



spirited pan-latin cuisine

BAR-TAPAS-BODEGA

FIRST COURSE

Spanish Samplers \$232

Valencia Salad \$210

SECOND COURSE

Wild Mushroom Empanadas (Vegetarian) (40 each) \$192

Shrimp Mojo (60 each) \$248

Eggplant Tian (Vegetarian) \$250

Lamb Albondigas \$145

Cuban Wraps \$145

THIRD COURSE

Paella Rustica (3 large) \$147

Paella Marinera (2 Large) \$110

Vegetable Paella (3 Large) \$75

Sub Total	\$1,754.00
Tax	\$171.36
Chef	\$150.00 (on site for 4 hours)
Total	\$2,075.36 (plus gratuity)
Per person	\$51.88 (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.