










Santa Catalina

Offer mainly design with local and fresh products.









APPETIZERS

(Choose Four Options)

- Tuna Tartar over Fried Plantain 
- Cod Fish Croquettes
- Yautía Fritters
- Mini Arepa with Lamb Fricassee
- Sweet Potatoe Casserole with Octopus Salad 
- Fresh Fish and Soursop Ceviche 
- Pigeon Pea Escabeche Dip with Seasonal Tuber Chips  
- Chicken and Celery Salad over Seasonal Tuber Chips 
- White Bean Hummus served with Focaccia Crostini 
- Spinach and Goat Cheese Mini Turnovers
- Shrimp and Pepper Kebabs with Green Mojo 
- Roasted Eggplant and Cod Fish Cones
- Fire Roasted Octopus 
- Ropa Vieja and Fresh Local Cheese Sliders

SOUPS

(Choose One Option)

- Gallego Soup 
- Sweet Potato Soup with Cod Fish Salad 
- Roasted Pumpkin Soup with Plantain Crisp  
- Asparagus CreamSoup with Pork Belly 
- Cassava Cream Soup with Truffle and Parmesan Cheese  
- Local Bean Soup with Local Smoke Pork Bites 





SALAD

Choose One Option

- Nuestra Cultura Salad  
 - Local Fresh Lettuce, Spinach, Red Onion, Cherry Tomatoes, Fresh Local Cheese
- Nuestra Cosecha Salad  
 - Cucumber, Cherry Tomatoes, Fresh Local Cheese and Shallots Vinaigrette
- Fresca Salad  
 - Tomatoes, Watermelon, Cucumber, Purple Onion, Spinach and Mint Vinaigrette.

MAIN DISH

(Choose Two Options served as Duo)

- Chicken Breast Marinated in Oregano and Lemon with Local Vegetable Ratatouille 
- Fresh Fish Filet in White Wine and Capers Butter 
- Pork Belly in Malt Demiglace 
- NY Steak in Cacao Demiglace 

All dishes are served with steamed green beans.

SIDES

(Choose One Option)

- Green Rice  
- Pigeon Pea Mamposteao Rice 
- Pink Bean Mamposteao Rice 
- Oven Roasted Sweet Potatoes  
- Tuber Mash  
- Taro Root in "Escabeche"  

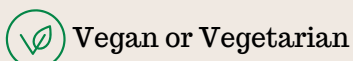
DESSERT

(Choose One Option)

- Sweetbread Pudding with Guava 
- Manchego Cheese Caramel Custard 
- Chocolate Mousse with Barrilito Dos Estrellas Rum and Caramelized Peanuts 
- Coconut Panna Cotta and Passionfruit Jam 

Unlimited Drinks: Jars of Water and Sodas

Cost per Person: \$69.95



Alcoholic Beverages

- *Open Bars apply to all guest over 18 years old.*
- *All Open Bars have a duration of four hours.*
- *Includes one Welcome Drink per person.*

OPTION #1

Rums of Puerto Ruco

Don Q Cristal, Don Q Flavors, Don Q Spiced, Barrilito Dos Estrellas, Bacardí Superior, Bacardí 4 Años, Bacardí Spiced, Trigo Reserva Añejo, Palo Viejo Chichaito, Pitorro and Medalla Beer

Welcome Drink: (Choose One) Rum Punch or Red Sangria
Cost per Person : \$34.95

OPTION #2

Includes Rums of Puerto Rico (Option #1)

Dewar's White Label, Vodka Bravada, Beefeater,
White Wine and Red Wine

Welcome Drink: (Choose One) Antilles Cherry Spritz or White Sangria
Cost per Person: \$44.95

OPTION #3

Includes Rums of Puerto Rico (Option #1)

Don Q 7 Años, Bacardí 8 Años, Dewar's 12, Maker's Mark, Vodka Bravada, Beefeater, Lunazul Tequila, Hennessy, Michelob Beer, White Wine, Red Wine y Sparkling Wine

Welcome Drink: (Choose One) Glass of Sparkling Wine or Bembé
Cost per Person: \$54.95

Cocktails

Packages apply to all guest over 18 years old

All Packages has a duration of four hours

CLASSICAL COCKTAILS

Old Fashioned

Moscow Mule

Mojitos: Tradicional, Passion Fruit and Coconut

Cost per Person: \$54.95

Add to Open Bar for: \$24.95 per person

SIGNATURE COCKTAILS

Barlovento

Rincón Rum, Velvet Falernum, Antilles Cherry Juice, Local Watermelon, Fresh Lime and Simple Syrup

Bembé

Don Q Pasión, Aperol, Passion Fruit Pulp and Sparkling Wine

El Jibarito

Bacardí Oakhaert, Pineapple and Recao Syrup, Fresh Lime, Homemade Ginger Beer

Don Siete

Don Q Reserva 7 Años, Cinnamon and Clove Syrup, Coconut Water and Angustura Bitters

Cost per person: \$65.95

Add to Open Bar for: \$39.95 per person

Mocktails

Non Alcoholic Cocktails for Four Hours

Mojitos

Traditional, Passion Fruit, Mango, Coconut and Strawberry

Tropical Mule

(Fresh Local Fruit Punch with Ginger Beer)

Daiquiri

Passion Fruit, Mango and Strawberry

Bembé

(Passion Fruit Juice, Passion Fruit Pulp, Sparkling Cider)

Cost per Person : \$24.95

OTHER OPTIONS!

Beer and Wine

Red Wine, White Wine and Sparkling Wine

Medalla

Light Lager

Michelob

Pale Light Lager

Magna

Premium Lager

Cost per Person : \$29.95

BOTTLED WATER

Aqua Panna 1lt.

Box: \$60.00

(12 units)

S.Pellegrino 1lt

Box: \$60.00

(12 units)

Notes

1. The menu and the beverages package must be preselected.
2. To reserve the date, the client must make a 25% deposit from the total and give the final payment 10 days prior the event.
3. The deposit of 25% does not have reimbursement in any circumstance.
4. Every event is quoted for the duration of 4 hours, if necessary we give as courtesy 2 hours for decoration. If more time is needed there will be extra charge.
5. 7% tax for food and 11.5% tax for all beverages apply.
6. Prices subject to change depending on the season.

Contact: Elba Barreto & Carlos Cortez
Mobile Phone Number: 787-408-0734
Email: princesapr@zaprici.com

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