

# Paella Part

"A Passion for Excellence Since 1988"



(305) 252-6669

## Full Service Catering Menu 2009

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## Spanish Favorites

- Tapa Special** \$150.00 per order  
A superb combination of the most typical Spanish appetizers. Includes our original Spanish omelet, Manchego cheese, sliced dry-cured Chorizo, authentic jamon Serrano, and the customer favorite Garlic Shrimp. More than 200 bites of genuine Spanish flavor. (Serves 20-25 guests)
- Garlic Shrimp** \$45.00 per order  
Our most popular appetizer! 50 large peeled & devained pink shrimp seasoned to perfection and pan-griddled in extra virgin olive oil.
- Spanish Omelet** \$38.00 per order  
Omelet made with farm fresh eggs, diced potatoes, and sweet onions using an authentic Basque recipe and preparation method.
- Spanish Omelet Imperial** \$44.00 per order  
Omelet made with farm fresh eggs, diced potatoes, and sweet onions. This version also includes jamon Serrano, fresh tomatoes and Manchego cheese.
- Spanish Omelet Chorizo** \$44.00 per order  
Farm fresh eggs, diced potatoes, and sweet onions combined with flavorful chopped chorizo.
- Spanish Omelet Spinach** \$44.00 per order  
This veggie friendly omelet combines farm fresh eggs, diced potatoes, sweet onions and organic baby spinach.
- Manchego Cheese** \$40.00 per order  
Elaborated in La Mancha, Spain, this cheese is elaborated from the whole milk of the region's sheep. The taste is very distinctive and creamy with a slight piquancy. Elegantly cut into bite-size pieces and served with assorted crudités.
- Idiazabal Cheese** \$40.00 per order  
This cheese has somewhat smoky, nutty, buttery flavor. Elegantly cut into bite-size pieces and served with assorted crudités.
- Salpicon de Mariscos** \$40.00 per order  
Marinated fresh fish, calamari, shrimp, new zealand mussels and little neck clams with onion, peppers in an infusion of olive oil with a balsamic vinagrette. Served in a mini-martini glass with mini-forks.

## Appetizers Tapas

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*The following offerings are based on 50 pieces per order (each order serves approx. 12 guests), unless the item description specifies otherwise. Ask us which items are best suited for your event's needs.*

- Chorizo** \$35.00 per order  
This thin-sliced dry-cured Spanish pork sausage gets its distinctive smokiness and deep red color from dried smoked red peppers. Served with assorted crudités.
- Chorizo a la Sidra** \$35.00 per order  
This fantastic Spanish sausage is slowly simmered in Asturian apple cider.
- Chistorra** \$35.00 per order  
Thin, fresh Spanish chorizo cut into pincho sized portions and lightly stir-fried in extra virgin olive oil.
- Jamon Serrano** \$50.00 per order  
This imported Spanish delicacy is dry cured and served in thin slices. Served wrapped around thin crispy breadsticks.
- Baby Lamb Chops** \$44.00 per order  
These succulent baby lamb chops are perfectly trimmed, lightly seasoned with our own combination of garlic, parsely, rosemary, and brandy. Prepared to perfection on the griddle. 16 chops per order.
- Seared Sea Scallops in Saffron Sauce** \$40.00 per order  
Fresh sea scallops pan seared and combined with our fragrant homemade saffron sauce.
- Spanish Style Croquettes** \$40.00 per order  
Not your ordinary Cuban party croquette. These béchamel based Spanish originals are available in spinach, cod, and cheese flavors.
- Serranito Minis** \$48.00 per order  
Thinly sliced Serrano ham on crispy baguette brushed with olive oil, topped with melted Manchego cheese and cut into bite size sandwiches. and cheese flavors.

## Seafood Selections

- Minibites** \$44.00 per order  
Crispy pastry shells filled with a variety of seafood and meats. Made with shrimp, salmon, lump crab, Florida lobster, and fish.
- Conch Fritters** \$39.00 per order  
Taste the spirit of the Caribbean in every bite. These tasty specialties are fried on-site and served with chilled cocktail sauce.
- Cod Fritters** \$39.00 per order  
These mouth-watering South Florida favorites are fried on-site and served with chilled cocktail sauce.
- Ceviche** \$48.00 per order  
We make our citrus marinated seafood ceviche with fresh Corvina or Grouper, finely minced cilantro, green pepper, red pepper, red onions, and spices. Served in either mini-martini glasses, appetizer spoons, or mini-plates.
- Ceviche (Shrimp & Calamari)** \$48.00 per order
- Cajun Blackened Dolphin/ Corvina Bites** \$56.00 per order  
Fresh bite-size mahi-mahi or corvina fingers are seasoned with Cajun spices and then blackened on our cast-iron skillets. Served on crispy mini toast with a savory piquillo pepper glaze. (seasonal)
- Coconut Shrimp** \$50.00 per order  
Served with our homemade orange-mango chutney sauce.
- Cajun Shrimp** \$48.00 per order  
Large gulf shrimp seasoned in a blend of Cajun spices, pan griddled in olive oil and served with a spicy chipotle dipping sauce.
- Cocktail Shrimp** \$50.00 per order  
Large gulf shrimp brined in our secret spice recipe, quickly broiled and then served chilled with a spicy cocktail sauce.
- Smoked Salmon Platter** \$46.00 per order  
Exotic smoked salmon, sliced and elegantly garnished with chopped onions, cream cheese, capers and assorted crudité's.

