

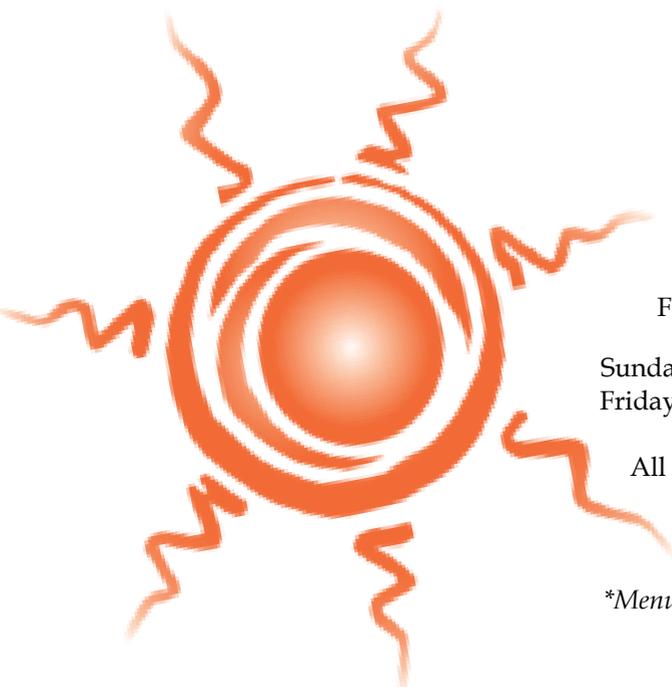
TAPAS



VALENCIA

chicago's taste of spain™

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

CHAMPIÑONES 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

Tapas Style

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

Traditional Style

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

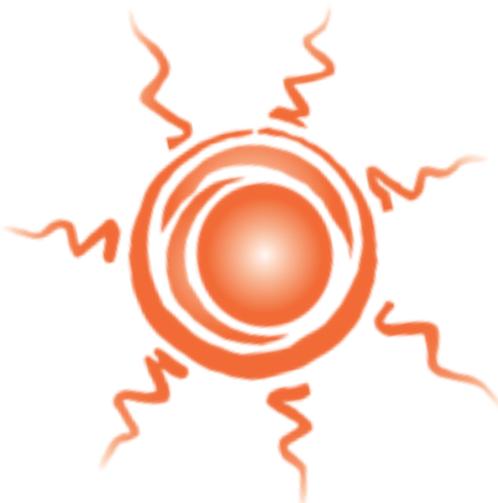
**GRILLED BEEF TENDERLOIN
MEDALLIONS**

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

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

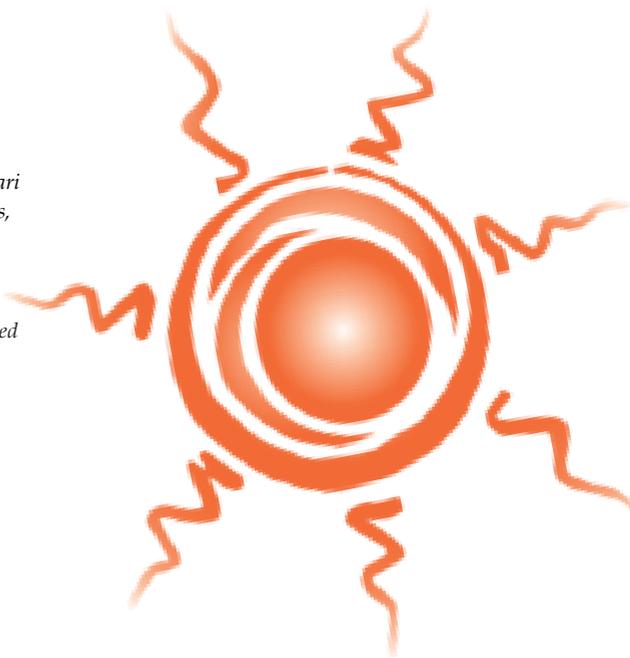
BEEF TENDERLOIN & LOBSTER TAIL

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

Pre-Dinner 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 Caviars

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 \$8.95pp

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

Platano 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.

