

TAPAS



VALENCIA

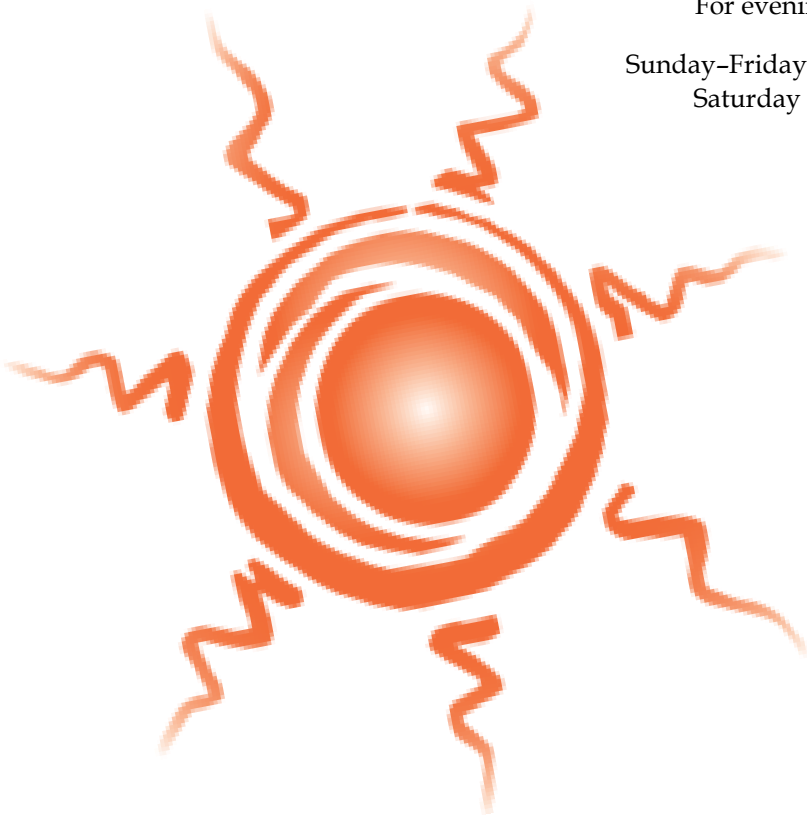
chicago's taste of spain™

# 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

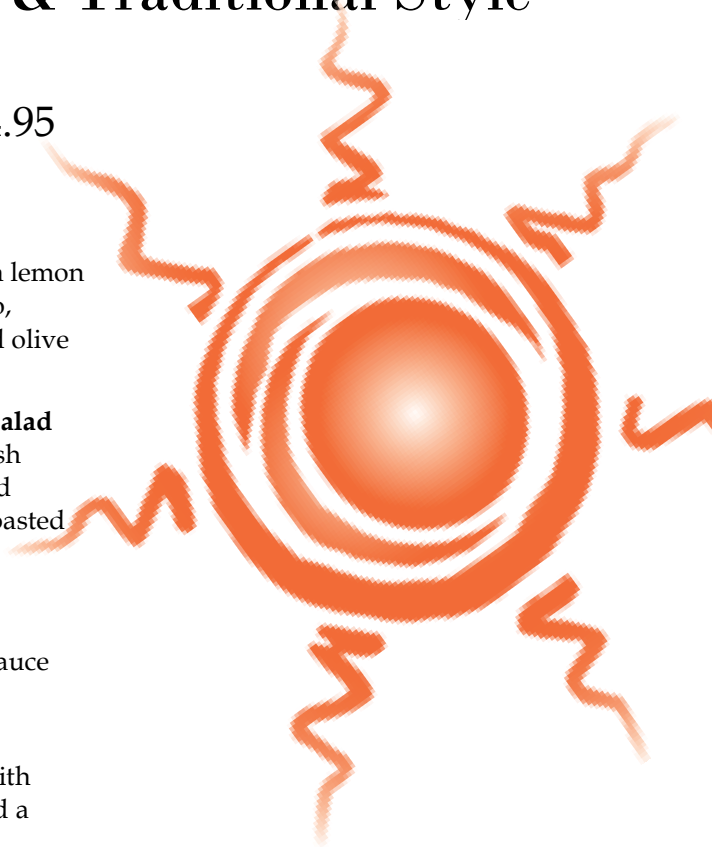
### ENTRÉE\*

#### **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 50

#### Beer, Wine & Sangria

Spanish Red and White Wine

Red and White Sangria

Domestic and Imported Beers

2 hours-\$15.00

3 hours-\$18.00

4 hours-\$21.00

#### Deluxe Bar

Beer, Wine & Sangria

Mixed Drinks with Select Brands

2 hours-\$18.00

3 hours-\$21.00

4 hours-\$24.00

#### Premium Bar

Beer, Wine & Sangria

Mixed Drinks with Premium Brands

Assorted Liqueurs (Bailey's, Kahlua, Amaretto)

2 hours-\$21.00

3 hours-\$24.00

4 hours-\$27.00

#### 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)