## Appetizers

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Seafood & Meats...

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*The following offerings are based on 50 pieces per order (each order serves approx. 12 guests), unless the item description specifies otherwise. Ask us which items are best suited for your event's needs.*

- Crabcake Minis** \$52.00 per order  
Mini crab cakes made with all-lump meat and a special blend of spices, sautéed and garnished with a light remoulade sauce.
- Salmon Mousse** \$42.00 per order  
This appetizing mousse is made with fresh wild salmon and elegantly presented on bed of kale greens. Garnished with assorted crudité's.
- Mussels in Garlic Sauce** \$46.00 per order  
Steamed mussels prepared in an exquisite garlic/parsley sauce
- Ahi Tuna** \$48.00 per order  
Sushi grade yellowfin tuna lightly seared and served on a crispy wonton.

## Meat Selections

- Meatballs in Spanish Sauce** \$38.00 per order  
Our Spanish 'albóndigas' are made with sirloin beef and slowly sautéed in a carefully elaborated vegetable based gravy. Light, and delectable, these meatballs are served hot in decorative terracotta bowls.
- Meatballs in Italian Sauce** \$38.00 per order  
Also available in Italian marinara sauce.
- Picadillo Cocktail** \$42.00 per order  
This Cuban style seasoned ground beef is served in a 1oz. plantain cup or mini-martini glass.
- Sirloin Beef Brochette** \$62.00 per order

## Meat Selections

**Churrasco Skewers** \$46.00 per order  
Tender seasoned skirt steak on bamboo skewers grilled and served with chimichurri sauce. 40 skewers per order.

**Cuban Style Croquettes** \$34.00 per order  
Classic Cuban party croquettes available in ham, chicken and cheese flavors.

**Chicken Breast Brochette** \$56.00 per order  
Red peppers, green peppers, and onions), and marinated chicken breast chunks speared on a mini bamboo kabob. 40 per order

**Veal Cutlet Brochette** \$66.00 per order  
Flash-grilled fresh vegetables (mushrooms, tomatillos, and sweet onions), and marinated veal cutlets stylishly speared on a mini bamboo kabob and brushed with a sweet & sour red piquillo pepper glaze. 40 brochettes per order.

**Buffalo Chicken Wings** \$40.00 per order  
Our homemade recipe can be prepared deep-fried or baked. Order with mild, medium or hot sauces.

**Pork Ribs** \$48.00 per order  
Chef Boni's special recipe will tantalize you with his fall-off-the-bone ribs basted with sweet and spicy homemade BBQ sauce.

**Foie Gras** \$60.00 per order  
Authentic French import goose liver foie. Served on a toast canape and paired with grapes.

**Mini Deep Dish Pizzas** \$38.00 per order  
4 varieties including: Italian sausage, green pepper and onion, mushroom and seasoned pepperoni

## Veggie Selections

**Yukitas** \$40.00 per order  
These South Florida inspired yucca crisps fried golden brown and served with a tropical cilantro aioli dipping sauce.

## Appetizers

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### Meats & Veggies

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*The following offerings are based on 50 pieces per order (each order serves approx. 12 guests), unless the item description specifies otherwise. Ask us which items are best suited for your event's needs.*

**Stuffed Mushrooms** \$38.00 per order  
Handpicked mushroom caps filled with a delectable blend of veggies, garlic, white wine, breadcrumbs, and Parmesan cheese.

**Buffalo Mozzarella Bites** \$42.00 per order  
This fashionable starter is an adaptation of the Italian classic. Made with fresh mozzarella, plum tomatoes and basil. It is seasoned with sea salt, cracked black pepper, and a balsamic vinaigrette dressing.

**Vegetable Platter** \$40.00 per order  
This colorful combination of fresh, seasonal vegetables (baby carrots, celery, broccoli, red peppers, cauliflower) is tastefully presented on a decorative tray garnished with kale greens and ranch or bleu cheese dipping sauces. Serves 12 guests.

**Large Vegetable Platter** \$90.00 per order  
Same as above. Large platter serves 50 guests.

**Fruit and Cheese Platter** \$85.00 per order  
Great for all events this medium-sized (serves 20-25 guests) arrangement of seasonal fruits (white and red grapes, strawberries, pineapple, kiwi, watermelon, etc.) and a variety of popular cheeses is beautifully presented on a mirrored tray.

**Large Fruit and Cheese Platter** \$190.00 per order  
Same as above. Large platter serves 50 guests.

**Cheese, Fruit, and Vegetable Cascade** \$450.00 per order  
Both visually and tastefully appetizing, this elegant presentation is great for large events (100+ guests) and combines the choicest raw vegetables, cheeses, and fresh fruits on a table dressed with linens and elevated platforms. Garnished with assorted crudités.

## Soup Selections

### Gazpacho

\$3.50 per person

This cool, refreshing soup consists of crushed tomatoes, green peppers, cucumbers, roasted garlic, and extra virgin olive oil blended into a puree and served in a bowl, mini-martini glass, or shot glass and is garnished with croutons, a dash of sour cream, and thinly chopped scallions.

### Vichyssoise

\$3.50 per person

Our recipe for this cold soup comes from the Basque region of France and consists of puréed leeks, onions, potatoes, and cream. It can be served either in a bowl, mini-martini glass or shot glass.

### Fabada Asturiana

\$3.50 per person

This rich Asturian stew is made with large white beans, shoulder of pork, morcilla, chorizo, saffron, and seasonings. It can be served either in a bowl, mini-martini glass, or shot glass.

