

*Coca-Cola*<sup>®</sup>  
**MUSIC HALL**

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**2022 BANQUET MENU**

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# BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day and we take that very seriously. From our signature breakfast breads & pastries to our Puerto Rican "Alto Grande" coffee, we will make sure you start your day off right.

PACKAGE 01

## CONTINENTAL BREAKFAST I

**Breakfast Breads & Pastries** Assortment of Homemade Muffins • Assorted Bagels & Infused Cream Cheese

**Seasonal Fresh Fruit**

**Coffee** Freshly Brewed "Alto Grande" Coffee

**Chilled Juices** Orange, Cranberry & Pineapple

**Beverages** Bottled Water

**23.95 per guest**

## CONTINENTAL BREAKFAST II

**Our Signature Spread** of Baked Cheese & Guava Quesitos

**Traditional Spanish Tortilla**

**Whole Fresh Fruit**

**Coffee** Freshly Brewed "Alto Grande" Coffee

**Chilled Juices** Orange, Cranberry & Passion Fruit

**Beverages** Bottled Water

**26.95 per guest**

## INTERNATIONAL BREAKFAST

**Morning Scramble** Scrambled Eggs with Cheddar Cheese, Ham & Onions

**Breakfast Meats** Bacon • Turkey Sausage

**Breakfast Potatoes**

**Oatmeal** Served with all the Trimmings

**Assorted Breads & Butter**

**Whole Fresh Fruit**

**Coffee** Freshly Brewed "Alto Grande" Coffee

**Chilled Juices** Orange, Cranberry & Pineapple

**Beverages** Bottled Water

**30.95 per guest**

PACKAGE 03

PACKAGE 02



# ALL DAY BREAKS

Satisfy your sweet tooth with delectable baked goods or conquer your craving with something savory. We have break packages to suit any time of day!

PACKAGE 01

## AM BREAK

**Our Signature Spread** of Baked Cheese & Guava Quesitos

**Assorted Fresh Baked Pastries**

**Coffee** Freshly Brewed "Alto Grande" Coffee

**Assorted Juices**

**Beverages** Bottled Water

**16.95 per guest**

PACKAGE 02

## MID-MORNING BREAK

**Assorted Fresh Baked Cookies**

**Fabulous Brownies**

**Coffee** Freshly Brewed "Alto Grande" Coffee

**Beverages** Bottled Water • Assorted Soft Drinks

**17.95 per guest**

## PM BREAK I

**Assorted Puerto Rican Mini Fritters**

**Chicken Cordon Bleu** with Pit Ham & Blue Cheese Sauce

**Coffee** Freshly Brewed "Alto Grande" Coffee

**Beverages** Bottled Water • Assorted Soft Drinks

**18.95 per guest**

PACKAGE 03

## PM BREAK II

**Mini Deli Wraps**

Turkey, vegetables, mixed greens, cranberry aioli in Spinach Wrap.

Grilled vegetables, lettuce, pesto aioli in Sun-dried Tomato Wrap.

Grilled Chicken Breast, vegetable, sun-dried tomato pesto Wheat Wrap.

**Assorted Fresh Baked Cookies**

**Coffee** Freshly Brewed "Alto Grande" Coffee

**Beverages** Bottled Water • Assorted Soft Drinks

**19.95 per guest**

PACKAGE 04



# PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, butter and seasonal local vegetables. Round out your entree option with a gourmet salad or soup and dessert. *Served for a minimum of 50 guests.*

