

TAPAS



VALENCIA

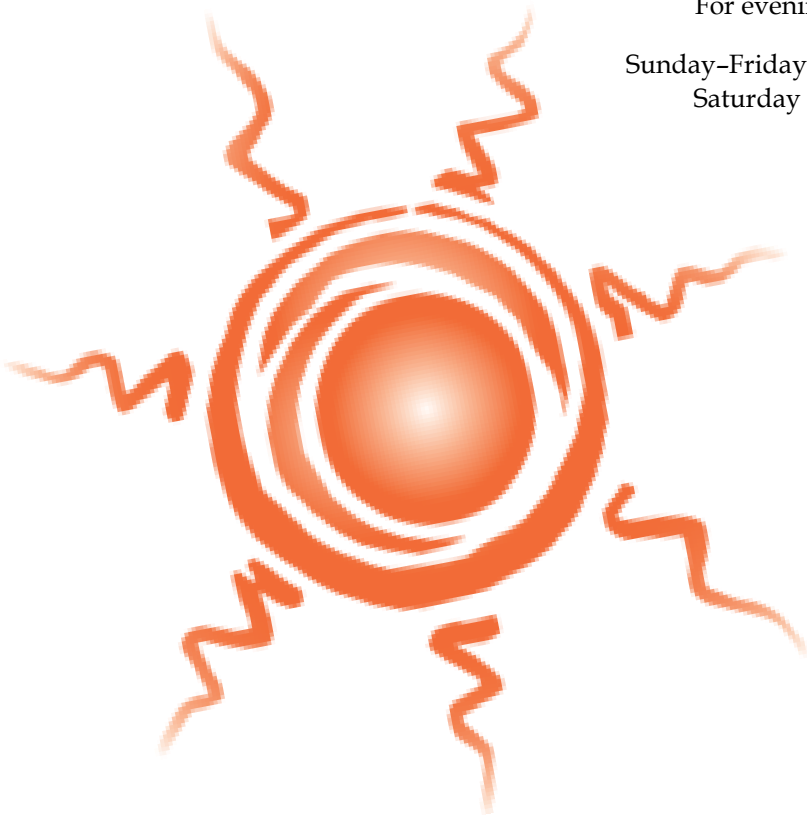
chicago's taste of spain™

Dinner Party Packages

For evening events booked

Sunday-Friday 3:30pm and after

Saturday 5:00 pm and after



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

Pincho de Tomate y Queso

Brochette of cherry tomato and fresh mozzarella balls

Tostada de Curado

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

Tostada de Jamón y Queso

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

Pincho de Pollo al Curry

Brochette of chicken curry salad and red grapes

Gambas Marinadas

Shrimp marinated fresh herbs served with brandy sauce (+\$2.00pp)

HOT

Tostada de Queso de Cabra

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

Dátiles con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

Pincho de Pollo con Chorizo

Grilled brochette of marinated chicken tenderloin and chorizo with cumin sauce

Pincho de Moruno

Grilled brochette of marinated pork tenderloin and red bell peppers with cumin sauce

Caracoles con Alioli

Sautéed escargot baked on seasoned croutons with aioli

Pincho de Solomillo

Grilled brochette of beef tenderloin with horseradish sour cream (+\$2.00pp)

Cangrejos con Alioli

Puff pastries topped with crabmeat, tomato concassé and aioli (+\$1.50pp)

Gambas al Ajillo

Grilled tiger shrimp with garlic and lemon butter (+\$2.00pp)

Tapas Style

La Mancha \$32.95

COLD TAPAS

Tortilla Española

Spanish omelet of potatoes and onions, served with mixed greens and balsamic vinaigrette

Salmón Curado con Queso

Cured Atlantic salmon rolled with dill cream cheese with toast points

Tomate y Queso

Red ripe tomatoes and fresh mozzarella served with red onions, black olives and roasted red pepper vinaigrette

HOT TAPAS

Rollitos de Berenjena

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

Cazuelita de Pollo

Casserole of chicken with red bell peppers, asparagus and a pimiento cream sauce

Pipirrana de Buey

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

Dátiles con Tocino

Baked dates wrapped in bacon over red bell pepper sauce

Flamenco \$34.95

COLD TAPAS

Salpicón de Mariscos

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

Jamón Serrano con Queso

Imported Serrano ham with Manchego cheese, tomato, garlic and toast points

Patatas con Alioli

Robust garlic potato salad with mayonnaise and fresh parsley

HOT TAPAS

Queso de Cabra

Oven baked goat cheese with tomato basil sauce and garlic bread

Pasta con Gambas

Penne pasta with sautéed tiger shrimp, tomatoes, scallions and garlic in a lemon butter sauce

Champiñones Rellenos

Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

Pincho de Solomillo

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

Tapas Style

Costa del Sol \$39.95

COLD TAPAS

Patatas con Alioli

Our famous garlic potato salad

Gambas Marinadas

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

Jamón Serrano con Queso

Imported Serrano ham with Manchego cheese, tomato, garlic and toast points

Setas Salvajes

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

HOT TAPAS

Champiñones Rellenos

Stuffed with sautéed spinach, garlic and a Spanish cheese blend

Crepe Rellena

Crepes filled with goat cheese, spinach, apples and pine nuts with pimiento sauce

