

PRIVATE EVENT
BARCELONA MENU

HORS D'OEUVRE
BUTLERED

Tortilla Espagnole with red pepper rouille
Silky Gazpacho with sherry
Albondigas with smoked paprika sauce

TAPAS TABLE

Roasted Red Peppers with extra virgin olive oil

Marcona Almonds

Spanish Cheeses

drunken goat • mahón • cabrales • membrillo jam

Jamón Serrano

Marinated Olives

Assorted Pintxos

anchovies with pickled green peppers
stuffed piquillo peppers
seared octopus

BUFFET DINNER

Paella a la Valenciana

shellfish, chicken, & sausage
with saffron Bomba rice

Grilled Green Onion, Eggplants, & Zucchini

with romesco sauce

Oranges, Fennel, & Mint Salad

Andalusian Salad • tomatoes • cucumbers

DESSERT

Flan

Chocolate Tres Leches

Fresh Fruit • honey & manchego



feast
your eyes
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CATERING