



Banquet Menu

CHURCH STREET STATION, ORLANDO
CEVICHE.COM

Beverage Menu

How you select your beverage package is most often determined by the anticipated consumption of your guests.
A consumption bar or an open bar provide two different types of charges for alcoholic beverages.

CONSUMPTION BAR

A consumption bar will charge per drink ordered at the standard restaurant price for the beverage.
A host may choose to limit the selections of their guests to only specific items and/or to a certain maximum tab limit, if needed. Prices below are per beverage in each category.

DOMESTIC BEER	4 ²⁵	SINGLE LIQUOR CALLS	7 ⁵⁰
IMPORTED BEER	5	(i.e. Tito's, Tanqueray, Captain Morgan, Jameson, Flavored Vodka's, Jack Daniels, Dewar's, Herradura Blanco)	
RED, WHITE OR SPARKLING SANGRIA BY THE GLASS	7	SINGLE LIQUOR PREMIUMS	8 ⁵⁰
RED OR WHITE HOUSE SPANISH WINES BY THE GLASS (6 OZ. POUR)	7	(i.e. Crown Royal, Grey Goose, Bombay Sapphire, Maker's Mark, Knob Creek, Chivas 12, Johnny Walker Black)	
UPGRADED RED OR WHITE WINES BY THE GLASS (6 OZ. POUR)	8-11	CORDIALS, MIXED SPECIALTY DRINKS AND MARTINIS	8-12
SINGLE LIQUOR WELLS	6 ⁵⁰		
(i.e. Green Mark, Exotica, Brugal Anejo, Mahón, Jim Beam, Old Forester 100)			

FAVORITE WINES FROM CEVICHE'S WINE LIST MAY ALSO BE PRESELECTED FOR DINNER AND CHARGED FOR BY THE BOTTLE WITH PRIOR NOTICE.

OPEN BAR

An open bar allows a host to pay a flat rate per person 21 and up, per hour for unlimited consumption by guests.
Please note, shots and wine by the bottle are not included in any open bar package.

OPTION 1: BEER, WINE AND SANGRIA

Includes domestic and imported bottled beers, red, white and sparkling sangria by the glass, red and white house imported Spanish wines.

FIRST TWO HOURS: \$20 PER PERSON, \$7 FOR EVERY ADDITIONAL HOUR

OPTION 2: BEER, WINE, SANGRIA, WELLS AND CALLS

Includes domestic and imported bottled beers, red, white and sparkling sangria by the glass, red and white house imported Spanish wines, single liquor drinks \$7.50 and under.

FIRST TWO HOURS: \$26 PER PERSON, \$10 FOR EVERY ADDITIONAL HOUR

OPTION 3: BEER, WINE, SANGRIA, WELLS, CALLS AND PREMIUMS

Includes domestic and imported bottled beers, red, white and sparkling sangria by the glass, red and white house imported Spanish wines, all cocktails \$9 and under

FIRST TWO HOURS: \$28 PER PERSON, \$12 FOR EVERY ADDITIONAL HOUR

CHAMPAGNE TOAST

Charged per bottle as needed at \$30 per bottle with about 7 glasses per bottle, served according to event timing requested.

CASH BAR & NON-ALCOHOLIC BEVERAGES

A cash bar can be provided once a consumption tab concludes, for items not included in the bar selections or when the open bar closes. Fountain sodas and iced tea are provided complimentary for any groups with a consumption tab or open bar. If a cash bar is only provided, the host will be charged \$2 per person for unlimited sodas and tea or per non-alcoholic drink ordered.

COFFEE STATION

Ceviche can provide an open coffee station for your guests near the conclusion of your meal or throughout it, for most events. This includes self-service for regular and decaffeinated coffees, half and half and an assortment of sugars and sugar substitutes at \$2 per person. Coffee and hot tea may also be charged by consumption as another alternative.

Cocktail Reception

BUTLER PASSED APPETIZERS

Prices below reflect a per person, per hour rate. All items hand-passed by service staff.

