Lunch Party Packages

Monday - Sunday
11:00 am - 3:00 pm

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

*Menu items & prices subject to change
## Pre-Lunch Hors d’Oeuvres

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

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Items</td>
<td></td>
<td>$5.95pp</td>
</tr>
<tr>
<td>3 Items</td>
<td></td>
<td>$6.95pp</td>
</tr>
<tr>
<td>4 Items</td>
<td></td>
<td>$7.95pp</td>
</tr>
</tbody>
</table>

### 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 Caviaries**
  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)
Tapas Style

Rosa $28.95

**Cold Tapas**

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

*CANALÓN RELLENO*
Tuna, asparagus, and basil-filled cannelloni with creamy white wine vinaigrette and diced tomato basil vinaigrette

**Hot Tapas**

*QUESO DE CABRA*
Oven-baked goat cheese in tomato basil sauce, served with garlic bread

*PASTA CON HORTALIZAS*
Penne pasta tossed with fresh spinach, asparagus, broccoli, and tomato goat cheese sauce, topped with Manchego cheese

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

**Dessert**

*TARTA DE PERA*
Almond pound cake with pear, served with caramel sauce and vanilla ice cream

Amarilis $30.95

**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**

*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 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

**Dessert**

*PROFITEROL DEL PIRINEO*
Light and airy puff pastry filled with vanilla ice cream, drizzled with bittersweet chocolate sauce
# Traditional Style

<table>
<thead>
<tr>
<th><strong>Hortensia</strong></th>
<th><strong>Jacinto</strong></th>
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</thead>
<tbody>
<tr>
<td><strong>Price</strong></td>
<td><strong>$30.95</strong></td>
</tr>
<tr>
<td><strong>Salad</strong></td>
<td><strong>$34.95</strong></td>
</tr>
<tr>
<td><strong>GARDEN</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Description</strong></td>
<td><strong>Description</strong></td>
</tr>
<tr>
<td>Mixed greens with</td>
<td>Mixed greens with</td>
</tr>
<tr>
<td>tomatoes, cucumbers,</td>
<td>tomatoes, cucumbers,</td>
</tr>
<tr>
<td>fresh mozzarella, and</td>
<td>fresh mozzarella,</td>
</tr>
<tr>
<td>red onion, drizzled</td>
<td>and red onion,</td>
</tr>
<tr>
<td>with sherry balsamic</td>
<td>drizzled with sherry</td>
</tr>
<tr>
<td>vinaigrette</td>
<td>balsamic vinaigrette</td>
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</tbody>
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<table>
<thead>
<tr>
<th><strong>Entrée</strong></th>
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<tbody>
<tr>
<td><strong>Choice of one of the</strong></td>
<td><strong>Choice of one of the</strong></td>
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<tr>
<td><strong>following...</strong></td>
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<table>
<thead>
<tr>
<th><strong>SAUTÉED CHICKEN BREAST</strong></th>
<th><strong>GRILLED ATLANTIC SALMON</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with a lemon cream</td>
<td>Served with a lemon butter</td>
</tr>
<tr>
<td>sauce, accompanied by</td>
<td>sauce and julienned</td>
</tr>
<tr>
<td>mashed potatoes and broccoli</td>
<td>vegetables, accompanied by</td>
</tr>
<tr>
<td></td>
<td>a potato cake</td>
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</tbody>
</table>

**OR**

<table>
<thead>
<tr>
<th><strong>MARINATED TILAPIA</strong></th>
<th><strong>GRILLED BEEF TENDERLOIN MEDALLIONS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with a tomato-basil</td>
<td>Served with a red wine sauce,</td>
</tr>
<tr>
<td>vinaigrette and lemon</td>
<td>accompanied by mashed potatoes,</td>
</tr>
<tr>
<td>caper butter sauce,</td>
<td>cherry tomatoes, and asparagus</td>
</tr>
<tr>
<td>accompanied by a potato</td>
<td></td>
</tr>
<tr>
<td>cake, sautéed bell peppers, asparagus and green onions</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Dessert</strong></th>
<th><strong>Dessert</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TARTA DE PERA</strong></td>
<td><strong>PLATANO CON HELADO</strong></td>
</tr>
<tr>
<td>Almond pound cake with</td>
<td>Sautéed banana served</td>
</tr>
<tr>
<td>pear, served with</td>
<td>with chopped pistachios,</td>
</tr>
<tr>
<td>caramel sauce and vanilla</td>
<td>caramel sauce, and vanilla</td>
</tr>
<tr>
<td>ice cream</td>
<td>ice cream</td>
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</tbody>
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*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**  $36.95

**Cold Tapas**
**CANALÓN RELLENO**
Tuna, asparagus, and basil-filled cannelloni with creamy white wine vinaigrette and diced tomato basil 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...

**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

**Dessert**
**PLATANO CON HELADO**
Sautéed banana served with chopped pistachios, caramel sauce, and vanilla ice cream

**Marisol**  $42.95

**Cold Tapas**
**JAMÓN SERRANO CON QUESO**
Traditional Serrano ham with Manchego cheese, tomatoes, garlic, and toast points

**Hot Tapas**
**CHAMPIÑONES RELLENOS**
Mushroom caps filled with spinach and Manchego cheese, served with tomato basil 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

**Dessert**
**TARTA DE PECANAS**
Pecan cheesecake, drizzled with caramel and bittersweet chocolate sauces

*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

*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

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, signature sangria by the pitcher, served alongside glasses filled with fresh fruit.
$36.00 each (Red, White or Flavored)

Desserts

Dessert Platters $8.95 per person
Chef’s choice of an assortment of our most popular desserts on a decorated platter

Contact our Events Department for information about custom sweet selections

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 served with fresh fruit

Chicken Fingers
Served with French fries and fresh fruit