### Caldo Gallego

\$3.50 per person

This slowly simmered soup from Galicia gets its flavor from ham hock, great northern beans, cabbage and other special seasonings. It can be served either in a bowl, mini-martini glass, or shot glass.



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## Soups & Salads

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*The following offerings are priced per person unless the item description specifies otherwise. Ask us which items are best suited for your event's needs.*

## Salad Selections

### Paella Party House Salad

\$1.50 per person

Our house salad is a deluxe combination of chopped romaine lettuce, vine-ripened tomatoes, and julienne cut red cabbage, dressed with extra virgin olive oil, balsamic vinegar de Modena and our special blend of spices. This salad is included with all main course selections.

### Caesar Salad

\$3.50 per person

This salad combines chopped romaine lettuce and garlic croutons dressed with Parmesan cheese. Tossed with creamy Caesar dressing

### Mediterranean Salad

\$6.50 per person

A luscious combination of sliced red potatoes, solid white tuna, sliced tomatoes, calamata olives and scallions dressed with olive oil balsamic vinegar de Modena, and fresh basil. Garnished with boiled eggs.

### Basque Salad

\$6.50 per person

Made using romaine lettuce, mesculon, ripe tomatoes, white tuna, artichoke hearts, asparagus, and black olives. Prepared with balsamic vinaigrette salad dressing.

### Levante Salad

\$4.50 per person

Fresh mixed spring greens combined with mandarin orange slices, sliced almonds, and a light honey-orange dressing.

**Add grilled chicken to salad or shrimp \$3**

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# Specialty Paellas

“A Passion for Excellence Since 1988”

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All of the following prices are per person and include our house salad, fresh baked rolls, and butter. Ask us which paellas are best suited for your guests' needs.

## **Paella Valenciana** \$16.00 per guest

Our best value! A mouth-watering combination of boneless chicken and fresh seafood (calamari, peeled and devained shrimp, green shell mussels, & little-neck clams) elegantly prepared with rice and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas & roasted piquillo peppers). Garnished with Florida lobster.

Add lobster chunks (2.5oz of Florida lobster per person..Add \$5.00 p/p  
Add 1/2 lobster tail (5oz of Florida lobster per person)..Add \$10.00 p/p

## **Paella Marinera** \$18.75 per guest

This “Fisherman’s Paella” is sure to please your palette. We use only fresh Pacific corvina (white sea bass), calamari, succulent peeled and devained shrimp, green shell mussels, & little-neck clams combined with our perfectly prepared rice and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas & roasted piquillo peppers). Garnished with Florida lobster.

Add lobster chunks (2.5oz of Florida lobster per person..Add \$5.00 p/p  
Add 1/2 lobster tail (5oz of Florida lobster per person)..Add \$10.00 p/p

## **Paella Original** \$16.00 per guest

Prepared with the traditional elements of authentic paella recipes in Valencia, Spain. Includes boneless chicken, pork tenderloin, and rabbit carefully combined with perfectly al dente Calasparra (D.O.) rice and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas, artichoke hearts, roasted piquillo peppers, and fresh rosemary). Garnished with lemon wedges.

## **Paella Regional** \$15.00 per guest

A true meat-lover’s special. Carefully prepared with boneless chicken, pork tenderloin, chorizo (Spanish sausage), sweet Virginia ham, and small pieces of Serrano ham combined with perfectly cooked rice, and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas & roasted piquillo peppers).

## **Paella Negra**

\$16.00 per guest

The “black paella” is given its dark color from the squid ink added to the seafood broth used to make the rice, giving the dish an exquisite flavor. Our Paella Negra includes calamari, plump peeled and devained shrimp, green shell mussels & littleneck clams). Garnished with lemon wedges.

## **Paella Chicken and Shrimp**

\$14.75 per guest

This paella is for shrimp lovers. Prepared with a double portion of boneless chicken, succulent peeled and devained shrimp, and carefully combined with our perfectly prepared rice, and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas & roasted piquillo peppers).

Add lobster chunks (2.5oz of Florida lobster per person..Add \$5.00 p/p  
Add 1/2 lobster tail (5oz of Florida lobster per person)..Add \$10.00 p/p

## **Paella Chicken and Vegetables**

\$11.00 per guest

This wonderful recipe starts with a double portion of boneless, skinless chicken combined with perfectly cooked rice and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas & roasted piquillo peppers).

## **Paella Vegetariana**

\$15.00 per guest

This amazing paella consists of perfectly cooked rice and includes a variety of fresh seasonal vegetables including: green and red bell peppers, carrots, onions, diced tomato, garlic, green beans, cauliflower, broccoli, zucchini, squash, spinach, chick peas, sweet peas & roasted piquillo peppers.

## **Paella Kosher Chicken and Vegetables**

\$16.00 per guest

Specialty Paella made with kosher chicken, perfectly combined with al dente rice, and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas & roasted piquillo peppers)

## **Paella Kosher Fish and Vegetables**

\$17.75 per guest

Specialty Paella made with fresh Grouper or Halibut, perfectly combined with al dente rice, and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas & roasted piquillo peppers)

# International Cuisine

## Meats & Seafood Selections

All of the following prices are per person and include our house salad, fresh baked rolls, and butter. Ask us which entrees are best suited for your guests' needs.

