



Planning Your Event

At Barcelona

Revised August 2017

Group/Event Information

1. **Barcelona can offer semi-private space as part of the main dining room .** This curtained area is in the back of the restaurant, holding up to 65 guests for a sit down affair. The space can also be divided in half for groups of 24-30 seated guests. For a stand up cocktail party, the space accommodates 80 comfortably. If your event is larger than 65 guests, it may require use of the entire restaurant.
2. If your event requires use of the entire restaurant because of size, there will be minimum requirements that must be met. Saturday and Sunday daytime events are an alternative to evening events where the minimum for the nighttime may be outside of your budget. We will have guidelines for the minimum number of guests required and time constraints, but this can be a very economical alternative.
3. The patio is very popular. We can only plan events that include the use of the patio if the event is large enough to warrant having it at a time when we are closed. (i.e. Saturday or Sunday afternoon.) We will allow the patio to be rented, but only under certain conditions with minimum requirements.
4. Most of our events for 20 guests or more are presented family-style. A manager will explain what this entails.
5. We require a \$500.00 non-refundable deposit to hold your date. On the day of your event, the \$500.00 will be credited to your bill. If you cancel your event, we do not refund the deposit.
6. Larger events may require a contract and a 50% deposit. If the event is cancelled, the deposit will not be returned.
7. Valet parking is available, as well as street parking. If your event is on a Saturday or Sunday in the daytime, the valet service will need to be hired. We can arrange this for you with the valet company.
8. This packet is a starting point for conversation and designed to be guideline of what we can do for you. These menus are not set and may be changed. In fact, we like to customize each event to reflect your personal wishes.

Family Style Dining Option One

(minimum of 20 guests)

\$29.00 Per Person for Lunch (Monday-Friday)

\$41.00 Per Person for Dinner and Saturday or Sunday Day Events

Tapas: Chickpea Hummus with house made flatbread and fresh vegetables

Tapas Option: Add Our Hot Tapas Selection

-fried calamari, portabella fritters and grilled asparagus with dipping sauces - add \$5 per person

Salads: Barcelona Caesar Salad with shaved parmesan and sourdough croutons

(Choose One) Mesclun Green Salad with red onions, shaved carrots and sherry vinaigrette

Baby Spinach Salad with apples, gorgonzola, marcona almonds and balsamic vinaigrette

Entrées:

(Choose Two) Vegetable Paella - calasparra rice, mushrooms, lima beans, piquillo peppers, peas, sofrito

Seafood Paella - calasparra rice, shrimp, squid, mussels, clams, piquillo peppers, peas, sofrito

Chicken and Chorizo Paella - calasparra, chicken, house made chorizo, piquillo peppers, peas, sofrito

Farfalle Pasta - grilled chicken, spinach, tomatoes, basil cream, shaved parmesan

Penne Arrabiatta - penne pasta, spicy tomato sauce, Italian sausage, spinach, shaved parmesan

Crab Cakes – crabmeat, eggs, shallots, piquillo peppers, bread crumbs, spicy mustard sauce

Panko Chicken – boneless chicken breast, mushrooms, spinach, manchego cheese

Grilled Salmon Fillets - served with cranberry gastrique

Spanish Tortilla - eggs, spinach, mushrooms, bell peppers, potatoes, piquillo pepper coulis

Other Entrée Choices: (in lieu of any of the above entrées)

Shrimp Diablo - shrimp, tomatoes, smoked paprika tabasco cream, soft polenta - add \$3.00 per person

Beef Short Ribs - served in a red wine and mushroom sauce - add \$4.00 per person

Sautéed Scallops - bacon, mushrooms, lima beans, dates, cream, chile flake - add \$6.00 per person

Grilled 4oz. Petit Filet Mignon - garlic parsley oil - add \$6.00 per person

Sides: Choice of potato OR seasonal green vegetable (for both, add \$2.00 per person)

Desserts: Barcelona Blue Plate - an assortment of Barcelona house made desserts

Beverages: Coffee, Tea and Soda

Alcohol: We will be happy to work with you to create your own Cocktail, Beer or Wine program.

