



# *Daytime Simplicity*

## *Relax.*

*These menus are designed to simplify and streamline your selections, creating a wedding day that will allow you and your guests to enjoy your reception with the same ease and comfort of a lazy afternoon, curled up with a cup of coffee or lounging with a refreshing glass of Sangria on the brick terrace, surrounded by friends and loved ones, happily sharing the most important day of your life.  
Available for Saturday and Sunday luncheon weddings only.*



## *Simplified Tapas*

\$45.00 per person

***Includes Seven Tapas with Three Hours of Beer, Wine & Sangria.***

*Bar closed for the dinner hour;  
optional table service for wine or sangria available.*

### *Cold Tapas*

#### ***Patatas Con Alioli***

*Our famous robust garlic potato salad*

#### ***Jamón Serrano Con Queso***

*A traditional presentation of imported Serrano ham  
with Manchego cheese, tomato, garlic, toast points  
and a drizzling of extra virgin olive oil*

#### ***Canalón Relleno***

*Tuna, asparagus and basil filled cannelloni  
with creamy white wine and tomato basil vinaigrette*

### *Hot Tapas*

#### ***Queso De Cabra***

*Oven-baked goat cheese with tomato basil sauce and garlic bread*

#### ***Champiñones Rellenos***

*Stuffed mushroom caps with sautéed spinach, garlic  
and a blend of Spanish cheeses, with a tomato basil sauce*

#### ***Cazuelita de Pollo***

*Casserole of chicken breast with red bell peppers,  
asparagus, and a pimiento cream sauce*

#### ***Pincho De Solomillo***

*Brochette of beef tenderloin grilled in cracked black pepper,  
with horseradish sour cream, & caramelized red onions*

2015 (1/10) Prices and menu items are subject to change.  
Current tax and gratuity will be added to menu pricing.



## *Simplified Traditional*

\$45.00 per person

***Includes the Following Menu with Beer, Wine & Sangria for Three Hours.***

*Bar closed for the dinner hour;  
optional table service for wine or sangria available*

*(Please select one from each menu category)*

### **APPETIZER**

#### *Tuna Cannelloni*

*Tuna, asparagus and basil filled cannelloni  
with creamy white wine and tomato basil vinaigrette*

#### *Stuffed Mushroom Caps*

*Stuffed mushroom caps with sautéed spinach, garlic  
and a blend of Spanish cheeses, with a tomato basil sauce*

#### *Baked Crepe*

*Crepe filled with goat cheese, spinach, pine nuts  
and golden delicious apples, served with pimiento sauce*

### **SALAD**

#### *House Salad*

*Mixed baby greens with cherry tomatoes, cucumbers, fresh mozzarella, walnuts,  
red onions and hard-boiled egg, drizzled with sherry balsamic vinaigrette*

#### *Caesar Salad*

*Chopped romaine hearts tossed with Caesar dressing, homemade croutons,  
sliced radishes, tomatoes and Parmesan cheese*



## ENTRÉE

### Grilled Marinated Chicken

*Marinated grilled chicken breast with served with red bell peppers, mashed potatoes and broccoli with a paprika wine sauce*

### Sautéed Saffron Chicken

*Sautéed chicken breast lightly dusted with flour, served with red bell peppers, saffron cream sauce, mashed potatoes and broccoli*

### Grilled Marinated Tilapia

*Served with sautéed fresh spinach and artichoke hearts with yellow plum tomato vinaigrette, lemon tomato butter sauce and potato cake*

### Grilled White Fish

*Served with zucchini and yellow squash, lemon tomato butter sauce, and an onion potato cake*

### Grilled Atlantic Salmon (+\$5.00)

*Served on a bed of sautéed vegetables with a garlic paprika sauce and an onion potato cake*

### Grilled Skirt Steak (+\$4.00)

*Drizzled with Cabrales blue cheese sauce, and served with mashed potatoes and asparagus*

### Grilled Filet Mignon (+\$10.00)

*Seasoned and topped with red wine shallot sauce, accompanied by sautéed potato medallions, a stuffed tomato, yellow squash and zucchini*

### Grilled Lamb Chops (+\$12.00)

*Served with herb garlic wine sauce, Mediterranean couscous, roasted Portobello mushrooms and red bell peppers*

### Grilled Tenderloin Medallions (+\$7.00)

*Served with mashed potatoes, cherry tomatoes, asparagus and a red wine sauce*



## Menu Enhancements

### **Upgraded Entrée Options for the Traditional Menu:**

Offer a choice of Two Entrees on the Traditional Menu.....\$2.00 per person  
Add Shrimp to any Entrée on the Traditional Menu.....\$4.00 per person

### **Upgraded Beverage Service on any menu:**

Select Bar Package.....\$8.00 per person  
Premium Bar Package.....\$9.50 per person  
Add Champagne Toast.....\$2.00 per person  
Add Bottled Wine or Sangria Pitchers with Dinner.....\$6.50 per person

**Add three Butler-Passed Hors d'Oeuvres.....\$6.50 per person**

### **Cold**

#### Tostada De Curado

Cured Atlantic salmon on toast points with dill sour cream

#### Tostada Del Caserio

Diced green olives and sun-dried tomatoes on toast points  
topped with El Caserio cheese

#### Tostada De Jamón Y Queso

Thinly sliced Serrano ham on toast points with Manchego cheese and tomato

#### Pincho De Tomate Y Queso

Brochette of cherry tomatoes with fresh mozzarella  
marinated in balsamic vinaigrette

### **Hot**

#### Cangrejos con Alioli

Puff pastry filled with crabmeat, topped with garlic alioli and tomato concassé

#### Tostada De Queso De Cabra

Oven-baked goat cheese with tomato basil sauce on garlic toast points

#### Pincho De Pollo Con Chorizo

Grilled brochette of marinated chicken tenderloin  
and chorizo sausage with cumin sauce

#### Pincho De Moruno

Grilled brochette of marinated pork tenderloin  
with red bell peppers and cumin sauce

#### Dátiles Con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

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## Menu Enhancements

### **Sweets Tables:**

*An assortment bite size cookies,  
pastry creams, mousses, and mini desserts:*

#### **Deluxe** (\$6.50 per person)

*Select up to 5 items:*

*Banana White Chocolate Mousse Puff Pastries*

*Orange Chocolate Cream Pastries*

*Creamy Vanilla Custard Cups*

*Orange Cheesecake Squares*

*Raspberry Mousse Pastries*

*Almond Cookies*

*Apple Tartlets*

*White Chocolate Covered Strawberries (+\$0.50)*

*Chocolate Covered Strawberries (+\$0.50)*

*Chocolate Terrine Squares (+\$0.50)*

*Seasonal Fresh Fruit (+\$1.00)*

#### **Premium** (\$10.00 per person)

*Select up to 5 items:*

*Espresso Ganache Tartlet*

*Lemon Meringue Tartlet*

*Mocha Mousse Tartlet*

*Seasonal Fresh Fruit*

*White Chocolate Covered Strawberries*

*Chocolate Covered Strawberries*

*White Chocolate Mousse Tartlet*

*Creamy Vanilla Custard Cups*

*Éclair topped with Chocolate*

*Raspberry Ganache Tartlet*

*Chocolate Terrine Squares*

**Children's Entrees (ages 12 and under)** .....\$15.00 per person

*Select One: Chicken Fingers; Hamburger; Penne Pasta*