Dinner Party Packages

For evening events taking place
Sunday–Thursday 5:00 pm and after
Friday & Saturday 4:30 pm and after

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

*Menu items & prices subject to change
Tapas Style

Cuarzo $38.95

Cold Tapas
PATATAS CON ALIOLI
Our famous robust garlic potato salad with fresh parsley

ALCACHOFAS CON CABRALES
Artichoke hearts with arugula, walnuts, Cabrales blue cheese and a pomegranate reduction

SALMÓN CURADO CON QUESO
House-cured salmon rolled with dill cream cheese, served with toast points spread with sour cream

Hot Tapas
ROLLITOS DE BERENJENA
Grilled eggplant stuffed with goat cheese, topped with tomato concassé and Manchego cheese

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

DÁTILES CON TOCINO
Baked dates wrapped with bacon, served with roasted red bell pepper sauce

PIPIRRANA DE BUEY
Grilled skirt steak on a bed of Sevillana potato medallions and sautéed onions, drizzled with a Cabrales blue cheese sauce

Ambar $41.95

Cold Tapas
PATATAS CON ALIOLI
Our famous robust garlic potato salad with fresh parsley

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

SALPICÓN DE MARISCOS
Chilled medley of shrimp, scallops, and calamari with lemon juice, bell peppers, cilantro, onions, and sherry vinaigrette

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

CHAMPÍNONES RELLENOS
Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

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
Citrino $47.95

**Cold Tapas**

**PATATAS CON ALIOLI**
Our famous robust garlic potato salad with fresh parsley

**ALCACHOFAS CON CABRALES**
Artichoke hearts with arugula, walnuts, blue cheese and a pomegranate reduction

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

**GAMBAS MARINADAS**
Chilled marinated tiger shrimp served with a trio of sauces: tomato-brandy, cumin, and aioli

**Hot Tapas**

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

**CREPE RELLENA**
Freshly baked crepe filled with apples, goat cheese, spinach, and pine nuts over sweet red pepper sauce

**PINCHITO DE SOLOMILLO**
Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes

**PAELLA MARISCOS**
Shrimp, mussels, clams, scallops, and octopus baked in saffron rice with seasonal vegetables

Amatista $72.95

**Cold Tapas**

**MENESTRA DE VERDURAS**
Chilled medley of mushrooms, asparagus, heart of palm, artichoke and sun-dried tomato with a basil white wine vinaigrette topped with Manchego cheese

**SALPICÓN DE MARISCOS**
Chilled medley of shrimp, scallops, and calamari with lemon juice, bell peppers, cilantro, onions, and sherry vinaigrette

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

**GAMBAS MARINADAS**
Chilled marinated tiger shrimp served with a trio of sauces: tomato-brandy, cumin, and aioli

**Hot Tapas**

**ALCACHOFAS A LA MOSTAZA**
Grilled artichoke hearts and spinach in honey Dijon mustard sauce

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

**PINCHITO DE SOLOMILLO**
Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes

**PAELLA VALENCIANA**
Chicken, shrimp, mussels, and clams baked in saffron rice with seasonal vegetables

**CHULETAS DE CORDERO**
Grilled lamb chops served with roasted potatoes and grilled asparagus, drizzled with a red wine sauce
Opalo  $38.95

**Appetizer**
CHAMPIÑONES RELLENOS
Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

**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

Perla  $49.95

**Appetizer**
GAMBAS MARINADAS
Chilled marinated tiger shrimp served with a trio of sauces: tomato-brandy, cumin, and aioli

**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

*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

Granate  $50.95

**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**

**CHAMPIÑONES Rellenos**
Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

**ALBONDIGAS CON ALMENDRAS**
Lamb, beef, and pork meatballs served with spicy tomato sauce, toasted almonds, and parmesan cheese

**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

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**Esmeralda**  $54.95

**Cold Tapas**

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

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

**Hot Tapas**

**ALCACHOFAS A LA MOSTAZA**
Grilled artichoke hearts and spinach in honey Dijon mustard sauce

**DÁTILES CON TOCINO**
Baked dates wrapped with bacon, served with roasted red bell pepper 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

*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

Zafiro $82.95

Cold Tapas
SALPICÓN DE MARISCOS
Chilled medley of shrimp, scallops, and calamari with lemon juice, bell peppers, cilantro, onions, and sherry vinaigrette

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

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

CHAMPIÑONES RELLENOS
Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

Entrée
BEEF TENDERLOIN & LOBSTER TAIL
Grilled beef tenderloin and baked lobster tail served with a red wine shallot sauce, accompanied by mashed potatoes, cherry tomatoes, and asparagus

*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

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 and fresh fruit

Chicken Fingers
Served with French fries and fresh fruit
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 Caviarés**
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)
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 red and/or white sangria by the pitcher, alongside glasses filled with fresh fruit.
$36.00 each (Red, White or Flavored)

Desserts

Cazuelita de Chocolate $8.95 pp
Soft-centered, warm chocolate cake served with caramel ice cream

Profiteroles del Pirineo $7.95pp
Twin pastries with vanilla ice cream and bittersweet chocolate sauce

Platón con Helado $7.95pp
Sautéed banana with chopped pistachios, caramel sauce and vanilla ice cream

Crema de Chocolate $8.95pp
Creamy vanilla custard with bittersweet chocolate and caramelized sugar with fresh fruit

Flan del Mesón Sabika $7.95pp
Featured flan of the day

Tarta de Pacanas $8.95pp
Cheesecake baked with pecans served with bittersweet chocolate and caramel sauce

Tarta de Pera $7.95pp
Almond pound cake with pear with caramel sauce and ice cream

Tarta de Chocolate y Caramelo $8.95pp
Warm bittersweet chocolate and caramel custard baked in a hazelnut tart crust with vanilla ice cream

Dessert Platters $8.95pp
An assortment of our most popular desserts on a decorated platter portioned for your guest count

Contact our Events Department for information about custom sweets selections.