



Butlered Tapas

Spicy Eggplant Salad, Crostini
Tonno Crudo, Raw Bigeye Tuna, Chili Oil, Sesame, Chives
Manchego & Manzana Pintxo, Sheep's Cheese, Apples & Walnuts
Chicken Pintxo with Rosemary, Date Purée
Croquetas, Crispy Mashed Potatoes with Manchego
Spiced Veal & Pork Empanadas, Salsa Verde
Goat's Cheese Empanadas, Salsa Brava

Wood Fire Baked Pizza

Cristina, Buffalo Mozzarella, Tomato & Basil
Spinach Jamon Pizza, Iberico, Paleta, Serrano, Button Mushrooms
Siciliana, Roasted Red Peppers, Oil-Cured Olives, Oregano

Stationed Tapas

Jamon Serrano and Chorizo with Pan con Tomate
Artisanal Cheese: Garrotxa, Caña de Cabra, La Peral
Arugala Salad, Clemantine, Parmigiano, Orange Vinaigrette
Ceviche with Jicama
Marcona Almonds
Arbequina Olives
Sunflower Seed Tuile

Stationed Main

Arroz La Bomba, Estate Rice, Local Beans, Forest Mushrooms, Mojo Picón
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Merluza, delicate white fish, Almond Crust, Black Trumpet Mushrooms, Swiss Chard,
Celery-Saffron Puree, Red Wine Butter Sauce
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Grilled Hanger Steak, Smoked Potatoes, Grilled Local Spring Onions, Romesco Sauce

The *Isabella* menu is priced at \$75 (++) per guest

9% MD tax, 20% service gratuity, soft drinks & alcoholic beverages are in addition



Butlered Tapas

Spicy Eggplant Salad, Crostini
Tonno Crudo, Raw Bigeye Tuna, Chili Oil, Sesame, Chives
Manchego & Manzana Pintxo, Sheep's Cheese, Apples & Walnuts
Chicken Pintxo with Rosemary, Date Purée
Croquetas, Crispy Mashed Potatoes with Manchego
Spiced Veal & Pork Empanadas, Salsa Verde
Goat's Cheese Empanadas, Salsa Brava

Wood Fire Baked Pizza

Cristina, Buffalo Mozzarella, Tomato & Basil
Spinach Jamon Pizza, Iberico, Paleta, Serrano, Button Mushrooms

Stationed Tapas

Jamon Serrano with Pan con Tomate
Warm Cheese Fonduta & Fougasse
Marcona Almonds
Arbequina Olives
Sunflower Seed Tuile

Stationed Main

Arroz La Bomba, Estate Rice, Local Beans, Forest Mushrooms, Mojo Picón
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Grilled Hanger Steak, Smoked Potatoes, Grilled Local Spring Onions, Romesco Sauce
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Scottish Salmon, Spinach, Fingerling Potatoes, Preserved Truffle, Hollandaise

The *Aida* menu is priced at \$56 (++) per guest
9% MD tax, 20% service gratuity, soft drinks & alcoholic beverages are in addition



Enora

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A Fall Cocktail Party

Reception Style Tapas for Guests to Share

Displayed & Butlered Tapas

Spicy Eggplant Salad, Crostini
Kiko's Hummus with House Made bread
Marcona Almonds
Arbequina Olives
Sunflower Seed Tuile
Arugala Salad, Clemintine, Parmigiano, Orange Vinaigrette
Croquetas, Crispy Mashed Potatoes with Manchego
Spiced Veal & Pork Empanadas, Salsa Verde
Lump Crab Buñuelos, Roasted Corn, Salsa Brava
Pizza Cristina, Buffalo Mozzarella, Tomato, Basil
Pizza Siciliana, Roasted Red Peppers & Olives
Arroz La Bomba, Estate Rice, Local Beans, Forest Mushrooms, Mojo Picón
Grilled Hanger Steak, Smoked Potatoes, Grilled Local Spring Onions, Romesco Sauce

The Enora menu is priced at \$43 (++) per guest

9% MD tax, 20% service gratuity, soft drinks & alcoholic beverages are in addition

Menus are seasonal & subject to change without notice



PAZO

Boqueria

A Cocktail Party

Reception Style Tapas for Guests to Share

Manchego & Manzana Pintxo, Sheep's Cheese, Apples, Walnuts
Pizza Cristina, Buffalo Mozzarella, Tomato & Basil
Spinach Jamon Pizza, Iberico, Paleta, Serrno, Button Mushrooms
Spiced Veal & Pork Empanadas, Salsa Verde
Grilled Chicken Pintxo, Dates, Rosemary Oil
Crabmeat Buñuelos, Local Corn, Salsa Brava
Spicy Eggplant Salad, Crostini
Arbequina Olives
Sunflower Seed Tuile

The Boqueria menu is priced at \$28 (++) per guest

9% MD tax, 20% service gratuity, soft drinks & alcoholic beverages are in addition

Menus are seasonal & subject to change without notice



Tess
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A Cocktail Party

Reception Style Tapas for Guests to Share

Eggplant Bruschetta
Wood Grilled “Burger-sito” 3oz. Hand Chopped Burger, Valdeon Butter & House Cured Pickle
Croquetas, Crispy Mashed Potatoes with Manchego
Pork & Veal Empanadas, Salsa Verde
Lump Crab Buñuelos, Roasted Corn, Salsa Brava
House Made Bread
Arbequina Olives
Sunflower Seed Tuile

The Tess menu is priced at \$24 (++) per guest
9% MD tax, 20% service gratuity, soft drinks & alcoholic beverages are in addition
Menus are seasonal and subject to change

Tony Foreman & Cindy Wolf – Restaurateurs | Tony Foreman – Executive Chef