



CATERING MENU

All items come in 12inch by 24 inch aluminum tray. Each tray serves 12-15 people

COLD

ATUN CASI CRUDO 125

Quick seared ahi tuna topped with caramelized onions, capers, sherry vinaigrette and drizzled with extra virgin olive oil

QUESOS IMPORTADOS 80

An assortment of Spanish cheeses served with fruit jam and quince paste: Manchego, Tetilla, Mahon and Cabrales

TABLA DE JAMONES 80

Mixed Imported Spanish cured meat plate

JAMON SERRANO 80

Hand sliced imported Serrano ham

MONTADITOS DE PERA Y QUESO CABRA 80

Local goat cheese and grilled pears marinated in sherry vinegar, Sherry wine, and basil, then drizzled with extra virgin olive oil (25 pieces)

MEJILLONES VINAGRETTA 60

Fresh sautéed mussels

ENSALADA DE VIERAS A LA PLANCHA 175

Grilled dry scallops, cold Israeli cous cous salad

JUMBO SHRIMP COCKTAIL 165 (60 PIECES)

Served with cocktail sauce

MAINE LOBSTER COCKTAIL 185

Cocktail sauce (Seven 1.25 pound lobsters)

SALPICON DE MARISCOS 160

Seafood salad diced onions, tomatoes, peppers, shrimp, scallops, octopus, crabmeat

CEVICHE 135

Shrimp or seasonal fish cured in lemon & lime juices, diced mangoes, jalapenos, red onion, cilantro

SALMON AHUMADO 100

Smoked salmon served with toasted bread, sour cream, red onion, chopped egg, and capers

CAMARONES AJILLO 145

Pink shrimp sautéed with garlic, extra virgin olive oil, and Spanish guindilla peppers

PULPO A LA GALLEGA 145

Imported Spanish octopus drizzled with extra virgin olive oil, sea salt, and a sprinkle of imported Spanish paprika

CHAMPINONES RELLENOS 90

Mushrooms stuffed with lump crabmeat

CHAMPINONES AJILLO 70

Fresh assorted mushrooms in garlic sauce

CROQUETTAS 70

Homemade croquettes

EMPANADILLAS 80

Homemade turnovers

SAFFRON RICE 35

SPANISH MANCHEGO CHIPS 45

Homemade potato chips, seasoned with Manchego cheese

JAMON SERRANO MASHED POTATOES 50

Mashed potatoes blended with Serrano ham bits

SAUTÉED BROCCOLI 50

FLAN 60

Spanish caramel custard

TRES LECHES 60

A sponge cake soaked in three different types of milk, topped with whipped cream

FRESAS CON NATA 70

Strawberries & fresh whipped cream

WATERMELON FRUIT BASKET 70

HOT

CHORIZO Y PATATAS 100

Spanish sausage sautéed with jalapeños, potatoes, garlic, and white wine

TORTILLA ESPANOLA 70

Traditional Spanish omelet made with onion, potatoes and egg

PATATAS BRAVAS 50

Potato squares, spicy tomato and aioli sauce

ALBONDIGAS 90

Homemade meatballs
PATAS DE CANGREJO 240
Crab claws in a garlic brown sauce

PINCHOS DE POLLO 70

Marinated chicken bites sautéed with garlic, touch of cumin, and white wine

PINCHOS DE COSTILLA DE RES 120

Slow cooked short ribs with a spicy sangria glaze

LOMO DE CERDO 120

Roasted Pork loin marinated in garlic, paprika, wine topped with sautéed mushrooms, onions, peppers

MEJILLONES CON CHORIZO 90

Fresh mussels' sautéed with Spanish sausage and garlic in a White wine saffron broth

ARROZ CON POLLO 110

Chicken on the bone, Spanish sausage, cooked in saffron rice

ARROZ CON CAMARONES 140

Shrimp, peas, and saffron rice

PAELLA 175

Clams, mussels, shrimp, scallops, and sausage cooked in saffron rice.

FILET MIGNON 225

(15 8 ounce pieces)
Char- broiled filet mignon topped with a Rioja mushroom sauce.

MARISCADA EN SALSA VERDE 200

Clams, shrimp, scallops, and mussels; cooked with white wine, olive oil, garlic, parsley, diced onions

POLLO AJILLO 120

Bone in chicken cooked with garlic, olive oil, white wine, guindilla peppers and potato squares