

STATIONS

Stationed Buffet

Choose 5 or 8

Meat & Cheese Board

Chef's selection of meats and cheese (Additional \$5 per person)

Ham Croquettes

Serrano ham fritters, Manchego cheese

Farm Bread and Tomato

Grilled farm bread, tomato sauce, cherry tomatoes, olive oil

Stuffed Dates

Dates stuffed with Valdeon and marcona almonds, wrapped in bacon, cider glaze

Fried Artichokes

Lightly breaded and deep-fried, white truffle oil, Idiazabal cheese, horseradish aioli

Asparagus

Grilled asparagus, pistachio dukkah, Manchego cheese, romesco sauce

Fried Potatoes

Fried potatoes, salsa brava, and garlic aioli

Sweet Potato Quinoa Cakes

Sweet potato quinoa cakes with Manchego cheese, avocado crema, chipotle black bean purée

Steak on Crostini

Thinly sliced steak on a crostino with horseradish aioli, fried onions

Mixed Salad

Bibb lettuce, cherry tomatoes, cucumbers, shaved Idiazabal, sherry vinaigrette

Shrimp Skewers

Fried shrimp served with chipotle aioli

ADD ONS:

Mixta Paella

Calasparra rice, chicken, chorizo fresco, clams, calamari, mussels, shrimp, scallops, cauliflower, red & green bell peppers, tomato, saffron, paprika, peas

Jardin Paella

Calasparra rice, piquillo peppers, artichokes, cherry tomatoes, smoked paprika, scallions, saffron aioli, peas

Paella Marisco

Calasparra rice, clams, calamari, mussels, shrimp, cauliflower, red & green bell peppers, tomato, saffron, paprika, peas

Dessert Board

Chef's selection

THE MENU



BOCA
BISTRO

 Vegetarian

 Gluten free

+ Additional charge per order