



# MESÓN SABIKA

*A Taste of Spain™*

## *Dinner Party Packages*

For evening events taking place

Sunday-Friday 3:30pm and after

Saturday 4:30 pm and after

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



# Tapas Style

## Cuarzo \$34.95

### COLD TAPAS

#### **Patatas con Alioli**

Robust garlic potato Salad

#### **Alcachofas con Cabrales**

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

#### **Salmón Curado con Queso**

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

### HOT TAPAS

#### **Rollitos de Berenjena**

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

#### **Dátiles con Tocino**

Roasted dates wrapped in bacon served with red bell pepper sauce

#### **Cazuela de Pollo**

Chicken casserole with Shiitake mushrooms and Sevillana potatoes in a lemon wine sauce

#### **Pipirrana de Buey**

Skirt steak, sautéed onions, and potatoes with Cabrales blue cheese sauce

## Ambar \$37.95

### COLD TAPAS

#### **Patatas con Alioli**

Robust garlic potato salad

#### **Salpicón de Mariscos**

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

#### **Jamón Serrano**

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

### 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 cheese, served with tomato basil sauce

#### **Pasta con Gambas**

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

#### **Pincho de Solomillo**

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with caramelized onions and horseradish sour cream



# Tapas Style

**Citrino**     \$42.95

## COLD TAPAS

### **Patatas con Alioli**

Robust garlic potato salad

### **Alcachofas con Cabrales**

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

### **Gambas Marinadas**

Shrimp marinated in fresh herbs served with a trio of sauces: tomato brandy, cumin, and aioli

### **Jamón Serrano**

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

## HOT TAPAS

### **Champiñones Rellenos**

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

### **Crepe Rellena**

Freshly baked crepe of apples, goat cheese, spinach, and pine nuts on a bed of sweet red pepper sauce

### **Pincho de Solomillo**

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with caramelized onions and horseradish sour cream

### **Paella Mariscos**

Saffron rice and shrimp, mussels, clams, scallops, and squid

**Amatista**     \$65.95

## COLD TAPAS

### **Menestra de Verduras**

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

### **Salpicon de Mariscos**

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

### **Gambas Marinadas**

Chilled marinated tiger shrimp served with a trio of sauces

### **Jamón Serrano**

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

## HOT TAPAS

### **Alcachofas a la Mostaza**

Grilled artichoke hearts and spinach in honey Dijon mustard sauce

### **Queso de Cabra**

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

### **Pincho de Solomillo**

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with caramelized onions and horseradish sour cream

### **Paella Valenciana**

Saffron rice and chicken, shrimp, mussels, and clams

### **Chuletas de Cordero**

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

# Traditional Style

**Opalo**      \$34.95

## APPETIZER

### **Stuffed Mushrooms**

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

## SALAD

### **Garden Salad**

Salad of seasonal baby greens, red onion and tomato with a sherry balsamic vinaigrette

## ENTREE\*

Choose one of the following:

### **Lemon Chicken Breast**

Sautéed chicken breast, mashed potatoes and broccoli served with lemon cream sauce

or

### **Marinated Tilapia**

Served with Sautéed spinach, asparagus Sevillana potatoes and a lemon butter sauce

**Perla**      \$44.95

## APPETIZER

### **Marinated Shrimp**

Shrimp marinated in fresh herbs served with a trio of sauces: tomato brandy, cumin, and aioli

## SALAD

### **Garden Salad**

Salad of seasonal baby greens, red onion and tomato with sherry balsamic vinaigrette

## ENTREE\*

Choose one of the following:

### **Grilled Atlantic Salmon**

Served on a bed of sautéed vegetables with a potato cake in a garlic paprika sauce

or

### **Beef Medallions**

Served with mashed potatoes, asparagus and a red wine sauce

\*Vegetarian entree available upon request

Parties of 50 or less may select their entrée on the day of the event.

Larger parties are required to provide entrée selections in advance.



