

## International Buffet- Spain

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

**All of our Spanish meals are served with crusty bread and butter.**

<b>Entrée</b> ( Choose 1)	Lunch	Dinner
<b>Porc Guisat Amb Fruita Seca (Catalan Braised Pork Shoulder with Dried Fruit)</b> – Tender braised pork shoulder cooked with kirsch liquor, red wine, dried sour cherries and apricots and a hit of cinnamon. ....	\$11.00	\$17.75
<b>Lomo en Adobo a la Sal (Salt-baked Pork Loin in Adobo)</b> – Pork loin marinated with smoky paprika, garlic and oregano and baked in a salt crust. Served with Tangy Cilantro Mojo sauce. ....	\$11.00	\$17.75
<b>Costilla de Cerdo Lacada (Braised and Glazed Pork Ribs with Applesauce)</b> – Braised super tender baby back ribs glazed with a sweet-tangy sauce and served with homemade applesauce.	\$11.00	\$17.75
<b>Gigot de Xai a les Set Hores (Seven Hour Leg of Lamb)</b> – Mouthwatering, slow-cooked leg of lamb pieces marinated with garlic, rosemary, thyme and mint. Yes, it really is cooked for 7 hours!	\$12.00	\$19.25
<b>Cocido (Spain’s Famous Boiled Dinner)</b> – A true feast. Combination of beef shanks, ham, bacon, chicken, meatballs, and chorizo cooked in a garlicky broth with potatoes and green beans. Served with Minted Tomato Vinaigrette.	\$11.00	\$17.75
<b>Albondigas Con Manzanas y Setas (Catalan Meatballs with Almonds-Saffron Sauce)</b> – Meatballs made with pork, veal, pancetta, applesauce and Portobello mushrooms. Served in a sauce made with tomatoes, almonds, saffron and sweet sherry.	\$10.00	\$16.00
<b>Guiso de Ternera a la Asturiana (Asturian Beef Stew)</b> – Rib-sticking stew made with beef, bacon, white beans tomatoes, turnips and turnip greens.	\$10.00	\$16.00
<b>Pollo al la Miel (Lemon Chicken with Honey and Saffron)</b> – Chicken cutlets marinated with lemon, cumin, ginger, coriander, honey and saffron served sprinkled with toasted sesame seeds.	\$9.50	\$15.25
<b>Pollo con Frutos y Frutas Secas (Chicken with Fruit Sauce)</b> – Chicken cutlets topped with a fruit sauce made with plums, apricots, sour cherries, pork and pine nuts.	\$10.00	\$16.00
<b>Pollo al Ajillo (Garlic Chicken)</b> – Chicken cutlets served in a light, garlic broth made with white wine, chicken broth and a little red chili.	\$9.50	\$15.25
<b>Paella Valenciana (Classic Valencian Paella)</b> – Short grain rice cooked with chicken, rabbit, green beans, artichoke hearts, tomatoes, roasted red peppers, Spanish paprika, garlic and saffron.	\$11.00	\$17.75
<b>Paella a la Windy Plum</b> – Our take on Paella, with white fish, shrimp, chorizo sausage, lots of garlic, smoked paprika, green onion, parsley and Piquillo peppers. Served with lemon wedges.	\$12.00	\$19.25
<b>Chiringuito Seafood Paella</b> – Paella made with cod, squid, tomatoes, garlic and shrimp. Served with lemon wedges and Allioli.	\$12.00	\$19.25

*Continued on next page*

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.















‡ = Spicy Selection (can be made mild)

