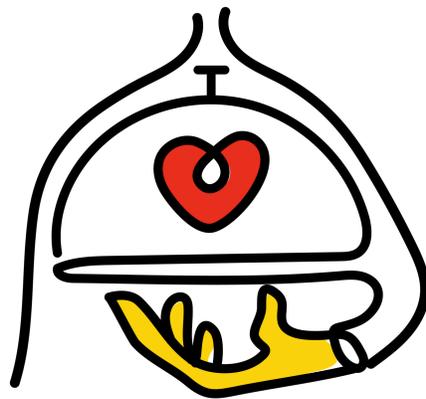




CATERING



SPAIN IS CLOSER THAN YOU THINK

**Please note this serves as an informational tool for extended planning of your event and does not indicate a binding contract. In order to ensure a room for your event, we must receive the Group Reservation Confirmation form.*

Menu selections are due 7 days before the event date. If your event is booked less than 7 days prior to the date, we must receive a menu selection with the Group Reservation Confirmation form.

BOCADILLOS



Baguette sandwiches - includes option of side salad or patatas

Jamon Serrano & Manchego /

Serrano ham and Manchego cheese baguette sandwich served with our tomato spread
\$7.00 per person

Pavo con Aguacate /

turkey and bacon with avocado, tomato spread, mayo and mustard
\$6.00 per person

Cochinita Pibil /

slow cooked pork marinated in Achiote sauce served with citrus habanero onions
\$6.00 per person

MAIN



Paella Vegetariana /

Our traditional recipe with a variety of vegetables
\$10.00 per person

Paella TORO /

Jumbo shrimp, mussels, chicken, calamari, pork belly and Spanish chorizo
\$12.00 per person

Paella Negra /

Calamari, mussels, shrimp, octopus, cooked in squid ink
\$15.00 per person

SOUPS & SALADS



Salmorejo /

Tomato and bread puree, served with boiled egg and Serrano ham
\$7.00 per person

Jitomate & Mozzarella /

Cherry tomatoes and mozzarella cheese with balsamic vinaigrette and olive oil
\$7.00 per person

Mediterranea /

Ceviche style salad with quinoa, cucumber, bell pepper, red onion and green olives
\$5.00 per person + \$1.50 chicken + \$2.50 shrimp

Cesar /

Chef's original recipe with house anchovy Cesar dressing
\$5.00 per person + \$1.50 chicken + \$2.50 shrimp

DESSERT



Each serves 12 people

Carlota Limon - Lemon zest cake layered with Maria cookies and sweet cream topped with pecans - \$34.00

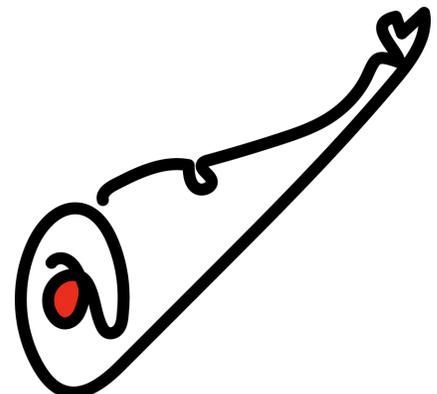
Carlota Chocolate - Milk chocolate cake layered with Maria cookies and sweet cream topped with pecans - \$36.00

CUT THE JAMÓN

Prices shown indicate price for the leg.
They are not per person

Take home your very own Jamon Serrano leg; price includes leg, stand, specialty knife, and a session with Chef Juan Carlos Bazan on proper care

Jamón Serrano	/ \$250.00
Jamón Iberico	/ \$550.00
Ibérico de Bellota	/ \$975.00



TAPAS

TIER 1

\$4.00 per person

Tortilla Española /

traditional recipe with potatoes, egg and onion

Ensaladilla Rusa /

Spanish potato salad with tuna, egg, pickled veggies, and house mayo

Pan Tomate /

toasted baguette with traditional Spanish tomato spread

Fideo seco /

Dry fideo served with Mexican cream, queso fresco and parsley

TIER 2

\$6.00 per person

Queso de Cabra Frito /

fried goat cheese with caramelized onions & Licor 43 honey

Croquetas /

traditional Bechamel Serrano Ham croquettes

Ceviche de Pulpo /

Spanish octopus ceviche

Dátiles al Tocino & Queso /

Oversized dates stuffed with Serrano ham, cream cheese and Manchego cheese, wrapped in bacon

Tacos de Cochinita Pibil /

Slow cooked pork marinated in Achiote sauce

Morcilla /

Spanish blood sausage with quail egg

CATERING POLICIES & PROCEDURES

- A \$75.00 required deposit for paellas that will be served in our paellera, which will then need to be returned to Toro Kitchen + Bar.
- Catering orders are served in reheatable trays and include dining and serving utensils, and napkins. Heating and full service options available upon request.
- Prices are per person unless indicated otherwise with a minimum order of 12.
- Customer pick-up at restaurant prices: as shown
- Delivery only pricing:
 - Within 15 miles - \$15
 - Outside 15 miles - \$.75 per mile