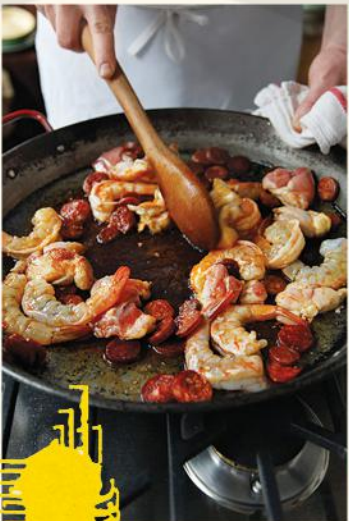


BACKYARD PAELLA PARTY!

WE BRING THE TASTE OF SPAIN TO YOUR OWN BACKYARD!

Cafe Sevilla has been dedicated to the essence of Spanish culture, music & cuisine since 1987. Sevilla is proud to bring our trusted brand name & the taste of Spain directly to your next event!

This impressive dish is always a show stopper, whether you're hosting a backyard get together, wedding reception, milestone birthday or corporate picnic!



LET US DO THE COOKING!

Let us do the cooking so you can enjoy your event!

- ✓ MENUS STARTING AT \$13 PER PERSON
- ✓ CATERING EVENTS FROM 10-100+ GUESTS
- ✓ CLASSICALLY TRAINED CHEF & EVENT STAFF
- ✓ AUTHENTIC INGREDIENTS IMPORTED FROM SPAIN

BACKYARD PAELLA PARTY!

WE BRING THE TASTE OF SPAIN TO YOUR OWN BACKYARD!

STEP 1: CHOOSE YOUR PAELLA

Paella Prepared With Authentic Bomba Rice and Saffron Imported from Spain

Traditional Paella Valenciana

Mussels, clams, calamari, shrimp, pink scallops,
chicken & grilled sausages

Meat Paella "Rupestre"

Pork tenderloin, grilled sausages, chicken,
lamb chop & flat iron steak

Seafood Paella "Marinera"

Clams, shrimp, salmon, pink scallops, mussels & calamari

Black Seafood Paella

Seafood paella with black rice

Mushroom & Roasted Garlic Paella (vegetarian)

Sautéed mixed mushrooms & roasted garlic

Paellas cooked with lobster stock, vegetarian stock available upon request

PRICING FOR PAELLA

We Cook at Your Home or Venue in Front of Your Guests,
Then Serve Buffet Style for 2 Hours

Number of Guests	Price Per Person
Up to 49	\$18 pp
50-74	\$16 pp
75-99	\$14.50 pp
100+	\$13 pp

For Groups of 50+, you may choose up to 2 paella selections

BACKYARD PAELLA PARTY!

WE BRING THE TASTE OF SPAIN TO YOUR OWN BACKYARD!

STEP 2: CHOOSE YOUR EXTRAS

Compliment Your Paella With a Variety of Award-Winning Tapas

COLD TAPAS

House Salad Sevillana

Mixed greens, tomatoes, cucumbers, kalamata olives, goat cheese with balsamic-orange vinaigrette
\$5 per person

Tortilla Espanola

"Potato Tart"
Garlic & goat cheese
\$32 pie (serves 12-15)
\$120 Sheet Pan (serves up to 75)

Spanish Cheese & Cold Cuts

A variety of Spanish cold cuts and imported Spanish cheeses
\$15 per person (minimum 20)

Daily Baked Bread

Served with homemade aioli & Andalusian tomato sauce
\$5 per person

HOT TAPAS

Baked Empanadas

Beef empanadas, five-mushroom duxelles empanadas with truffle cream sauce and manchego cheese and chorizo empanadas
\$7 per person
(2 empanadas per person)

Datiles Rellenos

Medjool dates, cabrales blue cheese & applewood bacon
\$5 per person

Champiñones al Ajillo

Garlic, mushrooms, chile arbol & white wine
\$5 per person

Albondigas al Jerez

Meatballs, sherry & garlic sauce
\$4 per person

DESSERT

Bread Pudding

Rum soaked figs, apricots, cranberry & banana
\$5 per person

Andalusian Apple Tart

Rum-infused raisins, granny smith apples, apple brandy sauce
\$5 per person

Orange-Scented Flan

Spanish Chantilly
\$5 per person

Leg of Jamon Iberico

This legendary cured ham comes from Iberico pigs native only to Spain; Carved on-site by our trained maestro cortador
\$2,450 (Serves 65 as a full appetizer or 150 as a taste)

MAKE IT A 3-COURSE MEAL

Includes Ensalada Sevillana and Your Choice of Dessert (up to 2 selections)
\$9 per person



BACKYARD PAELLA PARTY!

WE BRING THE TASTE OF SPAIN TO YOUR OWN BACKYARD!

STEP 3: CHOOSE YOUR SERVICE

Make Sure Your Event is an Experience

Our rates are inclusive of travel, set-up, break-down & service

Paella Chef (required)

\$300 for 2 hours of service on-site
Each additional hour of service is \$85

Buffet Attendant (optional based on service needs)

\$190 for 2 hours of service on-site (2 hour minimum)
Each additional hour of service is \$40

Dishes & Flatware

Bamboo salad plate, serving plate & cutlery \$10 pp
Plastic salad plate, serving plate & cutlery \$5 pp

Delivery

Delivery is included up to 20 mile radius
21+ mile radius is custom charge based on distance & time of event
Distance calculations are based on our nearest restaurant location to you

OVERALL MINIMUM MUST MEET \$900

Please note, minimums, pricing, & availability are subject to change.
Additional minimums may apply for catering requests during our non-normal business hours.
Minimums may vary due to date & time of event.