



## **Tasteful Innovations**

**A Catered Affair**

### **Spanish Menu**

#### ***Charcuterie Board***

A variety of regional meats and cheese

#### ***Primer***

*(Choose 1)*

#### ***Steak & Blue Cheese Bruschetta***

Mini Toast slices topped with steak, and blue cheese crumbles with a roasted tomato jam

#### ***Gambas Ajillo***

Whole shrimp sautéed with fresh sliced garlic and butter with fresh herbs and spices

#### ***Empanadillas***

Fried Spanish pies stuffed with braised beef golden raisins, onions, garlic and fresh herbs and spices

#### ***Pan Fried Peppers with Pancetta***

Shishito Peppers hot flashed with pancetta and fresh mint

#### ***Segundo***

*(Choose 1)*

#### ***Tortilla***

A Spanish egg pie filled with onions, potatoes and fresh herbs and spices

#### ***Croquetas di Jamon***

Bite sized fried tapas filled with potatoes, ham and cheese

#### ***Stuffed Piquillo Peppers***

Sweet piquillo peppers stuffed with a goat cheese filling and lightly roasted

#### ***Albondigas***

Fresh pork meatballs served over a Spanish styled tomato sauce



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### **Soul Fusion Menu**

*Tricero*

*(Choose 1)*

#### ***Seafood Paella***

A colorful rice dish bursting with seafood and smoky chorizo with saffron

#### ***Spanish Roasted Fish***

Baked whole fish with white wine, lemon and chorizo

#### ***Pollo a la Riojana***

Oven roasted chicken with chorizo, sweet peas, onions, bell peppers, white wine and fresh herbs and spices

#### ***Braised Pork Cheek***

Oven roasted pork cheeks braised in port wine and honey with onions, shallots, apples, carrots and fresh herbs and spices

### ***Postre***

*(Choose 1)*

#### ***Crema Catalana***

A creamy vanilla flavored dessert with hints of cinnamon

#### ***Spanish Almond Tarte***

Moist and springy almond flavored tarte

#### ***Churros with Dipping Sauces***

Fried dough sticks covered in cinnamon and sugar

#### ***Torrijas***

Spanish styled French toast with cinnamon and honey