



## Tapas Selections for Cocktail Receptions

### *Olive Sampler*

Anchovy stuffed imported olives & colossal green and black olives marinated with fresh thyme, rosemary, garlic, shallots and peppercorns.

### *Tortilla Española*

Savory egg and potato tart

### *Marinated Artichoke hearts*

With cured ham and pimientos

### *Marinated mushrooms*

In balsamic vinegar with red onions

### *Spicy marinated octopus*

In red wine vinegar with fresh thyme and paprika

### *Spanish Cheese Station*

Manchego, Cabra al Vino, Cabrales, and Camellia cheeses served with fresh Artisan bread (*add \$2.50pp*)

### *Esparragos y Jamón Serrano*

Asparagus wrapped in Jamón Serrano

### *Paella Valenciana*

Saffron rice with seafood, chicken and Chorizo sausage  
*Additional \$2.50 pp*

### *Pinchos Morunos*

Grilled marinated pork skewers with bell peppers and onions

### *Gambas al Ajillo*

Sautéed shrimp in white wine and garlic sauce

### *Fried Calamari*

In paprika seasoned flour

### *Pollo al Ajillo*

Chicken sautéed in white wine with garlic

### *Empanada Barcelona*

Salmon mousse, shrimp, saffron rice, raisins and pine nuts baked in a puff pastry, with cranberry Port sauce

### *Croquetas de Pollo ó Gambas*

Chicken or shrimp croquettes served with spicy tomato sauce

### *Pinchos de Pollo*

Grilled Chicken skewers

### *Albondigas al Jerez*

Meatballs in sherry garlic sauce

### *Fabada Asturiana*

Asturian dish of large white beans cooked with Morcilla sausage and pork

### *Patatas a la Brava*

Fried potatoes in spicy tomato sauce

### *Pisto Manchego*

Stewed zucchini, eggplant, onion, tomatoes and bell peppers with fresh herbs and Manchego cheese

### *Champiñones al Ajillo*

Mushrooms sautéed in sherry garlic sauce

### *Ahi Tuna Bites*

Seared Ahi tuna rolled with sesame seeds, On cucumber rounds with Wasabe cream sauce

<u># of Tapas</u>	<u>Package price per person</u>
Three	\$15.00 pp
Four	\$18.00 pp
Five	\$20.00 pp
Six	\$22.00 pp