79

## International Buffet- Spain, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

### **Tapas (Appetizers)** (*Lunch Choose 1; Dinner Choose 2*)

-  Albondigas en Salsa (Madrid-style Meatballs) – *Pork and beef meatballs served in a light tomato-wine sauce.*
-  Zanahorias Aliñadas (Sevillian Marinated Carrots) – *Moorish marinated carrots with cumin, loads of garlic, lemon juice and olive oil.*
-  Almendras Fritas (Smoky Fried Almonds) – *Marcona almonds fried with smoked Spanish paprika.*
-  Dip Assortment – *Includes Garum (Black Olive, Anchovy and Capers Spread), Pisto (Zucchini, Bell Pepper and Onion Jam) and Romesco de Avellanas (Toasted Hazelnut Romesco Dip).*
-  Tostada de Piquillo Rellenos de Queso de Cabra (Goat Cheese and Piquillo Pepper Toasts) – *Crunchy toast rounds topped with herbed goat cheese and julienne Piquillo peppers.*
-  Huevos Rellenos de Atun (Tuna-stuffed Eggs) – *Hard cooked eggs filled with a mixture of tuna, mayonnaise, capers, anchovy and piquillo peppers.*
-  Brochetas de Gamba con Vinagreta (Grilled Shrimp with Pepper Confetti) – *Grilled marinated shrimp skewers dizzled with a vinaigrette and finely minced red and green bell peppers. Served cold.*
-  Pinchos Morunos (Moorish Kebabs) – *Specially seasoned ground lamb grilled on a sugar cane skewer and served with garlic allioli (mayonnaise). Served warm.*
-  Gambas Aliñadas (Pickled Shrimp) – *Large shrimp marinated in a sweet pickle brine.*
-  ★ Patatas Bravas (Crisp Potatoes with Spicy Tomato Sauce) – *Crispy red potato wedges served with a spicy tomato sauce.*
-  ★ Calamares a la Romana Rebozadas con su Tinto (Black-and-White Fried Calamari) - *Tender calamari strips in a light beer batter hued jet-black by squid ink. Served with garlic allioli and lemon wedges. Scandalously delicious. Served hot.*
-  ★ Gambas al Ajillo (Garlic Shrimp) – *Shrimp sautéed in olive oil, garlic and red chili. Served hot.*
-  Jamón, Queso y Chorizo (Ham with Cheese and Sausage) – *Serrano ham served with Manchego cheese and sliced Spanish chorizo sausage.*
-  Ensaladilla Rusa (Russian Potato Salad) – *More popular in Spain than even its homeland, this salad is traditional tapas fair and is made with Yukon Gold potatoes, carrots, turnips, green beans, tuna, bell peppers and hard cooked eggs tossed with a special dressing.*

*Continued on next page*

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.








‡ = Spicy Selection (can be made mild)

80







## International Buffet- Spain, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

### **Soup** (Dinner Choose 1 or Extra Side Dish or Tapas)

-  Sopa de Calabaza Asada con Crema de Azafran (Roasted Squash Soup with Saffron Cream) – *Creamy roasted butternut squash soup served with saffron flavored cream on the side.*
-  Sopa de Ajo (Castilian Garlic Soup) – *A luscious soup made with garlic, bread, smoky paprika, ham and olive oil and garnished with poached eggs.*
-  Crema de Garbanzos con Jamon Crujiente (Garbanzo Cream with Ham Cracklings) – *Cream of garbanzo soup garnished with crispy Spanish diced ham.*
-  Potaje de Verduras (Morning-After Soup) – *This humorously named soup is loaded with vegetables, sausage, beans and ham.*
-  Sopa de Patatas y Almendras (Potato Soup with Fried Almonds) – *Chucky potato soup flavored with ground almonds, garlic and ham.*
-  Caldo Gallego (Galician White Bean Soup) – *Rich soup made with bacon, Great Northern beans, Spanish chorizo, potatoes and Swiss Chard.*
-  Gazpacho Sevillano (Classic Gazpacho) – *Made with ripe tomatoes, garlic, cumin, cucumbers, bell peppers, olive oil and sherry vinegar. Garnished with mini olive oil croutons. Served cold.*

### **Salad** (Dinner Choose 1 or Extra Side Dish or Tapas)

-  Ensalada de Bacalao con Naranjas (Cod and Orange Salad) – *Romaine lettuce topped with salt-cod, orange wedges, bell peppers, red onion and green olives with a lemon-olive oil dressing.*
-  Escalivada (Grilled Vegetable Salad) – *Grilled red bell pepper, tomato, red onion and eggplant salad.*
-  Ensalada con Frutas Secas (Green Salad with Apricots and Hazelnuts) – *Mixed green salad with slivered dried apricots, toasted hazelnuts with a orange vinaigrette.*
-  Zorongollo (Roasted Pepper Salad) – *Roasted red and green bell peppers with diced tomatoes, sweet onion and sherry vinaigrette.*
-  Cojondongo (Gazpacho Salad) – *Salad of cucumber, tomatoes, peppers, onions, croutons and green grapes.*
-  Ensalada Mixta (Mixed Salad) – *Romaine lettuce with baby potatoes, marinated artichokes hearts, green olives, hard cooked eggs and cherry tomatoes.*

*Continued on next page*

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.