# Tapas & Traditional Style

**Granate** \$45.95

## COLD TAPAS

### **Patatas con Alioli**

Robust garlic potato Salad

### **Salmón Curado con Queso**

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

## HOT TAPAS

### **Albondigas con Almendras**

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

### **Champiñones Rellenos**

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

## ENTRÉE\*

Choose one of the following:

### **Lemon Chicken Breast**

Sautéed chicken breast, mashed potatoes and broccoli served with lemon cream sauce

or

### **Marinated Tilapia**

Served with Sautéed spinach, asparagus Sevillana potatoes and a lemon butter sauce

**Esmeralda** \$49.95

## COLD TAPAS

### **Escalivada con Queso**

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

### **Jamón Serrano con Queso**

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

## HOT TAPAS

### **Alcachofas a la Mostaza**

Grilled artichoke hearts and spinach in honey Dijon mustard sauce

### **Dátiles con Tocino**

Roasted dates wrapped in bacon served with red bell pepper sauce

## ENTRÉE\*

Choose one of the following:

### **Grilled Atlantic Salmon**

Served on a bed of sautéed vegetables with a potato cake in a garlic paprika sauce

or

### **Beef Medallions**

Served with mashed potatoes, asparagus and a red wine sauce

\*Vegetarian entree available upon request

Parties of 50 or less may select their entrée on the day of the event.

Larger parties are required to provide entrée selections in advance.

# Tapas & Traditional Style

## Zafiro \$74.95

### COLD TAPAS

#### **Salpicon de Mariscos**

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

#### **Tostada con Pato**

Toast points spread with duck confit and topped with smoked duck breast, served with julienne apples

### HOT TAPAS

#### **Queso de Cabra**

In a tomato basil sauce, served with garlic bread

#### **Champiñones Rellenos**

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

### ENTRÉE\*

#### **Beef Tenderloin and Lobster Tail**

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



## Children's Meals

\$10.95

\*Vegetarian entree available  
upon request

Parties of 50 or less may select their  
entrée on the day of the event.  
Larger parties are required to provide  
entrée selections  
in advance.

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

\*Please choose one entrée option  
for all children attending

#### **Penne Pasta**

Served with tomato basil sauce or  
butter and parmesan cheese and fresh fruit

#### **Chicken Fingers**

Served with French fries and fresh fruit

# Light Hors d'Oeuvres \$27.95

This menu is meant for guests to enjoy a taste of our exquisite cuisine, not to serve as a full meal.

Available for parties of 25 guests or more,  
for any two-hour event Monday-Thursday between 3:00pm-7:00pm  
Contact our Events Department for menu availability Friday-Sunday.

## Passed Hors d'Oeuvres

~ Choose Four ~

### COLD ITEMS

#### **Tostada del Caserio**

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

#### **Tostada de Curado**

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

#### **Pincho de Pollo al Curry**

Brochette of chicken curry salad

#### **Tostada de Jamón y Queso**

Imported Serrano ham on garlic toast with tomato and Manchego cheese

### HOT ITEMS

#### **Tostada de Queso De Cabra**

Garlic toast points topped with tomato basil sauce and goat cheese

#### **Dátiles con Tocino**

Roasted dates wrapped in bacon with red bell pepper sauce

#### **Pinchito de Pollo con Chorizo**

Grilled brochette of marinated chicken tenderloin & chorizo with cumin sauce

#### **Croquetas de Jamón y Pollo**

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

## Station Selections

~ Choose Five: ~

### COLD ITEMS

#### **Patatas con Alioli**

Robust potato salad

#### **Tortilla con Vegetales**

Spanish omelet with potato, onion and fresh seasonal vegetables

#### **Menestra de Verduras**

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

#### **Canalón Relleno**

Tuna filled cannelloni with creamy white wine vinaigrette

### HOT ITEMS

#### **Champiñones Rellenos**

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

#### **Crepe Rellena**

Freshly baked crepe of apples, goat cheese, spinach, and pine nuts on a bed of sweet red pepper sauce

#### **Patatas Bravas**

Diced new potatoes sautéed in a spicy red wine sauce, topped with Manchego cheese

#### **Pasta con Pollo**

Penne pasta tossed with asparagus, green peas and marinated grilled chicken, served with a garlic, tomato pine nut sauce with goat cheese

#### **Pipirrana de Buey**

Grilled skirt seta with sautéed onions and potatoes drizzled with Cabrales blue cheese sauce



# *Fiesta de Cena \$39.95*

Select four butler passed items and six station-style items for two hours of food service.

