



Tapas and More

Empanada Tapas

Meat Filled Empanadas

Crab and Goat Cheese Empanadas

Sherried Mushroom Empanadas

Chicken and Chorizo Empanada with Raisins and Olives

Cheese and Tortilla/ Omelet Tapas

Cheese Stuffed Cherry Tomatoes

Walnut and Blue Cheese-Coated Grapes

Fried Cheese with Shallot Dressing (Queso Frito AlinAdo con Salsa de Escalona)

Tortilla Espanola: Spanish Omelette

Potato Saffron Omelet

Tortilla Espanola with Aioli

Fruit and Vegetable Tapas

Cabrales Stuffed Poached Pears: Peras Cabrales

Cherry Tomatoes Stuffed with Spanish Olive Tapenade

Crispy Olives Stuffed with Sausage

Oven-Roasted Wild Mushrooms with Goat Cheese and Chile Oil

Green Olive Paste on Crostinis

Polenta Bites with Caramelized Mushrooms

Artichoke Bites

Seafood Tapas

Roasted Clams with Hot Spanish Sauce and Sweet Onion Pepper Relish

Garlic Shrimp

Crispy Mussels with Almond and Scallion Sauce

Oven Roasted Shrimp with Toasted Garlic and Red Chile Oil

Squid with Bacon and Garlic Oil

Pan-Roasted Trout Bruschetta with Chili Vinaigrette

Baked Clams with Prosciutto Bits and Bread Crumbs

Piquillo Pepper Salad with Sardines and Basil

Steamed Clams with Chorizo

Crab Poppers

Meat Tapas

Albondigas (Meatballs in Garlic-Tomato Sauce)

Chorizo Puffs (Bunuelos de Chorizo)

Chorizo-Filled Dates in Bacon (Fritos de daTiles y Chorizo)

Paprika-Glazed Baby Back Ribs

Lamb Meatballs in Almond Sauce

Chicken Wings in Garlic Sauce

Warm Saffron Potatoes with Serrano Ham and Sweet Peas

Serrano Ham and Melon

Grilled Pork Sausage with Spiced Figs



VanRoo Gourmet

An Epicurean Experience

Non Traditional/ Other Tapas

Minced Shrimp and Scallop Skewers with Wasabi Mayonnaise

Fried Shrimp Roll with Onion Salsa

Fuji Apple Pork and Ginger Potstickers with Spicy Sour Dipping Sauce

Beef and Shitake Satay with Mango Sauce

Mustard Ginger Shrimp Canapé

Cucumber Crab Canapé

Salmon Tartare with Sweet Red Onion Crème Fraiche served on Sesame Crisp

Zucchini Fritters

Bruschetta Trio: Pesto, Tapenade, and Classic Bruschetta

Portobello Bruschetta with Rosemary Aioli

Dessert

Lavender Éclairs or regular

Lavender Brownie S' mores or regular

Almond Macaroons with Vanilla Buttercream

Apple and Pear Galette Bite with Raspberry Puree

Fresh Strawberry Cheesecake Dipped in White Chocolate

Baked Alaska

Crème Brulee

Seasonal Grilled Fruit Skewers with Honey Crunch Yogurt

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