



CLASSIC PAELLA FIESTA

DINNER MENU

SERVED FAMILY STYLE

TAPAS

Platter of Three Tapas

Grilled imported Spanish sausages, albondigas al Jerez and sautéed potatoes in spicy brava sauce

MAIN COURSE

Paella Valenciana

Authentic saffron bomba rice prepared & served in the traditional pan with mussels, clams, calamari, shrimp, pink scallops, roasted chicken and grilled Spanish sausages

*Vegetarian option: Grilled Mushroom Paella

DESSERT

Dessert Platter

Featuring Sevilla's crema catalana, Andalusian apple tart and flan with fresh fruit in sangria reduction

Enhancement Available

Fresh Baked Bread +\$5 pp

Fresh baked bread, garlic aioli and Andalusian tomato sauce

Spanish Cheese Platter +\$7 pp

Selection of manchego, mahón, cabrales blue and crottin

Maine Lobster Tail +\$20 pp

Butter poached Maine lobster tail

Priced Per Person
Please inquire with banquet
coordinator for pricing

TAPAS TASTING PARTY

DINNER MENU

HEAVY APPETIZER MENU, SERVED FAMILY STYLE

TAPAS

Mushroom and Fig Coca Spanish Flatbread

Manchego, fresh herbs

Grilled Chicken Skewers

Rioja red wine sauce

Platter of Three Tapas

Grilled imported Spanish sausages, albondigas al Jerez and sautéed potatoes in spicy brava sauce

SECOND COURSE

Paella Valenciana

Authentic saffron bomba rice prepared & served in the traditional pan with mussels, clams, calamari, shrimp, pink scallops, roasted chicken and grilled Spanish sausages

*Vegetarian option: Grilled Mushroom Paella

Brochetas

Sevilla's unique skewer - Grilled flat iron steak seasoned Moorish style

Sides

Manchego cheese mashed potatoes AND Grilled seasonal vegetables

DESSERT

Andalusian Apple Tart

Light and fresh; served warm with apple brandy sauce and fresh fruit in sangria reduction

Enhancement Available

Fresh Baked Bread +\$5 pp

Fresh baked bread, garlic aioli and Andalusian tomato sauce

Spanish Cheese Platter +\$7 pp

Selection of manchego, mahón, cabrales blue and crottin

Maine Lobster Tail +\$20 pp

Butter poached Maine lobster tail

Priced Per Person
Please inquire with banquet
coordinator for pricing

LA MANCHA

DINNER MENU

INDIVIDUALLY PLATED MENU

Entree selection chosen by guest at time of event

FIRST COURSE

House Salad Sevillana

Baby greens, cucumbers, goat cheese, balsamic-orange vinaigrette

SECOND COURSE

Catalan Chicken

Brandy soaked dates and raisins, goat cheese

Rioja Braised Short Ribs

Manchego and Rioja wine

Seared Salmon

Chimichurri and black rice

*Vegetarian option: Grilled Mushroom Paella

DESSERT

Andalusian Apple Tart

Light and fresh; served warm with apple brandy sauce and fresh fruit in sangria reduction

Enhancement Available

Platter of Three Tapas +\$8 pp

Grilled imported Spanish sausages, albondigas al Jerez & sautéed potatoes in spicy brava sauce

Fresh Baked Bread +\$5 pp

Fresh baked bread, garlic aioli and Andalusian tomato sauce

Spanish Cheese Platter +\$7 pp

Selection of manchego, mahón, cabrales blue and crottin

Maine Lobster Tail +\$20 pp

Butter poached Maine lobster tail

Priced Per Person
Please inquire with banquet
coordinator for pricing

GRANADA

DINNER MENU

INDIVIDUALLY PLATED MENU

Entree selection chosen by guest at time of event

TAPAS COURSE Served family style

Platter of Three Tapas

Albondigas al Jerez, bacond wrapped blue cheese stuffed dates and sautéed potatoes in spicy brava sauce

SALAD COURSE

House Salad Sevillana

Baby greens, cucumbers, goat cheese, balsamic-orange vinaigrette

MAIN COURSE

Paella Valenciana

Authentic saffron bomba rice prepared & served in the traditional pan with mussels, clams, calamari, shrimp, pink scallops, roasted chicken and grilled Spanish sausages

Flat Iron Steak & Shrimp Duet

Grilled marinated flat iron steak with Rioja red wine sauce & sautéed shrimp with garlic

Cordero Asado

Grilled lamb chops with honey mint glaze, manchego mashed potatoes and seasonal vegetables

*Vegetarian option: Grilled Mushroom Paella

DESSERT

Flourless Chocolate Cake

Macerated berries, almond florentine

Enhancement Available

Fresh Baked Bread +\$5 pp

Fresh baked bread, garlic aioli and Andalusian tomato sauce

Spanish Cheese Platter +\$7 pp

Selection of manchego, mahón, cabrales blue and crottin

Maine Lobster Tail +\$20 pp

Butter poached Maine lobster tail

Priced Per Person
Please inquire with banquet
coordinator for pricing

MATADOR

DINNER MENU

INDIVIDUALLY PLATED MENU

Entree selection chosen by guest at time of event

TAPAS COURSE

Platter of Three Tapas

Grilled imported sausages, albondigas al Jerez and sautéed potatoes in spicy brava sauce

