

Santa Catalina Offer

Menu design mostly with 100% local and fresh products.

APPETIZERS

(FOUR Options to Choose)

TUNA TARTAR OVER WONTON CHIPS

ROASTED EGGPLANT CONES OR ROASTED EGGPLANT AND COD FISH CONES 

COD FISH FRITTERS

YAUTÍA FRITTERS 

MINI AREPA CANAPE WITH LAMB FRICASSEE

SWEET POTATOE CASSEROLE WITH OCTOPUS SALAD 

FRESH FISH & 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 PEPPERS KEBABS WITH GREEN MOJO 

FIREROASTED OCTOPUS 

ROPA VIEJA & FRESH LOCAL CHEESE SLIDERS

WELCOME DRINK

(Optional for an Additional Cost of \$7.95)

WHITE GRAPEFRUIT SANGRÍA

SOUP  

(Choose ONE Option) (Selection can be prepared vegetarian)

GALLEGO SOUP

SWEET POTATOE SOUP WITH COD FISH SALAD

ROASTED PUMKIN SOUP WITH PLAIN TAIN CRISP

ASPARAGUS SOUP WITH PORK BELLY

CASSAVA SOUP WITH TRUFFLE & PARMESAN CHEESE

LOCAL BEAN SOUP WITH LOCAL SMOKE PORK BITES

SALAD  

(Choose ONE Option)

CUCUMBER, TOMATO & FRESH LOCAL CHEESE SALAD

with Shallots vinaigrette

TOMATO, WATERMELON, CUCUMBER & ONION SALAD

with a spinach bed & mint vinaigrette

NUESTRA CULTURA SALAD

*spinach, onion, cherry tomatoes, fresh local cheese, tuber chips crumble
& Soursop house vinaigrette*

MAIN DISH

(Choose TWO options to be served as DUO)

CHICKEN BREAST MARINADE IN OREGANO & LEMON

with local fresh vegetable ratatouille

FRESH FISH FILET IN WHITE WINE & CAPER BUTTER

PORK BELLY IN MALT DEMIGLACE

NY STEAK IN CACAO DEMIGLACE

SIDES 

(Choose ONE Option)

GREEN RICE 

PIGEON PEA MAMPOSTEAO RICE

PINK BEAN MAMPOSTEAO RICE

OVER ROASTED SWEET POTATOES 

TUBER MASH 

SAUTEED SEASONAL VEGETABLES 

All dishes are served with green beans

DESSERT 

(Choose ONE Option)

SWEETBREAD PUDDING WITH GUAVA

MANCHEGO CAMEL CUSTARD 

CHOCOLATE MOUSSE WITH BARRILITO DOS ESTRELLAS & CARAMELIZED HAZELNUT 

COCONUT PANACOTA & PASSIONFRUIT JAM 

UNLIMITED DRINKS

Sodas, Water Jars and Virgin Piña Colada

COST PER PERSON \$69.95



ALCOHOLIC BEVERAGES

OPEN BARS APPLY TO ALL INVITES AGE 18+

OPTION # 1

"OPEN BAR FOR 4 HOURS, WITH RUMS OF PUERTO RICO"

DON Q CRISTAL, DON Q FLAVORS, DON Q SPICE, BARRILITO DOS ESTRELLAS, BACARDÍ, BACARDÍ 4 AÑOS, BACARDI SPICE, TRIGO RESERVA AÑEJO, PALO VIEJO CHICHAITO, PITORRO, MEDALLA

\$24.95 P/P

OPTION # 2

INCLUDES OPTION #1 +

"OPEN BAR" FOR 4 HOURS:

DEWAR'S WHITE LABEL, ABSOLUT, BEEFEATER

WINES: RED & WHITE

\$34.95 P/P

OPTION # 3 PREMIUM SPIRITS

INCLUDES OPTION #1 +

"OPEN BAR" FOR 4 HOURS:

DON Q 7 YEARS, BACARDI 8 YEARS, BLACK LABEL, MAKER'S MARK, TITO'S VODKA, ABSOLUT, BEEFEATER, HENNESSY, MICHELOB

WINES: RED, WHITE & SPARKLING.

\$38.95 P/P

UPGRADE YOUR "OPEN BAR" PACKAGE

FOR THE 4 HOURS

TRADITIONAL COCKTAILS

*OLD FASHION, MOSCOW MULE & MOJITO ORIGINAL, PASSIONFRUIT AND COCONUT
+\$24.95 P/P*

SIGNATURE COCKTAILS

BARLOVENTO

Rincon Rum, Velvet Falernum, Hawthorn Berry Juice, Fresh Lime and Simple Syrup

BEMBÉ

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

EL JIBARITO

Bacardi Oakheart, Pineapple and Recao Syrup, Fresh Lime, House Ginger Beer

DON SIETE

*Don Q 7 Años, Cinammon and Clove Syrup, Coconut Water, Angostura Bitters
+\$39.95 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 \$28.00 THE BOTTLE.*

** ACQUA PANNA 1L (BOTTLED STILL WATER) OR SAN PELLEGRINO 1L (BOTTLED SPARKLING
WATER), \$5.00 THE BOTTLE.*

** FRESH JUICES NOT INCLUDED IN THE OPEN BAR PACKAGES, ONLY INCLUDED WITH THE
COCKTAIL UPGRADE.*

NOTES:

- 1. MENU MUST BE PRESELECTED*
- 2. ALL OF OUR MENU IS PRODUCT OF 100% LOCAL SUPPLIERS*
- 3. 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.*
- 4. THE 25% INITIAL PAYMENT IS NOT REFUNDABLE UNDER ANY CIRCUMSTANCES*
- 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 CHARGE WILL APPLY.*
- 7. PRICES SUBJECT TO CHANGE DEPEND ON SEASON.*
- 8. PARKING AVAILABLE AT LA PUNTILLA.*

CONTACT: NATASHA ALVIRA & ELBA BARRETO

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EMAIL: PRINCESAPR@ZAPRICI.COM

**DIR. FISICA: EDIF. 1 PASEO DE LA
PRINCESA, VIEJO SAN JUAN, PR**

REVISED EN MARCH 2023