

## Offsite Catering Package

Passed or Stationary Pintxos  
Priced at \$30 per guest  
Please choose 5 selections

Tortilla Espanol, Truffle Aioli  
Smoked Salmon, Cucumber, Creme Fraiche  
Manchego, Membrillo  
Gildas, Boquerones, Piquillo, Olive  
Chorizo, Dijon, Pommes Paillason Montadito  
Cosecha Toast, Serrano Ham, Lemon Aioli, Shishito Chile  
Mussels Escabeche, Manzanilla Olive, Guindilla, Piquillo  
Golden Egg, Squid Ink, Saffron Emulsion  
Morcilla, Quail Egg, Huckleberry Mustard  
Duck Breast Montadito- Seasonal Preparation  
Pan Con Tomate, Fluer de Sel, Boquerones  
Lamb Provencale, Nicoise, Rosemary, Capers, Lemon Aioli  
Poached Tuna Stuffed Piquillo Peppers, Olive Tapenade  
Lump Crab Bocadillo, Dijon Aioli \$5 Supplemen

Dessert Pintxos  
Chocolate Mouchus , Amoretti, Seasonal Buttercream  
Lemon Tartlets, Berry Compote  
Pine Nut Tartlets, Rosemary Creme Chantilly  
Chocolate Olive Oil Cake, Pistachio Creme Anglaise  
Seasonal Panna Cotta  
Chocolate Dipped Seasonal Meringue Cookies

All pricing requires a minimum of 100 guests

## Stationary Options \$14 per

### Traditional Charcuterie

Jamon Serrano, Bayonne, Manchego, La Peral, Chorizo, Spanish Olives,  
Crostitini, Ajo Dulce

### Pork Free Charcuterie

Corned Veal Tongue, Pastrami Cured Salmon, Manchego, La Peral, Chorizo,  
Spanish Olives, Crostitini, Ajo Dulce

### Vegetable Crudite

Seasonal Vegetables, Raw, Pickled, Blanched, Pimenton Aioli, Huckleberry Mustard

## Stationary Options \$18 per guest

### Raw Oysters

A selection of 2 Varieties of Oysters, Cocktail, Lemon, Fresh Bread, Mignonette

### Bocadillo Station

Housemade Cumin Roll Served with the following

Please select 2

Veal Tongue Bocadillo, Charred Cabbage, Pimenton Aioli  
Chorizo Bocadillo, Dijon, Pickled Onion, Ajo Dulce  
Shishito Bocadillo, Manchego, Membrillo, Pommes Paillason  
Smoked Salmon Bocadillo, Cucumber, Shallot, Creme Fraiche  
Chicken Adobo, Charred Scallion, Parsley Puree, Lemon Aioli

## Grand Seafood Plate \$45 per guest

Poached Shrimp, Mussels, Lobster, Salmon, Tuna Crudo, Raw Oysters,  
Raw Littleneck Clams, Horseradish Aioli, Mignonette, Lemon, Fresh Bread

### The Jamon Iberico de Bellota Experience

Flat \$4000, Chef Ben Lefenfeld will attend your event and slice a full  
Jamon Iberico de Bellota Leg. The most prized Charcuterie in the world

