



events@paellatime.com

The **BEST** paella outside of Spain!
Authentic Tapas & Paella Catering
Serving **All** of Northern California

415-967-3550

~ Sangria & Beer ~

Sangria Rojo (red)

Sangria Blanco (white)

Sparkling Sangria (white with a float of Cava/Spanish champagne)

Our own authentic special recipe! A delicious blend of wine, a splash of brandy, a pinch of cinnamon, and fresh fruit juices with fresh fruit.

Estrella Damm Lager

A brand icon throughout Spain, "The Beer of Barcelona" is a pale Lager that has won many awards including a two-time Gold Medal winner of the World Beer Championships!

~ Non-Alcoholic Beverages ~

Non-Alcoholic Sangria

Iced Tea

Fresh Lemonade

San Pellegrino Sparkling Water

San Pellegrino Sparkling Fruit Beverage (assorted)

Bottled Water (flat)

Assorted Sodas

Flavored Water (lemon, cucumber, mint, strawberries...)

Coffee, Tea, Cinnamon-Spiced Hot Chocolate

~ Tapas ~

Hand-made from scratch

Garbanzos Fritos ~ Fried garbanzo beans, garlic, cumin, Spanish smoked Paprika

Tortilla Española ~ Delicious egg omelet with potato, onion, garlic aioli

Tortilla con Chorizo ~ Egg, potato, onion, Spanish chorizo, garlic aioli

Champiñones al Ajillo ~ Baby portobello mushrooms pan fried with garlic and Spanish sherry

Champiñones con Chorizo ~ Baby portobello mushrooms pan fried with Spanish chorizo, Spanish smoked paprika, garlic, and Spanish sherry

Espárragos a La Plancha ~ Grilled asparagus with ginger & cumin

Piquillos Rellenos de Queso de Cabra ~ Piquillo peppers (sweet/no heat) stuffed with herbed goat cheese

Piquillos Rellenos de Atún ~ Piquillo pepper (sweet/no heat) stuffed with white tuna

Jamon Serrano con Melon ~ Imported Serrano ham with fresh cantelope melon

Padrón Peppers ~ mild (mostly) green peppers pan fried in olive oil and sea salt

Patatas Bravas ~ Pan fried potatoes in a slightly spicy tomato sauce, garlic aioli

Escalibada ~ Roasted eggplant, bell peppers, red onion, tomatoes marinated in olive oil, Spanish sherry vinegar, garlic and fresh herbs

Gazpacho Shooters ~ Classic Spanish cold soup made of blended tomatoes & raw vegetables

Aceitunas y Almendra ~ Assorted marinated Spanish olives & almonds

Alcachofas a La Plancha ~ Grilled artichokes with lemon & garlic

Queso Español ~ Manchego cheese, Cabrales blue cheese, assorted fresh & dried fruit, membrillo (quince paste), almonds, grilled bread

Dátiles Endiablados ~ Dates filled with Spanish chorizo wrapped in bacon

Dátiles con Manchego y Beicon ~ Dates filled with Manchego cheese wrapped in bacon

Halibut & Mango Ceviche Shooters ~ Fresh halibut cured/cooked in lemon & lime juices with mango

Pan con Tomate ~ Grilled bread with tomato, olive oil, garlic, salt

Albondigas ~ Slow braised beef meatballs in a saffron tomato sauce

Chorizo Español ~ Spanish chorizo pan fried with onion, fennel, garlic, Spanish smoked paprika

Solomio ~ Steak with bell peppers, onions, spinach, garlic, Spanish smoked paprika, and Spanish sherry

Tapas Sampler ~ Pick as many as you like - slightly less of each, but more of a variety

~ Salads ~

Served with fresh baguette

Mixed Greens ~ with artichoke hearts, cucumber, tomato, red onion, Spanish sherry dressing

Roasted Beet & Citrus ~ with green apples, oranges, pickled red onions, pistachios, orange-brandy dressing

Caprese ~ fresh tomato & mozzarella, fresh basil, fresh cracked black pepper, extra virgin olive oil, balsamic



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~ Paella ~

All our paellas are cooked in a **REAL** saffron stock prepared **FRESH** the same morning
All our paellas are **GLUTEN FREE** (no gluten in rice)

Mixed Paella ~ Our most popular! Marinated chicken, Spanish chorizo, seasoned shrimp, fresh mussels, onions, red peppers, tomatoes, garlic, asparagus, peas, Spanish smoked paprika, and rice

All-Meat Paella ~ Seared steak & pork, marinated chicken, Spanish chorizo, onions, red peppers, tomatoes, garlic, asparagus, peas, Spanish smoked paprika, and rice

All-Seafood Paella ~ Seared salmon, seasoned shrimp & squid, fresh mussels & clams, onions, red peppers, tomatoes, garlic, asparagus, peas, Spanish smoked paprika, and rice

Steak & Chicken Paella ~ Seared steak, marinated chicken, onions, red peppers, tomatoes, garlic, asparagus, peas, Spanish smoked paprika, and rice

Chicken & Chorizo Paella ~ Marinated chicken, Spanish chorizo, onions, red peppers, tomatoes, garlic, asparagus, peas, Spanish smoked paprika, and rice

All-Shrimp Paella ~ Seasoned shrimp, onions, red peppers, tomatoes, garlic, asparagus, peas, Spanish smoked paprika, and rice

Vegetarian (Vegan) Paella ~ Asparagus, artichoke hearts, green beans, baby portobello mushrooms, onions, red peppers, tomatoes, garlic, peas, Spanish smoked paprika, and rice

**Variations available to accommodate dietary restrictions*

Kid's Meal ~ Mac 'N Cheese

~ Desserts ~

Treat yourself to our home-made desserts. A perfect ending!

Classic Spanish Flan ~ Homemade, baked vanilla custard with caramel syrup
So simple, yet so delicious - a world favorite!

Crema Catalana ~ This creamy Spanish version of the French "crème brulee" is a delicate custard with a hint of orange & a crunchy caramelized sugar topping

Tres Leches ~ Delicious, moist specialty cake soaked in three kinds of milk with almonds and real whipped cream frosting - *literally means "cake of three milks"*

Churros con Chocolate ~ Fried dough dusted with sugar and cinnamon
Drizzled with chocolate sauce

Dessert Sampler ~ Pick as many as you like - equally split or your preference

Paella Time is a **FULL SERVICE** caterer. We bring everything we need, including our **GIANT paella pans**, and don't need electricity or a kitchen making us an **easy solution for any occasion or venue**.

*If needed, we can provide tables, chairs, glassware, linens, etc... even **LIVE** flamenco entertainment!*

Our complete service includes a professional paella chef cooking **LIVE**, servers to attend to the needs of you & your guests, porcelain plates, stainless steel utensils, and cloth napkins. *Bartenders available upon request.*

Wedding packages start @ **only \$19 per person** (plus staff, gratuity, tax...)

Contact us **TODAY**, and allow Paella Time to turn your next event into a truly memorable experience your guests will keep talking about!

~ We look forward to making your event a memorable one! ~