

# Entrees

*Paella, Spain's Classic Saffron Rice Specialty*      **Half Tray**    **Full Tray**

<b>Paella Valenciana / Marinera / Carne</b>	<b>\$ 86.00</b>	<b>\$ 175.00</b>
<b>Mariscada en Salsa Verde / Ajillo / Diablo</b>	<b>\$ 86.00</b>	<b>\$ 175.00</b>
<b>Mixed Seafood in Green / Garlic or Spicy Sauce</b>	<b>\$ 80.00</b>	<b>\$ 170.00</b>
<b>add 1.25lb Lobster</b>	<b>\$ 18.00</b>	

**\*\*Authentic Paella Pans are available to take home with a Deposit.**



<b>Stuffed Filet of Sole, Stuffed with crab and shrimp</b>	<b>\$ 75.00</b>	<b>\$130.00</b>
<b>Camarones con Arroz (Shrimp &amp; Saffron Rice)</b>	<b>\$ 55.00</b>	<b>\$ 95.00</b>
<b>Camarones en Salsa, Shrimp in any Sauce, Ajillo, Diablo, Green</b>	<b>\$ 55.00</b>	<b>\$ 95.00</b>
<b>Salmon (Grilled / a la Sangria)</b>	<b>\$ 65.00</b>	<b>\$ 115.00</b>
<b>Bistec Especial Sliced Sirloin Steak topped w/ Peppers &amp; Onions</b>	<b>\$ 65.00</b>	<b>\$ 105.00</b>
<b>Solomillo Sangria, Filet Mignon Tips in Mushroom Red Wine Sauce</b>	<b>\$ 65.00</b>	<b>\$ 115.00</b>
<b>Costillas de Cordero (30 / 60 pcs) NZ Baby Lamb Chops</b>	<b>\$ 80.00</b>	<b>\$ 130.00</b>
<b>Albondigas (Meatballs)</b>	<b>\$ 45.00</b>	<b>\$ 65.00</b>
<b>Ternera Sevillana Sautéed Veal Scaloppini, Onions, Mushrooms, Wine</b>	<b>\$ 60.00</b>	<b>\$ 110.00</b>
<b>Sliced Skirt Steak, grilled with onions, peppers and chorizo</b>	<b>\$ 70.00</b>	<b>\$115.00</b>
<b>Ternera Extremeña Sautéed w/ Chorizo, Onions, Peppers</b>	<b>\$ 60.00</b>	<b>\$ 110.00</b>
<b>Ternera Salsa Almendra (Veal in Almond Sauce)</b>	<b>\$ 60.00</b>	<b>\$ 110.00</b>
<b>Pollo Asado, Roasted Chicken with homemade hot sauce</b>	<b>\$ 65.00</b>	<b>\$ 95.00</b>
<b>Arroz con Pollo (Classic Chicken &amp; Saffron Rice)</b>	<b>\$ 50.00</b>	<b>\$ 90.00</b>
<b>Pollo Limon Billed Chicken Breast stuffed w/ Manchego, Topped w/ Lemon Sauce</b>	<b>\$ 60.00</b>	<b>\$ 105.00</b>
<b>Pollo Frito, Crispy Fried Chicken Pieces on the bone</b>	<b>\$ 65.00</b>	<b>\$ 95.00</b>
<b>Pollo Sangria, Chicken Breast w/ Onions, Garlic, Mushrooms, Wine, Light Gravy</b>	<b>\$ 60.00</b>	<b>\$ 105.00</b>

## Sides

<b>Saffron Rice, Home Fries</b>	<b>\$18.00</b>	<b>\$36.00</b>
<b>Sauteed Broccoli, Sauteed String Beans,</b>		
<b>Homemade Potato Chips, Spinach and Chick peas</b>		
<b>Grilled or Steamed Vegetables</b>	<b>\$ 20.00</b>	<b>\$ 40.00</b>



