

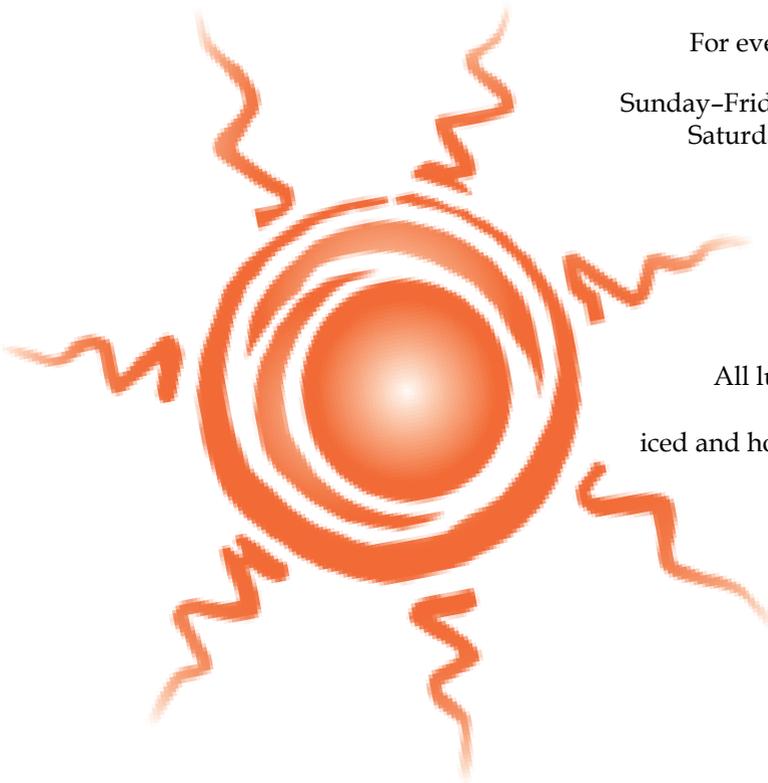


Dinner Party Packages

For evening events booked

Sunday-Friday 3:30pm and after

Saturday 5:00 pm and after



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

Tapas Style

Cuarzo

COLD TAPAS

Patatas con Alioli

Our famous Robust garlic potato salad with fresh parsley

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

Salmón Curado con Queso

House-Cured salmon rolled with dill cream cheese served on toast points spread with sour cream

HOT TAPAS

Rollitos de Berenjena

Grilled eggplant stuffed with goat cheese and topped with Manchego cheese, served with tomato concasse

Cazuela de Pollo

Chicken casserole with Shiitake mushrooms in a lemon wine sauce

Dátiles con Tocino

Roasted dates wrapped in bacon served with red bell pepper sauce

Pipirrana de Buey

Skirt steak, sautéed onions, and potatoes with Cabrales blue cheese sauce

Ambar

COLD TAPAS

Patatas con Alioli

Our famous Robust garlic potato salad with fresh parsley

Jamón Serrano

Traditional Serrano ham with Manchego cheese, tomatoes, and toast points

Salpición de Mariscos

Chilled seafood 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 cheese, served with tomato basil sauce

Pasta con Gambas

Penne pasta with sautéed tiger shrimp, asparagus, and scallions tossed with 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 and horseradish sour cream

Tapas Style

Citrino

COLD TAPAS

Patatas con Alioli

Our famous Robust garlic potato salad with fresh parsley

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

Jamón Serrano

Traditional Serrano ham with Manchego cheese, tomatoes, and toast points

Gambas Marinadas

Shrimp marinated in fresh herbs served with a trio of sauces: tomato brandy, cumin, and aioli

HOT TAPAS

Champiñones Rellenos

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

Crepe Rellena

Freshly baked crepe of apples, goat cheese, spinach, and pine nuts on a bed of sweet red pepper sauce

Pinchito de Solomillo

Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions and horseradish sour cream

Paella Mariscos

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

Amatista

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

Salpicon de Mariscos

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

Jamón Serrano

Traditional Serrano ham with Manchego cheese, tomatoes, and toast points

Gambas Marinadas

Chilled marinated tiger shrimp served with a trio of sauces

HOT TAPAS

Champiñones Rellenos

Mushroom caps filled with spinach and cheese, served with tomato basil 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 and horseradish sour cream

Paella Valenciana

Chicken, Shrimp, mussels, clams, baked in saffron rice with seasonal vegetables

Chuletas de Cordero

Grilled lamb chops served with roasted potatoes, grilled asparagus with a red wine sauce

Traditional Style

Opalo

APPETIZER

Champiñones Rellenos

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

SALAD

Garden Salad

Mixed Field Greens with Tomatoes, Cucumber, Fresh Mozzarella, and red onion, drizzled with sherry balsamic vinaigrette

ENTREE

*Choose 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

APPETIZER

Gambas Marinadas

Shrimp marinated in fresh herbs served with a trio of sauces: tomato brandy, cumin, and aioli

SALAD

Garden Salad

Mixed Field Greens with Tomatoes, Cucumber, Fresh Mozzarella, and red onion, drizzled with sherry balsamic vinaigrette

