



Tapas

These Spanish snacks are as fun to make as they are to eat. Your guests will love learning to make a variety of *comida deliciosa!*

\$95 / person: Select two vegetarian, one meat, one seafood and one dessert.

\$105 / person: Select two vegetarian, two meats, one seafood and one dessert.

Vegetarian Tapas

- Tortilla Española with Olive Aioli
- Goat Cheese in Tomato Sauce with Crusty Bread
- Patatas Bravas (Spicy Roasted Potatoes) with Roasted Garlic Crema
- Sherry Garlic Mushrooms
- Black Bean and Cheddar Empanadas
- Croquetas con Queso (Cheese Fritters)
- Peppadew Peppers Stuffed with Goat Cheese and Marcona Almonds
- Escalivada (Grilled Eggplant and Pepper Salad)

Meat Tapas

- Grilled Chicken with Romesco Sauce
- Grilled Beef Brochetas with Grapes and Blue Cheese Aioli
- Bacon-Wrapped Dates
- Albondigas (Spanish Meatballs in Tomato Sauce)
- Spanish Chorizo Croquetas
- Tosta (Crostini) with Manchego Cheese, Membrillo and Serrano Ham

Seafood Tapas

- Grilled Octopus with Smoky-Paprika Roasted Potatoes
- Bacalão (Salt Cod) Croquetas
- Mussels Steamed in White Wine with Sauce Verte
- Gambas con Ajillo (Saffron Shrimp and Scallops) with Garlic Aioli
- Crab-Stuffed Mushrooms
- Seafood Paella

Desserts

- Flan de Café
 - Churros with Chocolate Sauce
 - Almond Cake with Orange Zest
 - Honey-Glazed Fig Tartlets
-

Merchandise Mart: 222 Merchandise Mart Plaza, Suite 107, Chicago, IL 60654 | **Telephone:** (312) 644-6360

Lincoln Square: 4747 N. Lincoln, Chicago, IL 60625 | **Telephone:** (773) 472-6700

TheChoppingBlock.com | info@thechoppingblock.com