

Paella

*The classic of Spanish cuisine and the perfect dish for many guests...
...freshly prepared!*

No Spanish gathering is complete without the delightful 'aperitivo' of tapas. An elegant medley of mild Chorizo, creamy Manchego Cheese, Grapes, Spanish Sherry Mushrooms, marinated Olives, marinated semi dried Tomatoes, grilled Peppers with Onions, Green Bean Salad, & Romesco Sauce will be sure to tantalize taste buds in anticipation for a flavorful paella feast! Don't forget that classic accompaniment - freshly baked Bread.

The Paella party requires a minimum of 20 guests.
Gather your friends, family, and colleagues for an unforgettable celebration!

Gourmet Paella

A symphony of Spanish flavors awaits your palate with our luxurious paella. White Wine, hand harvested Golden Saffron and Seafood Stock provide the perfect accompaniment to tender Chilean Sea Bass, Lobster Tails, Pink Shrimp, Calamari as well as Clams & Scallops floating atop a Bed of Rice. Enjoy an irresistible medley that also includes Olives & roasted Red Peppers finished off by delightful Spices - for truly exquisite culinary delights!

\$55.- per Person



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Paella Valenciana

Savour a traditional Spanish Seafood Paella made with the finest ingredients - succulent Shrimp, Salmon or Cod, and Calamari, juicy Clams and Scallops combined in luxurious premium Rice cooked to perfection. This tantalizing mix is seasoned just right with savory Spices, Olives, roasted Red Peppers for sweetness plus added texture from Green Peas all brought together by an exquisite hint of Saffron.

\$35.- per Person

Paella Campesina

Indulge in a Cuban feast with this traditional Paella dish featuring an array of tantalizing ingredients like succulent Chicken Thighs, smoky Bacon and Pork Sausage, White Wine, hand harvested Golden Saffron, crunchy Vegetables, like Zucchini, Bell Peppers sweet Peas and yellow Corn all enveloped by the aromatic aromas of Smoked Ham.

A combination that will leave your taste buds thoroughly satisfied!

\$35.- per Person

Paella Verduras

A tantalizing fusion of colors and flavors awaits you with this succulent paella. White Wine, hand harvested Golden Saffron, fresh Vegetables like Zucchini, Tomatoes, Garlic, Carrots in yellow and orange hues, Green Beans, and Cauliflower team up perfectly with crunchy Red Bell Peppers and sweet Peas to create a plateful of culinary delight! All combined-on top of premium grade Rice - your taste buds will thank you for the feast that lies ahead!

\$25.- per Person



Arroz con Pollo

A true classic of traditional Spanish cuisine! Savory Chicken Breast, Thighs and succulent sweet Peas are simmered in a colorful medley of Red & Yellow Bell Peppers, fragrant Spices, and creamy Saffron Rice.

Dig into this heavenly dish for an unforgettable taste experience that can't be missed.

\$35.- per Person

Dessert

Creme Brulé, served with Strawberries in Heavy Cream, Lime Cest and Tequila

\$5,50.- each additional

Enjoy a unique dining experience with our succulent Paella, cooked to perfection by an experienced Chef and included at no extra cost.

Let the celebrations begin! Our delectable Paella catering will bring a vibrant, flavorful flair to any gathering of 10 - 19 guests. Enjoy your special occasion without lifting so much as a finger – our team is happy to provide additional staff upon request, meaning all you need do is sit back and savor every delicious bite.

¡Buen provecho!



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