



spirited pan-latin cuisine

BAR-TAPAS-BODEGA

FIRST COURSE

Spanish Samplers \$150.00

SECOND COURSE

Heart of Palm Salad \$75.00

Valencia Salad \$75.00

THIRD COURSE

Wild Mushroom Empanadas (Vegetarian) 30 @ \$4.00 \$120.00

Shrimp Mojo 60 @ \$2.50 \$150.00

Eggplant Tian (Vegetarian) \$95.00

Peruvian Halibut Ceviche \$150.00

Grilled Serrano Ham and Date Brochette 30 @ \$2.50 \$75.00

Lamb Albondigas 30 @ \$2.50 \$75.00

THIRD COURSE

Paella Rustica (5 large) \$250.00

Vegetable Paella (3 Large) \$66.00

for more information visit us on the web at: www.cascalrestaurant.com

Sub Total	\$1281.00
Tax	\$128.79
Chef	\$150.00 (on site for 4 hours)
Total	\$1,559.79
Per person	\$38.99 (Based on 40 guests)

Caterings are buffet style.

Cost includes all items needed for the buffet table a chef and prep cook to set up, cook on site and break down at end of event. It does not include place settings glassware.