### Meat Selections

#### Grilled Meats Supreme \$23.50 per person

Our marvelous grilling experience combines seasoned churrasco skirt steak, tender baby lamb chops, paprika-based pork tenderloin, and juicy, seasoned chicken breast cutlets. This selection is served along-side Mediterranean salad, choice of pasta, wild rice or sweet plantains, and choice of desired fresh vegetable accompaniment.

#### Angus Ribeye Steak \$18.00 per person

This tender Angus beefsteak is marbled with delicious flavor. Each eight-ounce portion is prepared on-site with our griddle and cooked to your liking. Served with your choice of rice or pasta, and fresh vegetable side selection.

#### Filet Mignon \$21.00 per person

Each eight-ounce portion of prime choice tenderloin is wrapped with bacon, and grilled to perfection alongside plump portabella mushrooms. Served with your choice of rice or pasta.

#### Prime Rib \$18.00 per person

Each prime rib is basted with our special blend of herbs and spices then slow-roasted with dry heat to bring out the tenderness and flavor of each bite. Served with wild rice or white rice and your choice of fresh vegetable side accompaniment.

#### Sirloin Beef Stir-fry \$15.00 per person

Tender sirloin steak, sliced "fajita" style; stir fried with fresh vegetables including snow peas, broccoli, green beans and asparagus. Served with your choice of rice or pasta.

#### Churrasco \$17.00 per person

Flavorful skirt steak marinated in our special blend of herbs and spices then grilled on-site by our skilled chefs with chimichurri sauce, your choice of rice or pasta, and fresh vegetable side selection.

### Seafood & Fish Selections

#### Zarzuela de Mariscos \$22.00 per person

This Spanish seafood classic is a mouth-watering combination of Florida lobster tail, large peeled and deveined shrimp, green shell mussels, littleneck clams, sea scallops, and fresh corvina coupled with a savory tomato sauce with a hint of saffron. Served with choice of linguini pasta, wild, or white rice.

#### Seafood Risotto \$18.00 per person

Our variation of this creamy Italian rice dish incorporates portabella mushrooms, tender calamari and plump, peeled and deveined shrimp and Italian Arborio rice.

#### Bacalao al Pil Pil \$20.00 per person

Our classic Basque dish is made by simmering cod in a bath of olive oil flavored by garlic and mild peppers. Can be served with steaming white rice or pasta.

#### Bacalao a la Vizcaina \$20.00 per person

Our recipe for this codfish fricassee is a closely guarded family secret. The desalted cod is prepared in a red sauce made of ripe tomatoes and flavorful red bell peppers. Can be served with steaming white rice or pasta.

#### Bacalao en Salsa Verde \$20.00 per person

Our classic Basque dish is made by simmering cod in a bath of olive oil flavored by garlic, leeks and parsley. The delicate sauce emulsion is created with sliced potatoes, asparagus and clams. Served with rice

#### Grilled Halibut \$22.00 per person

The firm white meat and delicately sweet flavor of halibut, combined with its high nutritional value, make it a favorite among fish lovers. Try it grilled and pair it with your choice of steaming white rice or pasta.

#### Catch of the Day Inquire for Market Price

Let us grill, bake, blacken, or fry the fish of your choice. Served with your choice of rice or pasta, and fresh vegetable side selection.

# International Cuisine

## Pork & Chicken Selections

All of the following prices are per person and include our house salad, fresh baked rolls, and butter. Ask us which entrees are best suited for your guests' needs.

### Pork Selections

#### Roast Pork Cuban Style

\$13.75 per person

Pork leg slowly roasted with "mojo criollo" and served with all of the traditional Cuban fixings including, fluffy white rice, black beans, boiled yucca with garlic mojo (cassava), and sweet fried plantains.

#### Whole Pork Roast

Please inquire

Prepared in the Caja China for the perfect roast, and then elegantly presented intact on a large buffet with garnishings and accompaniments including fluffy white rice, black beans, boiled yucca with garlic mojo (cassava), and sweet fried plantains. Please note there is an order minimum of 50 guests to request the whole pork.



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### Chicken Selections

#### Oven Roasted Chicken

\$14.00 per person

This chef special is seasoned with salt and spices and drizzled with extra virgin olive oil then slowly roasted till golden brown with small red potatoes, bell peppers and Vidalia onions. Served with wild rice or white rice and your choice of fresh vegetable side accompaniment.

#### Coconut Kiwi Chicken

\$15.00 per person

This Hawaiian inspired entrée consists of fajita cut chicken breast stir fried with coconut flakes, dry fruits, white wine, honey, lime juice and fresh ginger. Finally it's garnished with thin-sliced kiwi fruit. Served with wild rice or white rice and your choice of fresh vegetable side

#### Garlic Chicken Breast

\$15.00 per person

This house specialty is cut fajita style and is served with choice of pasta, wild rice or white rice.

#### Mexican Chicken Breast

\$15.00 per person

Delightfully spicy chicken breast sliced "fajita" style and stir fried with jalapeño peppers, and Mexican spices. Complimented with fresh corn, homemade guacamole and crispy tortilla chips.

#### Oriental Chicken Breast

\$15.00 per person

Tender sirloin steak, sliced "fajita" style and seasoned with teriyaki seasonings then stir fried with fresh vegetables including snow peas, broccoli, water chestnuts, bamboo shoots, green and red bell peppers, and asparagus. Served with your choice of rice or pasta.

