

# Ceviche

... TAPAS BAR & RESTAURANT ...

# 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
IMPORTED BEER	5
RED, WHITE OR SPARKLING SANGRIA BY THE GLASS	8
RED OR WHITE HOUSE SPANISH WINES BY THE GLASS 6 OZ. POUR	8
UPGRADED RED OR WHITE WINES BY THE GLASS 6 OZ. POUR	9-12
SINGLE LIQUOR WELLS Green Mark, Exotica, Brugal Añejo, Mahon, Jim Beam, Old Forester 100	6.50
SINGLE LIQUOR CALLS Tito's, Tanqueray, Captain Morgan, Jameson, Flavored Vodkas, Jack Daniels, Dewar's, Herradura Blanco	7.50
SINGLE LIQUOR PREMIUMS Crown Royal, Grey Goose, Bombay Sapphire, Maker's Mark, Chivas 12, Johnny Walker Black	8.50
CORDIALS, MIXED SPECIALTY DRINKS AND MARTINIS	8-15

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: \$21 PER PERSON, \$8 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: \$29 PER PERSON, \$13 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: \$27 PER PERSON, \$11 FOR EVERY ADDITIONAL HOUR

### CHAMPAGNE TOAST

Charged per bottle as needed at \$32 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, milk, and an assortment of sugars and sugar substitutes at \$3 per person. Coffee and hot tea may also be charged by consumption as another alternative, for groups up to 50 people, at \$3 each with complimentary refills.

# 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, 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, onions, roasted corn nut crumble, served in a miniature spoon	6
GARBANZO HUMMUS	Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo on garlic crostini	4
CROQUETAS	Chicken, ham, Manchego cheese, panko, house aioli drizzle	5
GAMBAS PINTXO	House guacamole, shrimp, pico, on blue tortilla chips	5
PICANHA	Grilled tender skirt steak, roasted mushroom, skewered, chimichurri drizzle	6
ALBONDIGAS	Chorizo, pork and veal meatballs, tomato sauce	5
POLLO AL JEREZ	Chicken, pesto, skewered, sherry cream sauce drizzle	5
PATATAS BRAVAS	Potatoes, spicy house aioli	3.50
PAN CON TOMATE	Grilled bread, garlic, tomato confit, sweet basil, evoo	5
PAN AMB OLI	Grilled bread, garlic, tomato confit, Manchego cheese, Serrano ham, evoo	6
QUESO DE CABRA	A blend of spicy goat cheese and tomato sauce, atop grilled flat bread, sweet basil garnish	5
CANGREJOS	Moist lump crab cake, lemon butter, paprika, in a miniature spoon	6

## APPETIZER PLATTERS

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

### TABLA DE VEGETALES 6

Fresh peppers, celery, carrots, marinated olives, hummus, garlic crostini

### TABLA DE QUESO 8

A variety of classic Spanish cheeses, strawberries, Marcona almonds, garlic crostini

### TABLA DE CARNES 9

Jamón Serrano, chorizo, lomo, figs, sliced apple

### TABLA MIXTA 10

Jamón Serrano, chorizo, lomo, a variety of classic Spanish 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.

<b>CEVICHE STATION</b>	11	<b>OYSTER STATION</b>	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, 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.

<b>FILETITO</b>	Filet mignon tenderloin carved to order with horseradish cream, blue cheese crumbles and chimichurri accompaniments	12
<b>CHULETAS DE CORDERO</b>	Grilled rack of lamb carved to order, eggplant caponata and feta accompaniments	12

## 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.

<b>PAELLA DE VEGETALES</b>	Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, simmered with Valencia rice	8
<b>PAELLA DE PUERCO Y POLLO</b>	Roast pork, chicken, chorizo, smoked paprika, simmered with Valencia rice	10
<b>PAELLA DE MARISCOS</b>	Lobster, scallops, shrimp, squid, mussels, chorizo, brandy, simmered with Valencia rice	13

