

CATERING DETAILS

BOQUERIA

BOQUERIA CATERING

Boqueria's Tapas for groups and parties, dropped off and ready to serve.
 For questions, please contact the location closest to your event.
 BoqueriaRestaurant.com

Soho – 171 Spring St – soho@boquerianyc.com
 Flatiron – 53 West 19th St – flatiron@boquerianyc.com
 UES – 1460 Second Ave – ues@boquerianyc.com
 Garment District – 260 West 40th St – west40th@boquerianyc.com

DROP OFF CATERING DELIVERY HO

Monday - Friday: Noon - 9pm
 Sundays: 5pm to 9pm
 48 hours notice required in most c

FEES

PICK UP ORDERS – 5% Service Fee
 DROP OFF ORDERS – 10% Service F
 SET UP FEE – \$25 Fee
 (Team member delivers food & se

DELIVERY

Minimum order for delivery - \$150
 Delivery Area - please call
 Delivery fee may apply

QTY	DISPOSABLES AND HEATING EQUIPMENT	PER	PRICE
<input type="checkbox"/>	HEATING SET 1 Rack, 2 Sternos, 1 Chafing Tin – \$12/set	per set	12
<input type="checkbox"/>	SERVING SET Large serving fork, spoon or tong – \$.25/ea	per set	0.25
<input type="checkbox"/>	CUTLERY SET 1 Fork, 1 Napkin, and 1 Plate – \$.50/set	per set	0.5
<input type="checkbox"/>	SET UP FEE Boqueria Team Member delivers food to designated area and sets up for service	per delivery	25

QTY	QUESOS Y EMBUTIDOS CHEESE AND CHARCUTERIE	SERVES	PRICE
<input type="checkbox"/>	Jamón Serrano 4.5oz "Jamónes de Segovia" Serrano ham, aged 18 Months		39
<input type="checkbox"/>	Jamón Ibérico de Bellota 3oz hand-carved, acorn-fed "Dehesa Cordobesa" Ibérico ham, aged for 30 months		96
<input type="checkbox"/>	Tabla de Quesos Manchego, Cana de Cabra, and Aged Mahón, olives, pan con tomate, raisin walnut bread		50
<input type="checkbox"/>	Tabla de Embutidos Jamón Serrano, Salchichón Ibérico, and Chorizo Ibérico, olives, pan con tomate		50
<input type="checkbox"/>	Tabla de Quesos y Embutidos Manchego, Cana de Cabra, Jamón Serrano, Chorizo Ibérico, olives, pan con tomate, raisin walnut bread		68

QTY	BOCADILLOS MINI SANDWICHES	SERVES	PRICE
Mini Sandwichs served on mini-croccolino bread			
Minimum order: 5 sandwichs of 1 kind			
<input type="checkbox"/>	Bocata de Jamón Serrano Serrano ham, Manchego cheese, "tomaquet"	PP	6
<input type="checkbox"/>	Bocata de Chorizo Ibérico Spicy pork sausage, Idiazábal cheese, "tomaquet"	PP	6

	Bocata de Salchichon Ibérico Iberian Salchichon sausage, "tomaquet"	PP	6
	Bocata Moruno Marinated Lamb, labne yogurt, salsa verde, and pickled shallots	PP	6
	Bocata de Albóndigas Colorado lamb meatballs, tomato sauce, sheep's milk cheese	PP	6
	Bocadillo Chorizo Patty Chorizo Patty with allioli, Valdéon, pickled shallots, and salsa verde.	PP	6
	Bocata de Verduras Escalivada, goat's cheese, herbs, black olives	PP	6

QTY	ENSALADAS SALADS	SERVES	PRICE
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Each Salad serves approximately 5 guests

ADD YOUR CHOICE OF PROTEIN TO ANY SALAD (priced per salad)

Grilled Chicken	5	30
Hanger Steak	5	40
Grilled Shrimp	5	35
Avocado	5	20

	Ensalada Mallorquina Organic mixed greens, fresh herbs, Mahón cheese, croutons, citrus dressing	5	55
	Ensalada Romana Romaine hearts, romesco, Idiazábal cheese, caramelized hazelnuts, mint	5	55
	Ensalada de Berza y Aguacate Kale, avocado, grapefruit, pine nuts, raisins, dill, sherry vinaigrette	5	65
	Hinojo y Cítricos Shaved fennel, citrus, avocado, pine nuts, sherry vinaigrette	5	55

QTY	PAELLA	SERVES	PRICE
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Boqueria's classic Seafood Paella serves approximately 3-5 guests when accompanying other tapas

	Paella de Mariscos Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde	5	69
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QTY	TAPAS	SERVES	PRICE
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Minimum Order: 10 pieces of 1 kind

VEGETABLE

	Pintxo de Manchego y Membrillo Manchego cheese, and membrillo skewer	per piece	4.5
	Pintxo de Verduras Roasted vegetable skewer, hazelnut romesco	per piece	2.5
	Montado de Escalivada Catalan roasted vegetables and goat's cheese on toast points	per piece	3
	Montado de Setas Marinated mushrooms and goat's cheese on toast points	per piece	3
	Croqueta de Setas Creamy mushroom croquette, truffle allioli	per piece	3

SEAFOOD

	Pintxo de Pulpo Octopus, fingerling potato, and cherry tomato skewer	per piece	4.5
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MEAT

	Dátiles con Beicon Date stuffed with almonds and Valdeón blue cheese, wrapped in bacon	per piece	3
	Pintxos Morunos Seared Colorado lamb skewers, pickled shallots, salsa verde	per piece	5
	Croqueta de Jamón Creamy Serrano ham croquette, raisin purée	per piece	3

QTY	PLATTERS	SERVES	PRICE
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Each Platter serves approximately 5 guests

VEGETARIAN

	Tortilla Española Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions	WHOLE	38
	Espinacas a la Catalana Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins	5	55
	Escalivada Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with flatbread	5	60
	Escalivada with Boquerones	5	90
	Ajo Blanco con Verduras del Mercado Ajo Blanco dip, market vegetable crudité, dill, naan bread	5	60
	Salteado de Setas Sautéed mushrooms, Manchego cheese, chives	5	70

MEAT

	Pollo Rustido Slow rotisserie roasted free range organic chicken	WHOLE	48
	Albóndigas Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil	5	80
	Chorizo al Vino Red wine braised Chorizo	5	65

SEAFOOD

	Gambas al Ajillo Shrimp, garlic, brandy, and Guindilla pepper in olive oil	5	80
	Pulpo a la Gallega Thinly sliced octopus, potatoes, pimentón, olive oil	5	80

QTY	SIDES	SERVES	PRICE
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Each Side serves approximately 5 guests

	Aceitunas Aliñadas Marinated olives	5	20
	Almendras Roasted Marcona almonds	5	20
	Pimientos de Padrón Blistered Shishito peppers, coarse sea salt	5	45
	Pan con Tomate Grilled Stirato bread rubbed with tomato, garlic, and olive oil	5	30
	Piquillos Asados Roasted and confit piquillo peppers, olive oil	5	30
	Cebollas Tiernas Asadas Scallions with Romesco	5	30
	Patatas Baked Yukon gold potatoes, garlic allioli, salsa verde	5	20

QTY	DESSERT	SERVES	PRICE
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	Churros con Chocolate Traditional fried dough, thick hot chocolate	9 pieces	13
	Churros Rellenos de Nutella Cinnamon sugar coated churros, filled with Nutella	9 pieces	17
	Churros Rellenos de Dulce de Leche Cinnamon sugar coated churros, filled with Dulce de Leche	9 pieces	17