



# ***Build Your Own Spanish Style Wedding Menu***

**Our Hassle- Free Bundled Wedding Package Includes:**

**5 Hour Culinary Experience  
Buffet, Buffet Set Up, Buffet Breakdown  
Coffee & Hot Tea  
Coffee Condiments  
*Fresh baked Dinner Rolls*  
*Flavored Honey Butter*  
*Complimentary Cake Cutting*  
*Wedding Coordinator – Nikki Sandt***

## **\$31.00 per person**

**(Includes Spanish Garden Salad, a Protein, a Starch & a Vegetable Choice)**

**(Package is subject to 6% tax & 20% gratuity)**

**\$500.00 deposit required at time of reservation to C.E.C to confirm date, &  
(Nonrefundable in event of cancellation)**

Website:

[www.CulinaryExperienceCatering.com](http://www.CulinaryExperienceCatering.com)

Edited 1-09-2017

Contact Emails: [Nick@CulinaryExperienceCatering.com](mailto:Nick@CulinaryExperienceCatering.com), [Nikki@culinaryExperienceCatering.com](mailto:Nikki@culinaryExperienceCatering.com)  
Or Call Nikki at (570) 236-7620 or Call Chef Nickolas at 570-236-7764



## **Ensalada includes:**

Iceberg romaine mix, Anchovy stuffed green olives, yellow, orange, or red pepper, red onion, tuna, and egg, served with sherry, red wine vinegar, & authentic Spanish olive oil.

\*You may omit any items and choose from our dressing options or create your own\*

### **(Choose One) Protein option**

(Add one extra protein for an additional \$8.00 per person extra)

#### **Alicante Style Spanish Roasted Chicken**

Your choice of boneless, or Bone In chicken topped with smoked paprika, black olives, & peppers

#### **Pork Pernil (side of Chicharron)**

Slow braised pork cooked in Sazon, green olives, tomato sauce, pork base, and Sofrito for hours

#### **Pan Fried Steak with Garlic & Herbs**

Beautiful breaded steak, seasoned with adobo, garlic, & Sofrito, pan fried until crisp.

#### **Spanish Pork Chops**

Spanish Style Pork Chops seared, and braised to perfection

#### **Carne Molida**

Spanish seasoned ground beef, with carrots, small diced peeled potatoes, tomato sauce, & green olives

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## **Starch & Vegetable Options**

**(Choose Two)**

Add one extra option for \$5.00 per person additional or add two extra options for \$6.00 per person additional

### **Espinacas con Garbanzos**

Spinach with garbanzo beans

### **Spanish rice**

White rice, salsa, chopped onion, chicken broth

### **Spanish rice II (Very veggie)**

Long grain white rice cooked with green onions, green olives, onions, green peppers, carrots, & celery

### **Pasta with a Spanish Kick (spicy or mild)**

Chorizo, green olives, Sofrito, red peppers, & Sazon

### **Garlic Roasted Yukon Potatoes with Cabrales Cheese**

Potatoes washed, cut, seasoned, roasted with lemon zest, & flat leaf parsley finished with Cabrales Cheese.

### **Fried Plantains**

Plantains cut into pieces deep fried & lightly salted garnished with parsley

### **Vegetable Medley**

Red bell peppers, Eggplant, yellow zucchini, roasted with Spanish seasonings and sherry vinegar

### **Vegetable Medley II**

Snow peas & tender Artichoke hearts (with or without egg)

### **Menestra De Verduras**

Sautéed Swiss Chard with raisins & pine nuts

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**Appetizer options "Butlered only" add \$4.95 per person**

(Choose two)

**Serrano Ham Wrapped Plums**

Fresh plums wrapped in serrano ham for a smoky & salty treat

**Apple & Manchego Crostini**

Crisp apples, creamy cheese, and crusty bread

**Moorish Pork Skewers**

(Hot or sweet pimento, ground cumin, oregano, & Thyme seasoned pork filet on a stick)

**Hot Pepper & Garlic Shrimp**

A Hot garlic shrimp on a skewer

**Pastelillos**

(Entrée & Appetizer options available)

Fill with your choice of beef, chicken, steak, sausage, pulled pork, vegetarian, Bacon, Serrano Ham, Chorizo, & pick your cheese: Queso Manchego, Cabrales, Mahon, American, parmesan, mozzarella, and cheddar. Pick your side: White rice, brown rice Jasmin, Arborio, Orzo Pasta, Onion, peppers, green olives, carrots, caramelized onion, green pepper, and green olive. Pick your sauce: Beef Au Jus, vegetarian, pork, and chicken, marinara.

Or, choose from our Chef's Specials

Pineapple/Chipotle Pulled Pork & Cheddar Pastelillos

Sausage Peppers & Onion & Parmesan Cheese Pastelillos

Caramelized Onion, Beef & Cheddar Pastelillos

Mushroom, Onion, Steak, with beef Au Jus Sauce Pastelillos

Risotto, Mahon Cheese, & Chorizo Pastelillos

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# ***Build Your Own Spanish Party Menu***

**Our Hassle- Free Bundled Wedding Package Includes:**

***4 Hour Culinary Experience***

***Buffet, Buffet set up, Buffet Breakdown***

***Coffee & Hot Tea***

***Coffee Condiments***

***Fresh Baked Dinner Rolls***

***Flavored Honey Butter***

***Party Coordinator – Nikki Sandt***

## **\$23.00 per person**

**(Includes Spanish Garden Salad, a Protein, a Starch & a Vegetable Choice)**

**(Package is subject to 6% tax & 20% gratuity)**

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Sausage Peppers & Onion & Parmesan Cheese Pastelillos

Caramelized Onion, Beef & Cheddar Pastelillos

Mushroom, Onion, Steak, with beef Au Jus Sauce Pastelillos

Risotto, Mahon Cheese, & Chorizo Pastelillos

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