Pincho de Solomillo

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

Paella Mariscos

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

El Escorial \$60.95

COLD TAPAS

Setas Salvajes

Sautéed wild mushrooms, Manchego cheese and pine nuts

on a romaine heart with balsamic white wine vinaigrette

Tostada con Centollo

Toast points topped with avocado relish and Alaskan king crab meat

Gambas Marinadas

Chilled marinated tiger shrimp with tomato brandy, cumin, and aioli sauces

Jamón Serrano con Queso

A traditional presentation of Serrano ham and Manchego cheese with tomato and garlic on toast points

HOT TAPAS

Champiñones Rellenos

Stuffed with sautéed spinach, garlic & a blend of Spanish cheeses

Queso de Cabra

Oven baked goat cheese with tomato-basil sauce and garlic bread

Pincho de Solomillo

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

Paella Valenciana

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

Choice of:

Cochinillo Asado ~ Roasted suckling pig

Or

Cordero Asado ~ Roasted leg of lamb

Traditional Style

Spanish Rose \$33.95

APPETIZER

Stuffed Mushrooms

Two stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

SALAD

Mixed Green Salad

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

ENTREE*

Choose one of the following:

Grilled Atlantic Salmon

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

or

Sautéed Chicken Breast

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

Lady of Spain \$41.95

APPETIZER

Marinated Shrimp

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

SALAD

Mixed Green 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 garlic paprika sauce and potato cake

or

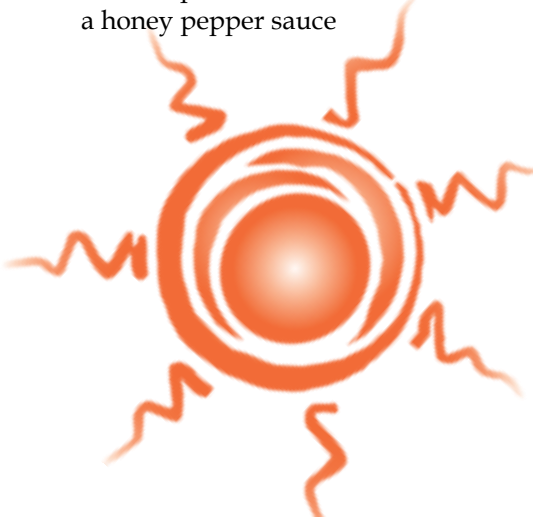
Beef Medallions

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

La Alhambra \$39.95

COLD TAPAS

Garlic Potato Salad

Our famous garlic potato salad

Tuna Cannelloni

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

HOT TAPAS

Stuffed Eggplant

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

Vegetable Pasta

Fettuccine pasta topped with spinach, asparagus, Swiss chard, and peapods, and tossed with a tomato goat cheese sauce in a white wine tomato basil sauce, topped with Manchego cheese

ENTRÉE*

Choose one of the following:

Sautéed Chicken Breast

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

or

Marinated Tilapia

Served with sautéed fresh spinach and artichoke hearts with yellow plum tomato vinaigrette, lemon tomato butter sauce and an onion potato cake

El Prado \$49.95

COLD TAPAS

Serrano Ham with Cheese

Imported Serrano ham with Manchego cheese, tomato, garlic and toast points

Tomato and Mozzarella Salad

Red ripe tomatoes and fresh mozzarella served with red onions, black olives and roasted red pepper vinaigrette

HOT TAPAS

Baked Dates

Bacon-wrapped dates served with red bell pepper sauce

Stuffed Mushrooms

Stuffed with sautéed spinach, garlic and a Spanish cheese blend

ENTRÉE*

Choose one of the following:

Beef Medallions

Served with mashed potatoes, asparagus and a red wine sauce

or

Grilled Atlantic Salmon

Served on a bed of sautéed vegetables with a garlic paprika sauce and an onion potato cake

Tapas & Traditional Style

Palacio Real \$74.95

COLD TAPAS

Chilled Seafood Medley

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

Tomato and Mozzarella Salad

Red ripe tomatoes and fresh mozzarella served with red onions, black olives and roasted red pepper vinaigrette

