



## Express Catering Menu

### Cold Tapas

- Bocadillos Cold Cuts Platter**- seasoned toast with Jamon Serrano, Manchego cheese, Chorizo sausage & Smoked salmon; served with garlic tomato sauce. \$100 serves 20 (3 pcs. pp.)
- Tortilla Española**- trad. egg, onion & potato tart \$20 Pie serves 12-15/ \$50 Sheetpan serves up to 75
- Tortilla Española Especial**- Goat cheese & sun-dried tomato or Chorizo & Asparagus \$28/ \$75
- Pesto Provolone Terrine**- provolone, herbed cream cheese, pesto & sun-dried tomatoes \$50 serves up to 25
- Marinated Mushrooms**- in balsamic vinaigrette with red onions \$25 serves 10
- Marinated Artichoke Hearts with Ham** \$27 serves 10
- House Salad Sevillana**- mixed greens, carrots, tomatoes, Kalamata olives, Manchego cheese \$3.75 pp
- Citrus Balsamic Vinaigrette** \$9 per pint
- Petit French/Olive Batard** \$2/\$2.50 ea serve 2 **French Baguette** (2 days notice req.) \$3.50 ea serves 10
- Alioli & Andalusian Tomato Sauces** \$9 per pint

### Hot Tapas

- Sauteed Meatballs**- in sherry garlic sauce \$35 serves 10 (3 ea. pp)
- Grilled Chicken Skewers**- with light Rioja sauce \$45 for 10 skewers
- Grilled Lamb Chops Madrileñas**- served over Fabada \$75 serves 10 (2 pcs. pp)
- Chicken or Shrimp Croquetas**- with spicy tomato sauce \$42.50 serves 10 (2 pcs. pp)
- Shrimp Ajillo**- sauteed in white wine, garlic \$49 serves 10 (4 pcs. pp)
- Fabada**- Asturian dish of large white beans with pork, Morcilla & Chorizo sausage \$40 serves 10
- Empanada Barcelona**- puff pastry roll stuffed with salmon mousse, shrimp, rice, raisins and pine nuts; served with Cranberry Port sauce \$60 loaf serves up to 20
- Grilled Vegetable Torte**- grilled eggplant, zucchini, red & green bell peppers layered with goat cheese & feta; baked in a puff pastry \$40 loaf serves up to 20

### Paella

- Valenciana**- chorizo, roasted chicken & seafood \$9.95 pp Garnish your
- Rupestre**- chorizo, pork, roasted chicken & lamb \$9.95 pp Paella with a broiled
- Marinera**- mussels, clams, calamari, shrimp & scallops \$11.95 pp Lobster tail! \$13.95 each
- Vegetarian**- topped with grilled marinated vegetables \$7.95 pp

\* Served in traditional metal Paella Pan- \$35 per pan rental plus \$175 refundable security deposit

### Entrees

- Catalan Braised Chicken** - airline chicken breast, Jerez vinegar reduction w/ figs & raisins \$10.50 pp
- Grilled Salmon a la Parrilla**- fresh tomato, basil & Kalamata olive salsa \$12.00 pp
- Roast Leg of Lamb Cordobesa**- thin sliced, red wine sauce w/ mushrooms, carrots & olives \$13.00 pp
- Castillian Beef Filet Medallions**- marinated, grilled; Cabrales blue cheese sauce \$13.50 pp

### Side Dishes

- Saffron Rice with Chorizo sausage**- \$20 serves 10
- Mashed Potatoes**- with roasted garlic & Manchego cheese \$25 serves 10
- Vegetable Pisto Manchego Stew**- zucchini, eggplant, bell peppers, onions & tomato, topped with grated Manchego cheese \$22.50 serves 10

To Order Call Linda @ 1-888-SEVILLA