

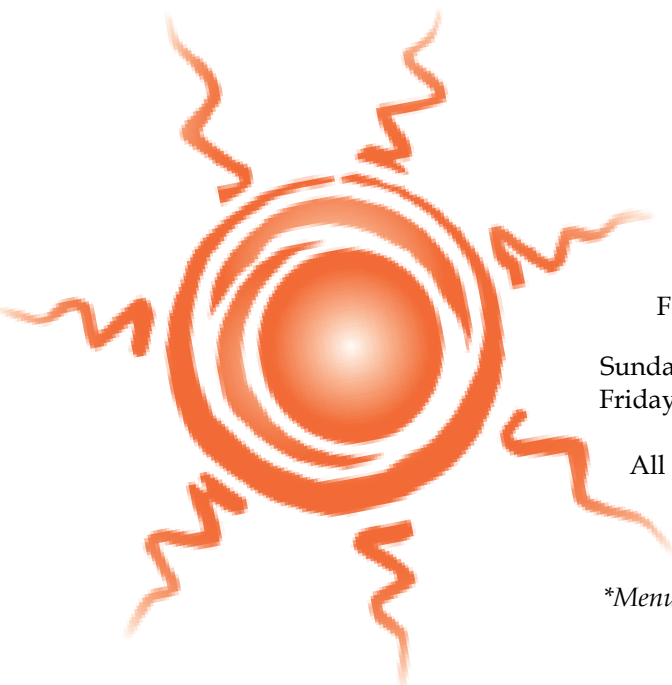
TAPAS



VALENCIA

chicago's taste of spain™

# Dinner Party Packages



For evening events taking place

Sunday-Thursday 5:00 pm and after

Friday & Saturday 4:30 pm and after

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

*\*Menu items & prices subject to change*

# Tapas Style

**Cuarzo**    \$38.95

Cold Tapas

**PATATAS CON ALIOLI**

*Our famous robust garlic potato salad with fresh parsley*

**ALCACHOFAS CON CABRALES**

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

**SALMÓN CURADO CON QUESO**

*House-cured salmon rolled with dill cream cheese, served with toast points spread with sour cream*

Hot Tapas

**ROLLITOS DE BERENJENA**

*Grilled eggplant stuffed with goat cheese, topped with tomato concassé and Manchego cheese*

**CAZUELA DE POLLO**

*Chicken casserole with Shiitake mushrooms in a lemon wine sauce, topped with Parmesan cheese*

**DÁTILES CON TOCINO**

*Baked dates wrapped with bacon, served with roasted red bell pepper sauce*

**PIPIRRANA DE BUEY**

*Grilled skirt steak on a bed of Sevillana potato medallions and sautéed onions, drizzled with a Cabrales blue cheese sauce*

**Ambar**    \$41.95

Cold Tapas

**PATATAS CON ALIOLI**

*Our famous robust garlic potato salad with fresh parsley*

**JAMÓN SERRANO CON QUESO**

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

**SALPICÓN DE MARISCOS**

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

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 Manchego cheese, served with tomato basil sauce*

**PASTA CON GAMBAS**

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

**PINCHITO DE SOLOMILLO**

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

# Tapas Style

**Citrino** \$47.95

Cold Tapas

**PATATAS CON ALIOLI**

*Our famous robust garlic potato salad with fresh parsley*

**ALCACHOFAS CON CABRALES**

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

**JAMÓN SERRANO CON QUESO**

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

**GAMBAS MARINADAS**

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

Hot Tapas

**CHAMPIÑONES RELLENOS**

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

**CREPE RELLENA**

*Freshly baked crepe filled with apples, goat cheese, spinach, and pine nuts over sweet red pepper sauce*

**PINCHITO DE SOLOMILLO**

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

**PAELLA MARISCOS**

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

**Amatista** \$72.95

Cold Tapas

**MENESTRA DE VERDURAS**

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

**SALPICÓN DE MARISCOS**

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

**JAMÓN SERRANO CON QUESO**

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

**GAMBAS MARINADAS**

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

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*

**PINCHITO DE SOLOMILLO**

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

**PAELLA VALENCIANA**

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

**CHULETAS DE CORDERO**

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

# Traditional Style

**Opalo**      \$38.95

***Appetizer***

**CHAMPIÑONES RELLENOS**

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

***Salad***

**GARDEN**

*Mixed greens with tomatoes, cucumbers, fresh mozzarella, and red onion, drizzled with sherry balsamic vinaigrette*

