

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



## 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

#### **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

**Adriana \$24.95**

## COLD TAPAS

### **Canalón Relleno**

Tuna, asparagus, and basil filled cannelloni with creamy white wine vinaigrette, topped with diced tomatoes and a basil vinaigrette

### **Tortilla Española**

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

## HOT TAPAS

### **Queso de Cabra**

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

### **Pasta Vegetariana**

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

### **Cazuela de Pollo**

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

## DESSERT

### **Tarta de Pera**

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

**Bianca \$26.95**

## COLD TAPAS

### **Patatas con Alioli**

Our famous, robust garlic potato salad with mayonnaise and fresh parsley

### **Salmón Curado**

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

## HOT TAPAS

### **Queso de Cabra**

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

### **Pincho de Solomillo**

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

### **Pasta con Gambas**

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

## DESSERT

### **Platano con Helado**

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

# Traditional Style

**Catalina \$27.95**

## SALAD

### **Mixed Green Salad**

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

## ENTRÉE

Choice of 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 spinach, artichoke hearts and yellow plum tomato vinaigrette, drizzled with lemon butter sauce and served with a potato cake

## DESSERT

### **Tarta de Pera**

Almond pound cake with sliced pear, served with caramel sauce and vanilla ice cream

**Dulcinea \$30.95**

## SALAD

### **Mixed Green 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

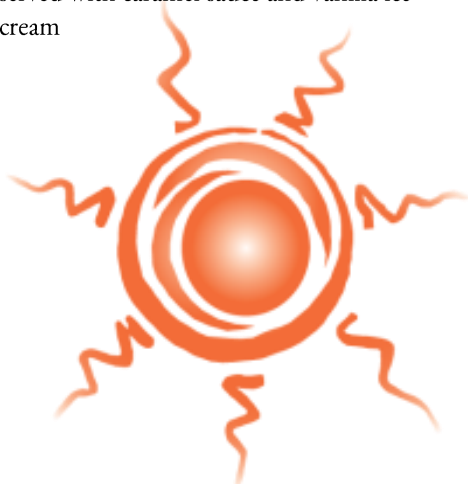
## DESSERT

### **Plátano con Helado**

Sautéed banana with chopped pistachios, caramel sauce and 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



# Tapas & Traditional Style

Esperanza \$32.95

## COLD TAPAS

### Canalón Relleno

Tuna, asparagus, and basil filled cannelloni with a creamy white wine vinaigrette, topped with diced tomatoes and a basil vinaigrette

## HOT TAPAS

### Queso de Cabra

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

## ENTRÉE

Choice of 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 spinach, artichoke hearts and yellow plum tomato vinaigrette, drizzled with lemon butter sauce and served with a potato cake

## DESSERT

### Plátano con Helado

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

Filomena \$38.95

## COLD TAPAS

### Jamón Serrano con Queso

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

## HOT TAPAS

### Champiñones Rellenos

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

## 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

### Tarta de Pera

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

# 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

Dessert platters \$7.50 per person

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

Sweets Table \$8.50 per person

(Available for parties of 50 or more) Bite size cookies, pastry creams, mousses and mini desserts

# 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

