

TAPAS  **VALENCIA**
chicago's taste of spain™



D I N N E R P A R T Y
P A C K A G E S

**For evening events taking place
Sunday–Thursday 5:00 pm & after
Friday & Saturday 4:30 pm & after.**

**All dinner party packages include soft drinks, iced and hot
tea, and hot coffee.**

***Menu items & prices subject to change**



Events Department

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Website: www.Tapasvalencia.com

Pre-Dinner Hors d'Oeuvres

Select any of the following to be served to the tables at the beginning of your event

2 Items \$7pp

3 Items \$10pp

4 Items \$12pp

COLD

Tostada de Escalivada con Queso

Portobello mushrooms, peppers, onions, fennel, asparagus, and fresh mozzarella cheese on toast points

Tostada del Caserio

Diced green olives and sun-dried tomatoes on toast points topped with El Caserio cheese

Tostada de Curado

Cured Atlantic salmon rolled with a dill cream cheese served on a toast point spread with sour cream

Tostada de Jamón y Queso

Traditional Serrano ham with Manchego cheese and tomato on garlic toast points

Pinchito de Pollo al Curry

Brochette of chicken curry salad and red grapes

Gambas Marinadas

Chilled tiger shrimp marinated with fresh herbs and served with brandy sauce (+\$4.00)

Tostada con Pato

Toast points spread with duck confit topped with caramelized onion, smoked duck breast, and Dijon mustard, served with julienned apples

Pepino con Tres Caviars

Cucumber topped with dill sour cream and three caviars (+\$4.00)

Tostada de Centollo

Toast point topped with avocado relish and Alaskan king crab meat with tomato concassé and balsamic vinaigrette (market price)

HOT

Tostada Queso de Cabra

Oven-baked goat cheese in tomato basil sauce, served with garlic bread

Tostada de Champinones

Sautéed mushrooms with garlic, parsley and crushed red peppers with white wine on toast points

Dátiles con Tocino

Roasted dates wrapped in bacon with red bell pepper sauce

Pinchito de Pollo con Chorizo

Brochette of chicken tenderloin with chorizo and served with cumin garlic mayonnaise sauce

Croquetas de Jamon y Pollo

Lightly breaded croquettes of Serrano ham and chicken breast with an herbed tomato sauce

Caracoles con Alioli

Sautéed escargot baked on seasoned croutons with aioli

Cangrejos con Alioli

Puff pastries topped with crabmeat, tomato concassé and aioli (+\$3.00)

Gambas a la Plancha

Grilled tiger shrimp in a lemon butter sauce (+\$4.00)

Pinchito de Solomillo

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with caramelized onions and horseradish sour cream (+\$4.00)

Tapas Style

CUARZO \$49

Cold Tapas

PATATAS CON ALIOLI

Our famous robust garlic potato salad with fresh parsley

MENESTRA DE VERDURAS

Chilled medley of mushroom, asparagus, hearts of palm, Artichoke, and sun-dried tomato with a basil white wine vinaigrette topped with Manchego cheese

SALMÓN CURADO CON QUESO

House-cured salmon rolled with dill cream cheese, served with toast points spread with sour cream

Hot Tapas

ROLLITOS DE BERENJENA

Grilled eggplant stuffed with goat cheese, topped with tomato concassé and Manchego cheese

CAZUELA DE POLLO

Chicken casserole with Shiitake mushrooms in a lemon wine sauce, topped with Parmesan cheese

DÁTILES CON TOCINO

Baked dates wrapped with bacon, served with roasted red bell pepper sauce

PIPIRRANA DE BUEY

Grilled skirt steak on a bed of Sevillana potato medallions and sautéed onions, drizzled with a Cabrales blue cheese sauce



Tapas Style

AMBAR \$52



Cold Tapas

PATATAS CON ALIOLI

Our famous robust garlic potato salad with fresh parsley

JAMÓN SERRANO CON QUESO

Traditional Serrano ham with Manchego cheese, tomatoes, garlic, and toast points

SALPICÓN DE MARISCOS

Chilled medley of shrimp, scallops, and calamari with lemon juice, bell peppers, cilantro, onions, and sherry vinaigrette

