

Event Menu Items



Fruit and Cheese

An Assortment of Seasonal fruits Accompanied
by a Selection of Spanish Cheeses (Manchego, Mahon, Tetilla)

Meat and Cheese

Assorted Cured Meats from Spain Paired with a Variety of Spanish
Cheeses (Jamon, Salsichon, Chorizo, Manchego, Mahon, and Tetilla)

The Trio

A combination of Spanish Cured Meats and a
Selection of Spanish Cheeses Served with Seasonal Fruits
(Same as Above)

Steak

Grilled hanger steak, Served with potatoes and finished w/ tempranillo wine sauce

Chorizo

Sautéed Spanish Style Chorizo with Garlic and onions, Finished with a albarino wine Reduction

Saffron rice with seafood

Saffron Infused Short Grain Rice with Mixed Seafood

Camarones y Pollo con setas al Ajillo

Sautéed Shrimp w/ chicken breast cubes with a Garlic White wine Sauce and mushrooms Finished with Smoked Paprika

Tortilla

Classic Spanish style Tortilla, a Combination of Potato, Egg, Spinach and Onions Slowly baked in the Oven

Grilled seasonal vegetables

An Assortment of grilled Vegetables with Garlic and Herbs

Lemon Caper Chicken

Grilled Skinless Chicken Breast in a Caper White Wine and Lemon Sauce

Chicken Marsala

Chicken breast in mushrooms and sweet peppers Marsala wine sauce

Patatas Bravas

Triple Cooked Red Bliss Potato, Dressed with a Spicy Chipotle mayonnaise

Tilapia Francese

Tilapia filets in light batter finished with lemon butter sauce and fresh herbs

Mixed Greens

Mixed Green Salad, Tomato, Red Onion and Finished with a Balsamic Dressing

Tomato Mozzarella

Grape Tomatoes mixed with fresh Mozzarella balls and Spanish olives
Finished with Extra Virgin Olive Oil, balsamic and Fresh Herbs