

A Taste of *Spain* Food & Wine Pairing

The Menu

Tapas

Butler Passed Tapas

Croquettes de Jamon: creamy bechamel and serrano ham
lightly breaded and fried

Fried Avocado: Panko crusted and served
with chipotle aioli

Pulled Pork Empanadas: slow cooked pork in a
light spanish bbq sauce

Gazpacho shooters: traditional chilled soup, with cilantro oil

Chorizo in a blanket: mild Spanish chorizo baked in puff pastry

Chefs choice of seasonal cold salads:

Fruit display

Grilled vegetable platter

Hummus with pita

Spanish Garbanzo bean salad

Spanish Market Table: Spanish Charcuterie featuring

Serrano Ham: Spanish white pig, buttery flavor cured
for at least one year.

Hard and soft rind Manchego Cheese: considered a national
treasure of Spain

Marcona Almonds: Grown on the mediterranean coast of Spain.
Sweet with very low bitterness.

Olives: Hojiblanca, Arbequina, Sevillano, Manzanillas Olives are
custom to Spanish cuisine.

Chorizo: cured pork with smoked paprika can be sweet or hot.
Spice varies with amount of pimento used.

Chef Station

Arroz con Pollo: chicken, black beans, peppers, onions, tomatoes

Plantain and Bacalao Fritters with mango and cilantro slaw
Spanish green beans and tomatoes

Entrada

Bistec Encebollao: New York Strip with Bell Peppers, Onions, Garlic, Tomatoes

Pollo Manchego: stuffed breast of chicken, plantain, bell peppers, and manchego cheese

Salmon: Pan Seared Atlantic Salmon with Citrus Chimichurri

Grilled Napoleon Stack: Marinated Grilled Vegetables Served with Quinoa.



Dulces

Coffee & Tea

Table Displays of select Spanish cookies, baked goods, and favorites.