Hot Tapas

QUESO DE CABRA

Oven-baked goat cheese in tomato basil sauce, served with garlic bread

CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

PASTA CON GAMBAS

Penne pasta with sautéed tiger shrimp, asparagus, and scallions tossed in a tomato garlic sauce and drizzled with a lemon butter sauce

PINCHITO DE SOLOMILLO

Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes

Tapas Style

CITRINO \$65



Cold Tapas

PATATAS CON ALIOLI

Our famous robust garlic potato salad with fresh parsley

MENESTRA DE VERDURAS

Chilled medley of mushroom, asparagus, hearts of palm, artichoke, and sun-dried tomato with a basil white wine vinaigrette topped with Manchego cheese

JAMÓN SERRANO CON QUESO

Traditional Serrano ham with Manchego cheese, tomatoes, garlic, and toast points

GAMBAS MARINADAS

Chilled marinated tiger shrimp served with a trio of sauces: tomato-brand, cumin, and aioli

Hot Tapas

CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

CREPE RELLENA

Freshly baked crepe filled with apples, goat cheese, spinach, and pine nuts over sweet red pepper sauce

PINCHITO DE SOLOMILLO

Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes

PAELLA MARISCOS

Shrimp, mussels, clams, scallops, and octopus baked in saffron rice with seasonal vegetables

Tapas Style

AMATISTA

\$110



Cold Tapas

MENESTRA DE VERDURAS

Chilled medley of mushrooms, asparagus, heart of palm, artichoke and sun-dried tomato with a basil white wine vinaigrette topped with Manchego cheese.

SALPICÓN DE MARISCOS

Chilled medley of shrimp, scallops, and calamari with lemon juice, bell peppers, cilantro, onions, and sherry vinaigrette

JAMÓN SERRANO CON QUESO

Traditional Serrano ham with Manchego cheese, tomatoes, garlic, and toast points

GAMBAS MARINADAS

Chilled marinated tiger shrimp served with a trio of sauces: tomato-brandy, cumin, and aioli.

Hot Tapas

CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce.

QUESO DE CABRA

Oven-baked goat cheese in tomato basil sauce, served with garlic bread.

PINCHITO DE SOLOMILLO

Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes.

PAELLA VALENCIANA

Chicken, shrimp, mussels, and clams baked in saffron rice with seasonal vegetables.

CHULETAS DE CORDERO

Grilled lamb chops served with roasted potatoes and grilled asparagus, drizzled with a red wine sauce.

Alternative Options

Cold Tapas

ALCACHOFAS CON CABRALES

(Based on availability)

Artichoke hearts with arugula, walnuts, blue cheese and a pomegranate reduction

MENESTRA DE VERDURAS

Chilled medley of mushrooms, green asparagus, hearts of palm, artichokes and sun-dried tomatoes with a basil white wine vinaigrette, topped with Manchego cheese

GAMBAS MARINADAS (+\$6.00)

Chilled marinated tiger shrimp served with a trio of sauces: tomato-brandy, cumin, and alioli

POLLO AL CURRY

Chicken curry salad with red grapes and celery

SALMÓN CURADO CON QUESO

House-cured salmon rolled with dill sour cream cheese, served on toast points spread with sour cream

SALPICÓN DE MARISCOS (+\$5.50)

Chilled medley of shrimp, calamari and scallops with lemon juice, bell peppers, cilantro, onions, sherry vinegar and olive oil

SETAS SALVAJES

Sauteed wild mushrooms, Manchego cheese, pine nuts on a romaine heart with balsamic white wine vinaigrette



Pricing my vary on option, contact events
for custom pricing

Hot Tapas

CAZUELA DE POLLO

Chicken casserole with Shiitake mushrooms in a lemon wine sauce

DÁTILES CON TOCINO

Baked dates wrapped with bacon, served with roasted red bell pepper sauce

GAMBAS A LA PLANCHA(+\$6.00)

Grilled tiger shrimp with lemon garlic butter sauce

MONTADITOS DE CERDO

Grilled pork medallions on top of croutons with caramelized onion and lemon marjoram sauce

PATATAS BRAVAS

Spicy potatoes topped with Manchego cheese

PATO CONFITADO

Duck confit served with cinnamon apples and wild mushrooms in an orange, white wine sauce

PINCHO DE MORUNO

Grilled brochette of marinated pork tenderloin, served with a cumin sauce

PIPIRRANA DE BUEY

Grilled skirt steak on a bed of potatoes and onions drizzled with a Cabrales blue cheese sauce

