

CATERING MENU

SERVES 10

**Available
Monday-Saturday
12:00-9:00**

Menu One: \$425

served with black beans & white rice

***Choice of One*:**

Calamares

crispy calamari, spicy mayo aioli

Empanadas (10)

angus beef, sofrito, chili-spiced mayo

Mixed Greens

local greens, tomato, red onion, cucumber, piquillo peppers, green olives, lemon vinaigrette

Spanish Chorizo

sauteed sausage, peppers, onions, olives

***Choice of One*:**

Arroz Con Pollo

chicken, spanish chorizo, peppers, onions, yellow rice, fresh cilantro

Seafood Risotto Paella Style

mussels, clams, calamari, spanish chorizo sausage, saffron, peas

Cicharron De Pollo

crispy adobo spiced boneless chicken chunks

Choice of One:

Flan

classic caramel custard

Tres Leches

traditional milk sponge cake

Churros

crispy fried dough, cinnamon chocolate sauce

Menu Two: \$525

served with black beans & white rice

***Choice of One*:**

Gambas Al Ajillo

gulf shrimp, white wine, garlic butter, blistered tomato, ancho chile, bread

Signature Guacamole

served with plantain chips

Pintxos

skirt steak skewers, chimichurri sauce

Roasted Beet Salad

balsamic marinated beets & apples, arugula, shallots, goat cheese, lemon vinaigrette

***Choice of One*:**

Bistec Churrasco

grille skirt steak, chimichurri sauce

Short Ribs Ropa Vieja Style

slow braised, sofrito, red wine, peppers, pearl onions

Salmon Adobado

spice rubbed & pan roasted, dill butter sauce

Choice of One:

Flan

classic caramel custard

Tres Leches

traditional milk sponge cake

Churros

crispy fried dough, cinnamon chocolate sauce