# Tapas Buffet Catering Menu

	<b>Half Tray</b>	<b>Full Tray</b>
<b>Gambas al Ajillo (Shrimp in Garlic Sauce)</b>	<b>\$ 55.00</b>	<b>\$ 95.00</b>
<b>Chorizo Sangria, Spanish Sausage Sautéed w/ Pimientos, Garlic, Onion, Wine</b>	<b>\$ 50.00</b>	<b>\$ 70.00</b>
<b>Mejillones en Salsa, Mussels a la Sangria / Green / Garlic Sauce</b>	<b>\$ 45.00</b>	<b>\$ 70.00</b>
<b>Piquillo Peppers Stuffed with Seafood</b>	<b>\$ 60.00</b>	<b>\$ 105.00</b>
<b>Champiñones Rellenos (Seafood Stuffed Mushrooms)</b>	<b>\$ 45.00</b>	<b>\$ 70.00</b>
<b>Almejas en Salsa (Clams in Green / Garlic Sauce)</b>	<b>\$ 55.00</b>	<b>\$ 90.00</b>
<b>Calamares Fritos (Fried Calamari)</b>	<b>\$ 55.00</b>	<b>\$ 90.00</b>
<b>Baked Clams with Seafood Stuffing</b>	<b>\$ 70.00</b>	<b>\$ 120.00</b>
<b>Patatas Bravas Cubed Potatoes w/ Ali-Oli &amp; Spicy Brava Sauce</b>	<b>\$ 30.00</b>	<b>\$ 45.00</b>
<b>Scallops Wrapped in Bacon</b>	<b>\$18 per dozen</b>	
<b>Dates, Stuffed w/ Almonds, Wrapped in Bacon</b>	<b>\$ 45.00</b>	<b>\$ 70.00</b>
<b>Croquetas (Chicken and Serrano Ham Croquettes)</b>	<b>\$ 40.00</b>	<b>\$ 70.00</b>
<b>Pulpo, Octopus Grilled / Boiled with rock salt and paprika or Sautéed</b>	<b>\$ 70.00</b>	<b>\$ 105.00</b>



## Spanish Favorites

	<b>Round Platters</b>	
	<b>16"</b>	<b>18"</b>
<b>Pan Tumaca Jamon, Crispy bread, rubbed w/tomato, olive oil, garlic with a slice of Serrano ham</b>	<b>\$ 75.00</b>	<b>\$ 100.00</b>
<b>Empanadas Pollo (Chicken) 15 / 30</b>	<b>\$ 40.00</b>	<b>\$ 80.00</b>
<b>Empanadas Carne (Beef) 15 / 30</b>	<b>\$ 45.00</b>	<b>\$ 85.00</b>
<b>Tortilla, Spanish Frittada made with Onion, potato &amp; egg</b>	<b>\$ 30.00</b>	<b>\$ 45.00</b>
<b>Charcuterie Board Imported Spanish Meats and Cheese Platter, Serrano Ham, Smoked Chorizo, Assorted Cheese and olives</b>	<b>\$75.00</b>	<b>\$105.00</b>
<b>Olive Oil, Garlic with black olives Dip</b>	<b>\$ 10.00 qt</b>	
<b>Jumbo Shrimp Cocktail (50pcs)</b>	<b>\$ 100.00</b>	<b>\$ 175.00</b>
<b>Spanish Cheese and Olives Platter</b>	<b>\$ 80.00</b>	<b>\$ 150.00</b>
<b>Lobster Salad on Endive</b>	<b>\$ 100.00</b>	<b>\$ 180.00</b>
<b>Steamed Lobsters by the Pound</b>	<b>Market price</b>	

# Salads & Sides

	<b>Half Tray</b>	<b>Full Tray</b>
<b>Mixed Greens tossed with tomato &amp; onions</b>	<b>\$ 35.00</b>	<b>\$ 55.00</b>
<b>Jumbo Shrimp Salad with Mixed Greens</b>		<b>\$ 75.00</b>
<b>Grilled Chicken Salad with Mixed Greens</b>	<b>\$ 45.00</b>	<b>\$ 60.00</b>
<b>Garbanzo Salad, Goat Cheese, Roasted peppers, asparagus</b>	<b>\$ 55.00</b>	<b>\$ 75.00</b>



**Assorted Fruit Platters 16" round \$50.00**

## DESSERTS (10")

<b>Homemade Flan / Chocolate Mousse / Cheesecake</b>	<b>\$ 45.00</b>
<b>Tres Leches</b>	<b>\$ 75.00</b>
<b>Coconut / Raspberry / Chocolate / Cappuccino</b>	

# Paella Party!



**Make your Next Event a  
Paella Party cooked onsite**

**\$ 15 pp Minimum 50 people for 5ft Pan**

**Smaller Paellas are catered from the Restaurant**

**Chef and Assistant \$200 plus 20% gratuity**

**Catering@sangria71.com**

Rates valid within Long Island, travel time may apply for outside areas

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