

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, NYC – soho@boquerianyc.com
 Flatiron – 53 West 19th St, NYC – flatiron@boquerianyc.com
 UES – 1460 Second Ave, NYC – ues@boquerianyc.com
 Garment District – 260 West 40th St, NYC – west40th@boquerianyc.com
 Dupont - 1837 M Street NW, Washington DC - dupont@boqueriadc.com
 Penn Quarter - 777 9th Street, Washington DC - pennquarter@boqueriadc.com

DROP OFF CATERING DELIVERY HOURS

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

FEES

PICK UP ORDERS – 5% Service Fee
 DROP OFF ORDERS – 10% Service Fee
 SET UP FEE – \$25 Fee
 (Team member delivers & sets up)

DELIVERY

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

ORDER DETAILS

Order From: Boqueria Flatiron
 Order Date:
 Pick Up/Delivery Time:
 Delivery Address:
 Contact:
 Phone:
 Email:
 Number of Guests:

I verify that the order, total, delivery and delivery contact number are

 Client Signature

 Date

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

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		54
<input type="checkbox"/>	Tabla de Quesos y Embutidos Manchego, Cana de Cabra, Jamón Serrano, Chorizo Ibérico, olives, pan con tomate, raisin walnut bread		70

QTY		SERVES	PRICE
Mini Sandwichs served on mini-croccolino bread			
Minimum order: 5 sandwichs of 1 kind			
<input type="text"/>	Bocata de Jamón Serrano Serrano ham, Manchego cheese, "tomaquet"	PP	6
<input type="text"/>	Bocata de Chorizo Ibérico Spicy pork sausage, Idiazábal cheese, "tomaquet"	PP	6
<input type="text"/>	Bocata de Salchichon Ibérico Iberian Salchichon sausage, "tomaquet"	PP	6
<input type="text"/>	Bocata Moruno Marinated Lamb, labne yogurt, salsa verde, and pickled shallots	PP	6
<input type="text"/>	Bocata de Albóndigas Colorado lamb meatballs, tomato sauce, sheep's milk cheese	PP	6
<input type="text"/>	Bocadillo Chorizo Patty Chorizo Patty with allioli, Valdéon, pickled shallots, and salsa verde.	PP	6
<input type="text"/>	Bocata de Verduras Escalivada, goat's cheese, herbs, black olives	PP	6

QTY		SERVES	PRICE
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

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

QTY		SERVES	PRICE
Boqueria's classic Seafood Paella serves approximately 3-5 guests when accompanying other tapas			
<input type="text"/>	Paella de Mariscos Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde	5	69

QTY		SERVES	PRICE
Minimum Order: 10 pieces of 1 kind			
VEGETABLE			
<input type="text"/>	Pintxo de Manchego y Membrillo Manchego cheese, and membrillo skewer	per piece	4.5
<input type="text"/>	Pintxo de Verduras Roasted vegetable skewer, hazelnut romesco	per piece	2.5
<input type="text"/>	Montado de Escalivada Catalan roasted vegetables and goat's cheese on toast points	per piece	3
<input type="text"/>	Montado de Setas Marinated mushrooms and goat's cheese on toast points	per piece	3
<input type="text"/>	Croqueta de Setas Creamy mushroom croquette, truffle allioli	per piece	3
SEAFOOD			
<input type="text"/>	Pintxo de Pulpo Octopus, fingerling potato, and cherry tomato skewer	per piece	4.5

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

SERVES

PRICE

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	65
	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

SERVES

PRICE

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	35
	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

SERVES

PRICE

	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