ROLLITOS DE BERENJENA

Grilled eggplant stuffed with goat cheese and topped with Manchego cheese, served with tomato concassé

SALTEADO DE LECHÓN

Sautéed pork tenderloin served with tri-color pepper and onion, with a white wine paprika sauce

VIEIRAS AL ALBARIÑO (Market Price)

Grilled sea scallops served over Mediterranean couscous with apple and tomato butter sauce



Traditional Style

OPALO \$38

Appetizer

CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

Salad

GARDEN SALAD

Mixed greens with tomatoes, cucumbers, fresh mozzarella, and red onion, drizzled with sherry balsamic vinaigrette.

Entrée

*Choice of one of the following...

SAUTÉED CHICKEN BREAST

Served with a lemon cream sauce, accompanied by mashed potatoes and broccoli.

OR

MARINATED TILAPIA

Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by a potato cake, sautéed bell peppers, asparagus and green onions.

Vegetarian entrée available upon request

**Parties of 30 or less may select their entrée on the day of the event.
Larger parties are required to provide entrée selections in advance.**

Traditional Style



PERLA \$55

Appetizer

GAMBAS MARINADAS

Chilled marinated tiger shrimp served with a trio of sauces: tomato-brandy, cumin, and aioli.

Salad

GARDEN

Mixed greens with tomatoes, cucumbers, fresh mozzarella, and red onion, drizzled with sherry balsamic vinaigrette.

Entrée

*Choice of one of the following...

GRILLED ATLANTIC SALMON

Served with a lemon butter sauce and julienned vegetables, accompanied by a potato cake.

OR

GRILLED BEEF TENDERLOIN MEDALLIONS

Served with a red wine sauce, accompanied by mashed potatoes, cherry tomatoes, and asparagus.

Tapas & Traditional Style



GRANATE \$59

Cold Tapas

PATATAS CON ALIOLI

Our famous robust garlic potato salad with fresh parsley

SALMÓN CURADO CON QUESO

House-cured salmon rolled with dill cream cheese, served with toast points spread with sour cream

Hot Tapas

CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

ALBONDIGAS CON ALMENDRAS

Lamb, beef, and pork meatballs served with spicy tomato sauce, toasted almonds, and parmesan cheese

Entrée

*Choice of one of the following...

SAUTÉED CHICKEN BREAST

Served with a lemon cream sauce, accompanied by mashed potatoes and broccoli.

OR

MARINATED TILAPIA

Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by a potato cake, sautéed bell peppers, asparagus and green onions

Tapas & Traditional Style



ESMERALDA \$67

Cold Tapas

ESCALIVADA CON QUESO

Portobello mushrooms, peppers, onions, fennel, asparagus, a tomato slice, and fresh mozzarella cheese on toasted country bread

JAMÓN SERRANO CON QUESO

Traditional Serrano ham with Manchego cheese, tomatoes, garlic, and toast points

Hot Tapas

CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

DÁTILES CON TOCINO

Baked dates wrapped with bacon, served with roasted red bell pepper sauce

Entrée

*Choice of one of the following...

GRILLED ATLANTIC SALMON

Served with a lemon butter sauce and julienned vegetables, accompanied by a potato **cake**

OR

GRILLED BEEF TENDERLOIN MEDALLIONS

Served with a red wine sauce, accompanied by mashed potatoes, cherry tomatoes, and asparagus

Tapas & Traditional Style



ZAFIRO \$125

Cold Tapas

SALPICÓN DE MARISCOS

Chilled medley of shrimp, scallops, and calamari with lemon juice, bell peppers, cilantro, onions, and sherry vinaigrette

TOSTADA CON PATO

Toast points spread with duck confit topped with caramelized onion, smoked duck breast, and Dijon mustard, served with julienned apples.

Hot Tapas

QUESO DE CABRA

Oven-baked goat cheese in tomato basil sauce, served with garlic bread.

CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce.

Entrée

BEEF TENDERLOIN & LOBSTER TAIL

Grilled beef tenderloin and baked lobster tail served with a red wine shallot sauce, accompanied by mashed potatoes, cherry tomatoes, and asparagus

Children's Meals (\$12)

A meal specially prepared for your guests ages 12 and younger.