***Entrée***

*\*Choice of one of the following...*

**SAUTÉED CHICKEN BREAST**

*Served with a lemon cream sauce, accompanied by mashed potatoes and broccoli*

**OR**

**MARINATED TILAPIA**

*Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by a potato cake, sautéed bell peppers, asparagus and green onions*

**Perla**      \$49.95

***Appetizer***

**GAMBAS MARINADAS**

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

***Salad***

**GARDEN**

*Mixed greens with tomatoes, cucumbers, fresh mozzarella, and red onion, drizzled with sherry balsamic vinaigrette*

***Entrée***

*\*Choice of one of the following...*

**GRILLED ATLANTIC SALMON**

*Served with a lemon butter sauce and julienned vegetables, accompanied by a potato cake*

**OR**

**GRILLED BEEF TENDERLOIN  
MEDALLIONS**

*Served with a red wine sauce, accompanied by mashed potatoes, cherry tomatoes, and asparagus*

*\*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** \$50.95

Cold Tapas

**PATATAS CON ALIOLI**

*Our famous robust garlic potato salad with fresh parsley*

**SALMÓN CURADO CON QUESO**

*House-cured salmon rolled with dill cream cheese, served with toast points spread with sour cream*

Hot Tapas

**CHAMPIÑONES RELLENOS**

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

**ALBONDIGAS CON ALMENDRAS**

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

Entrée

*\*Choice of one of the following...*

**SAUTÉED CHICKEN BREAST**

*Served with a lemon cream sauce, accompanied by mashed potatoes and broccoli*

OR

**MARINATED TILAPIA**

*Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by a potato cake, sautéed bell peppers, asparagus and green onions*

**Esmeralda** \$54.95

Cold Tapas

**ESCALIVADA CON QUESO**

*Portobello mushrooms, peppers, onions, fennel, asparagus, a tomato slice, and fresh mozzarella cheese on toasted country bread*

**JAMÓN SERRANO CON QUESO**

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

Hot Tapas

**ALCACHOFAS A LA MOSTAZA**

*Grilled artichoke hearts and spinach in honey Dijon mustard sauce*

**DÁTILES CON TOCINO**

*Baked dates wrapped with bacon, served with roasted red bell pepper sauce*

Entrée

*\*Choice of one of the following...*

**GRILLED ATLANTIC SALMON**

*Served with a lemon butter sauce and julienned vegetables, accompanied by a potato cake*

OR

**GRILLED BEEF TENDERLOIN MEDALLIONS**

*Served with a red wine sauce, accompanied by mashed potatoes, cherry tomatoes, and asparagus*

*\*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**     \$82.95

## Cold Tapas

### **SALPICÓN DE MARISCOS**

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

### **TOSTADA CON PATO**

*Toast points spread with duck confit and topped with caramelized onions, smoked duck breast and Dijon mustard, garnished with mixed greens and an orange Cava vinaigrette*

## 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 Manchego cheese, served with tomato basil sauce*

## Entrée

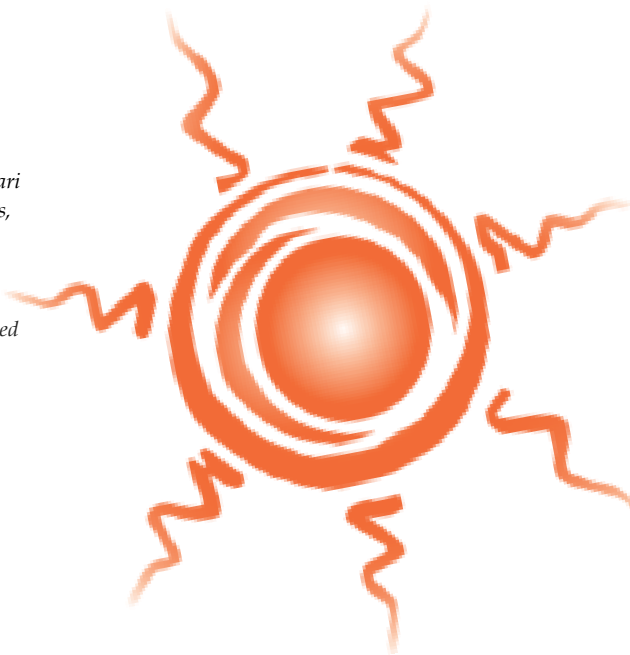
### **BEEF TENDERLOIN & LOBSTER TAIL**

*Grilled beef tenderloin and baked lobster tail served with a red wine shallot sauce, accompanied by mashed potatoes, cherry tomatoes, and asparagus*