CEVICHE DE LA CASA Shrimp, scallops, squid, market fish, garlic, cilantro, Spanish onions, tomatoes, peppers, served in a miniature spoon, plantain chip garnish	5	ALBONDIGAS Chorizo, pork and veal meatballs, piquant tomato sauce	4 ⁵⁰
CEVICHE DE GAMBAS Shrimp, coconut citrus juice, cilantro, garlic, mango, Serrano chilies, onions, served in a miniature spoon	5	POLLO AL JEREZ Chicken, pesto, skewered, sherry cream sauce drizzle	5
CEVICHE DE ATUN Ahi tuna, lime, avocado, cilantro, garlic, rocoto, Spanish onions, roasted corn nuts in a miniature spoon	6	PATATAS BRAVAS Potatoes, spicy house aioli	3 ⁵⁰
GARBANZO HUMMUS Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, paprika, on garlic crostini	4	GAZPACHO ANDALUZ Chilled Andalusian-style soup, cucumbers, evoo, roma tomatoes, red peppers, sherry glass	3 ⁵⁰
CROQUETAS Chicken, smoked ham, Manchego cheese, panko, house aioli drizzle	4 ⁵⁰	Add chilled shrimp garnish	4 ⁵⁰
GAMBAS Y GUACAMOLE Shrimp, pico de gallo, house guacamole, on blue tortilla chips	5	PAN AMB OLI Serrano ham, aged Manchego cheese, tomato confit, on toasted baguette	5 ⁵⁰
PICANHA Grilled tender skirt steak, roasted mushroom, skewered, chimichurri drizzle	6	QUESO DE CABRA Spiced goat cheese, piquant tomato sauce, blended, atop grilled flat bread, sweet basil garnish	4 ⁵⁰
		CANGREJOS Moist lump crab cake, lemon butter, paprika	6

APPETIZER PLATTERS

Prices below per person. Platters displayed for guests self-service.

TABLA DE VEGETALES 5 Fresh peppers, celery, carrots, marinated olives, hummus, garlic crostini	TABLA DE QUESO 6 Aged Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds, garlic crostini	TABLA DE CARNES 7 Jamón Serrano, chorizo, lomo, figs, sliced apple	TABLA MIXTA 8 Jamón Serrano, chorizo, lomo, Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds, garlic crostini
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Buffet Menu

All pricing based on a per person charge with a minimum of 5 items, totaling \$25 or more.
Including Station Options in following section.

FRIAS

TABLA DE VEGETALES 5 Fresh peppers, celery, carrots, marinated olives, hummus, garlic crostini	TABLA DE QUESO 6 Aged Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds, garlic crostini	TABLA DE CARNES 7 Jamón Serrano, chorizo, lomo, figs, sliced apple
TABLA MIXTA 8 Jamón Serrano, chorizo, lomo, Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds, garlic crostini	BABA GANOUSH 4 Eggplant, garlic, yogurt, mint, walnuts, evoo, garlic crostini	HUMMUS 4 Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, celery and carrots

Buffet Menu (continued)

Continued from previous page. All pricing based on a per person charge with a minimum of 5 items, totaling \$25 or more. Including Station Options in following section.

ENSALADAS

ENSALADA CASERA 4

Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette

ENSALADA MANZANA 5

Mixed greens, candied walnuts, apples, figs, tomatoes, lemon-honey vinaigrette

ENSALADA CORTADO 6

Mixed greens, chickpeas, peppers, onions, chopped egg, Jamón Serrano, creamy basil dressing

CARNES

BANDERILLAS CARNES

Skewered chicken, filet mignon, mushrooms and onions, sofrito, demi-glaze

POLLO AL JEREZ

Chicken, pesto, sherry cream sauce

POLLO AL AJILO

Sautéed chicken, garlic, onions, chilies, sherry, brandy

ALBONDIGAS

Chorizo, pork and veal meatballs, piquant tomato sauce

LOMO DE PUERCO

Pork tenderloin, marinated olives, grape tomatoes, basil

7

CHORIZO Y PIMIENTOS

Chorizo, roasted peppers, sauce sofrito

PIQUILLOS RELLENOS

Roasted red peppers, stuffed with veal, pork and chorizo, sherry cream, salsa verde

CROQUETAS

Chicken, smoked ham, Manchego cheese, panko, house aioli

RABO DE TORO

Braised oxtail, red wine demi-glaze

PICANHA

Skirt steak, roasted mushrooms, chimichurri

6

5

4⁵⁰

6

5

6⁵⁰

5⁵⁰

7⁵⁰

10

VEGETALES

PORTOBELLO RELLENO

Portabello, Manchego cheese, spinach, sherry cream

PATATAS BRAVAS

Potatoes, spicy house aioli

VEGETALES EN CESTA

Sautéed squash, asparagus, peppers, onions, mushrooms, garlic, evoo

6

3⁵⁰

5

ESPARRAGOS A LA PARRILLA

Grilled asparagus, evoo

ARROZ CON PIMIENTOS

Spanish saffron rice, red peppers, peas

HARICOT VERDES

Sautéed green beans, Marcona almonds, garlic, lemon

4

3

4

PESCADOS

CANGREJOS

Moist jumbo lump crab cakes, lemon butter

GAMBAS AL AJILLO

Sautéed shrimp, garlic, onions, chilies, sherry, brandy

GAMBAS ROMESCO

Sautéed jumbo shrimp in a roasted tomato, garlic, almonds and sweet red pepper romesco sauce

