



Daytime Simplicity

Relax.

*These menus are designed to simplify and streamline your selections, creating a wedding day that will allow you and your guests to enjoy your reception with the same ease and comfort of a lazy afternoon, curled up with a cup of coffee or lounging with a refreshing glass of Sangria on the brick terrace, surrounded by friends and loved ones, happily sharing the most important day of your life.
Available for Saturday and Sunday luncheon weddings only.*



Simplified Tapas

\$45.00 per person

Includes Seven Tapas with Three Hours of Beer, Wine & Sangria.

*Bar closed for the dinner hour;
optional table service for wine or sangria available.*

Cold Tapas

Patatas Con Alioli

Our famous robust garlic potato salad

Jamón Serrano Con Queso

*A traditional presentation of imported Serrano ham
with Manchego cheese, tomato, garlic, toast points
and a drizzling of extra virgin olive oil*

Canalón Relleno

*Tuna, asparagus and basil filled cannelloni
with creamy white wine and tomato basil vinaigrette*

Hot Tapas

Queso De Cabra

Oven-baked goat cheese with tomato basil sauce and garlic bread

Champiñones Rellenos

*Stuffed mushroom caps with sautéed spinach, garlic
and a blend of Spanish cheeses, with a tomato basil sauce*

Cazuelita de Pollo

*Casserole of chicken breast with red bell peppers,
asparagus, and a pimiento cream sauce*

Pincho De Solomillo

*Brochette of beef tenderloin grilled in cracked black pepper,
with horseradish sour cream, & caramelized red onions*

2015 (1/10) Prices and menu items are subject to change.
Current tax and gratuity will be added to menu pricing.



Simplified Traditional

\$45.00 per person

Includes the Following Menu with Beer, Wine & Sangria for Three Hours.

*Bar closed for the dinner hour;
optional table service for wine or sangria available*

(Please select one from each menu category)

APPETIZER

Tuna Cannelloni

*Tuna, asparagus and basil filled cannelloni
with creamy white wine and tomato basil vinaigrette*

Stuffed Mushroom Caps

*Stuffed mushroom caps with sautéed spinach, garlic
and a blend of Spanish cheeses, with a tomato basil sauce*

Baked Crepe

*Crepe filled with goat cheese, spinach, pine nuts
and golden delicious apples, served with pimiento sauce*

SALAD

House Salad

*Mixed baby greens with cherry tomatoes, cucumbers, fresh mozzarella, walnuts,
red onions and hard-boiled egg, drizzled with sherry balsamic vinaigrette*

Caesar Salad

*Chopped romaine hearts tossed with Caesar dressing, homemade croutons,
sliced radishes, tomatoes and Parmesan cheese*



ENTRÉE

Grilled Marinated Chicken

Marinated grilled chicken breast with served with red bell peppers, mashed potatoes and broccoli with a paprika wine sauce

Sautéed Saffron Chicken

Sautéed chicken breast lightly dusted with flour, served with red bell peppers, saffron cream sauce, mashed potatoes and broccoli

Grilled Marinated Tilapia

Served with sautéed fresh spinach and artichoke hearts with yellow plum tomato vinaigrette, lemon tomato butter sauce and potato cake

Grilled White Fish

Served with zucchini and yellow squash, lemon tomato butter sauce, and an onion potato cake

Grilled Atlantic Salmon (+\$5.00)

Served on a bed of sautéed vegetables with a garlic paprika sauce and an onion potato cake

Grilled Skirt Steak (+\$4.00)

Drizzled with Cabrales blue cheese sauce, and served with mashed potatoes and asparagus

Grilled Filet Mignon (+\$10.00)

Seasoned and topped with red wine shallot sauce, accompanied by sautéed potato medallions, a stuffed tomato, yellow squash and zucchini

Grilled Lamb Chops (+\$12.00)

Served with herb garlic wine sauce, Mediterranean couscous, roasted Portobello mushrooms and red bell peppers

Grilled Tenderloin Medallions (+\$7.00)

Served with mashed potatoes, cherry tomatoes, asparagus and a red wine sauce



Menu Enhancements

Upgraded Entrée Options for the Traditional Menu:

Offer a choice of Two Entrees on the Traditional Menu.....\$2.00 per person
Add Shrimp to any Entrée on the Traditional Menu.....\$4.00 per person

Upgraded Beverage Service on any menu:

Select Bar Package.....\$4.00 per person
Premium Bar Package.....\$7.50 per person
Add Champagne Toast.....\$2.00 per person
Add Bottled Wine or Sangria Pitchers with Dinner.....\$6.00 per person

Add three Butler-Passed Hors d'Oeuvres.....\$6.50 per person

Cold

Tostada De Curado

Cured Atlantic salmon on toast points with dill sour cream

Tostada Del Caserio

Diced green olives and sun-dried tomatoes on toast points
topped with El Caserio cheese

Tostada De Jamón Y Queso

Thinly sliced Serrano ham on toast points with Manchego cheese and tomato

Pincho De Tomate Y Queso

Brochette of cherry tomatoes with fresh mozzarella
marinated in balsamic vinaigrette

Hot

Cangrejos con Alioli

Puff pastry filled with crabmeat, topped with garlic alioli and tomato concassé

Tostada De Queso De Cabra

Oven-baked goat cheese with tomato basil sauce on garlic toast points

Pincho De Pollo Con Chorizo

Grilled brochette of marinated chicken tenderloin
and chorizo sausage with cumin sauce

Pincho De Moruno

Grilled brochette of marinated pork tenderloin
with red bell peppers and cumin sauce

Dátiles Con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

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Menu Enhancements

Sweets Tables:

*An assortment bite size cookies,
pastry creams, mousses, and mini desserts:*

Deluxe (\$6.50 per person)

Select up to 5 items:

Banana White Chocolate Mousse Puff Pastries

Orange Chocolate Cream Pastries

Creamy Vanilla Custard Cups

Orange Cheesecake Squares

Raspberry Mousse Pastries

Almond Cookies

Apple Tartlets

White Chocolate Covered Strawberries (+\$0.50)

Chocolate Covered Strawberries (+\$0.50)

Chocolate Terrine Squares (+\$0.50)

Seasonal Fresh Fruit (+\$1.00)

Premium (\$10.00 per person)

Select up to 5 items:

Espresso Ganache Tartlet

Lemon Meringue Tartlet

Mocha Mousse Tartlet

Seasonal Fresh Fruit

White Chocolate Covered Strawberries

Chocolate Covered Strawberries

White Chocolate Mousse Tartlet

Creamy Vanilla Custard Cups

Éclair topped with Chocolate

Raspberry Ganache Tartlet

Chocolate Terrine Squares

Children's Entrees (ages 12 and under)\$15.00 per person

Select One: Chicken Fingers; Hamburger; Penne Pasta