



# ON-SITE CATERING

# MENU

450 CAPISTRANO ROAD PRINCETON-BY-THE-SEA HALF MOON BAY, CA 94019

INFO@SEVILLETAPAS.COM SEVILLETAPAS.COM

650 / 703 - 5838

The following is broken down into three menus based on varying costs per person, with a 15-person minimum. Per-person cost does not include 20% gratuity and 9% tax. Drinks are not included. Our selection of beer and wine, sangria, soft drinks, coffee and tea available at additional cost or for your guests to purchase at a no-host bar.

## \$25 per person

GF gluten free DF dairy free V vegetarian V vegan

### Aperitivos

**Mediterranean Olive Mix** DF GF V V

**Tortilla Española** DF GF V

Traditional potato-and-egg tart with alioli, cut into squares with toothpicks. 9" round. (Vegan without alioli).

**Pimientos de Piquillo Relleno** DF GF

Roasted Spanish piquillo peppers filled with crab and/or shrimp with alioli, or herbed goat cheese (vegetarian). Two peppers per guest.

### Spanish Pinxos and Platters

A selection of seasonal Spanish-inspired mini bites including Spanish Jamón Ibérico de bellota, chorizos, lomo embuchado charcuterie—various Spanish cheeses, local seafood and vegetables, grilled chorizo, morcilla, and more.

GF, vegetarian or vegan options will be included, but please notify us in advance if there are numerous guests with such dietary needs.

**Coastside Salad** GF V

Local mixed organic greens with fire-roasted peppers, crumbled goat cheese, artichoke hearts and pumpkin-seed pepitas and balsamic vinaigrette on the side.

### Pepitos—Mini Sandwiches\*

Freshly baked mini-baguettes with our Spanish-inspired ingredients, accompanied by our premium sea-salt potato chips. Two per person.

1. Spanish Serrano ham with Manchego cheese and EVOO, 2. Smoked salmon with capers, Spanish onion and EVOO, 3. Goat cheese w/ 5-pepper jam, 4. Artichoke hearts, marinated grilled peppers and spring greens.

## \$35 per person

### Aperitivos

**Mediterranean Olive Mix** DF GF V V

**Tortilla Española** DF GF V

Traditional potato-and-egg tart with alioli, cut into squares with toothpicks. 9" round. (Vegan without alioli).

**Pimientos de Piquillo Relleno** DF GF

Roasted Spanish piquillo peppers filled with crab and/or shrimp with alioli, or herbed goat cheese (vegetarian). Two peppers per guest.

### Spanish Pinxos and Platters

Seasonal Spanish-inspired mini bites including Jamón Ibérico de bellota, chorizos and lomo embuchado charcuterie, various Spanish cheeses, local seafood and vegetables, grilled chorizo, morcilla, and more.

GF, vegetarian or vegan options will be included, but please notify us in advance if there are numerous guests with such dietary needs.

### Entrantes

**Coastside Salad** GF V

Local mixed organic greens with fire-roasted peppers, crumbled goat cheese, artichoke hearts and pumpkin-seed pepitas. Balsamic vinaigrette on the side.

**Paella Mixta** GF

Saffron-infused bomba rice simmered in a vegetable sofrito with Spanish chorizo, pork tenderloin and chicken. Paella will be cooked outside over an open flame while your guests socialize. Bread will be served with the meal.

Seafood and vegan options also available (additional cost for seafood). You may specify one paella combination per 12–15 or 40–50 people depending on pan size. Additional combinations are available at an additional cost. Gluten-free bread is available but must be specifically requested IN ADVANCE and is not included in the price.

## \$45 per person

### Aperitivos

**Mediterranean Olive Mix** DF GF V V

**Tortilla Española** DF GF V

Traditional potato-and-egg tart with alioli, cut into squares with toothpicks. 9" round. (Vegan without alioli).

**Pimientos de Piquillo Relleno** DF GF

Roasted Spanish piquillo peppers filled with crab and/or shrimp with alioli, or herbed goat cheese (vegetarian). Two peppers per guest.

### Spanish Pinxos and Platters

Seasonal Spanish-inspired mini bites including Jamón Ibérico, chorizos and lomo embuchado charcuterie, various Spanish cheeses, local seafood and vegetables, grilled chorizo, morcilla, and more.

GF, vegetarian or vegan options will be included, but please notify us in advance if there are numerous guests with such dietary needs.

### Entrantes

**Coastside Salad** GF V

Local mixed organic greens with fire-roasted peppers, crumbled goat cheese, artichoke hearts and pumpkin-seed pepitas. Balsamic vinaigrette on the side.

**Paella Mixta** GF

Saffron-infused bomba rice simmered in a vegetable sofrito with Spanish chorizo, pork tenderloin and chicken. Paella will be cooked outside over an open flame while your guests socialize. Bread will be served with the meal.

Seafood and vegan options also available (additional cost for seafood). You may specify one paella combination per 12–15 or 40–50 people depending on pan size. Additional combinations are available at an additional cost. Gluten-free bread is available but must be specifically requested IN ADVANCE and is not included in the price.

### Dessert

**Tarta de Santiago** DF GF V

Flourless almond torte.

Maximum size of party depends on seating desires. Changes to the above menu can influence the price per person. Items from the carry-out catering menu are also available; add 20% per item.

A \$250 deposit is required to confirm date, time, food and drink. A final count of guests is needed no later than 5 days before the event. After 5 days you will be charged for the number of guests quoted even if fewer guests attend. Adding guests to your party must be done no later than 5 days before the event. You will be charged the same price per person for guests that attend over the confirmed amount given. Included in the price is set up and full service for you guests.

Items may vary slightly and are subject to availability at the time of the event. All events larger than 18 guests are seated outside. We have heaters and fire pits, but this quote does not include the rental of additional heaters, tents in the event they are needed for inclement weather. Cancellations must be made 72 hours prior to event date. Cancellations made later than 72 hours before the event will result in the deposit not being refunded and you may be charged a percentage of the total amount quoted for your event.

\*Gluten-Free bread is available but must be specifically requested IN ADVANCE & is not included in the price.