(Requires 30 guest minimum)

For a complete list of menu items please contact the Events Department.

Please note this package does not include full seating.

## Butler-Passed

### COLD

#### **Tostada del Caserio**

Green olive tapenade on toast points with imported El Caserio

#### **Tostada de Jamón y Queso**

Traditional presentation of imported Serrano ham and Manchego cheese with tomato, garlic, olive oil and toast points

#### **Gambas Marinadas**

Chilled marinated tiger shrimp served with a cumin sauce (+\$2.00)

#### **Tostada con Piquillo**

Toast points topped with avocado and imported piquillo peppers stuffed with shrimp, scallops and salmon

#### **Tostada de Centollo**

Toast points topped with avocado relish and Alaskan King crab meat (+\$4.00)

#### **Tostada con Langosta**

Toast points topped with avocado relish and cold water lobster

#### **Tostada de Curado**

House cured Atlantic salmon with capers, red onion, chopped hard-boiled egg and dill sour cream toast points

#### **Pepino con Tres Caviars**

Cucumber topped with dill sour cream and three caviars (+\$2.00)

### HOT

#### **Tostada de Queso de Cabra**

Oven-baked goat cheese with tomato basil sauce on garlic toast points

#### **Pinchito de Pollo**

Grilled brochette of chicken tenderloin with chorizo and cumin sauce

#### **Caracoles con Alioli**

Sautéed escargot baked on seasoned croutons topped with garlic sauce

#### **Dátiles con Tocino**

Baked dates wrapped in bacon with red bell pepper sauce

#### **Croquetas de Jamón y Queso**

Serrano ham and Spanish cheese croquettes served with tomato basil sauce

#### **Cangrejos con Alioli**

Puff pastries filled with crabmeat baked with garlic and topped with tomato concasse (+\$1.50)

#### **Gambas a la Plancha**

Grilled tiger shrimp with lemon butter sauce (+\$3.00)

#### **Pinchito de Solomillo**

Brochette of beef tenderloin grilled with cracked black pepper served with caramelized red onions, horseradish sour cream and mashed potatoes (+\$2.00)



# *Fiesta de Cena (continued)*

Select four butler passed items and six station-style items for two hours of food service.

(Requires 30 guest minimum)

For a complete list of menu items please contact the Events Department.

Please note this package does not include full seating.

## Station Style

### Cold

**Alcachofas con Cabañas** Artichoke hearts with arugula, walnuts, blue cheese and a pomegranate reduction

**Patatas con Alioli** Our famous robust garlic potato salad

**Ensalada Rusa** Spanish style potato salad with tuna, peas and carrots

**Jamón con Espárgos** Asparagus spears wrapped with imported Serrano ham served with melon and cucumber, drizzled with oregano olive oil

**Pasta Catalana** Chilled fettuccini pasta salad tossed with tomato, olive and pepper vinaigrette topped with tiger shrimp and Manchego cheese

**Salpicon de Mariscos** Bay scallops, shrimp and calamari in lemon sherry vinaigrette (+ \$2.00)

**Canalón Relleno** Tuna, asparagus and basil filled cannelloni with a creamy white wine vinaigrette and tomato basil vinaigrette

### Hot

**Patatas Bravas** Diced potatoes sautéed in a red wine sauce and topped with Manchego cheese

**Champiñones Rellenos** Stuffed mushroom caps with sautéed spinach and Spanish cheeses

**Cazuelita de Championes con Madeira** Sautéed mushroom caps in a Madeira wine sauce topped with Manchego cheese

**Berenjena con Queso** Baked Japanese baby eggplant served with grilled leeks, cherry tomatoes and Piquillo peppers topped with Tetilla cheese