‡ = Spicy Selection (can be made mild)

81

## International Buffet- Spain, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

### **Side Dishes** (Choose 2)

-  Patatas en Salsa Verde (Basque Potatoes in Salsa Verde) – *Potatoes cooked with garlic, parsley and white wine.*
-  Patatas con Chorizo a la Riojana (Riojan Potatoes with Chorizo and Chilies) – *Potatoes stewed with bell peppers, Spanish chorizo, smoked paprika, garlic and white wine.*
-  Patatas Panaderas con Allioli (Potato and Onion Gratin with Allioli) – *Layers of potato and caramelized onions topped with allioli and broiled till browned.*
-  Patatas Revolconas (Smoky Mashed Potatoes) – *Mashed potatoes flavored with smoked paprika and garlic.*
-  Patatas Arrugadas Con Mojo Picon (Wrinkled Potatoes with Spicy Chili Mojo) – *Specially prepared potatoes in the skin served with a spicy sauce made with garlic, red chili, parsley olive oil and red wine vinegar.*
-  ✓ Alcachofas Asadas con Coñac (Roasted Artichoke Hearts with Cognac) – *Roasted artichokes intensifies their flavor. These are seasoned with a dash of Cognac and sea salt.*
-  ✓ Guiso de Alcachofas y Jamon (Artichoke Ragout with Ham and Sherry) – *A luscious vegetable stew made with peas, artichokes, onions, ham, potatoes and green beans.*
-  ✓ Esparragos con Miel y Vinagre de Jerez (Grilled Asparagus with Honey and Sherry Vinegar) – *Simply, yet absolutely delicious. A mixture of asparagus, vinegar, honey and the finest sea salt combine into a truly memorable dish.*
-  Judias Verdes con Jamon (Garlicky Braised Green Beans with Ham) – *Slow cooked green beans with ham, sweet paprika, garlic and tomatoes.*
-  Zanahorias con Acelgas (Baby Carrot and Chard Stew) – *Tender baby carrots and swiss chard cooked till very tender and seasoned with smoked paprika, ancho chili and garlic.*
-  Gratinado de Endivias y Hinojo con Almendras (Endive and Fennel Gratin with Almonds) – *Tender braised endive and fennel topped with a rich, creamy almond sauce and bake till browned.*
-  Tumbet (Mallorcan Eggplant and Potato Casserole) – *A luscious combination of roasted eggplant, potatoes, tomato compote, red and yellow bell peppers and zucchini.*
-  Espinacs a la Catalana (Spinach with Raisins and Pine Nuts) – *A true Catalan specialty. A mélange of spinach, garlic, raisins and pine nuts with extra virgin olive oil.*
-  Espinacas con Garbanzos (Andalusian Spinach with Chickpeas) – *A Arab-influenced specialty of Seville combines spinach and garbanzo beans with a wonderful blend of spices.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

