup

## SALAD SELECTION

- ∂ Fresh Spinach Salad and Local Cheese with Mushroom in Roasted Garlic Vinaigrette
- ∂ Arugula Lettuce with Heart of Palm, Red Pepper, Cucumber and Pickled Red Onions
- ∂ Mesclum Salad with Toasted Almonds, Cucumber, Carrots with Herb Vinaigrette
- ∂ Plum Tomatoes and Fresh Mozzarella with Mixed Greens, Fresh Basil and Balsamic Vinaigrette
- ∂ Mesclum Lettuce with Artichokes, Tomatoes, Goat Cheese with Citrus Vinaigrette
- ∂ Endive and Spinach with Hearts of Palm and Blue Cheese Dressing
- ∂ Traditional Caesar Salad with Focaccia Croutons and Fresh Parmesan Cheese
- ∂ Grilled Chayote and Green Papaya in Coconut Cilantro Dressing with Arugula, Avocado Puree, Local Cheese and Guava Crostini

## STARCH

*SELECT ONE OF THE FOLLOWINGS*

- RICE: Cilantro Rice, Onion Rice, Congrí Rice, Sun-Dried Tomato Rice, White Rice, Mushroom Rice or Corn Rice
- POTATOES: Roasted Garlic Mashed Potatoes, Pesto Mashed Potatoes, Herbs Mashed Potatoes, Red Skin Potatoes or Mashed Curried Sweet Potatoes
- PASTA: Three Cheeses baked Penne, Spinach Raviolis or Ricotta stuffed Shells with Light Tomato Sauce

## MAIN ENTRÉE SELECTION

- Sautéed Boneless Chicken Breast with Prosciutto and Porcini Sauce **\$37 per person**
- Chicken Breast Picatta with Lemon Caper Sauce **\$37 per person**
- Smoked Chili Roasted Chicken Breast and Dried Fig Sauce **\$37 per person**
- Herb Crusted Chicken Breast stuffed with Artichokes and Goat Cheese, Veal Demi Glaze **\$37 per person**
- Grilled Chicken Breast with Mango and Dark Rum Sauce **\$37 per person**

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## *PLATED DINNER*

### MAIN ENTRÉE SELECTION

*(continued)*

Smoked Paprika Grilled Chicken Breast stuffed with Sweet Plantain, Wrapped in Bacon with Sautéed Leek Cream	\$37 per person
8oz. Churrasco served with Sun-dried Tomato Chimichurri	\$42 per person
12 oz. Seared Pork Chop with Basil Tomato Pomodoro	\$41 per person
7 oz. Coffee Rubbed Pork Tenderloin with Kalua Demi Glaze	\$41 per person
8oz. Grilled Beef Tenderloin "A La Leña" with Cilantro Demi Glaze	\$44 per person
12oz Spiced Charred New York Sirloin Topped with Caramelized Onions	\$43 per person
12 oz. Grilled Rib Eye with Pancetta Demi and Alfredo Cream	\$47 per person
12 oz. Grilled Veal Chop with Pepper Herbs Sauce and Ginger	\$65 per person
Spiced Charred Lamb Chops Roasted Garlic Sauce, Artichoke Ragout	\$65 per person
Plantain Crusted Mahi Mahi served in a "Salsa Verde"	\$37 per person
7oz. Sesame Crusted Aji-Tuna with Sweet Chili Cream	\$39 per person
Grilled Fillet of Salmon with Tamarind Citrus Sauce	\$39 per person
8 oz. Caribbean Crab Cake with Black Bean Sauce and Mango	\$45 per person
12 oz. Lobster Tail with Lemon Butter Sauce	Market price
8 oz. Pork Loin with Herbal Demi-Glace Slice of	\$39 per person

### DESSERTS

- |   |   |
|---|---|
| ∂ Banana Lime Flan with Chocolate Covered Wafer and "Guanabana" Sauce | ∂ Key Lime Pie with Raspberry Sauce                               |
| ∂ Chocolate Mousse Cake with Grand Marnier sauce                      | ∂ Guava Cheesecake with Toasted Coconut and White Chocolate Sauce |
| ∂ Pistachio Cake with Honey Vanilla Cream and Candied Pineapple       |   |

## *PLATED VEGETARIAN*

### SOUPS

Chilled Clear Cucumber Soup with Watermelon, Apple and Jicama	\$7 per person
Vegetable Broth with Wild Rice and Lentils	\$7 per person

### ENTRÉE

Six Bean Ragout with Couscous Grilled Chayote and Plum Tomatoes with Pickled Red Onions	\$18 per person
Grilled Vegetable Medallions with Spinach "Garbanzo" Ragout with Herb Polenta and Seasonal Vegetables	\$18 per person
Portobello Raviolis with Fennel and Arugula Slaw and hot Tomato Vinaigrette	\$19 per person
Vegetable Rice Cake with Napa Cabbage and White Beans in Lime Curry	\$19 per person

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