

Paella Night

Cocktail Hour

Spanish Tapas Display- Marinated Olives, Serrano Ham, Manchego Cheese, Chorizo, Grilled Tri-Color Local Heirloom Tomato Bread, Roasted Garlic Olive Oil with Local Herbs, 18-year Aged Balsamic, Crusty Bread, Flatbread Crackers

*Chesapeake Bay Jumbo Lump Mini Crab Cakes with Chili Lime Aioli
Stuffed Piquillo Peppers with Local Goat Cheese, Pinenuts with Spicy Tomato Sauce
Roasted Brussels Sprouts with Sherry Vinegar and Slivered Almonds*

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## **Dinner Service**

### ***Spanish Mixed Green Salad (Ensalada Mixta)***

*Mixed Greens, Tomato, Cucumber, Sweet Pepper, thin sliced Red Onion, shredded Carrot, Artichoke Hearts, Green Olives*

***Yummy Seafood Paella*** with Shrimp, Mussels and Octopus finished in a Saffron Tomato Base Rice.

***Grilled Flank Steak*** served with Grilled Onions, Red Wine Reduction and Chimichurri Sauce.

***Grilled Rainbow Vegetable Platter (vegan) (GF)***

***Served with Crusty Bread and Butter***