HOT TAPAS

Oven-baked Goat Cheese

Baked with tomato-basil sauce and garlic bread

Stuffed Mushrooms

Stuffed mushroom caps with sautéed spinach, garlic and a Spanish cheese blend

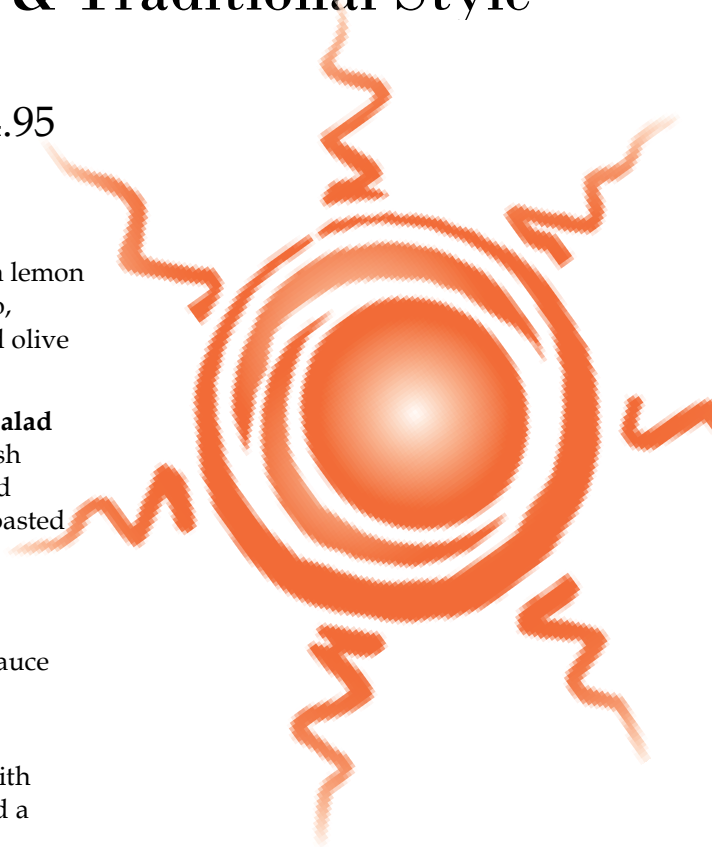
ENTRÉE*

Beef Tenderloin and Lobster Tail

Served with potatoes and vegetables with a red wine shallot 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.



Children's Meals

\$10.95

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

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

Passed Hors d'Oeuvres ~ Choose Four:

COLD ITEMS

Tostada de Curado

Cured Atlantic salmon served over a toast point with dill 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

Tostada del Caserio

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

Pincho de Tomate y Queso

Brochette of marinated cherry tomatoes and fresh mozzarella balls

HOT ITEMS

Tostada de Queso De Cabra

Garlic toast points topped with tomato basil sauce and goat cheese

Dátiles con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

Cangrejos con Alioli

Puff pastry filled with crabmeat and topped with garlic aioli and tomato concassé (+\$1.50pp)

Pincho de Pollo con Chorizo

Grilled brochette of marinated chicken tenderloin & chorizo with cumin sauce

Station Selections ~ Choose Five:

COLD ITEMS

Patatas con Alioli

Our famous garlic potato salad

Tortilla con Vegetales

Spanish omelet with potato, onion and fresh seasonal vegetables

Setas Salvajes

Medley of sautéed wild mushrooms, bell peppers, zucchini, Manchego cheese and pine nuts, drizzled with balsamic white wine vinaigrette

Canalón Relleno

Tuna, asparagus and basil filled cannelloni with a cream white wine and tomato-basil vinaigrette

HOT ITEMS

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

Champiñones Rellenos

Stuffed mushroom caps with spinach, garlic and Spanish cheeses

Crepe Rellena

Crepes filled with goat cheese, spinach, apples and pine nuts in pimiento sauce

Salteado de Lechón

Sautéed marinated pork tenderloin on a bed of potato medallions, green onions with a white wine paprika sauce

Fiesta de Cena \$39.95

Select five butler passed items and five 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

Escalivada con Queso

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

Tostada del Caserio

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

Pincho de Tomate y Queso

Brochette of cherry tomato and fresh mozzarella ball

Tostada de Curado

Cured Atlantic salmon served over a toast point with dill sour cream

Tostada de Jamón y Queso

Imported Serrano ham on garlic toast with tomato and Manchego cheese

Pincho de Pollo al Curry

Brochette of chicken curry salad and red grapes

Gambas Marinadas

Shrimp marinated fresh herbs served with brandy sauce (+\$2.00pp)

Station-Style

Patatas con Alioli Our famous robust garlic potato salad

Tortilla con Vegetales Spanish omelet with potato, onion and fresh vegetables

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

Champiñones Rellenos Stuffed mushroom caps with sautéed spinach, garlic and a Spanish cheese blend

Crepe Rellena Crepes filled with goat cheese, spinach, apples and pine nuts with a pimiento sauce

Salteado de Lechón Sautéed marinated pork tenderloin served on a bed of potatoes and green onions in a white wine paprika sauce

HOT

Tostada de Queso de Cabra

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

Dátiles con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

Pincho de Pollo con Chorizo

Grilled marinated chicken tenderloin and chorizo with cumin sauce

Pincho de Moruno

Grilled marinated pork tenderloin and red bell peppers with cumin sauce

Caracoles con Alioli

Sautéed escargot baked on seasoned croutons with aioli sauce

Pincho de Solomillo

Grilled beef tenderloin with horseradish sour cream (+\$2.00pp)

Cangrejos con Alioli

Puff pastries topped with crabmeat, tomato concassé and aioli (+\$1.50pp)

Gambas al Ajillo

Grilled tiger shrimp with garlic and lemon butter (+\$2.00pp)

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 Select 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 Pacana \$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

Sweets Table \$8.50pp

(Available for parties of 50 or more guests)