



## Cocktail Food & Specialist Catering

### PAELLA EXPERIENCE MENU

#### Tapas

##### Marinated Spanish Olives & Almonds

marinated in herbs, garlic and olive oil

##### Jamon Iberico & Manchego Cheese

with ailoi

##### Patatas Bravas

crispy fried potatoes with spicy tomato sauce and ailoi

#### Accompaniments

##### Ensalada Verde

mixed greens salad with cherry tomatoes, cucumber, red onions and cherry vinaigrette

##### Garlic Bread

freshly baked baguette slices brushed with garlic and herb butter

##### Mini Quiches

with spinach and feta, or ham and cheese fillings

#### Paella (select one item)

##### Seafood Paella

prawns, mussels, clams and squid cooked in saffron infused rice, red peppers, peas and onion

##### Chorizo and Chicken Paella

Spanish chorizo, chicken thigh, roasted peppers, peas and tomatoes

#### Desserts

##### Crispy churros

rolled in cinnamon sugar with hot chocolate sauce

##### Pasteis De Nata

flaky crust pastry filled with rich custard

**This menu captures the essence of Spanish cuisine with it's vibrant flavours and festive atmosphere, making it perfect for any special occasion or celebration**

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