#### Chicken Fingers (kids)

\$8.00 per child

Kids of all ages will appreciate these homemade treats. Lightly seasoned chicken breast cutlets pan fried on the griddle, or deep-fried. Available breaded or unbreaded. Served with fettuccine pasta and choice of Marinara or Alfredo sauces.

#### Chicken Fingers & Chips

\$7.00 per child

## Starches

- White Rice** \$1.00 per person
- Wild Rice** \$1.25 per person
- Rice Pilaf** \$1.25 per person
- Mashed Potatoes** \$1.50 per person  
Yukon Gold potatoes, organic butter, sweet cream, kosher salt, and fresh cracked pepper make all the difference.
- Fettuccine** \$1.50 per person  
Tender fettuccine pasta boiled "al dente" and served with your choice of Garlic Oil & Parmesan, Marinara, or Alfredo sauces.
- Linguine** \$1.50 per person  
Tender linguine pasta boiled al dente and served with your choice of Garlic Oil & Parmesan, Marinara, or Alfredo sauces.
- Yucca** \$1.50 per person  
Boiled yucca served with our special garlic mojo criollo.

## Specialty Sides

- Sweet Plantains** \$1.50 per person  
This terrific tropical side dish goes well with any entrée on our menu.
- Tostones** \$1.50 per person  
These crispy green plantains are unique because they are fried twice.
- Plantain Chips** \$0.50 per person  
These "mariquitas" make a great crispy addition to any meal.
- Black Beans (Cuban style)** \$1.25 per person  
Not too spicy and just a little bit sweet, our Cuban-style "frijoles" make a great side dish when served over rice.
- Veggie Frittata** \$10.00 per person  
Frittata's are Italian open-faced omelet made with garden fresh vegetables including potatoes, shallots, asparagus, green pepper, onions, diced tomatoes and black forest ham topped with provolone cheese. Great for brunch events.

## Side Orders

Starches, Veggies, & Special Items

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*The side orders listed are selections for entrees but can be also ordered separately (inquire for minimum quantities). Ask us which side orders are best suited for your guests' needs.*

## Veggie Sides

- Vegetable Stir-fry** \$2.00 per person  
Using this Asian cooking technique we retain the texture and flavor of seasonal vegetables such as snow peas, broccoli florets, zucchini, yellow squash, green beans, asparagus, etc.
- Vegetable Medley** \$1.70 per person  
Fresh steamed baby carrots, broccoli, and cauliflower florets.
- Garlic Butter Baby Potatoes** \$1.80 per person  
Small red potatoes boiled until tender, served in light garlic butter sauce and garnished with fresh dill.
- Portabella Mushrooms** \$2.50 per person  
Jumbo portabellas slices seasoned with sea salt and grilled to perfection.
- Broccoli Florets** \$1.25 per person  
Served steamed and lightly salted.
- Asparagus** \$2.00 per person  
Available steamed, grilled or stir fried.



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# Desserts

& Cakes by Sara

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## Crema Catalana

\$3.50 per person

This creamy version of the French “crème brulee” is delicate custard served with a crunchy caramelized sugar topping.

## Coconut Crème Brulee

\$3.50 per person

This exquisite variation of our Crema Catalana incorporates coconut milk to form delicate custard and is served with a crunchy caramelized sugar topping.

## Tres Leches

\$3.25 per person

The Nicaraguan sponge cake specialty literally means “cake of three milks” and is soaked in evaporated milk, condensed milk, and whole milk. Delicately topped with a meringue icing.

## Flan

\$2.75 per person

This Hispanic dessert staple is a rich custard dessert with a layer of soft caramel sauce. Also available in coconut flavor.

## Petit Choux

\$3.25 per person

This decadent combination of crème-filled éclairs, and profiteroles is elegantly presented on decorative trays.

## Key Lime Pie

\$3.25 per person

This creamy, sweet, and tangy interpretation of the famous Florida Keys classic on a graham cracker crust and topped with whipped cream.

## Fruit Salad

\$3.75 per person

This seasonal combination of handpicked fruits is a colorful, sweet, and healthy way of satisfying your sweet tooth.

## Cheesecake (various)

\$3.50 per person

This popular cheese-based sweet is available in a variety of flavors and with assorted toppings.

## Tiramisu

\$4.50 per person

This sinful Italian treat is delicately prepared with espresso, ladyfingers, and Mascarpone cheese.

## Chocolate Cups with Cream and Fruit

\$4.50 per person

These chic milk chocolate cups are filled with crème brulee and assorted berries, and then garnished with colorful fruit glazes.

## Mini Cakes with Cream and Fruit

\$4.35 per person

Our mini cakes are golden pastry shells filled with crème brulee and assorted berries and then garnished with colorful fruit glazes.

## Arroz con Leche

\$3.00 per person

This sweet Hispanic dessert staple is made of rice and milk, sweetened and boiled down until the rice is tender and the milk is thick. Sprinkled with cinnamon powder.

## Bananas Foster

\$5.25 per person

This New Orleans original is made by flambéing sweet cream butter, brown sugar, cinnamon, dark Caribbean rum, and banana liqueur with ripe sliced bananas and served hot over rich vanilla Häagen-Dazs ice cream.

## Tarta de Santiago

\$3.50 per person

Also known as Galician almond tart, this dense and rich flavored pie is well known in Santiago, Galicia as a delectable holiday treat. Garnished with powdered sugar.