## SOUPS & SALADS

*Choose one, additional choice +8.00 pp.*

**Fresh Field Greens Salad** with balsamic vinaigrette.

**Traditional Caesar Salad**

**Iceberg Salad** with bacon, tomato, onion & blue cheese dressing.

**Plantain Soup** garnished with aranita chips.

**Butternut Squash Soup** garnished with chive oil & sour cream.

**Vegetable Barley Soup**

## ENTRÉES

*Choose one.*

**Airline Chicken Breast** in criolla sauce with cilantro rice. **36.95**

**Stuffed Chicken Breast** with Serrano Ham & Gouda Cheese over Saffron Rice. **39.95**

**Herb Roasted Pork Loin** with creole mustard cream and garlic mashed potatoes. **37.95**

**Beef Filet** in rosemary demi-glace with blue cheese scalloped potatoes. **58.95**

**Churrasco** in chimichurri sauce with mamposteo rice. **46.95**

**Grilled Salmon** in garlic butter sauce with red bliss roasted potatoes. **43.95**

**Snapper Filet** in lemon caper sauce over yautia mash. **52.95**

(Duo Entrée)

**Petit Filet Mignon** in red wine sauce. +  
**Jumbo Shrimps** with au gratin potatoes. **77.95**

## DESSERTS

**Carrot Cake** with cream cheese frosting & whipped cream.

**Cheese Flan** with cream vanilla bean sauce.

**Banana Bread Pudding** with rum glaze toasted coconut.

**Chocolate Cake** with berry sauce & whipped cream.

**Guava Cheesecake** with vodka sauce.

**Coconut Rum Cake** with sugar icing.

**Pistachio Cake** with almond cream.

CHOOSE 1

CHOOSE 1

CHOOSE 1



# ALL DAY CHEF TABLES

## PUERTO RICO CHEF TABLE

Served for a minimum of 50 guests. Includes bread rolls & butter. Choose from the options below.

56.95 per person

### SALAD

Choose one.

**Red Onion & Tomato Salad**

**Traditional Codito Salad**

**Iceberg Salad** with bacon, tomato, onion & blue cheese dressing.

**Fresh Field Greens Salad** with balsamic vinaigrette.

### SOUP

Choose one.

**Plantain Soup** garnished with aranita chips.

**Yautía & Malanga Cream Soup**

**Butternut Squash Soup** garnished with chive oil & sour cream.

**Crab Chowder Bisque Soup**

### ENTRÉES

Choose two, additional choice market price.

**Stuffed Chicken Breast** with sweet plantain, wrapped in bacon & garlic mojo.

**Puerto Rican Pork Loin** in guava sauce.

**Churrasco** in chimichurri sauce.

**Roasted Rack of Lamb** with bordelaise.

**Mahi Mahi Serenata** with raw onion, olive oil, vinaigrette, egg & avocado.

## SIDE PLATTERS

Choose two, additional choice +7.00 pp.

**Yucca Mash**

**Plantain Mash** (Mofongo)

**Rice & Beans**

**Mamposteo Rice**

**Cilantro Rice**

**Sautéed Seasonal Vegetables**

## DESSERTS

Choose two, additional choice +6.00 pp.

**Cheese Flan** with cream vanilla bean sauce.

**Guava Cheesecake** with vodka sauce.

**Coconut Rum Cake** with sugar icing.

**Banana Bread Pudding** with Rum glaze toasted coconut.

**Tembleque**

CHOOSE 1

CHOOSE 1

CHOOSE 2

CHOOSE 2

CHOOSE 2



# ALL DAY CHEF TABLES

## TRADITIONAL SPAIN CHEF TABLE

Served for a minimum of 50 guests. Includes bread rolls & butter. Choose from the options below.

58.95 per person

### PAELLAS

**House Paella** Prepared with saffron rice, chicken, chorizo sausage, churrasco & braised vegetables.

**Seafood Paella** Prepared with saffron rice, clams, mussels, baby scallops, shrimp & green peas.

### ENTRÉES

Choose two, additional choice market price.

