



Sevilla

European-Style Six Course Menu

Entremes

Served with a glass of Sevilla's signature white or red Sangria

An assortment of **Spanish olives**, **Marinated mushrooms** with balsamic vinegar & red onions and **Marinated artichoke hearts** with cured ham & pimentos

Tapas

Served family style- one appetizer per every four people

Calamares Fritos- fried calamari with paprika ; **Gambas a la Plancha**- pan seared shrimp
Pinchos Morunos- marinated grilled pork skewers; **Chicken croquettes**- with spicy tomato sauce

Soup or Salad

Lobster & Seafood Bisque

With Puff Pastry crouton

House Salad Sevillana

Mixed greens with Citrus vinaigrette, Manchego cheese & Kalamata olives

Entree

Paella plus one duet from the following selection:

The Ultimate Paella

Famous Spanish dish of mussels, clams, calamari, shrimp, scallops, roasted chicken and chorizo cooked in saffron rice. Garnished with a broiled Cold Water Lobster tail

Cervantes Lamb & Salmon Duet

Grilled petit rack of lamb with Madeira wine sauce
& Salmon filet with creamy saffron sauce

Gambas al Azafran & Medallions de Filet

Sauteed shrimp with hazelnut brandy
& Grilled marinated filet medallions with Port Reduction sauce

Cheese Course

A delicious array of gourmet & Spanish cheeses:

Manchego- a sheep cheese from the region of La Mancha, mildly piquant

Camellia- rind ripened French style goat cheese

Cabrales- an intense and buttery blue cheese from Asturias, covered with walnuts

Cabra al Vino- goat cheese aged in red wine

Dessert

Guest's selection from the dessert tray*, served with espresso or coffee

* On parties over 20 guests dessert selection will be substituted by a Sevilla's dessert sampler

\$60.00 per person

Plus 7.75 % tax and 18% service charge