

Family Style Event Package One \$45 Sangria-Wine-Beer \$20 (3 Hours) Premium Open Bar \$35 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamari Spanish Grilled Chorizo - Penne Vodka

Salad: Mixed Greens, Tomato, Onions

Family Style Platters (shared): CHICKEN MADRILEŃA - Breast of chicken, white wine & lemon sauce, bed of sautéed spinach NEW YORK STRIP - Certified Angus Beef, onions & peppers ATLANTIC SALMON - Lightly seasoned, lemon PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice

Dessert (choose one): Cannoli – Ice Cream **Coffee**: House Brewed Coffee or Tea

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries) KIDS 4 and Under: FREE

*** Minimum 20 guests for package*** ***Prices above are per person and DO NOT include tax or 20% gratuity***



Family Style Event Package Two \$55 Sangria-Wine-Beer \$20 (3 Hours) Premium Open Bar \$35 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamari Spanish Grilled Chorizo – Filet Mignon Empanadas - Penne Vodka

Salad: Mixed Greens, Tomato, Onions

Family Style Platters (shared): LOBSTER TAILS – 5 oz. lobster tails broiled garlic, butter, paprika CHICKEN MADRILEŃA - Breast of chicken, white wine & lemon sauce, bed of sautéed spinach NEW YORK STRIP - Certified Angus Beef, onions & peppers ATLANTIC SALMON - Lightly seasoned, lemon PAELLA MARINERA - Seafood mixture cooked in saffron rice

Dessert (choose two): Cannoli – Ice Cream **Coffee**: House Brewed Coffee – Tea – Espresso – Cappuccino

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries) KIDS 4 and Under: FREE

*** Minimum 20 guests for package*** ***Prices above are per person and DO NOT include tax or 20% gratuity***



Buffet Event Package One \$45 Sangria-Wine-Beer \$20 (3 Hours) Premium Open Bar \$35 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamari - Chorizo

Buffet Line Sides : Penne Vodka – Sauté Veggies – Saffron Rice – Salad

Buffet Line Options (choose 3): CHICKEN FRANCESE, MARSALA OR GARLIC SAUCE ROASTED PORK LOIN – Slow roasted, onions & peppers NEW YORK STRIP - Certified Angus Beef, onions & peppers ATLANTIC SALMON - Lightly seasoned, broiled PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice MARISCADA – Traditional seafood casserole RED or GREEN sauce

Dessert (choose one): Cannoli - Ice Cream **Coffee**: House Brewed Coffee or Tea

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries) KIDS 4 and Under: FREE

*** Minimum 30 guests for package*** ***Prices above are per person and DO NOT include tax or 20% gratuity***



Buffet Event Package Two \$55 Sangria-Wine-Beer \$20 (3 Hours) Premium Open Bar \$35 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamari Chorizo - Filet Mignon Empanadas

Buffet Line Sides : Penne Vodka – Sauté Veggies – Saffron Rice – Salad

Buffet Line Options (choose 4): CHICKEN FRANCESE, MARSALA OR GARLIC SAUCE ROASTED PORK LOIN – Slow roasted, onions & peppers NEW YORK STRIP - Certified Angus Beef, onions & peppers ATLANTIC SALMON - Lightly seasoned broiled PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice MARISCADA – Traditional seafood casserole RED or GREEN sauce STUFFED SOLE – Stuffed with crabmeat and shrimp SKIRT STEAK & NY STRIP Carving Station

Dessert (choose two): Cannoli- Ice Cream **Coffee**: House Brewed Coffee – Tea – Espresso – Cappuccino

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries) KIDS 4 and Under: FREE

*** Minimum 30 guests for package*** ***Prices above are per person and DO NOT include tax or 20% gratuity***



Sit Down Event Package One \$50 Sangria-Wine-Beer \$20 (3 Hours) Premium Open Bar \$35 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar Chorizo - Filet Mignon Empanadas

Pasta: Penne Vodka Salad: Mixed Greens, Tomato, Onions

Entrée Choices (choose 4): PORK CHOPS SEGOVIA – Pan Seared, Sweet & Hot Peppers CHICKEN MADRILEŃA - Breast of chicken, white wine & lemon sauce, bed of sautéed spinach SKIRT STEAK – Grilled, with chimichurri NEW YORK STRIP – Grilled, 16oz Certified Angus Beef ATLANTIC SALMON - Lightly seasoned, broiled PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice

Dessert (choose one): Cannoli – Ice Cream **Coffee**: House Brewed Coffee or Tea

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries) KIDS 4 and Under: FREE

*** Minimum 20 guests for package*** ***Prices above are per person and DO NOT include tax or 20% gratuity***



Sit Down Event Package Two \$60

Sangria-Wine-Beer \$20 (3 Hours) Premium Open Bar \$35 (3 Hours)

Mixed Appetizers (family style): Shrimp & Garlic - Fried Calamar Chorizo - Filet Mignon Empanadas

Pasta: Penne Vodka Salad: Mixed Greens, Tomato, Onions

Entrée Choices (choose 5): SURF & TURF – Lobster Tail and Filet Mignon STUFFED LOBSTER – Stuffed with crabmeat, shrimp & scallops CHICKEN MADRILEŃA - Breast of chicken, white wine & lemon sauce, bed of sautéed spinach SKIRT STEAK – Grilled, with chimichurri STUFFED SOLE – Stuffed with crabmeat, shrimp & scallops NEW YORK STRIP – Grilled, 16oz Certified Angus Beef ATLANTIC SALMON - Lightly seasoned, broiled PAELLA MARINERA - Traditional seafood mixture cooked in saffron rice

Dessert (choose two): Cannoli - Ice Cream **Coffee**: House Brewed Coffee – Tea – Espresso – Cappuccino

KIDS 12 and Under: \$20 (Chicken Fingers and French Fries) KIDS 4 and Under: FREE

*** Minimum 20 guests for package*** ***Prices above are per person and DO NOT include tax or 20% gratuity***