



# Catering Services

BUILD UP YOUR PARTY



# Spanish Cuisine

It's all about sharing!



## *What are tapas?*

In Spain to get some 'tapas' or go for a 'tapeo' means you are in to grab a couple of nibbles with your friends or family. These are small portioned appetizers that are meant to be shared with your dine-companions.

## *What is Paella?*

Paella is a traditional Spanish dish essentially made of rice, tomato and saffron. It can have meat, fish, seafood, and/or vegetables and is characterized to be served in a special stainless-steel pan.

**Fun fact:** In Spain it is tradition to cook enormous paellas in the middle of the street to celebrate special events.

# Select the catering style

## Options available

### *Full Catering Service*

Enjoy a full catering service with staff, live paella cooking by a professional chef, and desserts.

This option **requires service** and will come with a service fee. MENUS INCLUDED:

- Miró Menu (\$65/pp)
- Gaudí Menu (\$70/pp)
- Dalí Menu (\$85/pp)

### *Paella Catering*

Enjoy a paella cooked on site at your place by a professional chef & **does not require service**. If you would like to have servers attending there will be a service fee. MENUS AVAILABLE:

- Paella Menu 1 (\$55/pp)
- Paella Menu 2 (\$65/pp)
- Paella Menu 3 (\$75/pp)



# Full Catering **MIRÓ** MENU



## TAPAS

*Served passed around 'cocktail style'*

**Pintxo de Jamón** Iberian Ham 38 months cured, Barcelona's style bread

**Pintxo Queso** three cheese 'montadito' with cream cheese & Manchego

**Pintxo Tortilla:** Spanish potato omelette with grated aioli (v)

**Tuna Tacos:** Marinated ahi tuna with mashed avocado & wonton shells

## PAELLA

*Served on the table 'seated style' - SELECT YOUR CHOICE*

**Paella Mixta:** Pork, mushrooms, chicken, gulf shrimp, calamari, & octopus (gf) *(also available: Vegetarian, Carne)*

## DESSERT

*Served on the table 'seated style'*

**Torrija** French Toast with Catalan cream & vainilla ice-cream

*\$60 per person*

*gfa) - Gluten free option available upon request | (gf) - Dish gluten free | (v) - vegetarian dish*

# Full Catering GAUDÍ MENU

## TAPAS

*Served passed around 'cocktail style'*

**Pintxo de Jamón** Iberian Ham 38 months cured, Barcelona's style bread

**Pintxo Queso** three cheese 'montadito' with cream cheese & Manchego

**Pintxo Tortilla** Spanish potato omelette with grated aioli (v)

**Ham croquetas** with Iberian ham, '*piquillo pepper*' sauce & aioli

**Empanadas** Roasted chicken empanadas with spicy aioli

**Tuna Tacos** Marinated ahi tuna with mashed avocado & wonton shells (gfa)

## PAELLA

*Served on the table 'seated style' - SELECT YOUR CHOICE*

**Paella Lobster** with gulf shrimp, mushrooms, octopus & calamari (gf)

*(also available: Vegetarian, Carne, Crab)*

## DESSERT

*Served on the table 'seated style'*

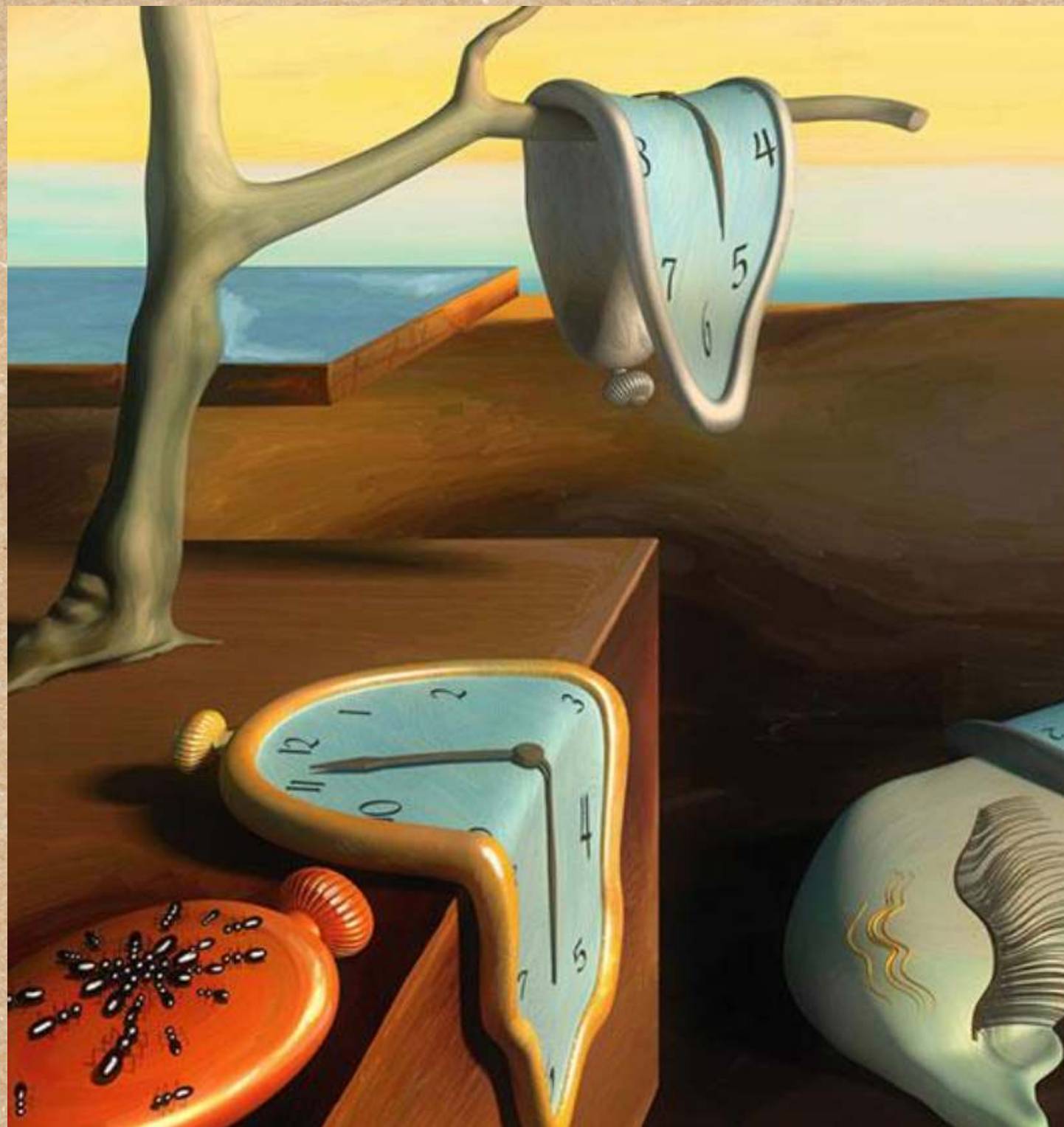
**Torrija** French Toast with Catalan cream & vainilla ice-cream