-Topped with a spoonful of **Crema Catalana** \$4.25 per person

## Custom Cakes by Sara

Starting at \$2.25 per person

Have Sara, our on-site baker prepare a special cake for your next event. Possible cake flavors include: Chocolate, Vanilla, Rum, Grand Marnier, Amaretto and more. Frosting options include butter cream, and fondant for different design possibilities. Contact our event coordinators for more information

## Chocolate Fountain Service

\$300.00

Includes Chocolate fountain rental for 2 1/2 hours of flow time, arrival 1 hour prior to start time to set up, delivery, setup and cleanup of the fountain, Belgian chocolate for desired amount of guests, accessories (linens & decorative trays) to coordinate with your color scheme and event theme and dipping skewers

## Dipping Items

Starting at \$2.95 per person

Strawberries, bananas, pineapple ladyfingers, pretzels, Oreos, biscotti, chocolate chip cookies, Rice Crispy treats, and more!

# Beverages

Mixers, Sodas, Coffees & Specialty Drinks

## Beverages

**Complete Bar Setup (mixers)** \$2505 per person  
Sodas: Coca-Cola, Diet Coke, Sprite, tonic water & club soda; Juices: orange juice & cranberry juice; Waters: sparkling water & bottled water. Also includes limes, lemons, cocktail napkins and plastic stirrers.

**Sangria Punch** \$3.00 per person  
This special recipe is served out of our decorative terracotta pitchers and is garnished with fresh Florida orange slices. (Minimum order 25 servings)

**Sodas** \$1.75 per person  
Includes Coca-Cola, Diet Coke, Sprite, Fanta & bottled water  
-**Individual portions** (bottled or can) add \$0.35 per person

**Juices** \$1.50 per person  
Includes cranberry juice, orange juice, and grapefruit juice.

**Sodas & Juices** \$2.00 per person  
Includes Coca-Cola, Diet Coke, Sprite, cranberry juice, orange juice, and grapefruit juice.

**Sodas, Waters & Juices** \$2.25 per person  
Coca-Cola, Diet Coke, Sprite, cranberry juice, orange juice, bottled spring water, and sparkling water.

**Mojito Bar** \$2.00 per person  
This classic Cuban cocktail has quickly become a trademark of special events in South Florida. We make our special mojito mix with natural lime juice, cane sugar and garden-fresh mint. Rum is not included.

Visit us at:

Paella Part .com

## Coffee

**Espresso** \$1.00 per person  
Give your guests a taste of South Florida with a "buchito" of our best Cuban coffee.

**Coffee (regular or decaf)** \$1.00 per person  
Includes stirrers, cream, sugar and Splenda packets.

**Espresso/ Cappuccino Station** \$115.00 for up to 25 guests  
Dazzle your guests with the total espresso and cappuccino experience for any event. We will take our professional espresso machine capable of preparing frothy cappuccinos and rich espresso coffees. Different flavors (irish cream, amaretto, etc.) available. Package includes coffee cart and linen décor. Price valid up to 25 guests thereafter each additional guest for the coffee service will be \$2.50

## Frozen Drink Machine

**Frozen Drink Machine** \$200.00 (4 hours)  
Take your party to the next level with this trendy beverage service. Includes dual dispensing frozen drink machine, 2 1/2 gallons of mix (each gallon serves 35 guests), plastic cups, and straws.  
-Flavors include: Margarita, Hurricane, Pina Colada, Strawberry Daiquiri, Rumrunner and more.  
-Additional 1/2 gallon of Mix \$15.00 each

## Ice & Coolers

**Ice & Portable Coolers (50 lbs)** \$15.00 per 50 lbs of ice  
Consult with our coordinators to determine the amount of ice that's right for your event. Coolers are available upon request.

# Party Rentals

Packages, Furniture, Flatware

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## Complete Equipment Packages

### Silver Equipment Package \$10.00 per person

Furniture- Round tables and white Samsonite folding chairs

Linens- Table linens, and linen napkins

Silverware- (4) Salad fork, dinner fork, dinner knife, and dessert spoon/fork

Plates- (3) Salad plate, dinner plate (choice of white ceramic dinner plate or the Paella Party trademark stainless steel paella plate), and dessert plate

Glassware- Choose (2) of the following: wine glass, water goblet, and highball glass.

- Add **Chair Cover & Sash** add \$2.75 per person
- Upgrade to white padded chairs add \$1.50 per person

### Gold Equipment Package \$12.00 per person

Furniture- Round tables and white padded chairs

Linens- Table linens, and linen napkins

Silverware- (7) Salad fork, butter knife, dinner fork, dinner knife, dessert spoon, dessert fork, and coffee spoon

Plates- (4) Bread plate, salad plate, dinner plate (choice of white ceramic dinner plate or the Paella Party trademark stainless steel paella plate), dessert plate,

Glassware- Choose (3) of the following: wine glass, water goblet, champagne flute, and highball glass.

Coffee cup & saucer

- Add **Chair Cover & Sash** add \$2.75 per person

### Platinum Equipment Package \$15.00 per person

Upgrade your package with silver-plated cutlery and crystal glassware.

