



Puerta de San Juan

Appetizers

Choose Five Options

Fried Chicken Cracklings
Thai Pork or Chicken Bites
Tempura Shark Bites
International Cheese Platter
Tropical Grouper Ceviche Shots (3 oz.)
Mediterranean Cold Cuts
Chistorra Sausage in Sherry Wine
Beef or Chicken Cones
Spicy Crab Cones
Spanish Croquettes
Tostonachos
Fresh Fruit Platter
Spanish Sausage in Red Wine
Meatballs Marinara
"Batey Criollo"(Puerto Rican Fritter delights)
Piquillo Peppers stuffed with Cod Fish Stew and Bechamel Sauce
Puerto Rican Sausage Arancinis
Manchego & Prosciutto Croquettes
Cassava, Dry Beef & Goat Cheese Croquettes
Spanish Sausage & Mozzarella Croquettes
"Apio" & Cod Fish Croquettes
Sweet Potato & Crab Croquettes

Soups & Salads

(Choose one Option)

Pumpkin Cream Soup
Potato & Bacon Cream Soup
Plantain Soup
Roots & Vegetables Soup
Yautia Cream Soup
Pigeon Peas Soup
Caesar Salad
Mixed Greens Salad with Balsamic Vinaigrette
Nuestra Cultura (Puerto Rican Salad with Sour Sop Vinaigrette)

Main Dishes

(Choose two options)

Grilled Skirt Steak with Mango Chimichurri
Pork Tenderloin in Tamarind Sauce
✂Spanish Ropa Vieja
Roast Beef in a Marsala Sauce
Chicken Breast Envolcini Stuffed with cassava "Mofongo" in Guava Sauce
Turkey Medallions with Pesto Cream Sauce
Grilled Chicken Breast in Mushroom Veloute
Grouper Filet in Pumpkin Sauce
Red Snapper Fillet in Coconut Passion Sauce
✂Cod Fish with Chick Peas Stew

Sides

(Choose One)

Princesa's Rice
Coconut Rice
Onion Rice
Vegetable Rice
Sautéed Red Bliss Potatoes
Tuber Mash

All dishes are served with Sautéed Vegetables

Desserts

Miniature Desserts
(Choose three options)

Pistachio Panacotta
Chocolate Mousse
Bienmesabe
Strawberry Cheesecake
Oreo Cheesecake
Three Milks Cake
Cheese, Coconut or Vanilla Caramel Custard

Services

Bartender, Servers
(Rums of Puerto Rico Presentation included)
Basic Set up (Tables, Chairs, Napkins Cleaning Personnel)
Stage Area

Unlimited Beverages

Sodas & Virgin Piñas Coladas

Price per person: \$54.95

Alcoholic Beverages

Option # 1

“Open Bar for 4 hours, with Rums of Puerto Rico”

Don Q Cristal, Don Q Flavors, Don Q Añejo, Barrilito Dos Estrellas, Bacardi, Bacardi Flavors, Trigo Reserva Añejo, Caray, Palo Viejo Cañita, PitoRico, Pitorro, Club Caribe, Can Medalla, Sodas and Piñas Coladas
\$24.95 p/p

Option # 2

Includes Option 1+

“Open Bar” for 4 hours: Can Coors Light, Dewar’s White Label, Absolut, Beefeater, Felipe II, Wines: Red, White and Season Pink Sodas and Piñas Coladas
\$34.95 p/p

Option # 3

(By the Bottle - 750ml.)

*Don Q Cristal \$40.00 Don Q Limon \$45.00
Bacardi \$40.00 Bacardi Limon \$45.00, Ron Caliche \$80.00
Dewar’s White Label \$70.00, Cutty Sark \$65.00 Black Label \$95.00
Finlandia \$50.00, Absolut \$55.00
Tito’s Vodka \$75.00, Grey Goose \$95.00
Beefeater \$60.00*

Option # 4

*Corkage: The price to be charged for the corkage of every bottle of liquor brought, is half the sale price in option # 2, includes mixtures.
Wine Corkage \$15.00 c/u*

Bottle Beer by the Case:

*Michelob \$80.00, Medalla, \$70.00, Coors, \$80.00,
Heineken y Heineken Light \$90.00*

Wines, Cava & Sparkling Wines: \$25.00

Notes:

- 1. Offer valid for parties of 15-50 customers.*
- 2. Seasonal Venue Charge will apply for Parties of 50 or more (Restaurant will close for event).*
- 3. Menu must be preselected.*
- 4. Backup time for the activity will be 4 hours. In case of Venue Charge up to 6 hours. Extra hour Charges will be \$10.00 per customer in contract.*
- 5. 11.5% IVU and 18% Service Charge will apply.*
- 6. Prices subject to change depend on season.*
- 7. Parking at La Puntilla at extra cost.*

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For additional Info, please call Angel Torres at 787-923-8241 ó al 787-723-7878