

# PAELLA

Our paellas are made with authentic Bomba Rice, Saffron and Extra Virgin Olive Oil imported from Spain. Created with our sofrito base and served with our signature roasted garlic and lemon aioli.

Our "Signature" Fiesta Paella - \$21.00 per person

Chicken, Spanish Chorizo, Shrimp, Clams and Fresh Seasonal Vegetables

Celebration Paella - \$24.00 per person Chicken, Spanish Chorizo, Shrimp, Clams, Mussels, Scallops and Fresh Seasonal Vegetables

(add Lobster \$3 additional per person)

**Deluxe Paella - \$20.00 per person** Chicken, Spanish Chorizo, Shrimp and Fresh Seasonal Vegetables

**Bomba Paella - \$19.00 per person** Chicken, Spanish Chorizo and Fresh Seasonal Vegetables

#### Garden Paella (Vegan) - \$19.00 per person

Green Beans, Mushrooms, Summer Squash, Asparagus and other Fresh Seasonal Vegetables.

"Customize Your Own" Paella - Please ask for pricing

Our chefs would be happy to work with you and create something delicious specifically for our event.

## SALAD

All salads include rolls, butter and our house made dressings.

### House Salad - \$4.00 per person

Romaine Hearts, Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion, Shaved Carrots, Walnuts Pieces and Champagne Vinaigrette.

#### Caesar Salad - \$3.00 per person

Romaine Hearts, House Made Garlic Croutons, Shaved Parmesan and Caesar Dressing.

## TAPAS

All tapas are bite size and served chilled or room temperature. Perfect for passed appetizers before the main course!

Mixed Olives - \$3 per person

Melon con Jamon - \$4 per person Spanish Jamon wrapped over Fresh Melon Slices

**Empanadas (Beef or Mushroom with Goat Cheese) - \$5 per person** Serves with house made Chimichurri Sauce

#### Gazpacho Fresca - \$4 per person

Bright and refreshing Tomato-Based Soup loaded with Fresh Vegetables and topped with house made Crouton Bits, Cucumber and Fresh Herbs

#### Mexican Shrimp Cocktail - \$4 per person

Ceviche style Shrimp and flavored with Citrus, Chiles, Avocado, Cucumber and Tomatoes

#### Sweet Corn Chowder - \$4 per person

Charred, Summer, Sweet Corn Mixed with Mexican Crema, Green Onion, Jalapeño, Cilantro, Crumbled Cotija Cheese, Chili Powder and Lime

### SANGRIA

#### Non- Alcoholic Sangria - \$3 per person

Crisp and refreshing Spanish Punch infused with Cinnamon, Rosemary and Other Spices. Alcohol may be added by customer.

Please note that a \$100 per chef fee will apply to all orders cooked on site. Delivery fees may apply.

Thank you for choosing Paella Fiesta Catering!!



Website: www.paellafiestacatering.com | Email: contact@paellafiestacatering.com