

Paella Party!



Make your Next Event a **Paella Party** or **Clam Bake**

(clams, mussels, shrimp, chorizo, potatoes, corn)

(Lobster optional)

Options Starting at \$ 25 pp

Chef & Assistant \$350 / 3 Hours

Paellas: Valenciana / Marinera / Meat

Catering@sangria71.com

Rates valid within Long Island, travel time may apply for outside areas

Sangria or Margarita Bar



Spice up your party with a refreshing **Sangria or Margarita Bar**

Choose your flavors

*Classic Red or White, Mango, Peach, Passion Fruit,
White Lightning, Strawberry, Cava & Watermelon*

3 gallon (serves 35-40 12oz cups)

\$150 Sangria / \$200 Margarita

5 gallon (serves 55-60 12oz cups)

\$250 Sangria - \$275 Margarita

\$100 refundable deposit on the dispenser

Catering by

Sangria 71

FLAVORS OF SPAIN



Catering@sangria71.com

www.Sangria71.com

Call or Visit Our Restaurants

71 Hillside Ave, Williston Park, NY 11596 (516) 246-9778

1095 Jericho Tpk. Commack, NY 11725 (631)-670-7606

4585 Austin Blvd, Island Park, NY 11558 (516) 882-4250



@sangria71

Entrees

Paella Servings Half 8-9 Full 14-16

Paella, Spain's Classic Saffron Rice Dish Half Tray Full Tray

Paella Valenciana Clams, Mussels, Shrimp and Scallops, Chicken & Chorizo Baked in Saffron Rice 100.00 195.00

Paella Marinera, Just Seafood, Clams, Mussels, Shrimp, Scallops & Calamari Baked in Saffron Rice 100.00 195.00

Meat Paella, Beef, Chicken, Chorizo & Pork saffron rice 90.00 175.00

Mariscada in any sauce 3/6 85.00 180.00

Clams, Mussels, Shrimp and Scallops in Green, Garlic or Diablo Sauce

Paella Served in the Authentic 22" Pans Serves 20-22, \$300

\$100 deposit on Pan & \$100 deposit on Chafing Stand (optional)



Salmon (Grilled or a la Sangria) 4/8—8ozpcs 70.00 120.00

Char-Broiled Angus Sirloin Steak 3/6 -16oz pcs 80.00 155.00

Angus Sirloin Steak Special with sauteed Peppers & Onions 80.00 155.00

Solomillo, Beef Tenderloin Tips in Mushroom Red Wine Sauce 1/8 80.00 155.00

Lamb Chops (20/ 40 pcs) NZ Baby Lamb Chops 85.00 160.00

Veal Sevillana Sauteed Veal Scaloppini, Onions, Mushrooms, Wine 65.00 120.00

Skirt Steak, grilled and sliced 3/6—14-16oz pcs 90.00 170.00

Veal Extrema, Sauteed with Chorizo, Onions and Peppers 65.00 120.00

Roasted Chicken, white & dark meat bone in 15/30 pcs 40.00 75.00

Chicken and Rice with chorizo 50.00 95.00

Chicken Limon Brolled Chicken Breast stuffed w/ Manchego, Topped w/ Lemon Sauce 8/14 pcs 70.00 130.00

Churrasco/ Assorted Meat platter Skirt steak, lamb chops, chorizo, pork loin, chicken 100.00 175.00

Chicken Sangria, Chicken Breast w/ Onions, Garlic, Mushrooms, Wine, Light Gravy 70.00 120.00

Sides

Saffron Rice 20.00 30.00

Grilled Asparagus 30.00 50.00

Sautéed or Steamed Broccoli or String beans 30.00 50.00

Spinach and Chick peas 35.00 55.00

Home Fries french fries sauteed w/ peppers & onions 35.00 50.00



Spanish Favorite Tapas

Shrimp in Sauce, Garlic, Diablo or Green 50/100 pcs 55.00 100.00

Chorizo Spanish Sausage, Sautéed w/ Pimientos, Garlic, Onion, Wine 50.00 85.00

Chicken Tenders, breaded and fried 45.00 75.00

Meatballs / Albondigas in tomato sauce 20/40 pcs 45.00 70.00

Crispy Brussel Sprouts 40.00 70.00

Mussel Pots, Mussels in your choice of Sauce, Sangria / Green / Garlic Sauce 45.00 70.00

Fried or Grilled Artichokes 40.00 65.00

Seafood Stuffed Mushrooms, shrimp and crab meat stuffing 45.00 80.00

Long Island Clams in Sauce (Diablo, Green or Garlic Sauce) 2 dz 40.00 1dz 80.00

Fried Calamari 55.00 90.00

Baked Clams with Seafood Stuffing, shrimp and crabmeat 25pc 50.00 50pc 100.00

Patatas Bravas Cubed Potatoes w/ Ali-Oli & Spicy Brava Sauce 30.00 45.00

Dates, Stuffed w/ Almonds, Wrapped in Bacon 30 / 60 pcs 45.00 80.00

Croquetas (Chicken and Serrano Ham Croquettes) 25/50 pcs 40.00 70.00

Octopus, Octopus Grilled or Boiled with rock salt, paprika, EVOO 4/7 75.00 125.00



Pan Tumaca with Jamon, Crispy bread, rubbed w/tomato, olive oil, garlic with a slice of Serrano ham 15/30pcs 30.00 80.00

Empanadas (flavors vary by location) 15 / 30 pcs 45.00 90.00

Tortilla, Spanish Frittada made with Onion, potato & egg 20.00 55.00

Charcuterie Board Imported Spanish Meats and Cheese Platter, Serrano Ham, Smoked Chorizo, Assorted Cheese and olives 50.00 105.00

Olive Oil, Garlic with black olives Dip 12.00 qt

Jumbo Shrimp Cocktail (50pcs/100pcs) 100.00 175.00

Spanish Cheese and Olives Platter 40.00 100.00

RAW BAR Platter 12 clams, 12 oysters, 12 Jumbo Shrimp 75

Email us your order!

catering@sangria71.com

Salads

	Half Tray	Full Tray
Mixed Greens tossed with tomato & onions	35.00	55.00
Jumbo Shrimp Salad with Mixed Greens	55.00	75.00
Grilled Chicken Salad with Mixed Greens	45.00	60.00
Garbanzo Mixed Greens Salad, Goat Cheese, Roasted peppers, white asparagus	45.00	65.00
Avocado and Mixed Greens Salad	45.00	65.00



DESSERTS

	10 inch	16 inch
Homemade Tres Leches Coconut, Chocolate or Pistachio Round cakes	\$75	\$115
Chocolate Decadence or NY Cheesecake		
10" Cakes	\$50	
Homemade Flan Round	\$50	
Assorted Cookie Trays	\$25	\$45

Round Platters

10" 16"



Charcuterie Carving Station \$18 pp

Hand carved Serrano ham, assorted Spanish cheeses and chorizo





FLAVORS OF SPAIN

Coffee & Dessert Station

Carved Fresh Seasonal Fruit Platter \$60 Large

Homemade Coconut Flan \$70 Large

Regular coffee and Tea \$2.99 pp includes, milk, cream, sugar, cups

Assorted Cookie Platter 48pcs \$59 72 pcs \$84

Tres Leches Cakes \$75 Chocolate Mousse / Cheesecake \$45



Treat your guests to a Live Flamenco Show

Enjoy the best of the Gypsy Kings Music by Los Cintron and Juana Cala dancing Flamenco

This interactive show will put everyone in the mood and bring your party to life.

3 hours, \$800