MAHI A LA PLANCHA

Mahi Mahi, romesco, roasted almonds

9

7

8

6⁵⁰

SALMON A LA PLANCHA

Paprika glazed salmon, pickled vegetables, capers

MEJILLONES A LA CATALANA

Sautéed mussels, sherry cream, serrano, shallot, garlic

BRANZINO

Sautéed Branzino, pickled red onion, olives, capers, feta, lemon, evoo

6

6

7

Station Options

To enhance a buffet style meal, in a cocktail reception or cocktail hour, along with passed appetizers, station(s) may be included for special preparations of items on site. All stations require a chef fee of \$100.

CEVICHE STATION

10

Ceviche prepared for guests to order onsite with their choice of shrimp or tuna, along with accompaniments, tossed to order: garlic, cilantro, Spanish onions, peppers, chilies, lime and coconut citrus juice

OYSTER STATION

Market Price, Priced Per Piece

Oysters shucked to order on a half shell presented on ice, along with accompaniments: lemon, Tabasco, mignonette and crackers

CARVING STATIONS

Select meats, carved to order.

FILETITO 12

Filet mignon tenderloin carved to order with horseradish cream, blue cheese crumbles and chimichurri accompaniments

CHULETAS DE CORDERO 12

Grilled rack of lamb carved to order, eggplant caponata and feta accompaniments

LOMO DE PUERCO 8

Pork tenderloin carved to order with marinated olives and grape tomato accompaniment

PAELLA STATIONS

Paellas in buffets for 50 or more guests are cooked, presented and served in impressively large paella pans in front of guests. For less than 50 guests, paellas are available as a buffet item without the station or chef fee.

PAELLA DE VEGETALES 7⁵⁰

Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, fresh herbs, simmered with Valencia rice

PAELLA DE PUERCO Y POLLO 9

Roast pork, chicken, chorizo, smoked paprika, fresh herbs, simmered with Valencia rice

PAELLA DE MARISCOS 12

Lobster, scallops, shrimp, squid, mussels, mild chorizo, brandy, fresh herbs, simmered with Valencia rice

Seated Dinner

A family style meal is perfect for groups looking to provide a tapas style experience sharing and passing plates, served to tables according to seating plans. All items are prepared to order. All pricing reflects price per person with a minimum of 5 items totaling \$25 or more.

ENSALADA INDIVIDUAL

ENSALADA CASERA 4

Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette

ENSALADA MANZANA 5

Mixed greens, candied walnuts, apples, figs, tomatoes, lemon-honey vinaigrette

ENSALADA CORTADO 6

Mixed greens, chickpeas, peppers, onions, chopped egg, Jamón Serrano, creamy basil dressing

FAMILY STYLE FRIAS

CEVICHE DE LA CASA

Shrimp, scallops, squid, market fish, garlic, cilantro, Spanish onions, tomatoes, peppers

CEVICHE DE GAMBAS

Shrimp, coconut citrus juice, cilantro, garlic, mango, Serrano chilies, onions

CEVICHE DE ATUN

Ahi tuna, lime, avocado, cilantro, garlic, rocoto, Spanish onions, roasted corn nuts

TABLA DE QUESO

Aged Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds

5

TABLA DE CARNES

Jamón Serrano, chorizo, lomo, figs, sliced apple

TABLA MIXTA

Jamón Serrano, chorizo, lomo, Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds

5

GAMBAS Y GUACAMOLE

Shrimp, pico de gallo, house guacamole, plantain chips

6

BABAGANUSH

Eggplant, garlic, yogurt, mint, walnuts, evoo, grilled flat bread

6

HUMMUS

Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, grilled flat bread

7

8

5

4

4

FAMILY STYLE CALIENTES

CANGREJOS FUNDIDO

Jumbo lump crab melt, Manchego cheese, sherry cream, grilled flat bread

PAPAS FRITAS

Chips, blue cheese sherry cream, Jamón Serrano, scallions

CALAMARES FRITAS

Fried squid, shishito peppers, parmesan cheese, house aioli

PULPO A LA GALLEGA

Grilled octopus, paprika, saffron potatoes, pickled red onions, capers, olives, evoo