Inquire with our coordinators for more details

## Tables

<b>Table (60 inch round)</b>	\$8.00 each
Seats 8-10 guests per table	
<b>Table (48 inch round)</b>	\$7.00 each
Seats 6-8 guests per table	
<b>Table (36 inch round)</b>	\$7.00 each
Seats 2-4 guests per table	
<b>Table (36 inch round)</b>	\$7.00 each
Standing cocktail table	
<b>Table (30"x72" rectangular)</b>	\$8.00 each
6 ft. rectangular table	
<b>Table (30"x96" rectangular)</b>	\$8.00 each
6 ft. rectangular table	
<b>Table (48"x96" rectangular)</b>	\$40.00 each
Banquet table	
<b>Table (serpentine)</b>	\$8.00 each
<b>Table (18"x72" rectangular)</b>	\$8.00 each
Conference table	
<b>Portable Bar</b>	\$40.00 each
Includes linens and skirting	

## Chairs

<b>Chair- Samsonite white folding</b>	\$1.35 each
<b>Chair- White wood padded</b>	\$2.85 each
<b>Chair- Chiavari</b>	\$9.00 each

## Cutlery

<b>Fork (Dinner)</b>	\$0.40 each
<b>Fork (Salad)</b>	\$0.40 each
<b>Fork (Dessert)</b>	\$0.40 each
<b>Knife (Dinner)</b>	\$0.40 each
<b>Knife (Butter)</b>	\$0.40 each
<b>Knife (Steak)</b>	\$0.40 each
<b>Spoon (Dessert)</b>	\$0.40 each
<b>Spoon (Tea/Coffee)</b>	\$0.40 each

# Party Rentals

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Linens, Glassware, Plates page 13 of 15

## Linens

<b>Tablecloth (130")</b> Fits all 72" round tables	\$16.00 each
<b>Tablecloth (120")</b> Fits all 60", and 36" cocktail high round tables	\$14.00 each
<b>Tablecloth (108")</b> Fits all 48" round tables	\$14.00 each
<b>Tablecloth (90")</b> Fits 36" round tables (sitting height)	\$14.00 each
<b>Tablecloth (Rectangular)</b> Fits 6 ft and 8 ft tables	\$14.00 each
<b>Tablecloth (Banquet)</b> Fits 8 ft banquet tables	\$16.00 each
<b>Napkins</b> Inquire for available colors	\$0.50 each
<b>Table Skirting</b> 14 feet. Includes Velcro clips	\$16.00 each
<b>Overlays</b> Inquire for specific fabrics and colors	\$14.00-\$22.00 each
<b>Chair Cover &amp; Sash</b> Only available for Samsonite folding chairs	\$3.65 each

## Stemware

<b>Wine Standard</b> - (25) glasses per rack	\$0.40 per glass
<b>Wine Super Balloon</b> - (16) glasses per rack	\$1.00 per glass
<b>Wine Sweet Dessert</b> - (36) glasses per rack	\$0.40 per glass
<b>Wine (Crystal)</b> - (16) glasses per rack	\$0.75 per glass
<b>Wine (Acrylic)</b> - (25) glasses per rack	\$0.60 per glass
<b>Water Goblet Standard</b> - (25) glasses per rack	\$0.40 per glass
<b>Water Goblet (Crystal)</b> - (25) glasses per rack	\$0.75 per glass
<b>Water Goblet (Acrylic)</b> - (25) glasses per rack	\$0.60 per glass
<b>Champagne Flute</b> - (36) flutes per rack	\$0.50 per glass
<b>Cordial Flute</b> - (36) flutes per rack	\$0.40 per glass

## Bar Glasses

<b>Wine Small</b> - (36) glasses per rack Perfect for cocktail portions of white or red wines	\$0.40 per glass
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<b>Highball</b> - (36) glasses per rack	\$0.40 per glass
The quintessential mixed-drink glass. Great for multiple bar uses.	
<b>On-the-Rocks Glass</b> - (16) glasses per rack	\$0.40 per glass
For the whisky on the rocks, and vodka on the rocks aficionados	
<b>Martini Cocktail Glass</b> - (16) glasses per rack	\$0.50 per glass
<b>Margarita Glass</b> - (16) glasses per rack	\$0.70 per glass
<b>Shot Glass</b> - (50) glasses per box	\$0.35 per glass

## Plates

<b>Paella Plate</b>	\$0.60 each
Treat your guests to a spectacular presentation in our unique stainless steel "paellitas".	
<b>Plate (Dinner)</b>	\$0.50 each
Classic white ceramic	
<b>Plate (Dinner)</b>	\$0.95 each
Roma platinum china	
<b>Plate (Dinner)</b>	\$0.70 each
Kosher glass plates	
<b>Plate (Salad)</b>	\$0.35 each
Classic white ceramic	
<b>Plate (Salad)</b>	\$0.85 each
Roma platinum china	
<b>Plate (Salad)</b>	\$0.50 each
Kosher glass plates	
<b>Plate (Dessert)</b>	\$0.35 each
Classic white ceramic	
<b>Plate (Dessert)</b>	\$0.75 each
Roma platinum china	
<b>Plate (Dessert)</b>	\$0.50 each
Kosher glass plates	
<b>Plate (Bread and Butter)</b>	\$0.35 each
Classic white ceramic	
<b>Plate (Bread and Butter)</b>	\$0.75 each
Roma platinum china	
<b>Cup &amp; Saucer (American Coffee)</b>	\$0.60 each
Classic white ceramic	
<b>Cup &amp; Saucer (American Coffee)</b>	\$0.60 each
Roma Platinum china	
<b>Cup &amp; Saucer (Espresso Coffee)</b>	\$0.60 each
Classic white ceramic	

# Party Rentals

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Tents, Etc.

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## Pop-Up Tent 10'x10'

\$50.00 each

Our EZ-Up tents are a great way to cover a bar, the chef station, or just provide some additional shade at your event.

