

Family Style Dinner Options

Starters

Organic Field Green Salad (Serves 6- 8) Local citrus, radish, fried almonds, shaved manchego, sherry pimentón vinaigrette
\$24 per bowl

Fresh Baked Bread and Butter Service (Serves 6-8)
\$10

Paella Menu

Paella served with seasonal vegetables, Spanish Chorizo, Manilla Clams, hot peppers and lemon aioli. The vegetarian option does not have Manilla Clams or Chorizo in the base. Each pan will serve 6-8 people. We recommend starting the Paella Dinner with Soup and Salad.

Chicken and Shrimp \$120 per large pan.

Vegetarian \$80 per large pan

De La Parilla Menu

Grilled Marinated Skirt Steak - Certified Angus Beef (fresh herb chimichurri)
\$120 – large plate - serves 8 full or 16 half portions
\$60 – small plate - serves 4 full or 8 half portions

Grilled Spiced Chicken Breast (chipotle cream sauce)
\$72 – large plate - serves 8 full or 16 half portions
\$40 – small plate - serves 4 full or 8 half portions

De La Plancha

Seasonal Fish
\$100 – large plate - serves 8 full or 16 half portions
\$55 – small plate - serves 4 full or 8 half portions

Sides

Basil Pesto Penne Pasta (roasted red peppers parmesan cheese pine nuts)
\$28 – serves 8-10

Roasted Potatoes (yukon gold with garlic parmesan)
\$18 – serves 8-10

Sautéed Seasonal Organic Vegetables \$30 – serves 8-10

Grilled Asparagus (shallots herbed goat cheese *available seasonally*)

\$AQ – serves 8-10

Spanish Style Rice

\$15 – serves 8-10

Black beans

\$15 – serves 8-10

To add the Chef's Dessert Selection \$7 per person

20% gratuity added for parties of ten or more