MEJILLONES A LA CATALAN

Sautéed mussels, sherry cream, serrano, shallot, garlic

CANGREJOS

Moist jumbo lump crab cakes, lemon butter

GAMBAS ROMESCO

Sautéed jumbo shrimp in a roasted tomato, garlic, almonds and sweet red pepper romesco sauce

MAHI A LA PLANCHA

Mahi Mahi, romesco, roasted almonds

6

3⁵⁰

5

5

6

9

8

6⁵⁰

SALMON A LA PLANCHA

Paprika glazed salmon, pickled vegetables, capers

BRANZINO

Sautéed Branzino, pickled red onion, olives, capers, feta, lemon, evoo

ALBONDIGAS

Chorizo, pork and veal meatballs, piquant tomato sauce

LOMO DE PUERCO

Pork tenderloin, marinated olives, grape tomatoes, basil

POLLO AL JEREZ

Marinated and grilled chicken, pesto, sherry cream sauce

POLLO AL AJILO

Sautéed chicken, garlic, onions, chilies, sherry, brandy

PICANHA

Skirt steak, roasted mushrooms, chimichurri

CHORIZO Y PIMIENTOS

Chorizo, roasted peppers, sauce sofrito

PIQUILLOS RELLENOS

Roasted red peppers, stuffed with veal, pork and chorizo, sherry cream, salsa verde

6

7

4⁵⁰

5⁵⁰

6

5

9

5

6⁵⁰

Seated Dinner (continued)

FAMILY STYLE CALIENTES

RABO DE TORO Braised oxtail, red wine demi-glaze	7 ⁵⁰	ARROZ CON PIMIENTOS Spanish saffron rice, red peppers, peas	3
BANDERILLAS CARNES Skewered chicken, filet mignon, mushrooms and onions, sofrito, demi-glaze	7	VEGETALES EN CESTA Sautéed squash, asparagus, peppers, onions, mushrooms, garlic, evoo	5
CROQUETAS Chicken, smoked ham, Manchego cheese, panko, house aioli	4	ESPARRAGOS A LA PARILLA Grilled asparagus, evoo	4
PATATAS BRAVAS Fried potatoes, garlic and paprika aioli	3 ⁵⁰	PAELLA DE VEGETALES Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, fresh herbs	7 ⁵⁰
ESPINACAS Sautéed spinach, figs, honey, garlic, shallots	3 ⁵⁰	PAELLA DE PUERCO Y POLLO Roast pork, chicken, chorizo, smoked paprika, fresh herbs	9
QUESO DE CABRA Spiced goat cheese, piquant tomato sauce, basil, evoo, grilled flat bread	4	PAELLA DE MARISCOS Lobster, scallops, shrimp, squid, mussels, mild chorizo, brandy, fresh herbs	12
PORTABELLO RELLENO Portobello, Manchego cheese, spinach, sherry cream	7		
HARICOT VERDES Sautéed green beans, Marcona almonds, garlic, lemon	3 ⁵⁰		

Individual Option Course

Enhance a family-style meal with an individual option course. Guests are provided with a menu including your selections of family-style items and their choices for the option course to order onsite. Please note individual option plating with onsite ordering is available only for groups of 40 or less. For groups larger than 40, quantities must be specified ahead of time.

MADRID OPTION COURSE	11	VALENCIA OPTION COURSE	13
LOMO DE PUERCO Marinated and grilled pork tenderloin, marinated olives, grape tomatoes, basil		PICANHA Skirt steak, roasted mushrooms, chimichurri	
POLLO AL AJILLO Grilled chicken, garlic, onions, chilies, sherry, brandy		POLLO AL JEREZ Grilled chicken, pesto, Spanish sherry cream sauce	
GAMBAS AL AJILLO Sautéed shrimp, garlic, onions, chilies, sherry, brandy		BRANZIO Sautéed Branzino, arugula, pickled red onion, olives, capers, feta, lemon, evoo	
PORTOBELLO RELLENO Portobello, Manchego cheese, garlic, spinach, sherry cream		PAELLA DE VEGETALES (Count must be indicated in advance) Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, fresh herbs, simmered with Valencia rice	
BARCELONA OPTION COURSE	12		
BANDERILLAS MIXTAS Skewered chicken, filet, mushrooms and onions, sofrito, demi-glaze			
POLLO AL JEREZ Chicken, pesto, Spanish sherry cream sauce			
SALMON A LA PLANCHA Paprika glazed salmon, pickled vegetables, capers			
PORTOBELLO RELLENO Portobello, Manchego cheese, garlic, spinach, sherry cream			

