

PLAN A
Luncheon plan for 25 people or more

Salad

House salad with homemade dressing

Choice of Entrée*

Steak salad

Cheese ravioli

Chicken Mallorca

***Substitute** spinach ravioli as **vegetarian** option.

Dessert

Homemade flan

Coffee, tea, or sodas

Price*

\$22/person (plan not available on Sundays)

***Plus tax and gratuity**

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN B

25 people or more

Not available Friday or Saturday at dinner

Salad

House salad with homemade dressing

Appetizers*

Broiled Spanish sausage

Mussels in marinara sauce

Fried calamari

Shrimp in garlic sauce

***Substitute** either Portobello mushrooms or roasted peppers as a **vegetarian** option.

Choice of Entrée*

Pork chops in garlic sauce

Lobster ravioli

Tilapia and shrimp in white wine sauce

Mariscada (seafood in Spanish brandy and wine sauce)

***Substitute** spinach ravioli as a **vegetarian** option.

Dessert

Rum cake

Homemade flan

Chocolate cake

Coffee, tea & soda

Unlimited domestic beer, house wine, and homemade sangria from the time party is seated until dessert is served.

Price*

Lunch: \$28/person.

Dinner: \$46/person (not available Fridays and Saturdays)

***Plus tax and gratuity**

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN C
25 people or more

Salad

House salad with homemade dressing

Appetizers*

Broiled Spanish sausage

Fried calamari

Stuffed mushrooms

Mussels in marinara sauce

Shrimp in garlic sauce

***Substitute** either Portobello mushrooms or roasted peppers as a **vegetarian** option.

Choice of Entrée*

Seafood pasta

Chicken Siciliana

Stuffed Salmon

Pork chops in garlic sauce

***Substitute** spinach ravioli as a **vegetarian** option.

Dessert

Rum cake

Chocolate cake

Homemade flan

Coffee, tea & soda

Unlimited domestic beer, house wine, and homemade sangria from the time party is seated until dessert is served.

Price*

Lunch: \$28/person (not available on Sundays)

Dinner: \$48/person

***Plus tax and gratuity.**

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN D
25 people or more

Salad

House salad with homemade dressing

Appetizers*

Broiled Spanish sausage

Mussels in marinara sauce

Fried calamari

Shrimp in garlic sauce

Stuffed mushrooms

***Substitute** either Portobello mushrooms or roasted peppers as a **vegetarian** option.

Choice of Entrée*

Portuguese style sirloin

Cheese ravioli

Tilapia and shrimp in white wine sauce

Paella Valencia (seafood with rice)

***Substitute** spinach ravioli as a **vegetarian** option.

Dessert

Rum cake

Homemade flan

Chocolate cake

Coffee, tea & soda

Unlimited domestic beer, house wine, and homemade sangria from the time party is seated until dessert is served.

Price*

Lunch: \$26/person.

Dinner: \$52/person.

***Plus tax and gratuity.**

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN E
25 people or more

Salad

House salad with homemade dressing

Appetizers*

Broiled Spanish sausage

Mussels in marinara sauce

Fried calamari

Shrimp in garlic sauce

Stuffed mushrooms

***Substitute** either Portobello mushrooms or roasted peppers as a **vegetarian** option.

Entrees*

Paella Valenciana
(seafood with rice)

Broiled salmon in
lemon-wine sauce

Chicken breast in
garlic sauce

***Substitute** spinach ravioli as a **vegetarian** option.

Dessert

Rum cake

Homemade flan

Chocolate cake

Coffee, tea & soda

Unlimited domestic beer, house wine, and homemade sangria from the time party is seated until dessert is served.

Price*

Lunch: \$35/person (not available on Sundays)

Dinner: \$55/person

***Plus tax and gratuity.**

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN F
25 people or more

Salad

House salad with homemade dressing

Appetizers*

Broiled Spanish sausage

Mussels in marinara sauce

Fried calamari

Shrimp in garlic sauce

Stuffed mushrooms

***Substitute** either Portobello mushrooms or Roasted peppers as a **vegetarian** option.

Entrees* (*served family style*)

Stuffed salmon

Roast pork loin with apples

Chicken Siciliana (mozzarella cream sauce with prosciutto)

Paella Valenciana (seafood with rice)

***Substitute** spinach ravioli as a **vegetarian** option.

Dessert

Rum cake

Tiramisu

Chocolate cake

Caramel cheesecake

Homemade flan

Coffee, tea & soda

Unlimited domestic beer, house wine, and homemade sangria from the time party is seated until dessert is served.

Price*

Dinner: \$60/person

***Plus tax and gratuity.**

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
 No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN G
25 people or more

Cocktails

One-hour open bar and champagne toast

Salad

Mixed green salad with asparagus, oranges, sunflower seeds in orange vinaigrette dressing

Appetizer

Sea scallop stuffed with shrimp and crabmeat

***Substitute** either Portobello mushrooms or stuffed piquillo peppers as a **vegetarian** option.

First Course

Filet of Chilean sea bass in a saffron sauce over sautéed spinach served with roasted garlic whipped potatoes

Second Course

Filet mignon in a port wine, wild mushroom sauce with roasted redskin potatoes

Dessert

Tiramisu

Coffee, tea & soda

Unlimited domestic beer, house wine, and homemade sangria from the time party is seated until dessert is served.

Price*

Dinner: \$75/person

*Plus tax and gratuity.

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN H
25 people or more

Salad

House salad with homemade dressing

Appetizers

Broiled Spanish
sausage

Fried calamari

Roasted peppers

Entrees

Spinach ravioli
Stuffed flounder

Chicken Siciliana (mozzarella
cream sauce with prosciutto)

Dessert

Rum cake

Chocolate cake

Homemade flan

Beverages

Sodas, coffee, and tea included

Price*

Lunch: \$23/person

Dinner: \$32/person

*Plus tax and gratuity.

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN I
25 people or more

Salad

House salad with homemade dressing

Appetizers

Broiled Spanish sausage
Fried calamari

Mussels in marinara sauce
Roasted peppers

Entrees

Portuguese style sirloin
Stuffed salmon

Chicken Andaluz (tomatoes,
artichokes, wine & cilantro)
Paella Valenciana (seafood rice)

Dessert

Rum cake

Chocolate cake

Homemade flan

Beverages

Sodas, coffee, and tea included

Price*

Lunch: \$27/person

Dinner: \$38/person

*Plus tax and gratuity.

*All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.
No takeout. You pay for the final headcount you give us the day prior to event.*

PLAN J
25 people or more

Salad

House salad with homemade dressing

Appetizers

Grilled Chorizo sausage

Shrimp in garlic

Fried calamari

Portobello mushrooms in balsamic
vinaigrette

Roasted peppers

Entrees

Delmonico steak (with gorgonzola
cheese in mushroom sauce)

Paella Valenciana (seafood rice)

Lobster ravioli

Stuffed salmon

Chicken Mallorca (stuffed with
raisins, pine nuts, and spinach)

Dessert

Cheesecake

Rum cake

Chocolate cake

Homemade flan

Coffee, tea, and soda

Alcohol

Unlimited house wine, domestic beer, and homemade sangria from the time
your party is seated until dessert is served.

Price*

Lunch: \$35/person

Dinner: \$55/person

*Plus tax and gratuity.

All entrees served with Spanish potatoes, saffron rice, and steamed fresh vegetables.

No takeout. You pay for the final headcount you give us the day prior to event.