



Spanish Tapas Dinner Party Menu

MENU SELECTIONS

RECEPTION TAPAS

Choose two from the following:

Queso de Cabra

baked goat cheese in marinara served with parsleyed garlic bread

Pan con Tomate y Jamon Serrano

tomato bread with Spanish ham

Empanadas de Pato

sautéed Port wine duck with Cabrales blue cheese in a flaky pastry dough

Camarones al Ajillo

shrimp in garlic sauce

Cakes de Congrejo

mini crabcakes seasoned with Spanish Smoked paprika and served with a garlic alioli

Champinones Grande Rellenos

mushrooms stuffed with garlic spinach and Manchego cheese

FIRST COURSE

Choose two from the following:

Piquillos Rellenos

red peppers stuffed with chicken and manchego cheese, served with tomato sauce

Pollo al Mostaza

chicken sautéed with leeks in a light mustard based sauce

Gamba Ceviche

poached shrimp cocktail in tomato juice with onions, avocado, and jalapeno, topped with plantain chips

Atun alla Paprika

smoked Spanish Paprika-crusteared seared rare tuna loin, sliced thin, and drizzled with a chimichurri infused oil

Ensalada Naranja

mixed baby greens, small orange segments, red radish slices, slivered almonds, & shaved aged Mahon in a tarragon citrus vinaigrette

SECOND COURSE

Choose two from the following:

Pollo Olivo

sliced chicken breast with a green olive sauce

Pinchos de Solomillo

beef brochettes with caramelized onion and horseradish sauce

Filetitas de Rez

mini filet mignons topped with Cabrales blue cheese and served with a Rioja reduction

Pato de Jerez

duck served two ways – braised legs and seared rare breast served with a Brandy reduction

Paella Valenciana

traditional Spanish rice dish with shrimp, lobster, mussels, clams, chicken, pork, chorizo, and vegetables

Served in Large Paella Pan, Family Style, Can also be made without shellfish

All Tapas Served with Spanish baguette bread and marinated olives.

Dessert Selections

Choose two from the following:

Caramel Platanos

sautéed bananas with caramel sauce and crushed pistachio nuts served with vanilla ice cream

Flan de Coco

traditional Spanish style custard with coconut milk and caramel sauce, served with a side of seasonal fruit

Torta de Chocolate y Almendras

almond-crusteared tart with creamy chocolate filling, topped with fresh citrus whipping cream served with fresh raspberries

Brazo Gitano

roll cake with an orange liqueur filling served with a vanilla crema

Tarte de Manzana

baked apple cinnamon tart drizzled with dulce de leche and served with cinnamon ice cream

Chef Fredy Cuisine

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Catering

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