\*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 \$11.95

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 and fresh fruit*

### **Chicken Fingers**

*Served with French fries and fresh fruit*

# Pre-Dinner Hors d'Oeuvres

Select any of the following  
to be served to the tables at the  
beginning of your event

2 Items \$5.95pp

3 Items \$6.95pp

4 Items \$7.95pp

## COLD

### **Tostada de Escalivada con Queso**

Portobello mushrooms, peppers, onions, fennel, asparagus, and fresh mozzarella cheese 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

### **Pinchito de Pollo al Curry**

Brochette of chicken curry salad and red grapes

### **Gambas Marinadas**

Chilled shrimp marinated with fresh herbs and served with brandy sauce (+\$2.00)

### **Tostada con Pato**

Toast points spread with duck confit and topped with caramelized onions, smoked duck breast and Dijon mustard, garnished with mixed greens and an orange Cava vinaigrette

### **Pepino con Tres Caviars**

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

### **Tostada de Centollo**

Toast point topped with avocado relish and Alaskan king crab meat with tomato concassé and balsamic vinaigrette (+\$6.00)

## HOT

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

Oven-baked goat cheese with tomato concassé on garlic toast points

### **Dátiles con Tocino**

Baked dates wrapped in bacon with red bell pepper sauce

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

Grilled brochette of marinated chicken tenderloin & chorizo with cumin mayonnaise sauce

### **Pinchito de Moruno**

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

### **Caracoles con Alioli**

Sautéed escargot baked on seasoned croutons with alioli sauce and tomato concassé

### **Pinchito de Solomillo**

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

### **Cangrejos con Alioli**

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

### **Croquetas de Jamón y Pollo**

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

### **Gambas a la Plancha**

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

# Beverages

## BAR PACKAGES

\*Packages not available for parties of less than 30 adults

### Beer, Wine & Sangria

Spanish Red and White Wine

Red and White Sangria

Domestic and Imported Beers

2 hours-\$18.00pp

3 hours-\$21.00pp

4 hours-\$24.00pp

### Deluxe Bar

Beer, Wine & Sangria

Mixed Drinks with Deluxe Brands

2 hours-\$21.00pp

3 hours-\$24.00pp

4 hours-\$27.00pp

### Premium Bar

Beer, Wine & Sangria

Mixed Drinks with Premium Brands

Assorted Liqueurs (Bailey's, Kahlua, Amaretto)

2 hours-\$25.00pp

3 hours-\$28.00pp

4 hours-\$31.00pp

### Champagne Toast

Added to bar package \$2.00pp

A la Carte \$5.00pp

### Sangria Pitchers

Enjoy our refreshing red and/or white sangria by the pitcher, alongside glasses filled with fresh fruit.

\$36.00 each (Red, White or Flavored)

# Desserts

## Cazuelita de Chocolate \$8.95pp

*Soft-centered, warm chocolate cake served with caramel ice cream*

## Profiteroles del Pirineo \$7.95pp

*Twin pastries with vanilla ice cream and bittersweet chocolate sauce*

## Platano con Helado \$7.95pp

*Sautéed banana with chopped pistachios, caramel sauce and vanilla ice cream*

## Crema de Chocolate \$8.95pp

*Creamy vanilla custard with bittersweet chocolate and caramelized sugar with fresh fruit*

## Flan del Mesón Sabika \$7.95pp

*Featured flan of the day*

## Tarta de Pacanas \$8.95pp

*Cheesecake baked with pecans served with bittersweet chocolate and caramel sauce*

## Tarta de Pera \$7.95pp

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

## Tarta de Chocolate y Caramelo \$8.95pp

*Warm bittersweet chocolate and caramel custard baked in a hazelnut tart crust with vanilla ice cream*

## Dessert Platters \$8.95pp

*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.**