*\$70 per person*



*gfa) - Gluten free option available upon request | (gf) - Dish gluten free | (v) - vegetarian dish*

# Full Catering DALÍ MENU



## TAPAS

*\*Served passed around 'cocktail style'*

**Pintxo Jamón** Iberian Ham 38 months cured, Barcelona's style bread

**Pintxo Queso** three cheese 'montadito' with cream cheese & Manchego

**Crab Croquetas** with ahi tuna sashimi & aioli

**Ham croquetas** with Iberian ham, '*piquillo pepper*' sauce & aioli

**Tuna Tacos** Marinated ahi tuna with mashed avocado & wonton shells (gfa)

**Pulpo** Galician grilled octopus with truffle oil and pimentón purée (gfa)

## PAELLA

*\*Served on the table 'seated style' - SELECT YOUR CHOICE*

**Paella Tomahawk** 40 Oz 'chuletón' topping a meat & mushroom paella (gf)

*(also available: Paella lobster, Paella carne, Paella crab, Paella veggie)*

## DESSERT

*\*Served on the table 'seated style'*

**Torrija** French Toast with Catalan cream & vainilla ice-cream

*\$85 per person*

# Paella Catering Menus



## PAELLA MENU 1 (\$55/PP)

**Veggie** Seasonal mushrooms, Cauliflower, & artichokes (gf, v)

**Carne** Chicken, pork & seasonal mushrooms (gf)

**Mixta** Pork, mushrooms, chicken, gulf shrimp, calamari, & octopus (gf)

## PAELLA MENU 2 (\$65/PP)

**Lobster** with gulf shrimp, mushrooms, octopus & calamari (gf)

**Crab** with gulf shrimp, mushrooms & octopus (gf)

**Negra** Squid ink, scallops, mushrooms, octopus, calamari & clams (gf)

*(or any of menu 1)*

## PAELLA MENU 3 (\$75/PP)

**Lobster & Crab** with gulf shrimp, mushrooms, octopus & calamari (gf)

**Tomahawk Paella** with 40 Oz Tomahawk steak & mushrooms (gf)

*(or any of menu 1, 2)*

*gfa) - Gluten free option available upon request | (gf) - Dish gluten free | (v) - vegetarian dish*

## Bar Services

All the bar services include a bartender with the price

*\$50/pp Up to 5 cocktails (classic/ telefèric)*

*\$35/pp Spicy, Barceloneta & Telefèric*

*\$125/ 3h Will serve for 3 hours*

## Staff fee

The staff fee will be automatically included when you opt-in for a 'Full Catering Service' - 3 hours service

<i>10-25</i>	<i>\$250</i>
<i>26-40</i>	<i>\$375</i>
<i>41-55</i>	<i>\$500</i>
<i>56-75</i>	<i>\$750</i>
<i>76-90</i>	<i>\$875</i>
<i>91-100</i>	<i>\$980</i>
<i>+100</i>	<i>\$1,375</i>

## Commute Fee

Miles from the closest restaurant

<i>0-10 miles</i>	<i>No fee</i>
<i>11-20 miles</i>	<i>\$250</i>
<i>21-30 miles</i>	<i>\$500</i>
<i>31-40 miles</i>	<i>\$750</i>
<i>+41 miles</i>	<i>\$950</i>