



CATERING EVENTS

BOARDS

PRICED PER 10 PEOPLE

Unless otherwise arranged, all boards will be presented on disposable platters with pop-off lids.

CLASSIC CHARCUTERIE \$50

Prosciutto, lomo, chorizo, Manchego, Cabrales blue cheese, served with an apricot mostarda, lemon marmalade, and Valencia orange-mint relish. Choice of grilled ciabatta or house lavosh, with seasoned olives and Peppadew peppers

LOX PLATTER \$45

Cucumber, tomato, egg, asparagus, pickled red onion, caperberries, horseradish cream, naan or baguette and lavosh

WOOD GRILLED VEGETABLE \$35

Cold grilled zucchini, yellow squash, red onions, bell peppers, and portobello served with a house made garlic-dill dip

ANTIPASTO \$55

Selection of imported meats with fresh mozzarella, whipped Ricotta, roasted red peppers, marinated long stemmed artichokes and mixed olives

CHEF STATIONS

Most Chef Stations require staffing.

Selections do not include pricing for Chef or staff.

TACOS \$14 PER PERSON

CHOICE OF 2

- Ground beef
- Roasted chicken
- Pork carnitas

Served with black beans, shredded lettuce, salsa fresca, diced white onion, cheddar cheese, diced bell peppers, sour cream, rice, cilantro, and cotija cheese

CARVING STATION \$14.50 PER PERSON

CHOICE OF 2

- Roasted prime rib with horseradish cream sauce,
- Bourbon-brown sugar glazed pit ham
- Roasted garlic crusted pork loin with whole grain mustard cream sauce

Served with house rolls, natural jus

PAELLA \$8 PER PERSON

CHOICE OF 2

Paella Valenciana

Chicken, chorizo, Bomba rice, sofrito, green beans, mussels, clams, shrimp

Paella Huertana

Roasted eggplant, zucchini, squash, Bomba rice, sofrito, peas, artichoke, piquillo peppers, goat cheese

Paella Abanda

Calamari, bay scallop, white fish, Bomba rice, sofrito, peas, mussels, clams, shrimp

POLICIES

We request at least 48 hours notice for your order. However, we also get that things come up out of the blue and we do our best to accommodate your needs "on the fly." Next day orders are based upon availability and may incur a 10% service charge. A \$200 minimum is required on all deliveries. A delivery fee will be added to each order based on the distance from our facility. Gratuity is not included, however is suggested at your discretion. Our food is made fresh from scratch and created just for you. All cancellations must be received 48 hours prior to the delivery time. All orders cancelled within 48 hours will be responsible for 50% of the full amount. All cancellations received less than 24 hours before delivery time is not eligible for a refund. Staffing available and subject to additional charges. Disposable chafers, sternos, and equipment is available for rental or purchase. Please reach out to your Event Coordinator for more information.

Brought to you by the Kitchens of La Bodega, our cuisine can now be delivered to your offices, presented in your homes, and featured in venues across the KC Metro. Whether you are choosing a drop off ready-to-eat lunch in your office, an elegant dinner in your home, or an ultimate cocktail reception, our hospitality team will help you not just create an event, but an experience. Menus are inspired by our culinary teams, with flexibility and room for adventure to suit your events needs. Distinct flavors will be brought to your table, making your food and your event come alive.

INDIVIDUAL BOXED LUNCHES

All boxed lunches come with the choice of house made chili-lime chips or an apple, and a cookie. Each box will be individually labeled and include utensils.

ARTISANAL SANDWICHES \$13 EACH

Seasonally-inspired and crafted with local breads, specialty spreads, fine cheeses and field greens.

THE PICNIC

Prosciutto, Mahón cheese, lemon marmalade, tomato confit, arugula, Kalamata olives, grilled baguette

ROASTED TURKEY

Oven roasted turkey breast, romaine, Manchego cheese, almond-cranberry crumble, apricot mostarda, 9-grain bread

SPANISH HAM

Serrano ham, Mahón cheese, heirloom tomato confit, arugula, Maldon salt, pressed baguette

B.L.T.

Black peppercorn bacon, heirloom tomato, romaine, smoked aioli, 9-grain bread

CHICKEN SALAD

Curried chicken salad, dried cranberries, golden raisins, arugula, herb aioli, 9-grain bread

T.A.G.

Local heirloom tomatoes, fresh avocado, goat cheese, baby arugula, cucumbers, roasted red pepper aioli, 9-grain bread

GREENS \$13 EACH

Locally sourced and served with dressing on the side

GARDEN SALAD

Baby arugula, shaved beets, red onion, cucumber, radish, Marcona almond, charred lemon vinaigrette

KALE & QUINOA

Baby kale, red quinoa, Kalamata olives, artichokes, roasted red peppers, heirloom tomatoes, dried cranberries, olive vinaigrette

THE CASA

Mixed greens, balsamic vinaigrette, toasted almonds, goat cheese, roasted red bell peppers

BACON & BLUE

Spicy arugula tossed in a Spanish Cabrales blue cheese dressing with heirloom cherry tomato, black peppercorn bacon, red onion, crostini crumble, crispy serrano ham

HEARTS OF ROMAINE

Romaine hearts, crispy serrano ham, roasted artichoke, hearts of palm, cherry tomatoes, shaved Manchego, green olive-Champagne vinaigrette

ADD ONS

- Grilled Chicken \$5
- Grilled Shrimp \$6.5
- Grilled Salmon \$6

BREADS & SPREADS

\$2.50 per piece

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JAMÓN

Cured Spanish ham, aged Manchego cheese, tomato bread

SALMON PLANO

Dill caper cream cheese, cured salmon, balsamic glaze, crostini

HIGO

Goat cheese, roasted red pepper, fig coulis, grilled baguette

TOMATE

Heirloom tomato fresco, roasted garlic, Maldon salt, grilled baguette

BLANCO

White bean purée, fresh rosemary, roasted red peppers, crostini

CABRALES

Cabrales Blue cheese, house cured bacon, honey drizzle, grilled baguette

MONTADITO

Slow braised pulled pork, roasted red peppers, Manchego cheese, grilled baguette, olive tomato tapenade

ITALIANO

Whipped lemon Ricotta, prosciutto, arugula, grilled ciabatta

ON STICKS

Unless otherwise arranged, all orders will be presented in disposable aluminum pans with lids and heating instructions.

THE COW \$3.25

Spiced beef tenderloin skewer, pimenton aioli

CHICKEN PINCHO \$3.00

Tomatillo bloody mary grilled chicken skewers

MEATBALLS \$3.00

Pork and beef blended meatballs, choice of spicy garlic cream sauce or red wine tomato sauce

STUFFED PEPPERS \$2.50

Piquillo peppers, curry chicken salad, dried cranberries, microgreens

CORTAS \$3.00

Braised short ribs, smoked paprika, chipotle-apricot reduction

BITES

(PASSED OR BUFFET)

DRUMMIES \$3

Pimenton and honey glazed chicken drummies

FIG & HAM \$2.5

Goat cheese, mission figs, serrano ham, baby arugula, naan bread

QUESO \$2.5

Melted chèvre, Mahón & Manchego cheese, rosemary lemon marmalade, seasonal micro-green, naan bread

CRUDO \$3.25

Tuna tartare, red chile vinaigrette, lemon marmalade, julienned cucumbers, red amaranth micros, lemon oil, crispy wonton

ALCACHOFAS \$2.5

Grilled stemmed artichokes, Spanish ham, roasted red pepper coulis