ENTREE

*Choose one of the following:

Grilled Atlantic Salmon

Served with a lemon butter sauce, and julienned vegetables, accompanied by a potato cake

or

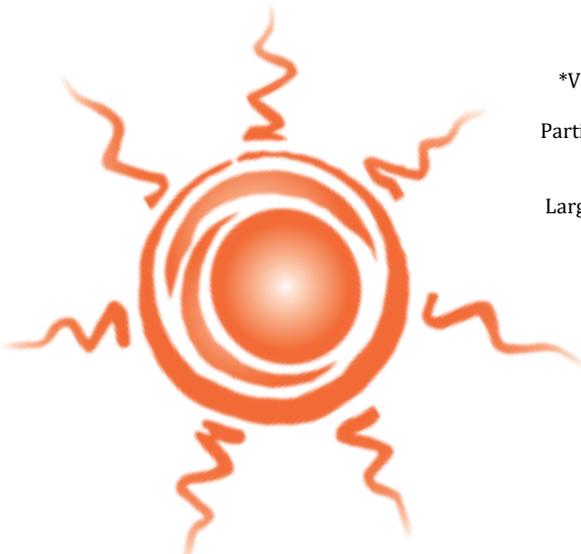
Grilled Beef Tenderloin Medallions

Served with a red wine sauce, accompanied by mashed potatoes, cherry tomatoes, and asparagus

*Vegetarian entree available upon request

Parties of 30 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

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 on toast points spread with sour cream

HOT TAPAS

Champiñones Rellenos

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

Albondigas con Almendras

Lamb, beef and pork meatballs served with spicy tomato sauce and toasted almonds

ENTRÉE

*Choose 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

COLD TAPAS

Escalivada con Queso

Portobello mushrooms, peppers, onions, fennel, asparagus, tomato, and mozzarella on toast points

Jamón Serrano con Queso

Traditional Serrano ham with Manchego cheese, tomatoes, and toast points

HOT TAPAS

Champiñones Rellenos

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

Dátiles con Tocino

Roasted dates wrapped in bacon served with red bell pepper sauce

ENTRÉE

*Choose 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 30 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

COLD TAPAS

Salpicon de Mariscos

Chilled seafood 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 smoked duck breast, caramelized onion, and Dijon mustard, served with julienne apples

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 cheese served with tomato basil sauce

ENTRÉE*

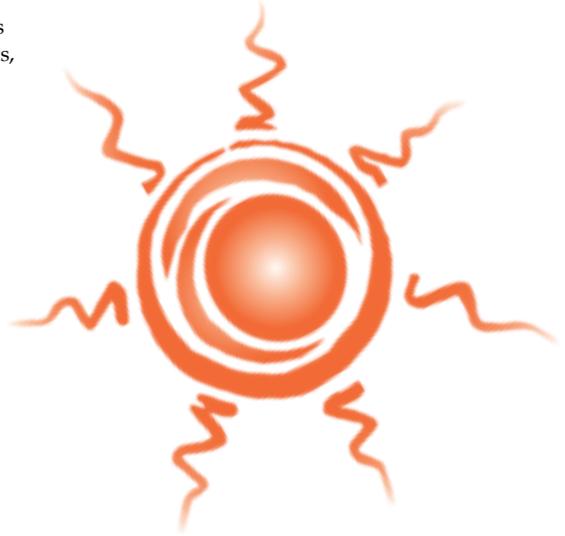
Beef Tenderloin and Lobster Tail

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 30 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

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
butler-passed at the beginning of
your event

2 Items

3 Items

4 Items

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 (+\$6.00)

Tostada con Pato

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

Pepino con Tres Caviars

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 Aioli

Sautéed escargot baked on seasoned croutons with aioli 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 Aioli

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

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
3 hours
4 hours

Deluxe Bar

Beer, Wine & Sangria
Mixed Drinks with Deluxe Brands
2 hours
3 hours
4 hours

Premium Bar

Beer, Wine & Sangria
Mixed Drinks with Premium Brands
Assorted Liqueurs (Bailey's, Kahlua,
Amaretto)
2 hours
3 hours
4 hours

Champagne Toast

Added to bar package
A la Carte

Sangria Pitchers

Enjoy our refreshing red and/or white
sangria by the pitcher, alongside glasses
filled with fresh fruit.

Desserts

Cazuelita de Chocolate

*Soft-centered, warm chocolate cake served with
caramel ice cream*

Profiteroles del Pirineo

*Twin pastries with vanilla ice cream and
bittersweet chocolate sauce*

Plátano con Helado

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

Crema de Chocolate

*Creamy vanilla custard with bittersweet
chocolate and caramelized sugar
with fresh fruit*

Flan del Mesón Sabika

Featured flan of the day

Tarta de Pacanas

*Cheesecake baked with pecans served with
bittersweet chocolate
and caramel sauce*

Tarta de Pera

*Almond pound cake with pear with caramel sauce
and ice cream*

Tarta de Chocolate y Caramelo

*Warm bittersweet chocolate and caramel custard
baked in a hazelnut tart crust with vanilla ice
cream*

Dessert Platters

*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.**