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***Puerta de San Juan***

***Appetizers***

*Choose Three Options*

*Fried Chicken Cracklings*

*Pork or Chicken Bites in Mushroom Sauce*

*International Cheese Platter*

*Tropical Grouper Ceviche Shots (3 oz.)*

*Mediterranean Cold Cuts*

*Beef Cones*

*Chicken Cones*

*Spicy Crab Cones*

*Fresh Fruit Platter*

*Spanish Sausage in Red Wine*

*Meatballs Marinara*

 *“Batey Criollo” (A Combination of Corn Fritters, Guava Turnover, Mini Alcapurria, Mini Chicken Turnover)*

*Puerto Rican Sausage Arancinis*

***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 to be served as a Duo)***

*Grilled Skirt Steak with Mango Chimichurri*

*Pork Medallions wrapped with Bacon in Tamarind Sauce*

*Chicken Breast Envoltini Stuffed with cassava “Mofongo” in Guava Sauce*

*Turkey Medallions with Pesto Cream Sauce*

*Grilled Chicken Breast in Mushroom Veloute*

*Grouper Filet in Barcelona Sauce*

*Red Snapper Filet in Passion Fruit Sauce*

***Sides***

*(Choose One)*

*Princesa’s Rice*

*(Onion, Tri-Color Peppers, Ham, Bacon, Sweet Plantain)*

*Onion Rice*

*Vegetable Rice*

*Sautéed Red Bliss Potatoes*

*Tuber Mash*

***All dishes are served with Sautéed Vegetables***

*Desserts*

 *(Choose One)*

*Chocolate Mousse*

*Oreo Cheesecake*

*Three Milks Cake*

 *Cheese, Coconut or Vanilla Caramel Custard*

***Services***

*Bartender, Servers*

***Basic Set up****: Tables, Chairs, cloth napkins,*

*Cleaning Personnel and Stage Area*

*(Include Rums of Puerto Rico Presentation)*

***Unlimited Beverages***

*Sodas, Virgin Piña Coladas, Water*

***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, Medalla.*

*$24.95 p/p*

***Option # 2***

***Includes Option 1+***

*“Open Bar” for 4 hours: Coors Light,*

*Dewar’s White Label, Tito’s Vodka, Beefeater, Felipe II,*

***Wines:*** *Red and White*

*$34.95 p/p*

***Option # 3 (Premium Spirits)***

***Incluye opción 1+***

*“Open Bar” por 4 horas: Michellob, Medalla,*

*Bacardi 8, Caliche Rum, Dewar’s 12, Woodford Reserve,*

*Tito’s Vodka, Ketel One, Bombay Sapphire, Hennessy VS,*

***Wines:*** *Red, White and Sparkling.*

*$38.95 p/p*

***Option # 4*** *(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, Patrón Silver $95.00*

***Option # 5***

*Corkage: The price to be charged for the corkage of every bottle of liquor brought,*

 *is half the sale price in option # 4, includes the 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, Sangría Jar or Sparkling Wines starting $25.00 the bottle.***

***\* Acqua Panna 1L (Bottled Still Water) or San Pellegrino 1L(Bottled Sparkling Water), $5.00 the bottle.***

*Notes:*

1. *Offer valid for parties of 15+ invites.*
2. *Seasonal Venue Charge will apply for Parties of 50 or more (Restaurant will close for event).*
3. *Menu must be preselected.*
4. *To set the date, client must do an Initial payment of 25% of the estimated amount and Pay off the rest one(1) week prior the event.*
5. *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.*
6. *7% (Food) / 11.5% (Beverages) Tax and 18% Service Charge will apply.*
7. *Prices subject to change depend on season.*
8. *Parking available at La Puntilla at $5.00 per vehicle.*

*Revised: October 2019*

*For additional Info, please call Angélica Méndez at 787-225-5763 or Jan Daniel 787-248-0667*

*Princesa Gastrobar 787-723-7878*