

# Food Stations



## CHEESES

Selection of Spanish cheeses with grapes, nuts, breads, and breadsticks

Selection of Andalusian cheeses with grapes, nuts, breads, and breadsticks

Selection of international cheeses with grapes, nuts, breads, and breadsticks

## HAM & CURED MEATS

100% Iberian acorn-fed ham carved live at the event

100% Organic Iberian acorn-fed ham

Iberian “cebo” ham

Professional ham carver available on the day of the event

Platters of Iberian cold cuts with tomato spread, extra virgin olive oil, and nuts



## PAELLA & FIDEUÀ RICE DISHES

Traditional paella | Seafood rice

Rice with Iberian pork “secreto,” chicken, and vegetables

Vegetable rice | Black rice

Fideuà (noodle paella)

## ARGENTINIAN BBQ (ASADO)

Short ribs | Skirt steak

Flank steak | Ribeye or beef tenderloin

Criollo sausage | Blood sausage

Iberian “secreto” pork | Beef sweetbreads

Sides: baked or fried potatoes, roasted peppers | Chimichurri sauce



## CANNED DELICACIES

Mussels, anchovies, tuna, pickled anchovies

With pickles and cones of fried potatoes

## CEVICHES & TARTARES

Corvina ceviche | Salmon ceviche

Tuna tartare | Salmon tartare

Steak tartare | Served with toast, mustards, mayo and toppings

## SPANISH OMELETTE STATION

Omelette with or without onion | Omelette with black pudding

Omelette with spicy chorizo | Omelette with ham and cheese

Omelette with cod | Omelette with peppers

## EXTRAS & SNACKS

Selection of marinated olives

Fried yuca with green and red mojo sauces

Truffle chips | Parmesan lollipops

Pita bread with hummus

## SWEET TREATS

Marshmallows | Gummies | Candies | Licorice

