

CATERING ENTRÉE MENU 1



TAPAS

(Choose Two Items for your Guests' Choice During Dinner)

garlic shrimp
olive oil, chili flakes

oven-baked goat cheese
tomato sauce, garlic toast

roast dates & bacon
apple vinaigrette

SALAD

Spanish caesar
manchego cheese, serrano ham

ENTRÉE

(All Three Items will be Listed for your Guests' Choice)

the matador steak
prime sirloin, rioja butter, crispy ba ba potatoes

pacific salmon a la plancha
artichoke & fennel confit

chicken paella
artichokes & chicken

TAPAS DESSERTS

(Choose Two Items for Guests to Choose From After Dinner)

caramelized banana
vanilla ice cream

sorbet du jour

truffle chocolate cake

**\$50.00 PER PERSON PLUS 7.75% SALES TAX & 20% SERVICE CHARGE
THIS MENU CAN ALSO BE STRUCTURED FOR A BUFFET RECEPTION**