

Beverage Menu

How you select your beverage package is most often determined by the anticipated consumption of your guests. A consumption bar or an open bar provide two different types of charges for alcoholic beverages.

CONSUMPTION BAR

A consumption bar will charge per drink ordered at the standard restaurant price for the beverage. A host may choose to limit the selections of their guests to only specific items and/or to a certain maximum tab limit, if needed. Prices below are per beverage in each category.

DOMESTIC BEER	4
Budweiser, Bud Light, Michelob Ultra	
IMPORTED BEER	5
Estrella Galicia, Florida Lager, Stella Artois, Kona Castaway IPA, Kona Big Wave Golden Ale, Kona Wailua Wheat	
RED, WHITE OR SPARKLING SANGRIA BY THE GLASS	7
RED OR WHITE HOUSE SPANISH WINES BY THE GLASS 6 OZ. POUR	7
UPGRADED RED OR WHITE WINES BY THE GLASS 6 OZ. POUR	8-11
SINGLE LIQUOR WELLS	6.50
Green Mark, Exotica, Brugal Anejo, Damrak, Jim Beam, Old Forester 100	
SINGLE LIQUOR CALLS	7.50
Tito's, Tanqueray, Captain Morgan, Jameson, Flavored Vodkas, Jack Daniels, Dewar's, Herradura Blanco	
SINGLE LIQUOR PREMIUMS	8.50
Crown Royal, Grey Goose, Bombay Sapphire, Maker's Mark, Knob Creek, Chivas 12, Johnny Walker Black	
CORDIALS, MIXED SPECIALTY DRINKS AND MARTINIS	8-12

FAVORITE WINES FROM CEVICHE'S WINE LIST MAY ALSO BE PRESELECTED FOR DINNER AND CHARGED FOR BY THE BOTTLE WITH PRIOR NOTICE.

OPEN BAR

An open bar allows a host to pay a flat rate per person 21 and up, per hour for unlimited consumption by guests. Please note, shots and wine by the bottle are not included in any open bar package.

OPTION 1: BEER, WINE AND SANGRIA

Includes domestic and imported bottled beers, red, white and sparkling sangria by the glass, red and white house imported Spanish wines.

FIRST TWO HOURS: \$20 PER PERSON, \$7 FOR EVERY ADDITIONAL HOUR

OPTION 3: BEER, WINE, SANGRIA, WELLS, CALLS AND PREMIUMS

Includes domestic and imported bottled beers, red, white and sparkling sangria by the glass, red and white house imported Spanish wines, all cocktails \$9 and under.

FIRST TWO HOURS: \$28 PER PERSON, \$12 FOR EVERY ADDITIONAL HOUR

OPTION 2: BEER, WINE, SANGRIA, WELLS AND CALLS

Includes domestic and imported bottled beers, red, white and sparkling sangria by the glass, red and white house imported Spanish wines, single liquor drinks \$7.50 and under.

FIRST TWO HOURS: \$26 PER PERSON, \$10 FOR EVERY ADDITIONAL HOUR

CHAMPAGNE TOAST

Charged per bottle as needed at \$30 per bottle with about 7 glasses per bottle, served according to event timing requested.

CASH BAR & NON-ALCOHOLIC BEVERAGES

A cash bar can be provided once a consumption tab concludes, for items not included in the bar selections or when the open bar closes. Fountain sodas and iced tea are provided complimentary for any groups with a consumption tab or open bar. If a cash bar is only provided, the host will be charged \$2 per person for unlimited sodas and tea or per non-alcoholic drink ordered.

COFFEE STATION

Ceviche can provide an open coffee station for your guests near the conclusion of your meal or throughout it, for most events. This includes self-service for regular and decaffeinated coffees, half and half and an assortment of sugars and sugar substitutes at \$2 per person. Coffee and hot tea may also be charged by consumption as another alternative.

Cocktail Reception

BUTLER PASSED APPETIZERS

Prices below reflect two pieces per guest count given. All items hand-passed by service staff.

