

~Information~

*Tapas Gitana
310 South Happ Road
Northfield, IL 60093
847-784-9300*

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

For Groups of 20 or more.

T A P A S  G I T A N A

Party Packages

Luncheon



*Sunday – Friday
11AM-3:00PM
Closed Mondays*

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

~Tapas Menu One - \$18 p/p~

~Cold Tapas~

Canalón Relleno

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

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

~Dessert~

Profiterol Del Pirineo

Puff pastry filled with vanilla ice cream and topped with bittersweet chocolate sauce

~Hot Tapas~

Queso De Cabra

Oven baked goat cheese with tomato basil sauce and garlic bread

Pasta con Espinacas

Penne pasta with sautéed spinach, roasted peppers, and mushrooms with herbed tomato goat cheese sauce

Pipirrana De Buey

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

~ Traditional Menu One - \$19 p/p~

Mixed Green Salad

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

~Entree~

Choose one of the following...

Grilled Chicken Breast

Grilled chicken breast served with tri-color bell peppers and garlic potatoes with honey balsamic sauce

-or-

Marinated Tilapia

Marinated fresh Tilapia filet served with sauteed fresh spinach, artichoke hearts and yellow plum tomato vinaigrette, drizzled with lemon butter sauce

~Dessert~

Profiterol Del Pirineo

Puff pastry filled with vanilla ice cream and topped with bittersweet chocolate sauce

~Tapas Menu Two - \$23 p/p~

~Cold Tapas~

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.

Salmón Curado

Cured Atlantic salmon served with dill sour cream, capers, red onion and chopped hard boiled egg

~Dessert~

Flor De Plátano

Caramelized banana slices draped over vanilla ice cream with chocolate and caramel sauce sprinkled with roasted pistachio pieces.

~Hot Tapas~

Queso De Cabra

Oven baked goat cheese with tomato basil sauce and garlic bread

Pincho de Solomillo

Beef tenderloin brochette with mushroom and pearl onion grilled with cracked black pepper, served over fried string potatoes with caramelized onions and horseradish sour cream

Pasta Con Gambas

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

~Traditional Menu Two - \$25 p/p~

Mixed Green Salad

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

~ Entree~

Choose one of the following

Oven Baked Salmon

Baked filet of Atlantic salmon served with a medallion of goat cheese, sautéed leeks and celery root, drizzled with lemon tomato butter sauce

-or-

Filet Mignon

4oz Beef tenderloin fillet grilled with fresh herbs, served atop a bed of sautéed mixed vegetables with garlic potatoes and wine shallot sauce

~Desert~

Flor De Plátano

Caramelized banana slices draped over vanilla ice cream with chocolate and caramel sauce sprinkled with roasted pistachio pieces.

All Luncheon Menus Include Soda and Iced Tea