

CATERING PRICE LIST

Salads

House Salad **\$4/person**

Mesclun Greens with Croutons and Shredded Parmesan Cheese on the side

- Mission Fig Vinaigrette
- Green Goddess

Cold Barley Salad **\$4/person**

Barley, Seasonal Vegetables, with Sherry Mustard Vinaigrette

White Bean Salad **\$4/person**

White Beans, Pickled Peppers, and Oil Packed Tomatoes

Cold Tapas

Bandarillas **\$1/each**

Traditional Spanish Skewers with Manchego Cheese, Dry Cured Chorizo, Black Mission Fig, and Manzanilla Olive

Ceviche Shooters **\$1.50/each**

Yellow Tail and Scallop Marinated in Lime Juice with Serrano Chilis, Shallots, and Cilantro, Served in a Sushi Spoon

Large Cheese and Fruit Platter **\$35**

Manchego, Idiazabal, Mahon, Cabra Viño, and Valdeon (Spanish Blue) Cheeses, with Grapes, Apple, and Mission Fig

Large Charcuterie Platter **\$50**

Serrano Ham, Spanish Dry Cured Chorizo, Sopressata, Coppa, Salami Casalingo, Pickled Fennel, House Made Stone Ground Mustard, House Olives, and Sesame Crackers

- Check with us about other house made charcuterie that we may have available at the time.

Whole Tortilla Española **\$22**

Spanish Omelet with Potato, Cheese, and Spinach, Cut into Cubes (about 30)

Large House Grapes Platter **\$20**

Red Grapes Encrusted with Rogue Creamery Smoky Blue Cheese and Crushed Pistachio

Canapés

Duck Pastrami

\$2/each

House Made Duck Breast Pastrami, with Chevre, and Cherry Compote

Chicken Confit

\$1.50/each

House Made Chicken Confit, with Valdeon Blue Cheese, and Black Mission Fig Compote

Bocadillos

\$1.75/each

Sweet Onion, Sweet Pickled Pepper, and Oil Packed Tomato, Topped with Boquerone (Spanish White Anchovy), and Saba

Crab Dip

\$1.75/each

Snow Crab, Cream Cheese, Piquillo Pepper, and Herbs

Manchego and Chorizo

\$1.50/each

Manchego Cheese, Spanish Chorizo, and Black Mission Fig Compote

Hot Tapas

24" Baguette

\$4/each

House Dates

\$2/each

Bacon Wrapped Medjool Dates Stuffed with Spanish Chorizo

Serrano Prawns

\$2.25/each

Serrano Ham Wrapped Prawns with Saffron Vanilla Beurre Blanc Sauce

Braised Pork Belly

\$1.25/each

Sweet Braised White Marble Pork Belly Cubes

Empanadas

\$1.75/each

Ingredients in a flaky pastry

- Pork
- Chicken
- Braised Beef
- Squash, Hazelnut, and Chevre
- Apple, Walnut, and Blue Cheese

Albondigas

\$2/each

Lamb Meatballs

- Blue Cheese
- In Romesco Sauce
- Serrano Wrapped with Chorizo

Other Hot Foods

Tomato Saffron Chicken

\$4/each

Brined and Roasted Legs and Thighs Served in a Tomato Saffron Sauce with House Olives (kind of like a Spanish cacciatore).

- Comes in either a half or full hotel pan depending on the number ordered.

Pan Seared Salmon

\$7/each

Pan Seared Atlantic Salmon, with Lemon Caper Butter Sauce

- Comes in either a half or full hotel pan depending on the number ordered.

Braised Beef Penne Pasta

Half Pan: \$40

Full Pan: \$80

Red Wine Braised Beef Shoulder with Blue Cheese Cream Sauce, Olives, and Almond Slivers

Roasted Potatoes

Half Pan: \$30

Full Pan: \$60

Oven Roasted Yukon Gold Potatoes with Garlic, Shallot, and Herbs

Roasted Root Vegetables

Half Pan: \$30

Full Pan: \$60

Seasonal Mix of Root Vegetables Oven Roasted with Garlic, Shallot, and Herbs

Patatas ala Riojana

Half Pan: \$40

Full Pan: \$80

Basque Style Fried Potatoes with Caramelized Onion, Roasted Garlic, and Spanish Dry Cured Chorizo in Romesco Sauce

- We can also make this dish vegetarian without the Spanish chorizo

Barley Pilaf

Half Pan: \$30

Full Pan: \$60

Barley, and Seasonal Vegetables

Brussel Sprouts

Half Pan: \$30

Full Pan: \$60

Blanched and Sautéed Brussel Sprouts with House Made Bacon Lardons, in a Crème Fraiche and Stone Ground Mustard Sauce

Green Beans

Half Pan: \$30

Full Pan: \$60

Green Beans Sautéed in Garlic and Shallot with Almond Slivers

Flatbreads

Only available at Elements or Elements Banquet

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| Valencia | \$7 |
| Tomato, Cheese, and Caramelized Onion | |
| Seville | \$9 |
| Seasonal Mushroom, Humboldt Fog Chevre, Roasted Garlic, and Spinach | |
| Isle of Ibiza | \$11 |
| Spicy Shrimp, Cheese, and Romesco Sauce | |
| Cadiz | \$12 |
| Lamb Sausage, Rogue Creamery Smoky Blue Cheese, and House Olives | |
| Madrid | \$12 |
| Serrano Ham, Mission Fig, Caramelized Onion, and Cheese, Topped with Fresh Arugula and Crushed Hazelnut | |
| San Sebastian | \$13 |
| Duck Breast, Humboldt Fog Chevre, Candied Pecan, Red Grape, and Spinach | |

Paella – Cooked on Site

Talk to us about customizing your proteins.

House: Chicken, Chorizo, Mussel, Clam, Shrimp, Calamari, and White Fish

Andalucian: Chicken, Chorizo, Pork Shoulder, Serrano Ham

Catalunian: Mussel, Clam, Shrimp, Calamari, and White Fish

Vegetarian: Artichoke Heart, Peas, Green Beans, Tomato, Onion

11” (feeds 2-4)

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|------------|-------------|
| House | \$36 |
| Andalucian | \$32 |
| Catalunian | \$34 |
| Vegetarian | \$27 |

24” (feeds 35-50)

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|------------|--------------|
| House | \$450 |
| Andalucian | \$400 |
| Catalunian | \$425 |
| Vegetarian | \$350 |

36” (feeds 70-100)

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|------------|--------------|
| House | \$675 |
| Andalucian | \$600 |
| Catalunian | \$625 |
| Vegetarian | \$500 |

Dessert

Flan

\$4/each

Traditional Spanish Flan with Caramel Sauce

Whole Triple Chocolate Tart

\$30

Oreo Cookie Hazelnut Crust, with Dark Chocolate Flourless Tart, and Dark Chocolate Ganache (16 servings)

Please let us know if there are other specialty items that you are interested in. Depending on the season and the situation, we have very talented chefs who can make just about anything.