**Seared Chicken Breast** with lemon garlic oregano sauce.

**Pringa Style Short Rib** Slow braised with spanish chorizo, peppers & onions.

**Cerdo con Chicharrón** Spanish style roasted pork.

**Pollo en Aceitunas** Roasted chicken with olives, peppers & baby onions.

**Pork a la Valencia** Seared pork with olives, celery, garbanzo, carrots, capers & lemon parsley sauce.

**Stuffed Chicken** with serrano ham & gouda cheese over peanut sauce.

**Seared Grouper** in romesco sauce.

## SIDE PLATTERS

Choose two, additional choice +6.00 pp.

**Espinacas con Garbanzos** Chef's garden spinach with spanish spiced dressing, tomatoes & garbanzo beans.

**Papas con Chorizo** Spiced potatoes with crumbled spanish sausage and parsley.

**Spice Roasted Vegetables**

**Sweet Potato & Romesco**

**Spaghetti Squash & Bell Pepper**

**Roasted Squash Sofrito**

## DESSERTS

Choose two, additional choice +5.00 pp.

**Crema Catalana**

**Torrija**

**Flan**

INCLUDED

CHOOSE 2

CHOOSE 2

CHOOSE 2



# ALL DAY CHEF TABLES

## ITALIAN CHEF TABLE

Served for a minimum of 50 guests. Includes bread rolls & butter. Choose from the options below.

56.95 per person

### SOUPS & SALADS

Choose one, additional choice +8.00 pp.

**Shaved Fennel Salad** with arugula, olives, onions, tomato, parsley & lemon vinaigrette.

**Traditional Caesar Salad** with chopped romaine lettuce, croutons, shaved parmesan & home made caesar dressing.

**Roasted Vegetable Salad** with zucchini, yellow squash, eggplant, onions, tomato & italian dressing.

**Tomato Mozzarella Salad** with buffalo mozzarella & basil vinaigrette.

**Pasta Salad** with ziti pasta, roasted vegetables, salami, ham, turkey & parsley vinaigrette.

**Italian Chopped Salad** with romaine lettuce, onions, olives, croutons, banana peppers, garbanzos & champagne vinaigrette.

**Pasta e Fagioli Soup**

**Toscana Soup**

### ENTRÉES

Choose two, additional choice market price.

**Ossobucco alla Milanese** Pork chain, celery, onions, tomato paste & red wine.

**Chicken Saltimbocca** Chicken stuffed with prosciutto, provolone and spinach.

**Chicken Piccata** Seared chicken breast over lemon caper sauce.

**Roasted Pork Loin** served over moscato sauce.

**Seared Rack of Lamb** served over truffle demi sauce.

**Slow Cooked Short Ribs** in chianti wine sauce.

**Grouper a la Puttanesca** Seasoned grouper with capers, olives, onions & tomato sauce.

### SIDE PLATTERS

Choose two.

**Azafran Rice**

**Portobello Mushroom Risotto**

**Four Cheese Risotto**

**Ratatouille**

**Blue Cheese Mashed Potatoes**

**Roasted Pepper Polenta**

### DESSERTS

Choose two, additional choice +6.00 pp.

**Italian Mango Sorbet**

**Coconut Sorbet**

**Tiramisu**

**Panna Cotta** with grand marnier macerated berries.

**Cannoli**

**Keto Low Ricotta Berries**

CHOOSE 2

CHOOSE 2

CHOOSE 2

CHOOSE 2



# ACTION STATIONS

## ITALIAN "LIVE COOKING" STATIONS

*Minimum of 50 guests required for all stations.  
Chef attendant required, attendants priced at 125.00 each.*

