



Café Sevilla Dinner Show ***Holiday Party Package***

1st Course

Ensalada Sevillana

Mixed greens with Orange Balsamic Vinaigrette, Kalamata olives, Manchego cheese and Mandarin orange wedges

2nd Course Choices

Paella Valenciana

Classic dish with mussels, clams, calamari, shrimp, scallops, Chorizo sausage and roasted chicken cooked in aromatic saffron rice

Grilled Salmon & Catalan Chicken Duet*

Grilled salmon with fresh tomato, basil, Kalamata olive salsa & Braised chicken breast, Jerez vinegar reduction with figs & raisins

3rd Course

Crema Catalana

A Chocolate Espresso custard

Served with Alioli, Andalusian tomato sauce and fresh bread

\$45/\$55 per person

Plus 7.75% tax and 18% service charge

Event upgrades:

Tapas Platters- Fried calamari, sauteed potatoes in spicy tomato sauce, grilled chicken or pork skewers and pan seared shrimp, add \$5 pp

Fillet Medallion & Shrimp Duet-(Offered in place of the Chicken/Salmon duet) Grilled marinated fillet medallions with Port reduction & Sautéed shrimp with hazelnut brandy and saffron cream sauce, add \$5 pp

Cold water lobster tail- Broiled; an ideal topping for the Paella Valenciana or for a decadent Surf & Turf dinner, add \$11.95 per order

Holiday Duet dessert- Andalusian Apple Tart- light & fresh; served with warm apricot caramel sauce, add \$2.95