

IBERIA RESTAURANT CATERING MENU - 650.325.8981

TAPAS

VEGETABLES

Tortilla de Patatas Traditional Spanish potato-onion tartlet	\$18.00ea
Escalibada Olive oil/sherry wine vinegar marinated roasted vegetables	\$19.95lb
Aceitunas Assorted spiced olives	\$14.95lb
Almendras Toasted spiced almonds	\$18.00lb
Pastelitos de Queso Cheddar cheese scones	\$ 6.20dz
Champinones al Ajillo Grilled mushrooms, garlic-parsley olive oil	\$18.00lb
Espinacas con Garbanzos Spinach w/chickpeas, garlic & Spanish paprika	\$14.95lb
Rollito de Verduras (min 12) Cabbage roll stuffed w/onion, eggplant & almonds	\$ 5.95ea
Grilled Mixed Vegetables w/sherry vinegar	\$ 13.95lb
Habas al Granadina Braised artichokes w/baby broad beans	\$24.25lb

SEAFOOD

Pincho de Gambas y Chorizo Caraway & garlic-marinated prawns & chorizo skewer	\$ 6.25ea
Boquerones en Vinagre Tiny white anchovies in vinegarette	\$72.00lb
Gambas a la Plancha Grilled shell-on prawns w/garlic & parsley	\$30.00lb
Gambas al Ajillo Squatted prawns in brandy, garlic & paprika	\$35.00lb
Pimiento del Piquillo (min 12) Rioja pepper stuffed with crab	\$ 7.50ea

MEATS

Patatas Riojanas Potatoes & chorizo braised in chicken stock	\$ 12.95lb
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Pan Con Jamon Country bread rubbed with tomato, topped with Iberico ham	\$ 4.75ea
Pollo al Ajillo Chicken wings in garlic, pepper-branding sauce	\$ 12.95lb
Pinchitos Grilled marinated pork, beef or chicken skewers	\$ 5.85ea
Datiles Endiablados Dates filled w/chorizo & wrapped in bacon	\$ 1.75ea
Cantimpalitos Grilled paprika-garlic sausages	\$17.95lb
Albondiguillas Little meatballs in saffron & onion sauce	\$18.50lb
Cordero al Chilindron Braised lamb w/tomatoes, peppers & garlic	\$19.75lb
Guiso de Ternera Braised veal with olives & carrots	\$25.75lb
Empanadilla de Chorizo y Pollo Caramelized turnovers w/chicken or chorizo	\$ 3.25ea
Torrada de Sobrasada y Queso Spanish garlic sausage & melted cheese toast	\$ 2.85ea
Pollo Marbella Chicken legs & thighs braised in wine with capers olives, garlic and prunes	\$ 14.25lb
Pollo Jerez Chicken filets sautéed w/sherry & mushrooms	\$17.95lb
Chicken Curry	\$17.95lb

PLATTERS

Pinchitos - Skewers of grilled meats, marinated in Morish spices. A combination of 16 chicken, 16 pork and 16 beef skewers.	\$125.00
Empanadillas Variadas - 8 chicken, 8 chorizo, 8 tuna and 8 spinach turnovers.	\$95.00
Tapas Extravaganza 1 pint grilled garlic mushrooms, tortilla de patata, 1 pint garlic infused shrimp, pan con tomate, ham croquetas, chorizo stuffed dates wrapped in bacon, 1 lb. spiced almonds, 1 lb assorted herbed olives.	\$185.00
Caesar Salad Platter Whole leaves of romaine hearts garnished with skewers of grilled chicken and grilled shrimp with Caesar dipping sauce.	\$95.00

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SOUPS \$14.75 qt

Chilled Gazpacho (red or white)

Tomato (no cream, low fat, vegetarian)

Chicken and Vegetable

SALADS

Cesar Salad with homemade croutons \$7.75

Creek Salad with feta and kalamata olives \$9.75

Butter Lettuce with walnuts and goat cheese toast \$7.25

DESSERTS

Pan con Chocolate \$38.00
Chocolate-studded bread pudding

Frangipane Tart (min 12) \$6.75ea
Fruit tart with butter crust

Flan \$4.75ea

Brazos de Gitano \$42.00
Chocolate pistachio roulade

Tarte de Santiago \$38.00
Orange almond tarte

Assorted homemade cookies \$14.50dz
Mini powdered butter-almond
Jam peek-a-boo
Walnut-chocolate