### AMORE MIO STATION

**Pastas** Penne • Linguini

**Sauces** Alfredo Sauce • Fresh Tomato Basil Sauce • Vodka Sauce

**Roasted Vegetables**

**Shredded Parmesan Cheese**

**Caesar Salad**

**Garlic Parmesan Rolls**

**29.95 per person**

### BUONA ITALIA STATION

**Pastas** Penne • Linguini

**Protein** Sliced Grilled Chicken

**Sauces** Alfredo Sauce • Fresh Tomato Basil Sauce • Vodka Sauce

**Roasted Vegetables**

**Shredded Parmesan Cheese**

**Caesar Salad**

**Garlic Parmesan Rolls**

**35.95 per person**

## CUCINA FLORENTINA STATION

**Pastas** Penne • Linguini

**Protein** Shrimp

**Sauces** Alfredo Sauce • Fresh Tomato Basil Sauce • Vodka Sauce

**Roasted Vegetables**

**Shredded Parmesan Cheese**

**Caesar Salad**

**Garlic Parmesan Rolls**

**39.95 per person**

### ADD-ONS

*Minimum of 50 guests required.*

**Skirt Steak Strips 11.95**

**Shrimp 10.95**

**Italian Sausage 8.95**

STATION 1

STATION 2

STATION 3



# HORS D'OEUVRES

Our chef-driven fare brings the heart of the kitchen into your reception in inviting bite sized portions that allow guests to mingle and eat!

*Minimum of 50 pieces per selection is required.*

**Mini Alcapurria 3.95**

**Bacalaitos 3.95**

**Mini Piononos 3.95**

**Shrimp & Cocktail Sauce Shooters 6.95**

**Lamb Lollipop** with Rosemary Au Jus  
**6.95**

**Plantain Cup** with Ropa Vieja **5.95**

**Plantain Cup** with Chicken a la Criolla  
**5.95**

**Plantain Cup** with Shrimp in Garlic Butter  
Sauce **6.95**

**Queso Frito "del Pais"** in Guava Glaze  
**3.95**

**Poke Tuna Salad** in Soy Glaze **6.95**

**Crab Meat Ceviche 5.95**

**Shrimp Ceviche 6.95**

**Fish Ceviche 6.95**

**Stuffed Mini Empanadilla** with Manchego  
Cheese & Chorizo **6.95**

**Stuffed Mini Empanadilla** with Spinach &  
Three Cheeses **4.95**

**Stuffed Mini Empanadilla** with Chicken &  
Smoked Gouda **4.95**

**Stuffed Mini Empanadilla** with Seasoned  
Ground Beef & Fresh Mozzarella **5.95**

**Red Bell & Skirt Steak** in Teriyaki Sauce  
Satay **7.95**

**Risotto Arancini** with Fresh Pomodoro  
**5.95**

**Smoked Salmon Crostini** with Crème  
Fraîche **6.95**

**Roasted Chicken Salad** with Dijon  
Crostini **5.95**

**Crab Flute** with Louis Dressing **6.95**

**Chicken Impossible Slider 5.95**

**Plant Based Impossible Slider 5.95**

**Stuffed Mushroom** with Creamy Spinach  
Risotto Truffle Aioli **5.95**

**Mini Crab Cake** with Grey Poupon Aioli  
**6.95**

**Traditional Queso Frito** with Guava  
Glaze **4.95**

**Meatball Lollipop** with Black Morel  
Mushroom Sauce **5.95**



# BEER, WINE, SPIRITS & DRINKS

Mixers included: Assorted juices, soda water, tonic water & lemons.

## BEER

Medalla, 10 oz. (per case) **108.00**  
 Medalla Ultra Light, 12 oz. (per case) **120.00**  
 Del Oeste, 12 oz. (per case) **156.00**  
 Del Oeste Residente Maibock, 12 oz. (per case) **168.00**  
 Del Oeste Residente Tripel, 12 oz. (per case) **168.00**

## WHITE WINE

House White Wine **40.00**  
 White Heaven Sauvignon Blanc, Marlborough **104.00**  
 William Hill Chardonnay, California **104.00**  
 Paz, Sauvignon Blanc, Argentina **52.00**  
 William Hill Estate, Chardonnay, California **80.00**