CEVICHE DE LA CASA	Shrimp, scallops, squid, market fish, garlic, cilantro, Spanish onions, tomatoes, peppers, served in a miniature spoon, plantain chip garnish	5
CEVICHE DE GAMBAS	Shrimp, coconut citrus juice, cilantro, garlic, mango, Serrano chilies, onions, served in a miniature spoon	5
CEVICHE DE ATUN	Ahi tuna, lime, avocado, cilantro, garlic, rocoto, Spanish onions, roasted corn nuts in a miniature spoon	6
GARBANZO HUMMUS	Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, paprika, on garlic crostini	4
CROQUETAS	Chicken, smoked ham, Manchego cheese, panko, house aioli drizzle	4.50
GAMBAS Y GUACAMOLE	Shrimp, pico de gallo, house guacamole, on blue tortilla chips	5
PICANHA	Grilled tender skirt steak, roasted mushroom, skewered, chimichurri drizzle	6
ALBONDIGAS	Chorizo, pork and veal meatballs, piquant tomato sauce	4.50
POLLO AL JEREZ	Chicken, pesto, skewered, sherry cream sauce drizzle	5
PATATAS BRAVAS	Potatoes, spicy house aioli	3.50
GAZPACHO ANDALUZ	Chilled Andalusian-style soup, cucumbers, evoo, roma tomatoes, red peppers, sherry glass Add chilled shrimp garnish	3.50 4.50
PAN AMB OLI	Serrano ham, aged Manchego cheese, tomato confit, on toasted baguette	5.50
QUESO DE CABRA	Spiced goat cheese, piquant tomato sauce, blended, atop grilled flat bread, sweet basil garnish	4.50
CANGREJOS	Moist lump crab cake, lemon butter, paprika	6

APPETIZER PLATTERS

Prices below per person. Platters displayed for guests self-service.

TABLA DE VEGETALES 5
Fresh peppers, celery, carrots, marinated olives, hummus, garlic crostini

TABLA DE QUESO 6
Aged Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds, garlic crostini

TABLA DE CARNES 7
Jamón Serrano, chorizo, lomo, figs, sliced apple

TABLA MIXTA 8
Jamón Serrano, chorizo, lomo, Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds, garlic crostini

Station Options

To enhance a buffet style meal, in a cocktail reception or cocktail hour, along with passed appetizers, station(s) may be included for special preparations of items on site. All stations require a chef fee of \$100.

CEVICHE STATION	10	OYSTER STATION	Market Price, Priced Per Piece
Ceviche prepared for guests to order onsite with their choice of shrimp or tuna, along with accompaniments, tossed to order: garlic, cilantro, Spanish onions, peppers, chilies, lime and coconut citrus juice		Oysters shucked to order on a half shell presented on ice, along with accompaniments: lemon, Tabasco, mignonette and crackers	

CARVING STATIONS

Select meats, carved to order.

FILETITO	Filet mignon tenderloin carved to order with horseradish cream, blue cheese crumbles and chimichurri accompaniments	12
CHULETAS DE CORDERO	Grilled rack of lamb carved to order, eggplant caponata and feta accompaniments	12
LOMO DE PUERCO	Pork tenderloin carved to order with marinated olives and grape tomato accompaniment	8

PAELLA STATIONS

Paellas in buffets for 50 or more guests are cooked, presented and served in impressively large paella pans in front of guests. For less than 50 guests, paellas are available as a buffet item without the station or chef fee.

PAELLA DE VEGETALES	Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, fresh herbs, simmered with Valencia rice	7.50
PAELLA DE PUERCO Y POLLO	Roast pork, chicken, chorizo, smoked paprika, fresh herbs, simmered with Valencia rice	9
PAELLA DE MARISCOS	Lobster, scallops, shrimp, squid, mussels, mild chorizo, brandy, fresh herbs, simmered with Valencia rice	12

Buffet Menu

All pricing based on a per person charge with a minimum of 5 items, totaling \$25 or more. Including Station Options in following section.

FRIAS

TABLA DE VEGETALES	Fresh peppers, celery, carrots, marinated olives, hummus, garlic crostini	5
TABLA MIXTA	Jamón Serrano, chorizo, lomo, Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds, garlic crostini	8
TABLA DE QUESO	Eggplant, garlic, yogurt, mint, walnuts, evoo, garlic crostini	6
TABLA DE CARNES	Mahón and Tetilla cheeses, strawberries,	7
HUMMUS	Jamón Serrano, chorizo, lomo, figs, sliced apple	4
BABA GANOUSH	Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, celery and carrots	4

ENSALADAS

ENSALADA CASERA	Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette	4
ENSALADA MANZANA	Mixed greens, candied walnuts, apples, figs, tomatoes, lemon-honey vinaigrette	5
ENSALADA CORTADO	Mixed greens, chickpeas, peppers, onions, chopped egg, Jamón Serrano, creamy basil dressing	6