Family Style Dining Option Two

(minimum of 20 guests)

\$35.00 Per Person for Lunch (Monday-Friday)

\$48.00 Per Person for Dinner and Saturday or Sunday Day Events

Tapas: **Barcelona Tapas Platter**- chickpea hummus with house made flatbread and fresh vegetables, Spanish olives, Barcelona potato salad, plus two seasonal salads

Tapas Option: **Add Our Hot Tapas Selection**
-fried calamari, portabella fritters and grilled asparagus with dipping sauces - **add \$5 per person**

Salads: **Barcelona Caesar Salad** with shaved parmesan and sourdough croutons
(Choose Two) **Mesclun Green Salad** with red onions, shaved carrots and sherry vinaigrette
Baby Spinach Salad with apples, gorgonzola, Marcona almonds and balsamic vinaigrette

Entrées:

(Choose Three) **Vegetable Paella** - calasparra rice, mushrooms, lima beans, peppers, peas, sofrito

Seafood Paella - calasparra rice, shrimp, squid, mussels, clams, peppers, peas, sofrito

Chicken and Chorizo Paella - calasparra, chicken, house made chorizo, peppers, peas, sofrito

Farfalle Pasta - grilled chicken, spinach, tomatoes, basil cream, shaved parmesan

Penne Arrabiatta - penne pasta, spicy tomato sauce, Italian sausage, spinach, shaved parmesan

Crab Cakes – crabmeat, eggs, shallots, piquillo peppers, bread crumbs, spicy mustard sauce

Panko Chicken – boneless chicken breast, mushrooms, spinach, manchego cheese

Grilled Salmon Fillets - served with cranberry gastrique

Spanish Tortilla - eggs, spinach, mushrooms, bell peppers, potatoes, piquillo pepper coulis

Other Entrée Choices: (in lieu of any of the above entrées)

Shrimp Diablo - shrimp, tomatoes, smoked paprika tabasco cream, soft polenta - **add \$3.00 per person**

Beef Short Ribs - served in a red wine and mushroom sauce - **add \$4.00 per person**

Sautéed Scallops - bacon, mushrooms, lima beans, dates, cream, chile flake - **add \$6.00 per person**

Grilled 4oz. Petit Filet Mignon - garlic parsley oil - **add \$6.00 per person**

Sides: Choice of potato OR seasonal green vegetable (for both, add \$2.00 per person)

Desserts: **Barcelona Blue Plate** - an assortment of Barcelona house made desserts

Beverages: Coffee, Tea and Soda

Alcohol: We will be happy to work with you to create your own Cocktail, Beer or Wine program.



Barcelona Tapas Bar

\$ 15 per person

Chickpea Hummus with House Made Flatbread and Fresh Vegetables,
Spanish Olives, Barcelona Potato Salad plus Two Seasonal Salads

May we suggest adding the following to your tapas bar (priced per person)

Fried Calamari - spicy tomato vinaigrette \$4

Grilled Shrimp - chimichurri \$5

Crab Stuffed Mushrooms - piquillo pepper coulis \$5

Spanish Ham and Cheese Croquetas - honey mustard \$3

Portabella Mushroom Fritters - garlic aioli \$4

Imported and Domestic Cheeses - a selection of cheeses, served with fresh fruit \$5

Patatas Bravas - twice fried potatoes with garlic aioli \$3

Smoked Paprika Deviled Eggs \$3

Grilled Asparagus - shaved parmesan, extra virgin olive oil \$4

Chilled Herb Roasted Salmon - herb goat cheese mousse \$5

Sweet Potato Chips - blue cheese dip \$3

Stuffed Dates - with blue cheese and Marcona Almonds \$4

Tomato Bread - toasted baguette, tomato puree, shaved manchego, jamón Serrano \$4

Fried Artichoke Hearts - garlic aioli \$4

Pintxos de Camarones - poached shrimp, dill cream cheese, sliced baguette \$5