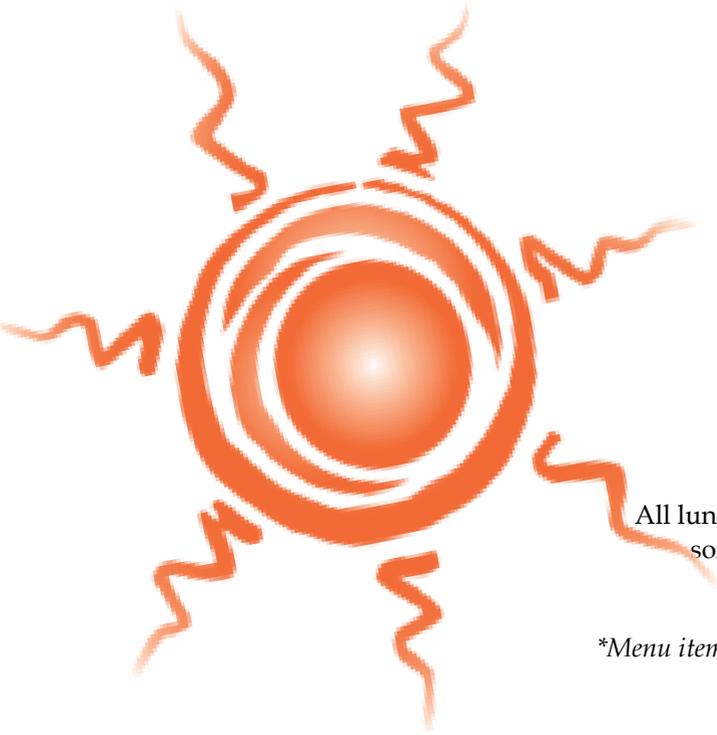




# Lunch Party Packages



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

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 Caviares**

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*

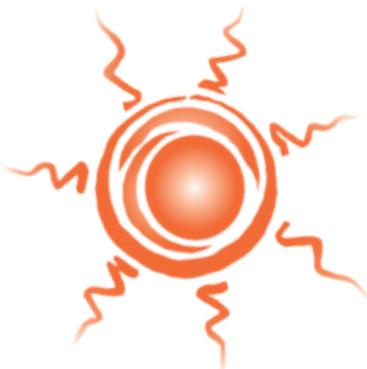
**PINCHITO DE SOLOMILLO**

*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

**Hortensia** \$30.95

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*

Dessert

**TARTA DE PERA**

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

**Jacinto** \$34.95

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*

Dessert

**PLATANO CON HELADO**

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

\*Vegetarian entrée 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.**

# 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