

## Private Events

### Stationary

- **Jamon Serrano** (serrano ham)
- **Quesos** (assorted fine Spanish cheeses)
- **Aceitunas** (spanish marinated olives)
- **Almendras Marconas** (Marcona almonds)

### Passed Items

- **Pimientos del Padron** (hot green peppers)
- **Foie Gras con Chutney de Pera** (foie gras with pear chutney)
- **Tortilla Espanola** (traditional spanish omelette with allioli)
- **Pan con Tomate** (tomato bread with garlic and olive oil)
- **Escalivada Catalana** (wood-roasted eggplant with peppers)
- **Maiz Asado** (grilled corn with alioli and cotija cheese)
- **Atun Crudo** (raw yellowfin tuna with citrus and soy)
- **Pato con Membrillo** (Duck drumettes with membrillo)
- **Patatas Bravas** (fried potatoes with garlic allioli)
- **Croquetas de Bacalao** (salt cod fritters with allioli and lemon rings)
- **Ensalada Remolachas con Queso de Cabra** (roasted beet salad with goat cheese)
- **Gambas al Ajillo** (garlic shrimp)
- **Pollo con Ajillo** (sherry glazed chicken with farro)
- **Hamburguesas de Kobe** (mini Kobe burgers)
- **Costilla de Buey** (rioja braised beef short ribs)
- **Bistec de Fadilla al la Plancha** (grilled skirt steak)

### Entrees

- **Paella Valenciana** (seafood paella - vegetarian available as well)
- **Entrecot de Buey** (beef ribeye)

### Dessert

- **Crema Catalana** (catalan-style creme brulee)
- **Churros con Chocolate** (puff pastry with chili infused chocolate)
- **Coffee, tea, cappuccino, espresso**