



*Below is a sample of our catering menu. We also offer large quantity pricing for most regular menu items. For more information or to schedule catering, please call the events department at 630.983.300 x1.*

## *Hors d'Oeuvres*

### **COLD SELECTIONS**

<b>Aceitunas Alinadas</b> <i>Marinated Spanish olives</i>	<b>\$15 lb.</b>
<b>Patatas con Alioli</b> <i>Robust garlic potato salad</i>	<b>\$15 lb.</b>
<b>Tortillas Española &amp; Vegetales</b> <i>Traditional Spanish omelet with potatoes and onions, and vegetable omelet</i>	<b>\$35 dz.</b>
<b>Quesos Españoles</b> <i>Platter of assorted Spanish cheeses served with crackers and red grapes</i>	<b>\$29</b>
<b>Pollo al Curry</b> <i>Chicken curry salad with red grapes</i>	<b>\$16 lb.</b>
<b>Tostada de Pato</b> <i>Toast points spread with duck confit and topped with smoked duck breast, orange and citrus vinaigrette</i>	<b>\$34 dz.</b>
<b>Jamón Serrano con Esparagos</b> <i>Crisp asparagus spears wrapped with Serrano ham</i>	<b>\$30 dz.</b>
<b>Tostada de Jamón y Queso</b> <i>Serrano ham on toasted bread with Manchego cheese and tomato slice</i>	<b>\$36 dz.</b>
<b>Salmón Curado con Queso</b> <i>House-cured salmon, rolled with dill cream cheese, served with toast points</i>	<b>\$39 dz.</b>
<b>Esparagos con Salmón Ahumado</b> <i>Fresh asparagus spears wrapped in smoked salmon, drizzled with dill white wine vinaigrette</i>	<b>\$30 dz.</b>
<b>Coctel de Gambas</b> <i>Chilled marinated tiger shrimp served with horseradish tomato sauce</i>	<b>\$32 dz.</b>
<b>Gambas Marinadas</b> <i>Shrimp marinated in fresh herbs, served with a brandy sauce</i>	<b>\$32 dz.</b>
<b>Canalón Relleno</b> <i>Tuna, asparagus and basil filled cannelloni with creamy white wine vinaigrette</i>	<b>\$28 dz.</b>
<b>Tostada con Centollo</b> <i>Toast points with Alaskan king crab and avocado, drizzled with balsamic vinaigrette</i>	<b>\$76 dz.</b>

## ***HOT SELECTIONS***

<b>Champiñones</b> <i>Mushroom caps filled with spinach and cheese, and sun-dried tomatoes in a tomato sauce, topped with Manchego cheese</i>	<b>\$32 dz.</b>
<b>Bocadillo de Vegetales</b> <i>Mini sandwiches with grilled vegetables and goat cheese</i>	<b>\$30 for ½ dz.</b>
<b>Caracoles con Alioli</b> <i>Sauteed escargot topped with aioli, baked on seasoned croutons</i>	<b>\$30 dz.</b>
<b>Bocadillo de Pollo</b> <i>Mini sandwiches with grilled chicken tenderloin and cumin sauce, tomato and fresh basil</i>	<b>\$32 for ½ dz.</b>
<b>Pinchito de Pollo con Chorizo</b> <i>Brochette of grilled chicken tenderloin with chorizo and cumin sauce</i>	<b>\$39 dz.</b>
<b>Croquetas de Jamón y Pollo</b> <i>Lightly breaded croquettes of Serrano ham and chicken with an herbed tomato sauce</i>	<b>\$20 dz.</b>
<b>Dátiles con Tocino</b> <i>Baked dates wrapped in bacon with red bell pepper sauce</i>	<b>\$20 dz.</b>
<b>Montaditos de Cerdo</b> <i>Sautéed pork tenderloin with caramelized onion atop seasoned croutons</i>	<b>\$42 dz.</b>
<b>Cangrejos con Alioli</b> <i>Puff pastries topped with crabmeat, tomato concassé and aioli</i>	<b>\$26 dz.</b>
<b>Gambas al Ajillo</b> <i>Grilled shrimp with garlic and lemon butter</i>	<b>\$32 dz.</b>
<b>Bocadillo de Solomillo</b> <i>Mini sandwiches with grilled beef tenderloin, caramelized red onions and horseradish sour cream</i>	<b>\$46 for ½ dz.</b>
<b>Pinchito de Solomillo</b> <i>Grilled brochette of beef tenderloin with horseradish sour cream</i>	<b>\$54 dz.</b>
<b>Empanadilla de Buey</b> <i>Empanadas filled with beef and wild mushrooms, topped with Monterey Jack cheese</i>	<b>\$58 dz.</b>

## ***DESSERT***

<b>Platters</b> <i>Select any six desserts from our daily dessert menu</i>	<b>\$48 for ½ dz.</b>
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