**Pollo al Limón** Lightly breaded chicken breast with a lemon white wine sauce

**Pollo Marsala** Sautéed chicken breast with mixed wild mushrooms and Marsala wine sauce

**Cazuela de Pollo** Chicken tenderloin casserole with Shiitake mushrooms and potatoes in a lemon wine sauce

**Arroz con Pollo** Spanish style saffron rice with peas, seasonal vegetables and grilled chicken

**Pipirrana de Buey** Grilled skirt steak with sautéed onions and potatoes drizzled with Cabañas blue cheese sauce

**Bunuelos de Cangrejo** Crab fritters served over creamed leeks (+\$2.00)

**Gambas con Guindillas** Sautéed tiger shrimp with red peppers, tomatoes and mushrooms in white wine sauce (+\$3.00)

**Vieiras al Albariño** Sautéed sea scallops served over couscous with lemon tomato butter sauce (+\$8.00)

**Paella Vegetariana** Saffron rice and seasonal vegetables

**Paella Compensina** Saffron rice with chicken, chorizo, and seasonal vegetables

**Paella Valenciana** Saffron rice and chicken, shrimp, mussels, and clams (+\$3.00)

**Paella Mariscos** Saffron rice and shrimp, mussels, clams, scallops, and squid (+\$4.00)

# *Pre-Dinner Hors d'Oeuvres*

Select any of the following to be butler-passed at the beginning of your event

2 Items \$5.50pp

3 Items \$6.50pp

4 Items \$7.50pp

## COLD

### **Escalivada con Queso**

Portobello mushrooms, peppers, onions, fennel, asparagus, tomato, and mozzarella 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

### **Tostada de Pato**

Toast points spread with duck confit and topped with smoked duck breast, served with julienne apples

### **Pepino con Tres Caviars**

Cucumber topped with dill sour cream and three caviars (+\$2.00)

### **Gambas Marinadas**

Marinated shrimp served with a brandy sauce (+\$2.00)

### **Tostada de Centollo**

Toast point topped with avocado relish and Alaskan king crab meat (+\$4.00)

## HOT

### **Tostada de Queso de Cabra**

Oven-baked goat cheese with tomato-basil sauce on garlic toast points

### **Tostada de Champiñones**

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 Jamón 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 (+\$1.50)

### **Gambas a la Plancha**

Grilled tiger shrimp in a lemon butter sauce (+\$2.00)

### **Pinchito de Solomillo**

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with caramelized onions and horseradish sour cream (+\$2.00)

# Beverages

## BAR PACKAGES

\*Packages not available for parties under 30

### Beer, Wine & Sangria

Spanish Red and White Wine

Red and White Sangria

Domestic and Imported Beers

2 hours-\$18.00

3 hours-\$21.00

4 hours-\$24.00

### Deluxe Bar

Beer, Wine & Sangria

Mixed Drinks with Deluxe Brands

2 hours-\$21.00

3 hours-\$24.00

4 hours-\$27.00

### Premium Bar

Beer, Wine & Sangria

Mixed Drinks with Premium Brands

Assorted Liqueurs (Bailey's, Kahlua, Amaretto)

2 hours-\$25.00

3 hours-\$28.00

4 hours-\$31.00

### Champagne Toast

Added to bar package \$2.00

A la Carte \$5.00

### Sangria Pitchers

Enjoy our refreshing red and/or white sangria by the pitcher; along-side glasses filled with fresh fruit.

\$33.95 each (Red or White)

\$35.95 each (Flavored)

# Desserts

**Cazuelita de Chocolate** \$7.50 pp Soft-centered, warm chocolate cake served with caramel ice cream

**Profiteroles del Pirineo** \$6.95pp  
Twin pastries with vanilla ice cream and bittersweet chocolate sauce

**Platano con Helado** \$6.50pp  
Sautéed banana with chopped pistachios, caramel sauce and vanilla ice cream

**Crema de Chocolate** \$7.50pp  
Creamy vanilla custard with bittersweet chocolate and caramelized sugar with fresh fruit

**Flan del Mesón Sabika** \$6.95pp  
Featured flan of the day

**Tarta de Pacanas** \$7.50pp  
Cheesecake baked with pecans served with bittersweet chocolate and caramel sauce

**Tarta de Pera** \$6.95pp  
Almond pound cake with pear with caramel sauce and ice cream

**Tarta de Chocolate y Caramelo** \$7.50pp  
Warm bittersweet chocolate and caramel custard baked in a hazelnut tart crust with vanilla ice cream

**Dessert Platters** \$7.50pp  
An assortment of our most popular desserts on a decorated platter portioned for your guest count

**Contact our Events Department for information about custom sweets selections.**

