

CAFE BA·BA·REEBA!®

TAPAS, PINTXOS & SANGRIA

CHICAGO'S FIRST LADY CRUISE MENU



CHICAGO'S
FIRST LADY

CHICAGO'S FINEST FLEET



CAFEBABAREEBA.COM • CBBRCHGOPARTIES@LEYE.COM • 773-935-5000

PINTXOS PARTY

passed or stationed

\$29 PER GUEST (pre-select 8 pintxos)

\$32 PER GUEST (pre-select 8 pintxos and 2 dessert pintxos)

pintxos (peen- chos) are bite-size tapas popular
in the bars of northern Spain

COLD

aged goat cheese, membrillo (quince) skewer

gazpacho shooter

smoked salmon, brioche toast

serrano, melon skewer

deviled egg with crispy serrano ham

tortilla española - potato & onion omelette

tomato toast with manchego

HOT

market vegetable skewer

moroccan chickpea crostini

piquillo pepper, manchego cheese panini

mini spanish meatball, sherry tomato sauce

garlic shrimp, olive oil & red pepper flakes

bacon-wrapped date, apple vinaigrette

bikini panini - chorizo, stracciatella, piquillo pepper

beef tenderloin skewer, horseradish cream

chicken & chorizo skewer

beef tenderloin, blue cheese, potato crisp

DESSERT

chocolate truffle bite

butterscotch pudding shooter

marcona almond tart

CAFE BA·BA·REBA!

TAPAS, PINTXOS & SANGRIA



SPANISH SANDWICH PLATTER

\$25 PER GUEST

chicken curry salad

romaine, house-made brioche

braised beef slider

caramelized onions, arugula, house-made brioche

roasted market vegetable

sun-dried tomato alioli, fresh basil, aged goat cheese, house-made baguette

serrano ham

manchego cheese, local tomato, house-made baguette

spanish caesar salad

migas croutons and shaved manchego

add chicken (\$3) or salmon (\$4)

bibb salad

mahón cheese, fresh herbs

garlic potato salad

housemade chips

chocolate truffle bite

butterscotch pudding shooter



CAFE BA-BA-REEBA!
"TASTE OF SPAIN"

\$42 PER GUEST

PASSED PINTXOS

gazpacho shooter

tortilla española - potato & onion omelette

bacon-wrapped date - apple vinaigrette

garlic shrimp - olive oil, red pepper flakes

TAPAS BUFFET

serrano ham - salchichón, chorizo, manchego cheese display

catalan-style "crystal bread"

brussels sprouts salad - marcona almonds, manchego cheese

garlic potato salad

stuffed mushrooms - spinach, manchego cheese, lemon butter

patatas bravas - spicy potatoes with tomato alioli

chicken & chorizo skewer - grilled piquillo peppers, herb oil

beef tenderloin skewer - horseradish cream, caramelized onions

farmers market vegetable paella

chocolate truffle bite

butterscotch pudding shooter



THE CHEF'S TABLE

\$55 PER GUEST

PASSED PINTXOS

pre-select 4 pintxos
from the passed pintxos list

COLD/SEAFOOD STATION

garlic shrimp, olive oil, red pepper flakes
smoked salmon with brioche
brussels sprouts salad, marcona almonds, manchego cheese
conserva duo & spanish fixings - shaved vegetables, crystal bread

CHEF'S CARVING TABLE

chef-carved ribeye roast, served house-made bread & horseradish sauce
hand-carved serrano ham, house-made bread & manchego cheese
farmers market vegetable paella

DESSERTS

chocolate truffle bite
butterscotch pudding shooter
basque cheesecake bite



PEQUEÑO PLATTER

this package is perfect for a post-dinner cruise or happy hour light bites! this menu includes a small-scale offering of spanish meats & cheese, accompaniments, and dessert for your guests to enjoy.

\$20 PER GUEST

SPANISH CHARCUTERIE TASTING

variety of cured spanish sausage and spanish ham served with manchego cheese, house-marinated spanish olives & crostini with tomato crudo

DESSERT

chocolate truffle bite

ADDITIONAL INFORMATION

cafe ba-ba-reeba! pricing includes serving and/or passing platters and disposables. menu prices do not include rentals, delivery fees, service charges, taxes or gratuities.

food minimum of \$1000 for catered parties.

we are more than happy to customize or modify our packages.

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