

BOQUERIA

SUPER BOWL SUNDAY CATERING

**Orders available for PICK UP
on Super Bowl Sunday
from all 4 Manhattan Locations
between 11am-6pm**

Please Inquire for Delivery (limited availability)

For guaranteed availability place orders by
Friday, February 1st at 4pm

Please send all inquiries to
CATERING@BOQUERIANYC.COM

PRE-GAME

Assorted snacks

PRE-GAME PACKAGE \$25 per person
(minimum 6 people)
includes the following:

QUESOS & EMBUTIDOS

Artisanal Cheeses and Meats served with quince paste and raisin walnut bread

PAN CON TOMATE

Grilled Stirato bread rubbed with tomato, garlic, and olive oil

ACEITUNAS ALIÑADAS

Marinated Olives

ALMENDRAS

Marcona almonds, pimentón

TORTILLA ESPAÑOLA

Spanish omelette, potato, caramelized onions

PRE-GAME PLATTERS

(serve 4-6)

TABLA DE QUESOS \$50 ea

Manchego, Cana de Cabra, and Aged Mahón, with olives, pan con tomate, raisin walnut bread

TABLA DE EMBUTIDOS \$50 ea

Jamón Serrano, Salchichón Ibérico, and Chorizo Ibérico, with olives, pan con tomate

TABLA DE QUESOS Y EMBUTIDOS \$68 ea

Manchego, Cana de Cabra, Jamón Serrano, Chorizo Ibérico, with olives, pan con tomate, raisin walnut bread

MVP FAVORITES

Bite-size tapas

MVP PACKAGE \$30 per person
(minimum 6 people)
includes the **choice of 4** of the following:
(2pc each per person):

PINTXO DE VERDURAS

Roasted vegetable skewer, hazelnut romesco

MONTADO DE ESCALIVADA

Catalan roasted vegetables and goat's cheese on toast points

MONTADO DE SETAS

Marinated mushrooms and goat's cheese on toast

TORTILLA ESPAÑOLA

Traditional Spanish omelet skewer of organic eggs, confit potatoes, Spanish onions

PINTXO DE PULPO (+\$1PP)

Octopus, fingerling potato, and cherry tomato skewer

DÁTILES CON BEICON

Date stuffed with almonds and Valdeón blue cheese, wrapped in bacon

PINTXOS MORUNOS (+\$1PP)

Seared Colorado lamb skewers, pickled shallots, salsa verde

MVP PLATTERS 10pc per Platter

PINTXOS DE VERDURAS \$25

Roasted vegetable skewers, hazelnut romesco

MONTADO DE ESCALIVADA \$30

Catalan roasted vegetables and goat's cheese on toast points

MONTADO DE SETAS \$30

Marinated mushrooms and goat's cheese on toast

PINTXO DE PULPO \$45

Octopus, fingerling potato, and cherry tomato skewer

DÁTILES CON BEICON \$30

Date stuffed with almonds and Valdeón blue cheese, wrapped in bacon

PINTXOS MORUNOS \$50

Seared Colorado lamb skewers, pickled shallots, salsa verde

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HALFTIME SHOW

Bocadillos: mini sandwiches

HALFTIME SANDWICH PLATTERS \$6 per sandwich
(Minimum order: 5 sandwiches of 1 kind)

BOCATA DE JAMÓN SERRANO
Serrano ham, Manchego cheese, "tomaquet"

BOCATA DE CHORIZO
Ibérico Spicy pork sausage, Idiazábal cheese, "tomaquet"

BOCATA DE SALCHICHON
Ibérico Iberian Salchichon sausage, "tomaquet"

BOCATA MORUNO
Marinated Lamb, labne yogurt, salsa verde, and pickled shallots

BOCATA DE ALBÓNDIGAS
Colorado lamb meatballs, tomato sauce, sheep's milk cheese

BOCADILLO CHORIZO PATTY
Chorizo Patty with allioli, Valdéron, pickled shallots, and salsa verde

BOCATA DE VERDURAS
Escalivada, goat's cheese, herbs, black olives

SWEET VICTORY

Savor the win
(9 pc per order)

CHURROS CON CHOCOLATE \$13
Traditional fried dough, thick hot chocolate

CHURROS RELLENOS DE NUTELLA \$17
Cinnamon sugar coated churros, filled with Nutella

CHURROS RELLENOS DE DULCE DE LECHE \$17
Cinnamon sugar coated churros, filled with Dulce de Leche

TOUCHDOWN!

Large format platter to feed all the fans
(feeds 4-6 guests)

ENSALADA MALLORQUINA \$55
Organic mixed greens, fresh herbs, Mahón cheese, croutons, citrus dressing

ENSALADA DE BERZA Y AGUACATE \$65
Kale, avocado, grapefruit, pine nuts, raisins, dill, sherry vinaigrette

WHOLE TORTILLA ESPAÑOLA \$38
Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

PAELLA DE MARISCOS \$69
Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

GAMBAS AL AJILLO \$80
Shrimp, garlic, brandy, and Guindilla pepper in olive oil

POLLO RUSTIDO \$48
Whole Slow rotisserie roasted free-range organic chicken

ALBÓNDIGAS \$80
Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

CHORIZO AL VINO \$65
Red wine braised Chorizo