

## *Beverages*

*Priced Per Person*

### *Standard Bar*

*Spanish Red and White wine*

*Red and White Sangria*

*Domestic Beers*

*Mixed Drinks made with Standard Brands*

*2 hours - \$15.00 3 hours - \$17.00 4 Hours - \$21.00*

### *Premium Bar*

*Spanish Red and White wine*

*Red and White Sangria*

*Domestic and Imported Beers*

*Mixed Drinks made with Premium Brands*

*Assorted liqueurs (Bailey's, Kahlua, Amaretto, Liqueur 43)*

*2 hours - \$19.00 3 hours - \$22.00 4 Hours - \$25.00*

*Wine and Beer*

*Spanish Standard Red and White Wine selections*

*Domestic and Imported Beers*

*2 hours - \$13.00 3 hours - \$17.00 4 hours - \$20.00*

*Champagne toast also available for any of the above bar packages (add \$2.00 pp)*

***For groups of 20 or more.***

**Contact:** *Event Department (Andy)*  
*Telephone: 847-784-9300 Fax: 847-784-9325*  
*E-mail: [Tapasgitana@ameritech.net](mailto:Tapasgitana@ameritech.net)*  
*Website: [www.tapasgitana.com](http://www.tapasgitana.com)*

T A P A S  G I T A N A

# *Catering Menu*

## *Dinner*



***310 South Happ Road***  
***Northfield, IL 60093***  
***(847) 784-9300***

## ~Tapas Menu One - \$34.95 p/p~

### ~Cold Tapas~

#### **Ensalada Remolacha**

Beet Salad with red onion, basil in Red wine vinaigrette topped with Manchego Cheese

#### **Tortilla Tres Pisos**

A twist on the traditional tortilla A three layered tortilla with spinach, roasted pepper and mushroom layers. Topped with a creamy tarragon topping

#### **Tomate y Queso Con Aceitunas**

Red ripe tomatoes and fresh mozzarella served with red onions, black olives and roasted red pepper vinaigrette.

### ~Hot Tapas~

#### **Crepe Rellena**

Crepe filled with goat cheese, pine nuts, and apple, accompanied by a pimento sauce

#### **Pipirrana De Buey**

Grilled strips of skirt steak on a bed of, potatoes and onions drizzled with Cabrales blue cheese sauce.

#### **Champinones Rellenos**

Mushroom caps stuffed with sautéed spinach, garlic and a blend of Spanish cheeses

#### **Dátiles Con Tocino**

Baked dates wrapped in bacon over red bell pepper sauce.

## ~Tapas Menu Two - \$39.95 p/p~

### ~Cold Tapas~

#### **Gambas Marinadas con**

#### **Hierbas Aromaticas**

Chilled tiger shrimp marinated with Fresh herbs and served with a trio of sauces alioli, salsa rosa, and cumin

#### **Jamón Serrano con Queso**

Imported Serrano ham with Manchego cheese, thinly sliced tomato, garlic toast points

#### **Patatas con Alioli Y**

#### **Pisto Manchego**

Robust garlic potato salad with mayonnaise and fresh parsley served alongside a Spanish sauté of vegetables with garlic tomato sauce

### ~Hot Tapas~

#### **Queso De Cabra**

Oven baked goat cheese with tomato basil sauce and garlic bread

#### **Pincho de Solomillo**

Beef tenderloin brochette grilled with cracked black pepper, served with horseradish sour cream, fried string potatoes and caramelized red onions

#### **Pasta Con Gambas**

Penne pasta with sautéed rock shrimp, tomatoes, scallions and garlic lemon butter

#### **Champinones Rellenos**

Stuffed mushroom caps with Sautéed spinach, garlic, and a blend of Spanish cheeses.

## ~ Tapas/Traditional Menu Two – \$45.95~

### ~Cold Tapas~

#### **Ensalada Remolacha**

Beet Salad with red onion, basil in Red wine vinaigrette topped with Manchego Cheese

#### **Berenjena Con Queso**

Grilled eggplant filled with roasted red peppers, fennel, and Spanish onions, accompanied by asparagus spears, topped with imported goat cheese, and drizzled with balsamic vinaigrette.

