



La Tasca

**PARTY
MENUS**

LATASCAUSA.COM

HOW DO PARTIES AT LA TASCA WORK?

we have created exciting menus centered around some of our favorite and most popular dishes, freeing up precious time for you to spend with your guests.

every item on the menu you select will be served family-style to the table, honoring the great spanish tradition of sharing. if guests have any dietary restrictions or if you would like to make substitutions to a menu, just let us know. you can further customize your menu by adding a paella or dessert to your event

ARTE MENU

the arte menu is our standard party menu and features ten of la tasca's most popular dishes, including 4 vegetarian tapas. the tapas on this menu will appeal to a wide range of guest tastes

\$28 PER GUEST

PAN A LA CATALANA crushed tomato, olive oil, garlic, rustic bread

DÁTILES CON TOCINO grilled bacon-wrapped dates, cabrales cheese filling

BERENJENAS FRITAS fried eggplant slices, cabrales cheese dip

ENSALADA DE ESPINACAS spinach leaves, pear, dates, walnuts, crumbled cabrales cheese dressing

EMPANADAS DE CARNE stuffed pastry shells, seasoned ground beef, tetilla cheese

BROCHETA DE POLLO marinated grilled chicken breast skewers, bell pepper, onion

PATATAS BRAVAS fried potatoes, spicy tomato sauce, aioli

GAMBAS AL AJILLO sautéed shrimp, extra virgin olive oil, garlic, white wine, cayenne pepper

SOLOMILLO DE CERDO* bacon-wrapped pork tenderloin, your choice of cabrales cheese or sweet sherry sauce

CALAMARES FRITO MIXTO fried squid, bell pepper, spanish olives, spicy marinara

ADD A HANDS-ON EXPERIENCE

with advance notice, we can include a sangria-making experience where guests prepare their own pitchers of sangria from scratch (and experiment on their own) or make paella under the guidance of our chefs. speak with a manager for details and pricing. more details are on the back page.

ADD PAELLA

paella is always a big hit - add any one of our signature paellas to your party menu

\$5 PER GUEST

ADD DESSERT

complete your dinner with an assortment of signature desserts, served on platters

\$5 PER GUEST

CASTA MENU

this menu houses a broader and heartier selection of tapas, including grilled steak, seafood and chicken. the menu also features six vegetarian tapas

\$37 PER GUEST

PAN A LA CATALANA crushed tomato, olive oil, garlic, rustic bread

MANCHEGO FRITO fried cheese, herbs, orange marmalade

ENSALADA DE TOMATES colored tomato medley, honey herb dressing, goat cheese

CALAMARES FRITO MIXTO fried squid, bell pepper, spanish olives, spicy marinara

BERENJENAS FRITAS fried eggplant slices, cabrales cheese dip

BUEY DEL DÍA* grilled angus steak of the day, spanish garlic fries, mojo picon sauce

ESPÁRRAGOS A LA PLANCHA grilled asparagus spears, mushroom vinaigrette

PATATAS BRAVAS fried potatoes, spicy tomato sauce, aioli

GAMBAS AL AJILLO sautéed spanish shrimp, extra virgin olive oil, garlic, white wine, cayenne pepper

BROCHETA DE POLLO marinated grilled chicken breast skewers, bell pepper, onion

RULADA DE SALMÓN grilled salmon stuffed with shrimp mousse, green asparagus sauce

EMPANADAS DE CARNE fried, stuffed pastry shells, ground beef, tetilla cheese

MENU SUBSTITUTIONS

whenever possible, we will try and make every effort to accommodate substitutions to party menu dishes

PASIÓN MENU

the pasión menu provides the most extensive selection of tapas, including favorites like lamb chops and cured jamón serrano. fourteen total tapas are included in this menu

\$50 PER GUEST

PAN A LA CATALANA crushed tomato, olive oil, garlic, rustic bread

TABLA DE SALMÓN* smoked salmon, lemon cream cheese, capers, red onion, toasted rustic bread

JAMÓN SERRANO* slices of nutty flavored cured "mountain ham"

ENSALADA DE ESPINACAS spinach leaves, pear, dates, walnuts, crumbled cabrales cheese dressing

DÁTILES CON TOCINO grilled bacon-wrapped dates, cabrales cheese filling

BERENJENAS FRITAS fried eggplant slices, cabrales cheese dip

BROCHETA DE POLLO marinated grilled chicken breast skewers, bell pepper, onion

SOLOMILLO DE CERDO* bacon-wrapped pork tenderloin, cabrales cheese sauce

PATATAS BRAVAS fried potatoes, spicy tomato sauce, aioli

CALAMARES FRITO MIXTO fried squid, bell pepper, spanish olives, spicy marinara

BUEY DEL DÍA* grilled angus steak of the day, spanish garlic fries, mojo picon sauce

MEJILLONES CON CHORIZO fresh sautéed mussels, chorizo, ginger broth

RULADA DE SALMÓN norwegian grilled salmon stuffed with shrimp mousse, green asparagus sauce

CHULETITAS DE CORDERO* grilled lamb chops, thyme sauce, garlic mashed potatoes

SPECIALTY EVENT OPTIONS

for a fun, interactive party experience for you and your guests, we have two great options. host a sangria making class that has guests sampling and creating a variety of delicious sangrias or select a paella-making experience where guests work in small groups to create their very own paellas. both options include a tapas and paella dinner, along with dessert.

SANGRIA MAKING CLASS & DINNER

learn how to make la tasca's famous recipes, sample some of our very best sangrias, dine on hearty tapas, divine paella and experiment with making your very own sangria concoctions. price includes all beverages, tapas and paella dinner, sangria-making bar and dessert. 15 person guest minimum.

\$55 PER GUEST

WELCOME & APPETIZERS upon arrival, guests will be served a glass of cava sangria (sparkling wine with blueberries), along with an assortment of appetizers -- grilled bacon-wrapped dates, chicken and ham croquettes, rustic bread topped with crushed tomato and garlic, fried manchego cheese with marmalade

SANGRIA MAKING & TASTING guests will work together to create pitchers of our traditional sangria, followed by a tasting of four other sangrias -- two classic varieties and two seasonal recipes

TAPAS & PAELLA DINNER afterwards, guests will enjoy dinner -- spinach and pear salad, bacon-wrapped pork tenderloin medallions, beef empanadas, marinated grilled chicken skewers, grilled asparagus spears, fried potatoes with spicy sauce, chicken and seafood paella

SANGRIA BAR & DESSERT guests will also be able to prepare their own sangrias (with some guidance) using a variety of ingredients; chocolate truffle and tres leches dessert will also be served

PAELLA MAKING CLASS & DINNER

after watching our chefs demonstrate how to make a paella, work in small groups to prepare your own paellas while sipping on a variety of sangrias and enjoying a tapas buffet. price includes all beverages, paella and tapas dinner and dessert. 15 person guest minimum.

\$60 PER GUEST

WELCOME & APPETIZERS upon arrival, guests will be served a glass of cava sangria (sparkling wine with blueberries), along with an assortment of appetizers -- grilled bacon-wrapped dates, chicken and ham croquettes, rustic bread topped with crushed tomato and garlic, fried manchego cheese with marmalade

PAELLA MAKING chefs will share tips while demonstrating the paella-making experience. afterwards, guests will work in small groups to choose their own ingredients and prepare paellas from scratch

TAPAS & PAELLA DINNER guests will dine on the paellas created during the event, along with spinach and pear salad, tomato and goat cheese salad, beef empanadas, fried calamari, grilled asparagus and crema catalana for dessert