SALAD COURSE

House Salad Sevillana

Baby greens, cucumbers, goat cheese, balsamic-orange vinaigrette

MAIN COURSE

Seared Salmon

Chimichurri and black rice

Grilled Flat Iron Steak

Crumbled Spanish cabrales blue cheese and Rioja wine sauce

Catalan Chicken

Brandy soaked dates and raisins, goat cheese

*Vegetarian option: Grilled Mushroom Paella

DESSERT

Orange Scented Flan

Spanish chantilly

Enhancement Available

Fresh Baked Bread +\$5 pp

Fresh baked bread, garlic aioli and Andalusian tomato sauce

Spanish Cheese Platter +\$7 pp

Selection of manchego, mahón, cabrales blue and crottin

Maine Lobster Tail +\$20 pp

Butter poached Maine lobster tail

Priced Per Person
Please inquire with banquet
coordinator for pricing

TAPAS Y PAELLA

DINNER PARTY MENU

SERVED FAMILY STYLE

TAPAS

Platter of Three Tapas

Bacon wrapped blue cheese stuffed dates, chicken skewers and sautéed potatoes in spicy brava sauce

Charcuterie

Jamon serrano, chorizo soria, queso manchego

Tortilla Española

Roasted tomatoes, garlic and goat cheese

Mushrooms al Ajillo

With roasted garlic

Meatballs al Jerez

Sautéed in sherry garlic sauce

SECOND COURSE

Paella Valenciana

Authentic saffron bomba rice prepared & served in the traditional pan with mussels, clams, calamari, shrimp, pink scallops, roasted chicken and grilled Spanish sausages

*Vegetarian option: Grilled Mushroom Paella

Brocheta

Sevilla's unique skewer - Grilled flat iron steak seasoned Moorish style

Sides

Manchego mashed potatoes, grilled seasonal vegetables

DESSERT PLATTERS

Flourless Chocolate Cake, Andalusian Apple Tart, Flan and Crema Catalana

Enhancement Available

Fresh Baked Bread +\$5 pp

Fresh baked bread, garlic aioli and Andalusian tomato sauce

Spanish Cheese Platter +\$7 pp

Selection of manchego, mahón, cabrales blue and crottin

Maine Lobster Tail +\$20 pp

Butter poached Maine lobster tail

Priced Per Person
Please inquire with banquet
coordinator for pricing

GRANADA

DINNER MENU

INDIVIDUALLY PLATED MENU

Entree selection chosen by guest at time of event

TAPAS COURSE Served family style

Platter of Three Tapas

Albondigas al Jerez, bacond wrapped blue cheese stuffed dates and sautéed potatoes in spicy brava sauce

SALAD COURSE

House Salad Sevillana

Baby greens, cucumbers, goat cheese, balsamic-orange vinaigrette

MAIN COURSE

Paella Valenciana

Authentic saffron bomba rice prepared & served in the traditional pan with mussels, clams, calamari, shrimp, pink scallops, roasted chicken and grilled Spanish sausages

Flat Iron Steak & Shrimp Duet

Grilled marinated flat iron steak with Rioja red wine sauce & sautéed shrimp with garlic

Cordero Asado

Grilled lamb chops with honey mint glaze, manchego mashed potatoes and seasonal vegetables

**Vegetarian option: Grilled Mushroom Paella*

DESSERT

Flourless Chocolate Cake

Macerated berries, almond florentine

Enhancement Available

Fresh Baked Bread +\$5 pp

Fresh baked bread, garlic aioli and Andalusian tomato sauce

Spanish Cheese Platter +\$7 pp

Selection of manchego, mahón, cabrales blue and crottin

Maine Lobster Tail +\$20 pp

Butter poached Maine lobster tail

Priced Per Person
Please inquire with banquet
coordinator for pricing

PICASSO DE LUJO

DINNER MENU SERVED FAMILY STYLE

Enhancement Available

Platter of Three Tapas +\$8 pp

- Grilled Spanish sausages
- Albondigas al Jerez
- Spicy potatoes in brava sauce

Fresh Baked Bread +\$5 pp

- Fresh baked bread
- Garlic aioli

Andalusian tomato sauce

Maine Lobster Tail +\$20 pp

- Butter poached

Spanish Cheese Platter +\$7 pp

- Manchego, mahón, cabrales blue and crottin

FIRST COURSE

Imported Jamón Iberico

This legendary cured ham comes from Iberico pigs native only to Spain

HOT TAPAS Select two

Lamb Chops

Flame, garlic, olive oil, rosemary and fabada

Pinchos de Pollo

Grilled chicken skewers, Rioja red wine sauce

Pan Seared Scallops

Tomato confit and saffron oil

Gambas al Ajillo

Garlic shrimp, chile arbol and white wine

SOUP OR SALAD COURSE

Lobster and Seafood Bisque

Saffron, puff pastry and sherry

House Salad Sevillana

Baby greens, cucumbers, goat cheese, balsamic-orange vinaigrette

MAIN COURSE

Paella Valenciana

Authentic saffron bomba rice prepared & served in the traditional pan with mussels, clams, calamari, shrimp, pink scallops, roasted chicken and grilled Spanish sausages

*Vegetarian option: Grilled Mushroom Paella

Seabass

Piquillo pepper coulis and black rice

Flat Iron Steak

Marinated and grilled, cabrales blue cheese

DESSERT

Flourless Chocolate Cake

Macerated berries, almond Florentine

Lemon Meringue Tartlett

Pâte sucrée and lemon curd

Priced Per Person
Please inquire with banquet
coordinator for pricing