VEGETALES

PORTOBELLO RELLENO	Portabello, Manchego cheese, spinach, sherry cream	6
PATATAS BRAVAS	Potatoes, spicy house aioli	3.50
VEGETALES EN CESTA	Sautéed squash, asparagus, peppers, onions, mushrooms, garlic, evoo	5
ESPARRAGOS A LA PARRILLA	Grilled asparagus, evoo	4
ARROZ CON PIMIENTOS	Spanish saffron rice, red peppers, peas	3
HARICOT VERDES	Sautéed green beans, Marcona almonds, garlic, lemon	4

CARNES

BANDERILLAS CARNES	Skewered chicken, filet mignon, mushrooms and onions, sofrito, demi-glaze	7
POLLO AL JEREZ	Chicken, pesto, sherry cream sauce	6
POLLO AL AJILO	Sautéed chicken, garlic, onions, chilies, sherry, brandy	5
ALBONDIGAS	Chorizo, pork and veal meatballs, piquant tomato sauce	4.50
LOMO DE PUERCO	Pork tenderloin, marinated olives, grape tomatoes, basil	6
CHORIZO Y PIMIENTOS	Chorizo, roasted peppers, sauce sofrito	5
PIQUILLOS RELLENOS	Roasted red peppers, stuffed with veal, pork and chorizo, sherry cream, salsa verde	6.50
CROQUETAS	Chicken, smoked ham, Manchego cheese, panko, house aioli	5.50
RABO DE TORO	Braised oxtail, red wine demi-glaze	7.50
PICANHA	Skirt steak, roasted mushrooms, chimichurri	10

PESCADOS

CANGREJOS	Moist jumbo lump crab cakes, lemon butter	9
GAMBAS AL AJILLO	Sautéed shrimp, garlic, onions, chilies, sherry, brandy	7
GAMBAS ROMESCO	Sautéed jumbo shrimp in a roasted tomato, garlic, almonds and sweet red pepper romesco sauce	8
MAHI A LA PLANCHA	Mahi Mahi, romesco, roasted almonds	6.50
SALMON A LA PLANCHA	Paprika glazed salmon, pickled vegetables, capers	6
MEJILLONES A LA CATALANA	Sautéed mussels, sherry cream, serrano, shallot, garlic	6
BRANZINO	Sautéed Branzino, pickled red onion, olives, capers, feta,lemon, evoo	7

Seated Dinner

A family style meal is perfect for groups looking to provide a tapas style experience sharing and passing plates, served to tables according to seating plans. All items are prepared to order. All pricing reflects price per person with a minimum of 5 items totaling \$25 per person or more.

ENSALADAS

ENSALADA CASERA	Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette	4
ENSALADA MANZANA	Mixed greens, candied walnuts, apples, figs, tomatoes, lemon-honey vinaigrette	5
ENSALADA CORTADO	Mixed greens, chickpeas, peppers, onions, chopped egg, Jamón Serrano, creamy basil dressing	6

FAMILY STYLE FRIAS

CEVICHE DE LA CASA	Shrimp, scallops, squid, market fish, garlic, cilantro, Spanish onions, tomatoes, peppers	5
CEVICHE DE GAMBAS	Shrimp, coconut citrus juice, cilantro, garlic, mango, Serrano chilies, onions	5
CEVICHE DE ATUN	Ahi tuna, lime, avocado, cilantro, garlic, rocoto, Spanish onions, roasted corn nuts	6
TABLA DE QUESO	Aged Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds	6
TABLA DE CARNES	Jamón Serrano, chorizo, lomo, figs, sliced apple	7
TABLA MIXTA	Jamón Serrano, chorizo, lomo, Manchego, Mahón and Tetilla cheeses, strawberries, Marcona almonds	8
GAMBAS Y GUACAMOLE	Shrimp, pico de gallo, house guacamole, plantain chips	5
BABAGANOUSH	Eggplant, garlic, yogurt, mint, walnuts, evoo, grilled flat bread	4
HUMMUS	Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, grilled flat bread	4

