



CATERED TO YOU

EUROPEAN

MENU

APPETIZERS

CHEESY SPINACH STUFFED MUSHROOMS

Cremini mushrooms stuffed housemade chorizo topped with a roasted bell pepper crema, and cilantro

ROASTED GARLIC HUMMUS CANAPE

Housemade roasted garlic hummus with rosemary on a grilled pita

ROASTED TOMATO AND RICOTTA BRUSCHETTA

Garlic, fresno chilis, mozzarella, basil, sundried tomato puree, parmesan cheese

SUNDRIED TOMATO TAPENADE

mixed olives, capers, artichokes hearts, goat cheese, mixed herbs on toast point

PREMIUM APPETIZERS

CROQUETAS DE JAMON +1

potato & bechamel dumpling stuffed with pancetta

MELON AND PROSCIUTTO SKEWERS +1

Fresh melon balls on a skewer with prosciutto, mozzarella balls and basil topped with a balsamic reduction

SALMON CAKES +2

Housemade salmon cakes topped with dill crema, chives, lemon zest

SEARED DUCK BREAST CROSTINI +2

Seared duck breast with cherry tom confit on a toast point topped with a roasted garlic aioli and micro herbs

SIDES

LEMON THYME BRUSSEL SPROUTS

brussels sprouts sauteed with thyme and fresh squeezed lemon juice topped with parmesan cheese

HEIRLOOM BABY CARROTS & HARICOTS VERTS

heirloom baby carrots & haricots verts sauteed with lemon, garlic, butter, fresno chilies, cilantro

ROASTED MEDITERRANEAN VEGETABLES

zucchini, red onion, pell pepper, eggplant, garlic, cherry tom, mixed herbs

POTATOES AU GRATIN

thinly sliced potatoes layered with garlic cream and white cheddar topped with mixed herbs, panko, parmesan

SWEET POTATO COUSCOUS

Couscous with sweet potato seasoned with brown sugar, sage and chili flakes

PREMIUM SIDES

PAPAS BRAVAS +1

Mashed russet potatoes whipped with garlic, truffle, parmesan and mixed herbs

SEASONAL RISOTTO +2

chef special risotto curated with a seasonal inspiration



PROTEINS

PORK VERDE

braised pork shoulder, tomatillo, onion, jalapeno, cilantro, green onion

TOMATO BRAISED BEEF

garlic, cherry tom, onion, green onion, cilantro, fresno chili, herbed goat cheese, tomato chili broth

CHILI CHICKEN

citrus marinated chicken breast, fresno chillies, cilantro, lemon, onion, garlic, chicken jus

BANGERS IN GRAVY

british pub style sausage in an onion gravy

CHICKEN MARSALA

classic creamy mushroom marsala over pan seared chicken breast

CORNED BEEF

house brined corned beef with a rosemary gravy

CHICKEN PARMO

tenderized breaded chicken topped with a white béchamel sauce and cheddar cheese.

CUMBERLAND PIE

tender beef, gravy and carrots topped with potatoes, cheese and breadcrumbs

PREMIUM PROTEINS

TUSCAN SALMON +2

garlic basil cream sauce, white wine, shallot, cherry tomatoes

SEAFOOD PAELLA +3

mussels, clams, calamari, shrimp, peas, diced tomato, saffron, mixed herbs



SALADS

MEDITERRANEAN ORZO SALAD

cherry tomatoes, green bell pepper, green onion, cucumber, capers, mixed olives, e.v.o.o, lemon, feta

CHICKPEA SALAD

cucumber, red onion, feta, mint, fresno, red bell pepper with a lemon parsley vinaigrette

QUINOA SALAD

roasted garlic, sundried tomato, kalamata olive, red onion, mixed herbs

PIPIRRANA PANZANELLA

cucumbers, onions, green peppers, and tomatoes, panzanella, olives

DESSERTS

TIRAMISU CUPS

Individual housemade tiramisu cups

BUNUELOS (SPANISH BEIGNETS)

filled with custard and marmalade (half of each)
powder sugar dust

CINNAMON CHEESECAKE

with dark rum caramel

PERRUNILLAS COOKIES

Spanish shortbread biscuits

