

TAPAS

PLATED | BUFFET | FAMILY STYLE: We suggest 2-6 as hors d'oeuvres

TAPAS PARTY: we suggest 6-10 items. When choosing your tapas please keep in mind we want to serve at least one of everything for everyone.

Spanish Deviled Eggs

on baguette with aioli - \$3

Guacamole + Chips

serves 2 people V / GF - \$7

Stuffed Dates

dates, chorizo & wrapped in bacon - \$3

Jamon & Manchego Cheese Croquettes

Spanish ham, cheese and potato balls - \$3

Tomato Bruschetta

tomatoes & basil on baguette - \$3

Polenta Skewers

roasted tomato, basil, manchego GF
(vegan option available) - \$3

Mushroom & Cheese Bruschetta

baguette, sautéed mushroom, manchego
cheese - \$3

Honey Baked Brie Bruschetta

brie, honey, caramelized walnut - \$3

Chicken Skewers

grilled chicken breast GF - \$3.50

Gambas Skewers

grilled shrimp, olive oil and garlic. GF - \$3

Steak Skewers

grilled marinated steak. GF - \$6

Goat Cheese and Jalapeño Quesadilla.

goat cheese, jalapeño in flour tortilla - \$5

Native Slider

onion, shredded lettuce, Russian dressing
& cheddar cheese - \$6

Spicy Fried Chicken Slider

fried GF chicken breast, pickled jicama
slaw, guajillo aioli, jalapeño - \$6

Ahi Tuna Ceviche + Chips

avocado, jicama, corn, lime, cilantro, onion
GF / DF - \$6

Jackfruit Ceviche + Chips

avocado, jicama, corn, lime, cilantro, onion
GF / V - \$5

Potato Sopes

corn masa and potato with jicama slaw &
corn. Choose: beef \$6 | vegan \$4 | cheese
\$5 GF

SALADS & SIDES

BUFFET: 1-2 Salads & Sides.

FAMILY STYLE: 1 Salad option prior to the main service. 1-2 Sides to be served with the main course.

SALADS

Beet Salad

goat cheese, beets, walnuts, balsamic vinaigrette - \$9

Dried Fig + Arugula Salad

feta, almonds & fig balsamic vinaigrette - \$9

Caesar Salad

romaine, tortilla strips, manchego & cotija cheese, onion & cilantro, garlic caesar dressing. - \$7

Garden Salad

romaine, roasted tomato, cucumber, herbs, lemon mint dressing. V/GF - \$7

Ensalada de Cabra

mixed greens, dried cranberries, walnuts, goat cheese, balsamic vinaigrette. GF - \$9

A Z U Chop Salad

avocado, hearts of palm, beet, yam, roasted tomato, cucumber, romaine, tomato dressing. GF/V - \$9

SIDES

Roast Cauliflower and Carrots

olive oil, garlic, onions- \$5

Roast Brussel Sprouts

olive oil, garlic, onions- \$5

Whipped Potatoes

butter, cream. GF - \$5

Crispy or Creamy Polenta GF

cheese polenta - \$5

Cilantro Herb Rice

herbs & onions- V/GF - 5

Sage Refried White Beans

white Peruvian beans, sage, oregano
V/GF/DF - 5

Mushroom Risotto

parmesan cheese, mushrooms and arborio rice - \$9

Vegan Vegetable Platter

grilled seasonal vegetables, marinated peppers V/GF- \$10

ENTREE PLATTERS

Choose from 1 - 4 depending on the style of service. Please consider that with Family Style all of the platters for the main course need to fit on the tables

Vegan Paella

green pesto rice, seasonal veggies with hearts of palm & white beans. V/GF - \$12

Carnitas

slow roasted pork shoulder, local citrus mojo sauce, white onions. GF/DF- \$12

Roasted Chicken

whole roasted chicken marinated in citrus. serves 4 people. GF - \$36

Seafood Paella

green pesto rice, shrimp, calamari, fresh chorizo, roasted tomato, hearts of palm, guajillo aioli. GF/DF - \$14

