

CAFE BA·BA·REEBA!®

TAPAS, PINTXOS & SANGRIA

# CHICAGO'S FIRST LADY CRUISE MENU



CHICAGO'S  
FIRST LADY



CHICAGO'S FINEST FLEET



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# PINTXOS PARTY

**\$27 PER GUEST** (pre-select 8 pintxos)

**\$30 PER GUEST** (pre-select 8 pintxos and 2 dessert pintxos)

pintxos (peen- chos) the bite size tapas popular in the bars of northern spain are passed during your event

## COLD

aged goat cheese, membrillo (quince) skewer  
gazpacho shooter  
citrus-cured salmon, brioche toast  
serrano ham wrapped melon  
deviled egg with crispy serrano ham  
asparagus, serrano ham, aged sherry vinegar  
spanish tortilla, potato, onion, egg  
tomato toast with manchego  
ibores goat cheese, grape, marcona almond  
seared cana de cabra crostini

## HOT

mini spanish meatball, sherry tomato sauce  
garlic shrimp, olive oil and red pepper flakes  
chickpea stew with hummus, crostini  
bacon wrapped date, apple vinaigrette  
serrano, manchego cheese panini  
piquillo pepper, manchego cheese panini  
spinach & artichoke stuffed piquillo pepper, crostini  
beef tenderloin skewer, horseradish cream  
chicken and chorizo skewer  
beef tenderloin, blue cheese, potato crisp  
roasted bay scallops, jamón ibérico vinaigrette  
mushroom ragoût with sherry toast  
grilled octopus, fingerling potato skewer  
moroccan chickpea tart

## DESSERT

chocolate truffle bite  
marcona almond tart  
butterscotch pudding shooters

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# SPANISH SANDWICH PLATTER

**\$24 PER GUEST**

**chicken curry salad**

romaine, house-made brioche

**beef short rib 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)

**market greens**

seasonal selection of greens and  
vegetables from local farmers

**garlic potato salad**

**house-made chips**

**chocolate truffle bite**

**marcona almond tart**

**butterscotch pudding shooters**



CAFÉ BA BA REEBA!  
"TASTE OF SPAIN"

**\$42 PER GUEST**

**PASSED PINTXOS**

**gazpacho shooter**

**spanish tortilla - potato, onion, egg**

**bacon wrapped date - apple vinaigrette**

**garlic shrimp - olive oil and red pepper flakes**

**TAPAS BUFFET**

**serrano ham - salchichon, chorizo, manchego cheese display**

**house-made bread - olive oil**

**brussels sprout salad - marcona almonds, manchego cheese**

**garlic potato salad**

**stuffed mushrooms - spinach, manchego cheese, lemon butter**

**patatas bravas - spicy potatoes with sun-dried tomato alioli**

**adobo-roasted chicken skewer - oven-roasted cauliflower, pine nuts**

**beef tenderloin skewer - horseradish cream, caramelized onions**

**farmers market vegetable paella**

**chocolate truffle bite**

**marcona almond tart**

**butterscotch pudding shooters**



# THE CHEF'S TABLE

**\$50 PER GUEST**

## **PASSED PINTXOS**

pre-select 4 pintxos  
from the passed pintxos list

## **COLD/SEAFOOD STATION**

jumbo shrimp cocktail  
ahi tuna ceviche  
citrus-cured salmon with brioche  
brussels sprout salad - marcona almonds, manchego cheese

## **CHEF'S CARVING TABLE**

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

## **DESSERTS**

chocolate truffle bite  
marcona almond tart  
butterscotch pudding shooters

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## **ADDITIONAL INFORMATION:**

café ba ba reeba! pricing includes serving and/or passing platters and disposables. menu prices do not include delivery fees, service charges, taxes or gratuities. food minimum of \$500 for catered parties. we are more than happy to customize or modify our packages. we can arrange for specialty linen, floral décor and customized cakes from Bittersweet.

