

# Vamos PAELLA



## Sample Comida Menu

Any three paellas, salads and breads

### Paellas

Wild mushroom, asparagus and hazelnut  
Monkfish, mussels, squid and prawns  
Chicken with artichoke and piquillo pepper

### Salads

Rocket and parmesan  
Cherry tomato, red onion and dill

### Artisan breads

Rustic sungrain, sourdough and chewy cobs



## Sample Banqueta Tapas Menu

Any three canapés, starter tapas and main tapas with salads

### Canapés

Chorizo cocktail sausages  
Gazpacho shots  
Tostas with tapenades: mint and pea; artichoke, black olive and preserved lemon; goat's cheese with chorizo jam

### Starter tapas

Iberian cured meats and cheese: jamon, lomo, salchichon and Manchego  
Spanish tortilla  
Padron peppers, flash fried in olive oil with rock salt

### Main tapas

Broad beans with mint and garlic  
Gambas al ajillo – tiger prawns sizzled in garlic oil  
Albondigas – meatballs in a rich tomato sauce

### Salads

Rocket and parmesan  
Cherry tomato, red onion and dill

### Artisan breads

Rustic sungrain, sourdough and chewy cobs



## Weddings

We understand how important it is to get everything right for your wedding and a crucial part of this is your food. We'll discuss your plans with you and tailor a quote.

We offer a complete catering service and can supply experienced waiting staff as well as helping with your plate, glass and linen hire.

## Parties

Getting the menu right is key to planning a good paella party. We can talk you through what menus work best, how many paellas you will need and how you can cater for guests with different dietary needs.

We can advise you on realistic timings: from serving cava and canapés to your starters or mains, while allowing time for your guests to enjoy coffees and desserts.

## Corporate

Your corporate catering is in safe hands with Vamos Paella, whether you need event caterers for conferences, staff training days or office parties.

We can cater for up to 500 guests in one sitting and more on a rolling basis; our set menus cater for buffet style parties as well more formal sit-down events. If your event is themed, we're happy to tailor a menu to reflect this.

**PASSIONATE ABOUT PAELLA**

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### Sample Banqueta Menu

Any three canapés, paellas, salads and desserts

#### Canapés

Chorizo cocktail sausages  
Tostas with tapenades: mint and pea; artichoke, black olive and preserved lemon; goat's cheese with chorizo jam  
Garlic prawn skewers

#### Paellas

Wild mushroom, asparagus and hazelnut  
Monkfish, mussels, squid and prawns  
Chicken with rabbit and green beans

#### Salads

Rocket and parmesan  
Cherry tomato, red onion and dill

#### Artisan breads

Rustic sungrain, sourdough and chewy cobs

#### Desserts

Lemon tart  
Salted chocolate brownies  
Passion fruit tart

### Sample Gran Fiesta Menu

Any three canapés, tapas, paellas, salads and desserts

#### Canapés

Gazpacho shots  
Manchego cheese with quince  
Chorizo cocktail sausages

#### Starter tapas

Pinchos Morunos – marinated pork skewers  
Spanish tortilla  
Pisto – slow-cooked vegetable ratatouille

#### Paellas

Globe artichoke with piquillo peppers and baby leeks  
Langoustine, monkfish, prawns and clams  
Chicken, pork, chorizo and chard

#### Salads

Rocket and parmesan  
Cherry tomato, red onion and dill

#### Artisan breads

Rustic sungrain, sourdough and chewy cobs

#### Desserts

Pear and chocolate tart  
Chocolate profiteroles  
Blackcurrant and raspberry crumble

### Sample Fiesta Menu

Any three tapas, paellas and salads

#### Canapés

Chorizo cocktail sausages  
Garlic prawn skewers  
Tostas with tapenades: mint and pea; artichoke, black olive and preserved lemon; goat's cheese with chorizo jam

OR

#### Starter tapas

Iberian cured meats and cheese: jamon, lomo, salchichon and Manchego  
Gambas al ajillo – tiger prawns sizzled in garlic oil  
Padron peppers, flash fried in olive oil with rock salt

#### Paellas

Globe artichoke with piquillo peppers and baby leeks  
Langoustine, monkfish, prawns and clams  
Lamb with preserved lemon, pine nuts and dates

#### Salads

Rocket and parmesan  
Cherry tomato, red onion and dill

#### Artisan breads

Rustic sungrain, sourdough and chewy cobs