### Hot Tapas~

#### **Dátiles con Tocino**

Baked dates wrapped in bacon over red bell pepper sauce

#### **Vieiras con Espinica**

Grilled Sea Scallops served over sautéed spinach drizzled with a tomato lemon garlic sauce.

### ~Entree~

#### **Grilled Fillet Mignon**

Filet mignon grilled with fresh herbs served atop a bed of sautéed mixed vegetables, with garlic potatoes with a red wine shallot sauce.

-or-

#### **Oven Baked Salmon**

Baked Atlantic salmon topped with a medallion of goat cheese, served With creamed leeks, and celery root with lemon tomato butter sauce.

## ~Dessert Options~

#### **Flan De La Gitana**

Featured Flan of the day.

\$7.50pp

#### **Tarta De Nueces Con**

#### **Caramelo Y Chocolate**

Freshly baked pecan and honey caramel tart Topped with a chocolate ganache.

\$7.50pp

#### **Pera De La Abuela**

Poached pear filled with cinnamon cream with vanilla ice cream and raspberry sauce

\$7.5pp

#### **Arroz Con Leche**

Spanish style rice pudding with fresh citrus zest sprinkled with cinnamon.

\$6.00pp

#### **Mousse De Platino**

Banana mousse with white chocolate shavings, Served with blueberry sauce.

\$7.50pp

#### **Crema Catalana de Chocolate**

Creamy vanilla custard with bittersweet chocolate and caramelized sugar.

\$7.50pp

## ~Traditional Menu One - \$35.95 p/p~

### **Stuffed Mushrooms**

Stuffed Mushroom caps with  
Sauteed Spinach, Garlic and a blend  
of Spanish cheeses.

~ and ~

### **Mixed Green Salad**

Salad of seasonal baby greens, red onion,  
and tomato with a sherry balsamic  
vinaigrette

~ Entrée ~

*Choose one of the following*

### **Oven Baked Salmon**

Baked Atlantic salmon topped with a medallion of goat cheese, served with sauteed  
Leeks and celery root with lemon butter sauce and mixed vegetables.

~or~

### **Herb Roasted Chicken**

½ Young chicken roasted with fresh herbs, served with garlic potatoes and sauteed  
sweet peppers, mushrooms and onions with a white wine herb sauce and mixed  
vegetables.

## ~Traditional Menu Two - \$39.95 p/p~

### **Marinated Shrimp**

Chilled tiger shrimp marinated with  
Fresh herbs and served with a trio of sauces  
alioli, salsa rosa, and cumin

~ and ~

### **Mixed Green Salad**

Salad of seasonal baby greens, red onion,  
and tomato with a sherry balsamic  
vinaigrette

~ Entrée ~

*Choose one of the following*

### **Oven Baked Salmon**

Baked Atlantic salmon topped with a medallion of goat cheese, served with sauteed  
Leeks and celery root with lemon butter sauce and mixed vegetables.

~or~

### **Grilled Filet Mignon**

6oz filet mignon grilled with fresh herbs served atop a bed of sauteed mixed vegetables,  
With garlic potatoes and red wine shallot sauce

## Hors D'oeuvres Menu – \$35 p/p~

~ For in Restaurant Parties only ~

~ Six hors d'oeuvres below are butler passed and six are set up  
station style over the course of two hours ~

~ Cold ~

### **Butler Passed**

#### **Tostada De Salmon Curado**

Cured Atlantic salmon served over a  
Toast point with dill sour cream

#### **Tostada De Ternea**

Thinly sliced marinated veal and  
sauteed vegetables on toast points

#### **Pincho De Tomate Y Queso**

Brochette of cherry tomato and fresh  
mozzarella ball

~ Cold ~

### **Patatas Con Alioli**

Robust garlic potato salad with  
mayonnaise and fresh parsley.

### **Tortilla Tres Pisos**

A three-layered Spanish omelet  
with, peppers, spinach and mushroom  
layers topped with a tarragon cream

### **Tomate Relleno con Congrejos Y Salsa**

#### **Herba Buena**

Plum tomato stuffed with crab meat  
and topped with fresh herb  
Alioli and baked to a golden brown

~ Hot ~

### **Butler Passed**

#### **Pincho De Solomillo**

Brochette of beef tenderloin grilled in  
cracked black pepper with horseradish cream

#### **Dátiles Con Tocino**

Baked dates wrapped in bacon  
with red bell pepper sauce

#### **Cangrejos**

Puff pastries with crab meat tomato  
concasse and alioli

~ Hot ~

### **Crepe Rellena**

Crepes filled with goat cheese, spinach,  
Apples and pine nuts with a pimento sauce

### **Pasta Con Pollo**

Penne Pasta Tossed with asparagus,  
green peas and goat cheese, topped with  
marinated grilled chicken and served with  
a garlic, tomato, and pine nut sauce.

