



# Express Catering Menu

Page 2: Appetizers, Salads, Pastas & Paellas

Page 3: Entrees, Fish, & Sides

Small orders feed 8-10 ppl

Large orders feed 16-18 ppl

# Tapas

## Shrimp Cocktail

Sm. \$45 Lg. \$80

## Filet Mignon Slices

Served with Horseradish Sauce

Sm. \$55 Lg. \$100

## Mixed Cheese Platter

Sm. \$40 Lg. \$75

## Eggplant Rollatini

Sm. \$35 Lg. \$65

## Chicken Skewers

Marinated with lemon & herbs

Sm. \$40 Lg. \$70

## Tomatoes and Mozzarella

Sm. \$35 Lg. \$60

## Tortilla Espanola Especial

Potato tart with chorizo, peppers & peas

Sm. \$35 Lg. \$60

## Mini Meatballs in Sauce

Sm. \$35 Lg. \$65

## Hummus

Traditional or roasted red pepper served with crostini

Sm. \$55 Lg. \$100

## Pinchos Morunos

Grilled pork skewers with bell peppers and onions

Sm. \$45 Lg. \$85

## Chicken Croquettes

Sm. \$40 Lg. \$75

# Salads

## Caesar

Plain	Sm. \$25 Lg. \$45
Chicken	Sm. \$35 Lg. \$65
Shrimp	Sm. \$40 Lg. \$75

## Spinach

Baby spinach, red beets, portobello mushrooms & balsamic dressing

Sm. \$30 Lg. \$55

## Ensalada Rio

Grilled pork skewers with bell peppers and onions

Sm. \$45 Lg. \$80

# Pastas

## Penne Crudaïola

Mozzarella, tomatoes, extra virgin olive oil, arugula, spinach & ricotta

Sm. \$45 Lg. \$80

## Cavatelli Broccoli

Extra virgin olive oil, broccoli, and garlic tossed in Cavatelli Pasta

Sm. \$45 Lg. \$80

## Rigatoni Vodka

Rigatoni pasta tossed in a red plum tomato vodka sauce

Sm. \$45 Lg. \$80

# Paella

## Vegetable

Mixed vegetables in a saffron rice

Sm. \$45 Lg. \$80

## Meat

Chicken & chorizo in a saffron rice

Sm. \$55 Lg. \$100

## Valenciana

Shrimp, clams, mussels, calamari, chicken & chorizo in a saffron rice

Sm. \$60 Lg. \$110

## Mariscos

Shrimp, clams, mussels, calamari, scallops & veggies in a saffron rice

Sm. \$60 Lg. \$110

## Entrees

	Pollo	Veal	Pork Loin
<b>Al Limón</b> Artichokes & capers in a white wine lemon sauce	Sm. \$55 Lg. \$100	Sm. \$70 Lg. \$130	Sm. \$60 Lg. \$110
<b>Marsala</b> Portobellos & garlic in a marsala wine sauce	Sm. \$55 Lg. \$100	Sm. \$70 Lg. \$130	Sm. \$60 Lg. \$110
<b>Borracho</b> Chorizo, portobellos, & red peppers in a beer demi-glace	Sm. \$60 Lg. \$110	Sm. \$75 Lg. \$140	Sm. \$65 Lg. \$120
<b>A la Vasca</b> Light plum tomato sauce	Sm. \$55 Lg. \$100	Sm. \$70 Lg. \$130	Sm. \$60 Lg. \$110
<b>Saltimboca</b> Topped with prociutto, spinach & cheese	Sm. \$60 Lg. \$110	Sm. \$75 Lg. \$140	Sm. \$65 Lg. \$120

## Fish

**Salmon Gallego**  
Pan seared atlantic salmon topped with a  
almond strawberry glaze  
Sm. \$65 Lg. \$120

**Mahi-Mahi**  
Strawberry sherry vinaigrette glazed mahi mahi  
with fresh roasted vegetables  
Sm. \$70 Lg. \$130

**Mariscada**  
Shrimp, scallops, calamari, clams & mussels  
simmered and served in a light plum tomato sauce  
Sm. \$60 Lg. \$110

**Lobster Ravioli**  
Homemade lobster stuffed ravioli tossed  
with sun-dried tomatoes in a pesto cream sauce  
Sm. \$65 Lg. \$120

## Specialty Entrees and Side Items

**Filet Ravioli**  
Homemade filet stuffed ravioli simmered  
in a rosemary infused port reduction  
Sm. \$65 Lg. \$120

**Pollo Balsamico**  
Chicken breasts grilled to perfection topped with  
a sweet balsamic glaze served with fresh veggies  
Sm. \$55 Lg. \$100

**Saffron Rice**  
with chorizo & peas  
Sm. \$25 Lg. \$40

**Roasted Potatoes**  
with fresh herbs & spices  
Sm. \$25 Lg. \$40

**Roasted Veggies**  
Fresh Mixed  
Sm. \$20 Lg. \$35

**Mashed Potatoes**  
Garlic Mashed  
Sm. \$25 Lg. \$40