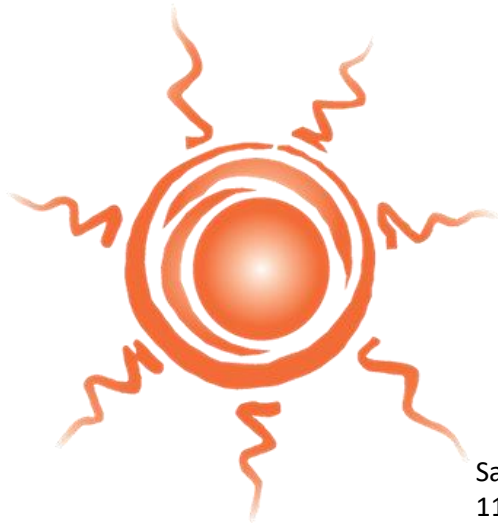


TAPAS



VALENCIA
A TASTE OF SPAIN™

Lunch Party Packages



Saturday -Sunday
11:00am – 3:00pm

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 \$6.50pp

3 Items \$7.50pp

4 Items \$8.50pp

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 (+\$4.00)

Tostada con Pato

Toast points spread with duck confit topped with caramelized onion, smoked duck breast & Dijon mustard, served with julienned apples

Pepino con Tres Caviares

Cucumber topped with dill sour cream and three caviars (+\$4.00)

Tostada de Centollo

Toast point topped with avocado relish and Alaskan king crab meat with tomato concassé and balsamic vinaigrette (Market Price)

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 (+\$4.00)

Cangrejos con Alioli

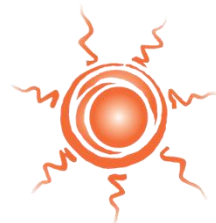
Puff pastries topped with crabmeat, tomato concassé and alioli (+\$2.00)

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 (+\$4.00)



Tapas Style

Rosa

\$31.95

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

\$33.95

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

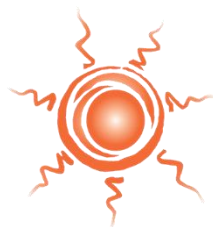
PINCHITO DE SOLOMILLO

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 \$33.95

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 \$37.95

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

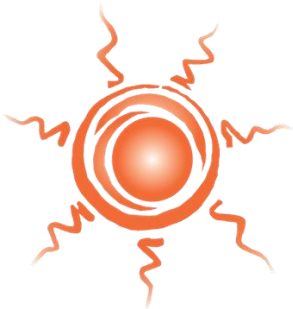
**GRILLED BEEF TENDERLOIN
MEDALLIONS**

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 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 \$39.95

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 \$45.95

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-\$20.00pp
3 hours-\$23.00pp
4 hours-\$26.00pp

Deluxe Bar

Beer, Wine & Sangria
Mixed Drinks with Deluxe Brands
2 hours-\$23.00pp
3 hours-\$26.00pp
4 hours-\$29.00pp

Premium Bar

Beer, Wine & Sangria
Mixed Drinks with Premium Brands
Assorted Liqueurs (Bailey's, Kahlua, Amaretto)
2 hours-\$28.00pp
3 hours-\$30.00pp
4 hours-\$35.00pp

Champagne Toast

Added to bar package \$2.00pp
A la Carte \$5.00pp

Sangria Pitchers

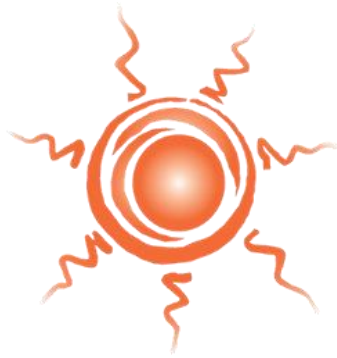
Enjoy our refreshing, signature sangria by the pitcher, served alongside glasses filled with fresh fruit.
\$36.00 each (Red, White or Flavored)

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