## RED WINE

House Red Wine **40.00**  
 Mirasou, Pinot Noir, California **44.00**  
 Louis Martini Cabernet **80.00**  
 Chateau Souverian Merlot, California **48.00**  
 Le Chateau Bois Pertuis **47.00**  
 Justin, Cabernet Sauvignon, California **100.00**  
 Landmark Pinot Nior, California **75.00**  
 Figuero 4 Tempranillo **48.00**  
 Eagle & Plow Cabernet Sauvignon, Washington **70.00**  
 Apothic Red Blend, California **42.00**  
 La Crema Pinot Nior, California **100.00**

## CHAMPAGNE

House Cava **40.00**  
 Piper-Heidsieck Brut, France **130.00**  
 Piper-Heidsieck Rose, France **190.00**  
 Perrier-Jouet Brut, France **185.00**  
 Veuve Clicquot, Brut France **225.00**  
 La Marca, Prosecco **45.00**  
 Vallformosa, Cava, Spain **42.00**

## VODKA

Tito's Handmade **90.00**  
 Grey Goose **115.00**  
 Ketel One **100.00**

## GIN

El Botanist **120.00**  
 London Gin **120.00**

## RUM

Don Q **65.00**  
 Don Q Limón **68.00**  
 Don Q Pasión **70.00**  
 Don Q Piña **70.00**  
 Don Q Coco **70.00**  
 Don Q Añejo **75.00**  
 Don Q Gran Añejo **115.00**



## WHISKEY & BOURBON

Jack Daniel's **90.00**  
 Maker's Mark **110.00**

## SCOTCH

Macallan 12 year **235.00**  
 Glenlivet 12 year **175.00**  
 The Glenrothes 10 year **120.00**  
 Naked Grouse Blended Scotch **110.00**  
 Black Label **120.00**

## TEQUILA

Jimador **80.00**  
 Patrón Silver **110.00**  
 Casa Noble **125.00**

## CORDIALS

Chambord **65.00**  
 Disaronno Amaretto **65.00**  
 Kahlúa **65.00**  
 RumChata **65.00**  
 Cointreau **90.00**  
 Baileys **90.00**  
 Midori **70.00**  
 Pama **105.00**

## COCKTAILS

Sangria, (per batch) **125.00**  
 Mimosa, (per batch) **125.00**  
 Cosmopolitan, (per batch) **200.00**  
 Don Q Mojito, (per batch) **200.00**  
 Margarita, (per batch) **160.00**

## SOFT DRINKS

Coca-Cola, (per case) **72.00**  
 Diet Coke, (per case) **72.00**  
 Sprite, (per case) **72.00**  
 Canada Dry Ginger Ale, (per case) **72.00**  
 Dasani, 16.9 oz. (per case) **72.00**  
 Perrier Sparkling Water, (per case) **144.00**

# OUR POLICIES & GUIDELINES

## HOURS OF OPERATION

Monday through Friday from 9:00am to 6:00pm.

Questions? Contact **Marlene Justicia, Catering Sales Manager**, at **787.462.3748** or via email at [mjusticia@levyrestaurants.com](mailto:mjusticia@levyrestaurants.com)

## PAYMENT PROCEDURE & FEES

Levy Restaurants will charge the event order total to the client's designated credit card. The client will receive an itemized invoice outlining all of the charges in detail on the event day.

Please note that all food and beverage items are subject to a 21.5% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the Coca-Cola Music Hall, guests are prohibited from bringing personal food or beverage without proper authorization.

## FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we must receive the final guarantee at least (7) business days prior to the event date. Please notify us as soon as possible of any cancellations.

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## EVENTS AT COCA-COLA MUSIC HALL

The rich tradition at Coca-Cola Music Hall is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, holiday parties or wedding receptions. There are many great spaces to accommodate anywhere from 10 to 500 people; banquet style.

For further information and date availability, please contact your Catering Sales Manager at [mjusticia@levyrestaurants.com](mailto:mjusticia@levyrestaurants.com).

### COCA COLA MUSIC HALL

DISTRITO T-Mobile  
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