

TAPAS



VALENCIA

chicago's taste of spain™

Lunch Party Packages

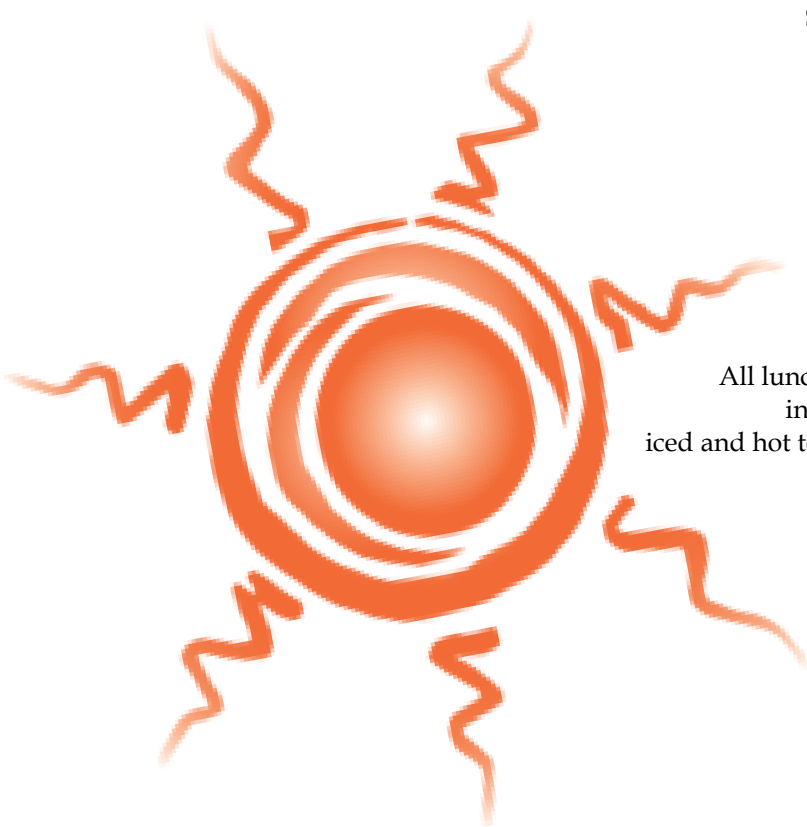
Saturday - Friday

11:00 am-3:30 pm

Sunday

11:30 am-3:30 pm

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



Pre-Lunch 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)

Tapas Style

Rosa

\$25.95

COLD TAPAS

Escalivada con Queso

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

Canalón Relleno

Tuna filled cannelloni with creamy white wine vinaigrette

HOT TAPAS

Queso de Cabra

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

Pasta con Hortalizas

Penne pasta with asparagus, spinach, broccoli, and sun-dried tomatoes in a white wine tomato basil sauce, topped with Manchego cheese

Cazuela de Pollo

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

DESSERT

Tarta de Pera

Almond pound cake with pear, with caramel sauce and ice cream

Amarilis

\$27.95

COLD TAPAS

Patatas con Alioli

Robust garlic potato salad

Salmón Curado

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

HOT TAPAS

Queso de Cabra

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

Pasta con Gambas

Penne 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

DESSERT

Profiterol del Pirineo

Light and airy pastry filled with vanilla ice cream and topped with chocolate sauce

Traditional Style

Hortensia \$27.95

SALAD

Garden Salad

Salad of seasonal baby greens, red onions and tomatoes, drizzled with Sherry balsamic vinaigrette

ENTRÉE

Choice of 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

DESSERT

Tarta de Pera

Almond pound cake with pear, with caramel sauce and ice cream

Jacinto \$30.95

SALAD

Garden Salad

Salad of seasonal baby greens, red onions and tomatoes, drizzled with Sherry balsamic vinaigrette

ENTRÉE

Choice of 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

DESSERT

Plátano con Helado

Sautéed banana topped with caramel sauce and pistachios, served with vanilla ice cream

*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

Violeta **\$32.95**

COLD TAPAS

Canalón Relleno

Tuna filled cannelloni with a creamy white wine vinaigrette

HOT TAPAS

Queso de Cabra

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

ENTRÉE

Choice of 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

DESSERT

Plátano con Helado

Sautéed banana topped with caramel sauce and pistachios, served with vanilla ice cream

Marisol **\$38.95**

COLD TAPAS

Jamón Serrano con Queso

Traditional Serrano ham with Manchego cheese with tomatoes on toast points

HOT TAPAS

Champiñones Rellenos

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

ENTRÉE

Choice of one of the following...

Grilled Atlantic Salmon

Served on a bed of sautéed asparagus and peapods, mashed potatoes and a lobster white wine sauce

or

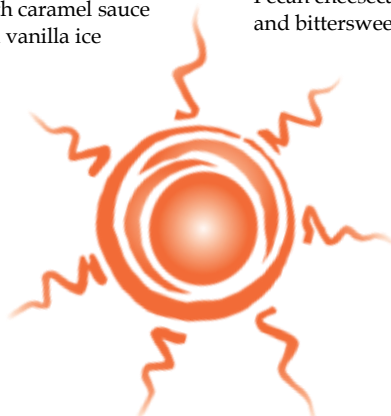
Beef Medallions

Served with mashed potatoes, asparagus and drizzled with a red wine sauce

DESSERT

Tarta de Pacanas

Pecan cheesecake with caramel sauce and bittersweet chocolate 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.

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

Dessert platters \$7.50 per person

An assortment of our most popular desserts on a decorated platter portioned for your guest count.

Contact our Events Department for information about custom sweet selections



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 served with fresh fruit

Chicken Fingers

Served with French fries and fresh fruit