# Buffet Menu

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

## FRIAS

<b>TABLA DE VEGETALES</b>	Fresh peppers, celery, carrots, marinated olives, hummus, garlic crostini	6
<b>TABLA MIXTA</b>	Jamón Serrano, chorizo, lomo, a variety of classic Spanish cheeses, strawberries, Marcona almonds, garlic crostini	10
<b>TABLA DE QUESO</b>	A variety of classic Spanish cheeses, strawberries, Marcona almonds, garlic crostini	8
<b>TABLA DE CARNES</b>	Jamón Serrano, chorizo, lomo, figs, sliced apple	9
<b>HUMMUS</b>	Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, celery and carrots	5
<b>BABA GANOUSH</b>	Eggplant, garlic, yogurt, mint, walnuts, evoo, garlic crostini	5

# Buffet Menu *Continued.*

## ENSALADAS

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CASERA	Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette	4
MANZANA	Mixed greens, candied walnuts, apples, figs, tomatoes, lemon-honey vinaigrette	5
ROASTED BEETS	Mixed greens, orange, avocado, blue cheese crumbles, marcona almonds, citrus vinaigrette	6

## VEGETALES

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PORTOBELLO RELLENO	Portabello, Manchego cheese, spinach, sherry cream	6
PATATAS BRAVAS	Potatoes, spicy house aioli	4
VEGETALES EN CESTA	Sautéed squash, peppers, onions, mushrooms, fresh herbs, garlic, evoo	5
ARROZ CON PIMIENTOS	Rice, saffron, red peppers, peas	3
HARICOT VERDES	Sautéed green beans, Marcona almonds, garlic, lemon	4
ROASTED BRUSSEL SPROUTS	PX Sherry, grapes	4

## CARNES

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BANDERILLAS DE POLLO	Skewered chicken, mushrooms, onions, sofrito, demi-glace	7
BANDERILLAS DE CARNE	Skewered filet mignon, mushrooms, onions, sofrito, demi-glace	8
POLLO AL JEREZ	Chicken breast, pesto, sherry cream	6
POLLO AL AJILLO	Chicken thigh, garlic, onions, chilies, sherry, brandy	6
ALBONDIGAS	Chorizo, pork and veal meatballs, tomato sauce	5
LOMO DE PUERCO	Pork tenderloin, pico, white wine	6
PIQUILLOS RELLENOS	Roasted red peppers, stuffed with veal, pork and chorizo, sherry cream, salsa verde	7
CROQUETAS	Chicken, ham, Manchego cheese, panko, house aioli	6
RABO DE TORO	Braised oxtail, red wine demi-glace	8
PICANHA	Skirt steak, roasted mushrooms, chimichurri	10
SPANISH PORK RIBS	Smoked paprika, sherry glaze	8

## PESCADOS

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

# 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

CASERA	Mixed greens, cucumbers, olives, peppers, red onions, tomatoes, feta, lemon-honey vinaigrette	4
MANZANA	Mixed greens, candied walnuts, apples, figs, tomatoes, lemon-honey vinaigrette	5
ROASTED BEETS	Mixed greens, orange, avocado, blue cheese crumbles, Marcona almonds, citrus vinaigrette	6

## FAMILY STYLE FRIAS

CEVICHE DE LA CASA	Shrimp, scallops, squid, market fish, garlic, cilantro, onions, tomatoes, peppers	5
CEVICHE DE GAMBAS	Shrimp, coconut citrus juice, cilantro, garlic, mango, Serrano chilies, onions	6
CEVICHE DE ATUN	Ahi tuna, lime, avocado, cilantro, garlic, rocoto, onions, roasted corn nut crumble	6
TABLA DE QUESO	A variety of classic Spanish cheeses, strawberries, Marcona almonds, garlic crostini	7
TABLA DE CARNES	Jamón Serrano, chorizo, lomo, figs, sliced apple	8
TABLA MIXTA	Jamón Serrano, chorizo, lomo, a variety of classic Spanish cheeses, strawberries, Marcona almonds, garlic crostini	9
GAMBAS Y GUACAMOLE	Shrimp, pico de gallo, house guacamole, plantain chips	5
BABA GANOUSH	Eggplant, garlic, yogurt, mint, walnuts, evoo, grilled flatbread	4
HUMMUS	Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, grilled flatbread	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	9
GAMBAS AL AJILLO	Sautéed jumbo shrimp, garlic, onions, chilies, sherry, brandy	7
MEJILLONES A LA CATALAN	Sautéed mussels, sherry cream, serrano, shallot, garlic	6
CANGREJOS	Moist jumbo lump crab cakes, lemon butter	9
CANGREJOS FUNDIDO	Jumbo lump crab melt, Manchego cheese, sherry cream, grilled flat bread	6
GAMBAS ROMESCO	Sautéed jumbo shrimp, roasted tomato, garlic, almonds and sweet red pepper romesco sauce	8
MAHI A LA PLANCHA	Mahi Mahi, romesco, roasted almonds	7
ALBONDIGAS	Chorizo, pork and veal meatballs, tomato sauce	5
LOMO DE PUERCO	Pork tenderloin, pico, white wine	6
POLLO AL JEREZ	Chicken breast, pesto, sherry cream	6