Zucchini Pesto Ribbons

wilted arugula, cilantro pesto, roasted tomatoes, walnuts V/GF - \$10

Pesto Pasta

wilted arugula, cilantro pesto, roasted tomatoes, walnuts V - \$10

Butternut Squash Ravioli

with brown butter sage sauce - \$12

Braised Short Rib

8 hour braised Angus short rib, salsa roja, crema, white & green onion. GF - \$14

Taco Bar

1 taco \$6 | 2 tacos \$12 | 3 tacos \$18

Choose Your Mains

Braised Short Rib | Pork Carnitas

Bean + Yam | Chicken

Shrimp | Seared Ahi Tuna

Toppings

pickled jicama slaw | red onion & cilantro cotija | salsa roja | guajillo aioli
fresh house made tortillas. - GF

DESSERT

Choose a selection of dessert's for your large group.

Choose from 1 - 3 depending on the style of service.

FAMILY STYLE | BUFFET

Passion Fruit Crème Brûlée

passion fruit custard topped with layer of caramelized sugar. GF \$9

Lemon Churros

lemon rosemary masa flour dough with lemon curd and blackberry lavender compote. GF \$4

Flour-less Chocolate Torte

caramelized walnuts & dulce de leche sauce. GF \$6

Maple Bourbon Apple Crisp

bourbon, cinnamon, sugar apple filling with almond, walnut, pepetas, coconut & maple syrup topping. V/GF. \$9

Chocolate Chip Cookie

served on a platter \$4

Gelato & Sorbet

Choice of Raspberry Sorbet or Gelato Vanilla, Chocolate, Salt Caramel \$5

SAMPLE MENUS

TAPAS PARTY | FAMILY STYLE | BUFFET

Sample menus with commonly ordered items. Choose a sample menu or customize your own. All private events are custom tailer to suit your needs

Tapas Cocktail Party **\$21 Per Person**

Stuffed Dates

dates stuffed with chorizo sausage and wrapped in bacon

Jamon & Manchego Cheese Croquettes
Spanish ham, cheese and potato balls

Polenta Skewers

roasted tomato, basil, manchego

Native Slider

grass fed ground beef, onion, shredded lettuce, Russian dressing and cheddar cheese

Honey Baked Brie Bruschetta

baguette with brie, honey and caramelized walnut

Gambas Skewers

grilled shrimp marinated in olive oil and garlic.

Buffet Service **\$50 Per Person**

1- TAPAS - Shared on Bar

Stuffed Dates

dates stuffed with chorizo & wrapped in bacon

Mushroom Bruschetta

sautéed mushroom, manchego cheese on crustini

Gambas Skewers

grilled shrimp with garlic

2 - SALAD & ENTREE -

Served on Buffet Table

Garden Salad

romaine, roasted tomato, cucumber, herbs, lemon mint dressing.

Roasted Chicken

free range roasted chicken

Roast Cauliflower and Seasonal Veggies

roasted in olive oil, garlic, onions

Seafood Paella

cilantro rice, mussels, calamari, prawns

3 - DESSERT

Scoop of gelato

Family Style Service **\$54 Per Person**

1 - TAPAS- Shared on Bar

Stuffed Dates

stuffed with chorizo wrapped in bacon

Manchego Cheese Bruschetta
baguette, mushroom, cheese

2 - SALAD- Individually Platted

Dried Fig, & Arugula Salad
feta, almonds & vinaigrette

3 - ENTREE PLATTERS-

Served on tables

Roast Cauliflower and Seasonal Veggies

roasted in olive oil, garlic, onions

Butternut Squash Ravioli

with brown butter sage sauce

Roasted Chicken

free range roasted chicken marinated in citrus.

4 - DESSERT PLATTERS-

Served on tables

Vanilla Gelato

Apple Crisp

bourbon, cinnamon, sugar apple filling with almond, walnut,