GLOBAL CATERING COLLECTION

Spanish

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Patatas bravas cups

Crisp potatoes with brava sauce

Pan con tomate

Tomato and olive oil toast

Croquetas de jamon

Ham and bechamel croquettes

Gambas al ajillo

Garlic shrimp appetizer portions

MAIN DISHES

Chicken paella

Saffron-style rice with chicken and vegetables

Albondigas

Beef-pork meatballs in tomato sauce

Seafood paella

Shrimp, mussels and squid rice

Vegetable paella

Rice with artichokes, beans and peppers

SIDES & ACCOMPANIMENTS

Escalivada

Roasted peppers, onion and eggplant

Chickpeas with spinach

Garlic and paprika-seasoned chickpeas

Spanish green salad

Greens, olives and sherry vinaigrette

Roasted potatoes

Rosemary and olive oil potatoes

DESSERTS

Tarta de Santiago

Almond cake squares

Crema catalana

Citrus custard cups

Churros con chocolate

Fried pastry with chocolate sauce

Flan

Caramel custard

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $27 / guest

Chicken paella + Escalivada + Chickpeas with spinach

Signature — $39 / guest

Patatas bravas cups + Chicken paella + Albondigas + Escalivada + Chickpeas with spinach + Tarta de Santiago

Celebration — $54 / guest

Pan con tomate + Albondigas + Seafood paella + Chickpeas with spinach + Spanish green salad + Crema catalana

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$675	$1,350	$2,700
Signature	$975	$1,950	$3,900
Celebration	$1,350	$2,700	$5,400

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.