
Food will be served for 2 hours
(Includes 3 units of each per person)

RECEPTION MENU CAFE DE ORIENTE

Tosta de Jamon Serrano a la Catalana-**Serrano Ham on Toasted French Bread Rubbed with Fresh Tomatoes**

Croquetas de Choco-**Cuttlefish Croquettes**

Brocheta de Gambas al Ajillo- **Garlic Shrimp Brochette**

Chupito de Gazpacho- **Shot of Cold Tomato and Vegetable Soup**

Brocheta de Cordero Braseado- **Braised Lamb Brochette**

Cartucho de Pescado Frito- **Fried Fish**

Cucharita de Cangrejo al Estilo Vasco- **Dungeness Crab Tapas Spoon au Gratin, Basque Style**

Tortilla Tipica Española-**Traditional Potato Omelete**

Dados de Queso Manchego- **Manchego Cheese Squares**

Tosta de Salmon Relleno- **Stuffed Salmon on Toasted French Bread**

Paella de Pollo y Pescados- **Saffron Rice with Chicken, Fish and Vegetables**



Dulces Tipicos Españoles-**Typical Spanish Sweets**

Price per person \$35- Tax and Service not included

RECEPTION MENU LA MERIDIANA

Delicias de Halibut de Alaska con Pimientos del Piquillo-**Fried Alaskan Halibut Bites with Piquillo Peppers**

Chupito de Salmorejo-**Shot of Cold Tomato, Garlic and Olive Oil Soup**

Tortilla de Patatas y Pimientos- **Traditional Potato Omelet with Peppers**

Chupito de Sopa Castellana- **Shot of Castillian Garlic Soup**

Brocheta de Pollo y Chorizo-**Grilled Chicken and Chorizo Brochette**

Cartucho de Rabas Fritas- **Fried Calamari**

Tortillita de Camarones-**Fried Shrimp Cakes**

Croquetas de Jamon y Pollo- **Serrano Ham and Chicken Croquettes**

Tosta de Iberico a la Catalana-**Iberico Ham on Toasted French Bread Rubbed with Fresh Tomatoes**

Cucharita de Mejillon de Penn Cove Marinado-**Marinated Penn Cove Mussel on a Tapas Spoon**

Paella de Langostinos y Habitas Tiernas-**Saffron Rice with King Prawns and Tender Fava Beans**

Arroz Caldoso Marinero-**Soupy Saffron Rice with Fish and Shellfish**



Dulces Tipicos Españoles-**Typical Spanish Sweets**

Price per person \$42- Tax and Service not included

RECEPTION MENU LA MAR

Queso de Oveja Semicurado D.O. La Mancha- **Semicured Sheep's Milk Cheese, D.O. La Mancha**
Queso de Tomelloso al Romero D.O. La Mancha- **Tomelloso Rosemary-Encrusted Sheep's Milk Cheese, D.O. La Mancha**

Queso Azul Covadonga Asturias-**Covadonga Sheep and Cow Milk Blend Blue Cheese, Asturias**
Queso Mahon, Isla de Menorca D.O.-**Mahon Cow's Milk Cheese, D.O. Isla de Menorca**

Jamon Serrano Fermin al Corte-**Hand Sliced Fermin Serrano Ham**

Croquetas de Choco-**Cuttlefish Croquettes**

Cartucho de Rabas Fritas al Estilo de "La Mar del Alabardero"-**Fried Calamari Slices, "La Mar del Alabardero" Style**

Delicias de Halibut con Pimientos del Piquillo-**Fried Halibut Bites with Piquillo Peppers**

Tortillitas de Camaron al Estilo de Tito- **Tito's Fried Shrimp Cakes**

Cazuelita de Chorizo Español al Vino Blanco de Rueda-**Spanish Chorizo Braised in Rueda White Wine**

Cazuela de Gambas al Pil Pil -**Sautéed Shrimp in an Olive Oil, Garlic and Cayenne Sauce**

Cazuela de Setas de Temporada con Jamon Iberico Fermin- **Seasonal Mushroom Casserole with Fermin Iberico Ham**

Patatas Cortijeras Cordobesas- **Country-Fried Potatoes with Chorizo and Peppers**

Brocheta de Pollo del Corral y Chistorra Picantita- **Free-Range Chicken and Spicy Basque Chorizo Brochette**

Brocheta de Cordero Braseado al Pedro Ximenez- **Pedro Ximenez- Braised Lamb Brochette**

Flamenquines de Puente Genil- **Breaded Pork Rolls Stuffed with Cheese and Serrano Ham**

Magro de Cerdo de Portland Guisado con Tomate Organico al Estilo Sevillano- **Portland Pork Loin Stewed with Organic Tomatoes, Sevilla Style**

Perol de Arroz con Gallo de Corral Cordobes- **Rice Casserole with Free-Range Rooster, Cordoba Style**

Paella de Pescados y Mariscos del Puget Sound- **Saffron Rice with Fish and Shellfish from Puget Sound**



Dulces Tipicos Andaluces-**Typical Sweets from Andalucia**

Price per person \$50- Tax and Service not included

Note: Please inquire about any additions, changes or substitutions to these menus as they will result in price changes.