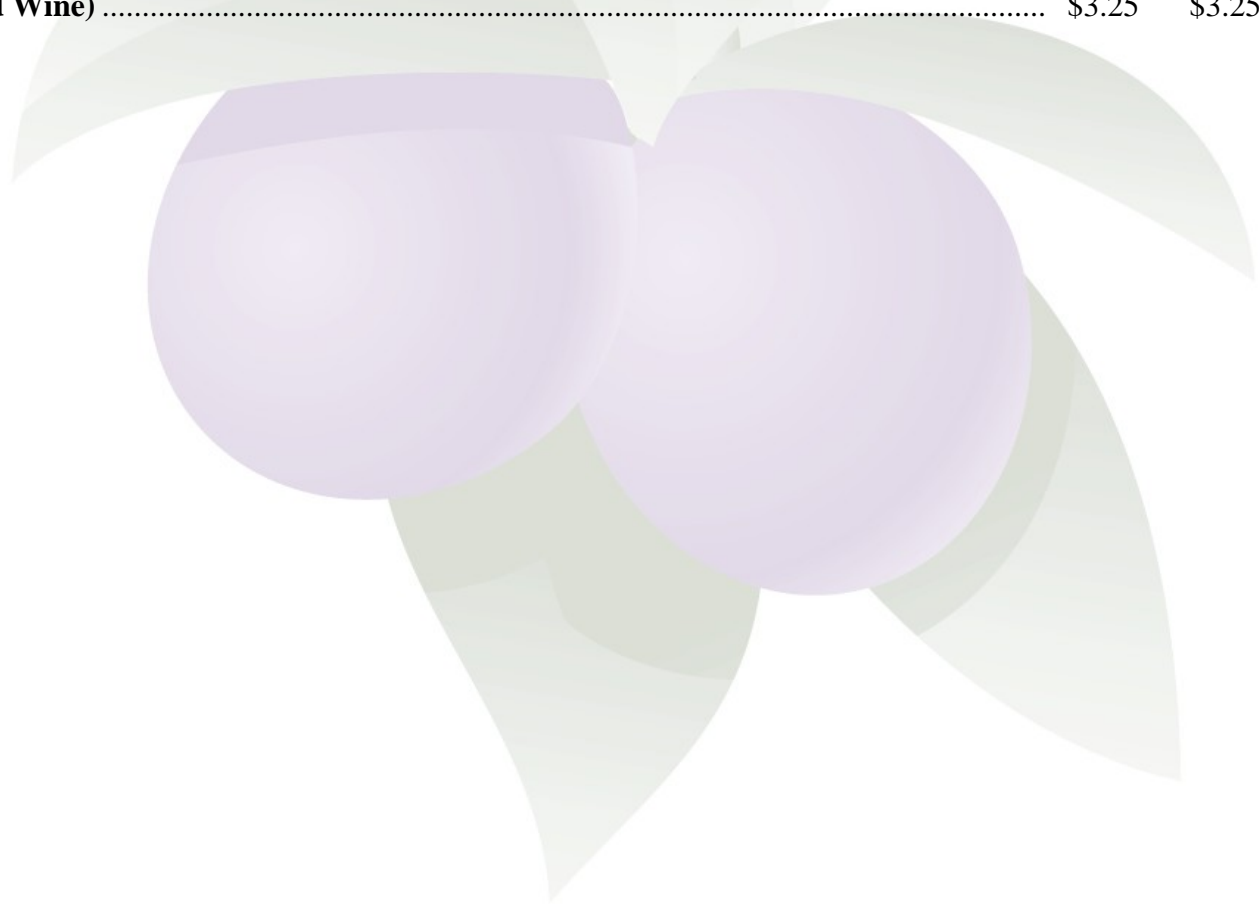
82

## International Buffet- Spain, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

### Desserts

<b>Flan</b> - includes Traditional, Cream Cheese, or Coffee flavors .....	\$3.25	\$3.25
<b>Tarta</b> - Tarts, choose from: Rosemary-Scented Apple and Nut, Banana and Hazelnut, Blue Cheese and Pear, Basque Cream and Cherry Tart. (serves 8).....	\$26.00	\$26.00
<b>Mousse de Yogur y Chocolate Blanco con Gelatina de Fruta de Passion (White Chocolate Mousse with Passion Fruit Gelee)</b> – Individual white chocolate mousses covered with a passion fruit gelatin.....	\$3.25	\$3.25
<b>Torta de Almendras con Trufa de Chocolate (Chocolate-Covered Almond Cake)</b> – Rich almond cake flavored with rum syrup and covered with chocolate ganache. Great served with Helado or Granita (see below) .....	\$3.00	\$3.00
<b>Helado (Unusual Ice Creams: Choose from Thyme, Star Anise, Saffron, Rosemary and Orange, Jasmine)</b> .....	\$3.25	\$3.25
<b>Granitas (Flavored ices include: Orange, Strawberry, Espresso, Mint, Spiced Red Wine)</b> .....	\$3.25	\$3.25



★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)