### **Champinones Rellenos**

Stuffed mushroom caps with sauté  
Spinach, garlic, and a blend  
of Spanish Cheeses

## ~ Tapas/Traditional Menu One – \$39.95~

### ~Cold Tapas~

#### **Patatas Con Alioli**

Our famous robust garlic potato salad

#### **Canalón Relleno**

Tuna, asparagus, and fresh basil filled cannelloni with a creamy white wine and tomato basil vinaigrette.

### Hot Tapas~

#### **Stuffed Eggplant**

Grilled eggplant stuffed with goat cheese And topped with Manchego cheese, served with tomato concasse

#### **Pasta Con Espinacas**

Penne pasta tossed with fresh spinach, Asparagus, roasted red peppers, mushrooms and tomato goat cheese sauce

### ~Entree~

#### **Herb Roasted Chicken**

½ Young chicken roasted with fresh herbs, served with garlic potatoes, and sautéed sweet peppers, mushrooms, and onions, with white wine herb sauce.

-or-

#### **Tilapia Marinada**

Marinated fresh Tilapia filet served with sautéed fresh spinach and artichoke hearts with plum tomato vinaigrette drizzled with lemon butter sauce.

## ~Tapas/Traditional Menu Three - \$55.95 p/p~

### ~Cold Tapas~

#### **Salpicon De Mariscos**

Chilled medley of shrimp, calamari, and scallops with lemon juice, bell peppers, cilantro, onions, sherry vinegar and olive oil

#### **Tomato and Mozzarella Salad**

Red ripe tomatoes and fresh mozzarella served with red onions, black olive and roasted red pepper vinaigrette.

### Hot Tapas~

#### **Oven Baked Goat Cheese**

Oven baked goat cheese with tomato basil sauce and garlic bread

#### **Stuffed Mushrooms**

Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

### ~ Entrée ~

Choose one of the following

#### **Filet and Lobster**

Grilled filet mignon and baked lobster tail served with sautéed mixed vegetables, Garlic potato medallions and an herb stuffed tomato, with red wine shallot sauce.

## ~Tapas Menu Three - \$42.95 p/p~

### ~Cold Tapas~

#### **Patatas Y Pisto Manghego**

Robust garlic potato salad with mayonnaise and fresh parsley served alongside a Spanish sauté of vegetables with garlic tomato sauce

#### **Gambas Marinadas**

Chilled marinated tiger shrimp Served with a trio of sauces brandy, cumin, and Alioli

#### **Jamon Serrano Con Queso**

Imported Serrano ham with Manchego cheese, thinly sliced tomato, garlic and toast points

#### **Berenjena Con Queso**

Grilled eggplant filled with roasted red Peppers, fennel and Spanish onions, topped with imported goat cheese, and drizzled with balsamic vinaigrette.

### ~Hot Tapas~

#### **Crepe Rellena**

Crepe filled with goat cheese, pine nuts, and apple, accompanied by a pimento sauce

#### **Champinones Rellenos**

Stuffed mushroom caps with sautéed spinach, garlic, and a blend of Spanish cheeses

#### **Pincho De Solomillo**

Beef tenderloin brochettes grilled with cracked black pepper, served with horseradish sour cream fried string potatoes and caramelized red onions.

#### **Paella Mariscos**

Shrimp, mussels, clams, scallops and calamari, baked in saffron rice with peppers, onion and tomato

## Tapas Tradition

Tapas style dining originated in the open-air taverns of southern Spain.

Originally, tapas were a slice of cured ham or Sausage on top of a piece of bread which was placed over the mouth of a wine or sherry glass to prevent flies in their glasses. Spaniards, who customarily dine late in the evening, would frequent several taverns sampling the tapas of the house. As time went on, they placed olives or ham on the plate, and as time evolved so did the tapas plate.