***Please choose one entrée option**

for all children attending. All Meals include fresh fruit and beverage and Vanilla ice cream.

Penne Pasta

**Served with tomato basil sauce or
butter and parmesan cheese**

Chicken Fingers

Served with French fries



Alternative Plated Appetizers

BAKED CREPE

Filled with goat cheese, pine nuts, spinach, and apples, with a sweet red pepper sauce

STUFFED PIQUILLO PEPPERS

Stuffed with three cheeses and spinach, served with chorizo black bean sauce

GRILLED TIGER SHRIMP (+\$8.00)

Served with lemon garlic butter sauce

CRAB PUFF PASTRIES (+\$5.00)

Filled with crabmeat and topped with garlic aioli, tomato concasse, and green onions



Alternative Salads

CAESAR SALAD

Hearts of Romaine tossed with Caesar dressing, homemade croutons, sliced radishes, tomatoes, and Parmesan cheese

CHOPPED SALAD (+ \$1.50)

Mixed greens tossed with creamy garlic vinaigrette, cherry tomatoes, onions, broccoli, mushrooms, and mozzarella cheese

TOMATO AND MOZZARELLA (+ \$4.50)

Fresh sliced tomato with mozzarella cheese topped with black olive and roasted red bell pepper vinaigrette

Alternative Entree

CUMIN & HONEY CHICKEN

Served with red bell peppers, broccoli and mashed potatoes with a cumin and honey sauce

GRILLED WHITE FISH (+\$5.50)

Served with zucchini and yellow squash, lemon tomato butter sauce, and an onion potato cake

GRILLED ATLANTIC SALMON (+\$5.50)

Served with a lemon butter sauce and julienned vegetables and potato cake

GRILLED BEEF TENDERLOIN MEDALLIONS (+\$14.00)

Served with mashed potatoes, cherry tomatoes, asparagus and a red wine sauce

GRILLED FILET MIGNON (+\$20.00)

Seasoned and topped with red wine shallot sauce, accompanied by sautéed potato medallions, a stuffed tomato, yellow squash and zucchini

GRILLED LAMB CHOPS (+\$20.00)

Served with herb garlic wine sauce, Mediterranean couscous, roasted Portobello mushrooms, and red bell peppers

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Beverages

BAR PACKAGES

***Packages not available
for parties of less than 30 guests**

Beer, Wine & Sangria

Spanish Red and White Wine
Red and White Sangria

Domestic and Imported Beers

2 hours-\$28 pp

3 hours-\$32 pp

4 hours-\$38 pp

Deluxe Bar

Beer, Wine & Sangria

Mixed Drinks with Deluxe Brands

2 hours-\$30 pp

3 hours-\$36 pp

4 hours-\$42 pp

Premium Bar

Beer, Wine & Sangria

Mixed Drinks with Premium Brands

Assorted Liqueurs (Bailey's, Kahlua,
Amaretto)

2 hours-\$36 pp

3 hours-\$42 pp

4 hours-\$50 pp

Champagne Toast

Added to bar package \$4.00pp

A la Carte \$7.00pp

Sangria Pitchers

Enjoy our refreshing red and/or white
sangria by the pitcher, alongside
glasses filled with fresh fruit.

\$39.00 each (Red, White or Flavored)

Desserts

Cazuelita de Chocolate \$11.95 pp

Soft-centered, warm chocolate cake served
with caramel ice cream.

Profiteroles del Pirineo \$8.95pp

Twin pastries with vanilla ice cream and
bittersweet chocolate sauce

Platano con Helado \$8.95 pp

Sautéed banana with chopped pistachios,
caramel sauce and vanilla ice cream

Crema de Catalana del Meson \$10.95pp

Creamy vanilla custard with bittersweet
chocolate and caramelized sugar
with fresh fruit

Flan del Mesón Sabika \$9.95pp

Featured flan of the day

Tarta de Pacanas \$11.95pp

Cheesecake baked with pecans served with
bittersweet chocolate and caramel sauce.

Tarta de Pera \$10.95pp

Almond pound cake with pear with caramel
sauce and ice cream

Tarta de Chocolate y Caramelo \$11.95pp

Warm bittersweet chocolate and caramel
custard baked in a hazelnut tart crust with
vanilla ice cream

Dessert Platters \$11.00pp

An assortment of our most popular desserts
on a decorated platter portioned for your
guest count

