

CATERING & EVENTS



TAPAS MENU

TAPAS FRIAS PRICED PER DOZEN PIECES

JAMÓN \$36

Serrano ham, aged Manchego cheese, tomato bread

SALMON PLANO \$38

Dill caper cream cheese, cured salmon, balsamic glaze on flatbread

HIGO \$30

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

BLANCO \$30

White bean purée, fresh rosemary, roasted red peppers, grilled baguette

CABRALES \$40

Rare beef steak, Cabrales Blue cheese, house cured bacon, honey drizzle, grilled baguette

ITALIANO \$30

Whipped lemon Ricotta, prosciutto, arugula, grilled baguette

FIG & HAM \$36

Goat cheese, mission figs, serrano ham, baby arugula, grilled baguette

STUFFED PIQUILLO PEPPERS \$36

Piquillo peppers, curry chicken salad, dried cranberries, microgreens



TAPAS CALIENTES PRICED PER DOZEN PEICES

PINCHO DE POLLO Y CHORIZO \$36

Skewered chicken and chorizo with garlic cumin aioli

MEATBALLS \$30

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

DRUMMIES \$36

Pimenton and honey glazed chicken drummies

QUESO BITES \$30

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

MONTADITO \$36

Slow braised beef short rib, roasted red peppers, Manchego cheese, grilled baguette, olive tomato tapenade

ALCACHOFAS Y JAMÓN CON AIOLI \$36

Breaded artichoke hearts wrapped with Spanish ham and red pepper aioli

BROTXETA \$38

Grilled shrimp wrapped with pancetta served with horseradish cream sauce

DATILES \$30

Pancetta-wrapped dates stuffed with chorizo

SPANISH TAPAS BAR \$35 PER PERSON

Includes a selection of six tapas from the tapas menu plus a display of Spanish charcuterie and cheeses with grilled bread and an assortment of condiments

Tapas can be passed or plated.

INDIVIDUAL BOXED LUNCHES

All boxed lunches come with kettle cooked potato chips, whole fresh fruit and a cookie. Each box will be individually labeled and include utensils.

FANCY 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, Spanish 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

FANCY GREENS \$13 EACH

Locally sourced and served with dressing on the side

GARDEN SALAD

Baby arugula, shaved beets, red onion, cucumber, radish, Marcona almond, 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

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.

POLICIES

We request at least 48 hours notice for your order. 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. Gratuity is not included, however is suggested at your discretion. Staffing is available and subject to additional charges. Pricing is based on a service period of 90 minutes. Disposable chafers, sterno's, and equipment are available for rental or purchase. Please reach out to your Event Coordinator for more information.

BOARDS

PRICED PER PERSON

CLASSIC CHARCUTERIE \$8

Chef's selection of Spanish meats and cheeses with an assortment of condiments, grilled bread and crackers

LOX PLATTER \$10

Sliced smoked salmon, cucumber, tomato, egg, asparagus, pickled red onion, caperberries, horseradish cream with grilled flatbread

WOOD GRILLED VEGETABLE \$7

Grilled zucchini, yellow squash, red onions, bell peppers and portobello mushrooms served chilled with a house made herbed dip

CHEF STATIONS

Chef Stations require staffing.
Selections do not include pricing for Chef or staff.

CARVING STATION \$22 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 \$17 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

THEMED PARTY MENUS

PRICED PER PERSON

STREET TACOS \$18 PER PERSON

INCLUDES

APPETIZERS

Chips and Salsa Bar - organic blue corn tortillas, guacamole, pico de gallo, tomato-chipotle salsa and salsa verde

CHOICE OF 2

- Shredded beef
- Chili lime roasted chicken
- Pork carnitas

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

SPANISH CELEBRATION MENU \$45 PER PERSON

INCLUDES

Mixed greens salad with roasted peppers, goat cheese, almonds and a balsamic vinaigrette

Kale and red quinoa salad with roasted butternut squash, feta, pine nuts, sherry vinaigrette

Higo - goat cheese, roasted red pepper, fig coulis, grilled baguette

Tortilla espanola - Spanish egg and potatoes in a torta with red pepper aioli

ENTREES-CHOOSE TWO

Beef short ribs braised with chipotle, apricot and red wine with parsnip mashed potatoes

Braised pork shoulder in a Romesco sauce and sofrito potatoes

Roasted salmon with corn, jalapeno, pimento aioli

Breast of chicken with Serrano ham, Shiitake mushrooms, Spanish brandy

DESSERTS

An assortment of house made pastries and desserts served in tasting size portions

CUBAN MENU \$50 PER PERSON

APPETIZERS

Croquetas de Pollo - breaded chicken croquettes with red pepper sauce

Ceviche - lime marinated shrimp and bay scallops with tomato, jalapeno and cilantro

Empanadas filled with braised pork, olives and golden raisins

MAIN

Salad of romaine hearts, tomato, cucumber, radish, red onion and avocado, lemon and olive oil dressing

Ropa Vieja-traditional cuban shredded beef, peppers, onions in criolla sauce

Vaca Frita de Pollo - grilled chicken breast and onions in Cuban mojo

Black beans
Steamed rice
Potatoes braised in sofrito

DESSERT

Churros with assorted dipping sauces

CALL LA BODEGA
FOR ALL OF YOUR CATERING NEEDS
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