## Frame Tents

### 10 ft Frame Tents

#### Tent 10'x10'

\$100.00 each

#### Tent 10'x20'

\$175.00 each

Accommodates up to 25 guests

#### Tent 10'x30'

\$225.00 each

Accommodates up to 30 guests

### 15 ft Frame Tents

#### Tent 15'x15'

\$175.00 each

Accommodates up to 25 guests

#### Tent 15'x30'

\$250.00 each

Accommodates up to 50 guests

#### Tent 15'x45'

\$350.00 each

Accommodates up to 70 guests

### 20 ft Frame Tents

#### Tent 20'x20'

\$225.00 each

Accommodates up to 40 guests

#### Tent 20'x30'

\$300.00 each

Accommodates up to 60 guests

#### Tent 20'x40'

\$400.00 each

Accommodates up to 80 guests

### 30 ft Frame Tents

#### Tent 30'x30'

\$500.00 each

Accommodates up to 75 guests

#### Tent 30'x40'

\$650.00 each

Accommodates up to 100 guests

#### Tent 30'x50'

\$800.00 each

Accommodates up to 150 guests

#### Tent 30'x60'

\$1000.00 each

Accommodates up to 175 guests

## Tent Lights

### Tent Lights Small

\$30.00 per tent

Small up to 200 square ft

### Tent Lights Medium

\$40.00 per tent

Medium up to 400 square ft

### Tent Lights Large

\$60.00 per tent

Large up to 600 square ft

### Tent Lights Extra Large

\$95.00 per tent

Large up to 1800 square ft

### Tent Liner

\$0.50 per square ft

Tent liners lend unparalleled elegance to special events. Soft folds of the finest taffeta line the interior "ceiling" of the tent, creating a truly elegant Arabian style ambiance. No tent accessory gives such an elegant polished result. We currently offer tent linens for 30 ft frame tents.

### Tent Sides

\$1.50 per square ft

Cathedral style windows

## Etc.

### Mobile Restroom Deluxe

\$Please Inquire

If you have hosted a party, you probably have experience the complications involved in having all the guests use the restroom in your home. With our new portable unit, ladies will have 2 separate toilets and a mirrored lavatory. The Men's restroom has 3 urinaries and a toilet with a mirrored lavatory. The Mobile Restroom is fully climatized with air conditioning and running water. We provide all paper supplies, hand soap and trash removal. Visit us at [www.MobileRestroomRental.com](http://www.MobileRestroomRental.com)

### Fans (Standing)

\$25.00 each

High velocity

### Fans (Hanging)

\$13.00 each

For use with frame tents

### Ice Cart & 100 lbs of Ice

\$30.00 each

### Ice Cart & 50 lbs of Ice

\$15.00 each

### Dance Floor (Parquet)

\$1.90 square foot

### Dance Floor (Wood)

\$1.25 square foot

### Light post

\$25.00 each

### Spotlights

\$15.00 each

### Chaffing Dish with Sternos

\$17.00 each

# Personnel

Services

## Waiter Services

### Uniform:

Paella Party logo button-up shirt (white/black), dress pants (black), dress shoes (black), and apron.

### Job Description:

Every event is different, but for the most part waiters perform the following job functions: Waiters assist in the unloading and setup of catering equipment, and party rentals, passing appetizers, keeping the party area tidy, attending to guests, serving the main entrée (sit-down or buffet), and dessert, clearing table settings, and packing up the completed event.

### Fees:

**Waiter Service** \$100.00 each  
Includes 4 hours\*

**Waiter Overtime** \$30.00 per hour

\*Service time increases to 5 hours with purchase of Complete Equipment Rental Package

## Chef Services

### Uniform:

Paella Party logo chef jacket (white/black), chef hat, dress pants (black), dress shoes (black), and apron.

### Job Description:

Our chefs, often the main attraction of the event, will amaze your guests with their spectacular cooking and friendly demeanor. Paella Party chefs will prepare your selected appetizers, entrées, and desserts, and serve them buffet style to your guests.

### Equipment:

Includes portable cooking station, utensils, buffet table (dressed with linen and skirt), and applicable serving equipment.

### Requirements:

In order to cook on-site chefs require a covered, well-lit, outdoor area. For event locations that do not meet these requirements, a 10'x10' EZ-Up tent, with hanging lights will be provided for a \$50 fee.

### Fees:

**Chef Service** \$175.00 each

Includes 4 hours\*

**Chef Helper** \$175.00 each

Includes 4 hours\*

**Chef Overtime** \$40.00 per hour

**Chef Helper Overtime** \$30.00 per hour

\*Service time increases to 5 hours with purchase of Complete Equipment Rental Package

## Bartender Services

### Uniform:

Paella Party logo button-up shirt (white/black), dress pants (black), dress shoes (black), and apron.

### Job Description:

The core responsibility of bartenders is serving beverages (alcoholic & non-alcoholic) to guests at your event. Depending on the type of event bartenders may be also asked to serve wine tableside.

### Supplies:

Includes basic bar mixing supplies (bottle opener, shaker, stirrer)

### Fees:

**Bartender Service** \$120.00 each  
Includes 4 hours\*

**Bartender Overtime** \$30.00 per hour

\*Service time increases to 5 hours with purchase of Complete Equipment Rental Package



Visit us at:

[www.PaellaParty.com](http://www.PaellaParty.com)