FAMILY STYLE CALIENTES

SALMON A LA PLANCHA	Paprika glazed salmon, pickled vegetables, capers	6
BRANZINO	Sautéed Branzino, pickled red onion, olives, capers, feta,lemon, evoo	7
ALBONDIGAS	Chorizo, pork and veal meatballs, piquant tomato sauce	4.50
LOMO DE PUERCO	Pork tenderloin, marinated olives, grape tomatoes, basil	5.50
POLLO AL JEREZ	Marinated and grilled chicken, pesto, sherry cream sauce	6
POLLO AL AJILLO	Sautéed chicken, garlic, onions, chilies, sherry, brandy	5
PICANHA	Skirt steak, roasted mushrooms, chimichurri	9
CHORIZO Y PIMIENTOS	Chorizo, roasted peppers, sauce sofrito	5
PIQUILLOS RELLENOS	Roasted red peppers, stuffed with veal, pork and chorizo, sherry cream, salsa verde	6.50
CANGREJOS FUNDIDO	Jumbo lump crab melt, Manchego cheese, sherry cream, grilled flat bread	6
PAPAS FRITAS	Chips, blue cheese sherry cream, Jamón Serrano, scallions	3.50

FAMILY STYLE CALIENTES *Continued.*

CALAMARES FRITAS	Fried squid, shishito peppers, parmesan cheese, house aioli	5
PULPO A LA GALLEGA	Grilled octopus, paprika, saffron potatoes, pickled red onions, capers, olives, evoo	5
MEJILLONES A LA CATALAN	Sautéed mussels, sherry cream, serrano, shallot, garlic	6
CANGREJOS	Moist jumbo lump crab cakes, lemon butter	9
GAMBAS ROMESCO	Sautéed jumbo shrimp in a roasted tomato, garlic, almonds and sweet red pepper romesco sauce	8
MAHI A LA PLANCHA	Mahi Mahi, romesco, roasted almonds	6.50
RABO DE TORO	Braised oxtail, red wine demi-glaze	7.50
BANDERILLAS CARNES	Skewered chicken, filet mignon, mushrooms and onions, sofrito, demi-glaze	7
CROQUETAS	Chicken, smoked ham, Manchego cheese, panko, house aioli	4
PATATAS BRAVAS	Fried potatoes, garlic and paprika aioli	3.50
ESPINACAS	Sautéed spinach, figs, honey, garlic, shallots	3.50
QUESO DE CABRA	Spiced goat cheese, piquant tomato sauce, basil, evoo, grilled flat bread	4
PORTABELLO RELLENO	Portabello, Manchego cheese, spinach, sherry cream	7
HARICOT VERDES	Sautéed green beans, Marcona almonds, garlic, lemon	3.50
ARROZ CON PIMIENTOS	Spanish saffron rice, red peppers, peas	3
VEGETALES EN CESTA	Sautéed squash, asparagus, peppers, onions, mushrooms, garlic, evoo	5
ESPARRAGOS A LA PARILLA	Grilled asparagus, evoo	4
PAELLA DE VEGETALE	Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, fresh herbs	7.50
PAELLA DE PUERCO Y POLLO	Roast pork, chicken, chorizo, smoked paprika, fresh herbs	9
PAELLA DE MARISCOS	Lobster, scallops, shrimp, squid, mussels, mild chorizo, brandy, fresh herbs	12

Individual Option Course

Enhance a family-style meal with an individual option course. Guests are provided with a menu including your selections of family-style items and their choices for the option course to order onsite. Please note individual option plating with onsite ordering is available only for groups of 30 or less. For groups larger than 30, quantities must be specified ahead of time.

MADRID OPTION COURSE	11	BARCELONA OPTION COURSE	12	VALENCIA OPTION COURSE	13
LOMO DE PUERCO Marinated and grilled pork tenderloin, marinated olives, grape tomatoes, basil		BANDERILLAS MIXTAS Skewered chicken, filet, mushrooms and onions, sofrito, demi-glaze		PICANHA Skirt steak, roasted mushrooms, chimichurri	
POLLO AL AJILLO Grilled chicken, garlic, onions, chilies, sherry, brandy		POLLO AL JEREZ Chicken, pesto, Spanish sherry cream sauce		POLLO AL JEREZ Grilled chicken, pesto, Spanish sherry cream sauce	
GAMBAS AL AJILLO Sautéed shrimp, garlic, onions, chilies, sherry, brandy		SALMON A LA PLANCHA Paprika glazed salmon, pickled vegetables, capers		BRANZINO Sautéed Branzino, arugula, pickled red onion, olives, capers, feta, lemon, evoo	
PORTOBELLO RELLENO Portobello, Manchego cheese, garlic, spinach, sherry cream		PORTOBELLO RELLENO Portobello, Manchego cheese, garlic, spinach, sherry cream		PAELLA DE VEGETALES <i>(Count must be indicated in advance)</i> Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, fresh herbs, simmered with Valencia rice	