



PAELLA MIXTA

TRADITIONAL WOOD-FIRED PAELLA
LOCALLY SOURCED, ORGANIC INGREDIENTS

FRESH CEVICHE

DELICIOUS HALIBUT CEVICHE
MANGO AVOCADO LECHE DE TIGRE

MEZZE PLATTER / CHARCUTERIE

VEGETABLE AND HUMMUS CRUDITE, OLIVES,
SELECT CURED MEATS / CHEESES

FARMER'S MARKET ORGANIC GREEN SALAD

PRESERVED MEYER LEMON VINAIGRETTE

FRESH BAKED SPERLONGA BREAD

WITH CELITA'S SALSA ESPANOLA

\$1,650

WINE PAIRING AND SANGRIA AVAILABLE BY REQUEST

INCLUDES STAFF AND EQUIPMENT FEES

+ADD \$900 LOCATION FEE BEACH VENUE

*THIS IS A SAMPLE MENU FOR A PARTY OF TWELVE GUESTS AND OUR ON-SITE CATERING MINIMUM.
FOR LARGER PARTIES, PLEASE INQUIRE FOR CUSTOM QUOTE