CHICAGO’S FIRST LADY CRUISE MENU
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, straciatella, 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
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
CAFÉ 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

$42 per guest

cafe bababreeba!
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 your packages.