



### The Paella Party

Looking for a different way to entertain? Look no further than Conquering Cuisine. This paella pack is a mix of our most popular tapas with a rich, traditional Valencian paella. Want to take it to another level? Make it an interactive experience with a chef on-site to prepare the paella. We bring the ingredients, equipment, and experience...you relax and enjoy!

**Base Package:** Pickup and Reheat, \$500, serves up to 12 people, additional \$40 per person

- Our base package is a ready to go, pick up party. All items come ready to serve on disposable trays or in pans for chafing dishes. Delivery service and disposable chafing dishes available.

**Premium Package:** \$780, serves up to 12, additional \$40 per person

- Our premium package includes delivery and setup. Plus, a chef will be on-hand to make the paella in front of your guests on a customized outdoor burner. Serving pieces and full dinner service available.

**Note:** Due to continuously rising costs, pricing is subject to change.

**Tapas (choose 2, each additional item \$3.50 per person)**

- Citrus and Garlic Marinated Olives
- Mixed Cheese and Charcuterie Board
- Chorizo Stuffed Roasted Piquillo Peppers with Cheese and Herb Emulsion
- Crispy Smoked Ham and Cheese Croquettes
- Patatas Bravas (Roasted Baby Potatoes with Spicy Aioli)

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**Paella (choose 1)**

- Traditional Valencian Paella (Chicken, Smoked Chorizo and Shrimp in Saffron Broth)
- Shrimp, Scallop, Clam and Mussel Paella in Saffron Broth (\$5 per person upcharge)
- Meat Lovers (Chicken, Pork and Chorizo with Smoked Paprika and Chicken Stock)
- Vegetable Paella (Mixed Squash, Roasted Pepper and Chickpeas)

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**Salad/Sides (choose 1 side, 1 salad, each additional \$5 per person)**

- Sautéed Greens with Garlic and Crushed Red Peppers
- Steamed Green Beans with Butter and Toasted Almonds
- Mixed Grilled Vegetables with Balsamic Glaze
- Mixed Green, Almond, Manchego Cheese and Red Onion with Sherry and Orange Vinaigrette
- Romaine Salad with Tomatoes, Cucumbers, Red Peppers and Carrots with Creamy Garlic Dressing

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**Desserts (choose 1, each additional \$4 per person)**

- Basque Chocolate Cake with Caramel Frosting
- Caramelized Apple Tarts with Cinnamon Whipped Cream
- Mixed Berry Tarts with Pastry Cream