## FAMILY STYLE CALIENTES *Continued.*

POLLO AL AJILLO	Chicken thigh, garlic, onions, chilies, sherry, brandy	6
PICANHA	Skirt steak, roasted mushrooms, chimichurri	10
PIQUILLOS RELLENOS	Roasted red peppers, stuffed with veal, pork and chorizo, sherry cream, salsa verde	7
RABO DE TORO	Braised oxtail, red wine demi-glace	8
BANDERILLAS DE POLLO	Skewered chicken, mushrooms, onions, sofrito, demi-glace	7
BANDERILLAS DE CARNE	Skewered filet mignon, mushrooms, onions, sofrito, demi-glace	8
SPANISH PORK RIBS	Smoked paprika, sherry glaze	8
CROQUETAS	Chicken, ham, Manchego cheese, panko, house aioli	5
PAPAS FRITAS	Chips, blue cheese sherry cream, Jamón Serrano, scallions	4
PATATAS BRAVAS	Fried potatoes, spicy house aioli	4
ESPINACAS	Spinach, figs, honey, garlic, shallots	4
QUESO DE CABRA	Spicy goat cheese, tomato sauce, basil, grilled flat bread	4
PORTABELLO RELLENO	Portabello, Manchego cheese, spinach, sherry cream	7
HARICOT VERDES	Sautéed green beans, Marcona almonds, garlic, lemon	4
ARROZ CON PIMIENTOS	Rice, saffron, red peppers	3
VEGETALES EN CESTA	Sautéed squash, peppers, onions, mushrooms, fresh herbs, garlic, evoo	5
BRUSSEL SPROUTS	PX Sherry, grapes	4
PAELLA DE VEGETALES	Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, fresh herbs	8
PAELLA DE PUERCO Y POLLO	Roast pork, chicken, chorizo, smoked paprika, fresh herbs	10
PAELLA DE MARISCOS	Lobster, scallops, shrimp, squid, mussels, mild chorizo, brandy, fresh herbs	13

## 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.

<b>MADRID OPTION COURSE</b>	<b>11</b>	<b>BARCELONA OPTION COURSE</b>	<b>12</b>	<b>VALENCIA OPTION COURSE</b>	<b>13</b>
<b>LOMO DE PUERCO</b> Pork tenderloin, pico, white wine		<b>BANDERILLAS MIXTAS</b> Skewered chicken, filet, mushrooms and onions, sofrito, demi-glace		<b>PICANHA</b> Skirt steak, roasted mushrooms, chimichurri	
<b>POLLO AL JEREZ</b> Chicken, pesto, Spanish sherry cream sauce		<b>POLLO AL JEREZ</b> Chicken, pesto, Spanish sherry cream sauce		<b>POLLO AL JEREZ</b> Chicken, pesto, Spanish sherry cream sauce	
<b>GAMBAS AL AJILLO</b> Sautéed jumbo shrimp, garlic, onions, chilies, sherry, brandy		<b>SALMON A LA PLANCHA</b> Paprika glazed salmon, pickled vegetables, capers		<b>GAMBAS ROMESCO</b> Sautéed jumbo shrimp, roasted tomato, garlic, almond and sweet red pepper sauce	
<b>PORTOBELLO RELLENO</b> Portobello, Manchego cheese, garlic, spinach, sherry cream		<b>PORTOBELLO RELLENO</b> Portobello, Manchego cheese, garlic, spinach, sherry cream		<b>PAELLA DE VEGETALES</b> <i>(Count must be indicated in advance)</i> Roasted peppers, onions, green beans, mushrooms, eggplant, chickpeas, simmered with Valencia rice	