

BO QUE RIA

BAR DE TAPAS | RESTAURANTE

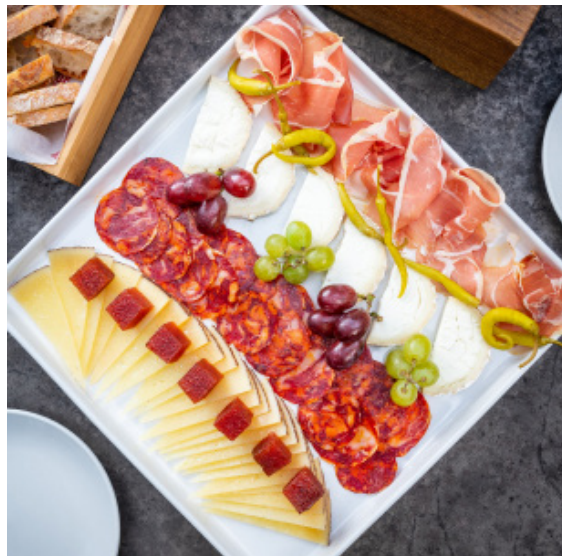
EVENTS AND PARTIES

615.245.7160

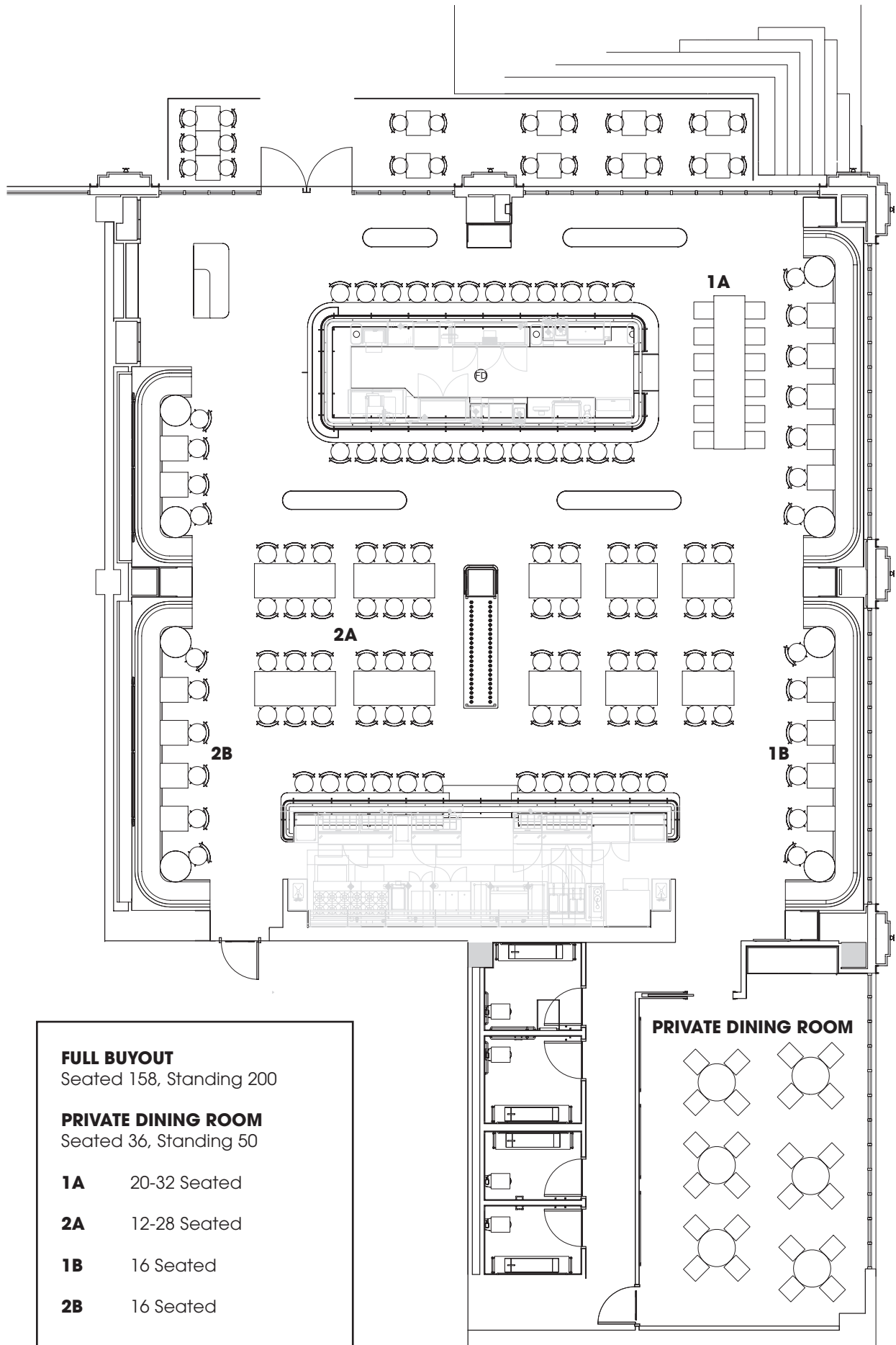
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RESTAURANT LAYOUT AND EVENT SPACES



PASSED TAPAS

Choose your favorite tapas to be served in hors d'oeuvre form, passed by our servers during a reception-style event.

30 minutes, 4 selections \$20 per person

1 hour, 6 selections \$30 per person

1 hour, 7 selections \$36 per person

1 hour, 8 selections \$42 per person

Additional hours \$20 per person

VEGETABLES

PIMIENTOS DE PADRÓN

Blistered Shishito peppers, coarse sea salt

TORTILLA ESPAÑOLA

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

MONTADO DE ESCALIVADA

Catalan roasted vegetables, goat cheese

MONTADO DE SETAS

Marinated mushrooms and goat cheese

CROQUETAS DE SETAS

Creamy mushroom croquettes, truffle alloli

SEAFOOD

MONTADO DE BOQUERONES

White anchovies, goat cheese, olivada, roasted tomatoes, toast points

PINTXO DE PULPO A LA GALLEGA

Spanish octopus skewer, potato, paprika, Arbequina olive oil

MEAT

MONTADO DE JAMÓN

Serrano ham, fig jam, Idiazábal cheese

DÁTILES CON BEICON

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

PINTXOS MORUNOS

Seared Colorado lamb skewers, pickled shallots, salsa verde

CROQUETAS DE JAMÓN

Creamy croquettes of Serrano ham, membrillo purée

PAN CON TOMATE Y JAMÓN IBÉRICO (+ \$3pp)

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

DESSERT

CHURROS CON CHOCOLATE

Traditional fried dough, thick hot chocolate

CHURROS RELLENOS

Traditional churros filled with choice of:

- Nutella

- Dulce de Leche

PIÑA INOPIA

Pineapple, lime zest, molasses

TAPAS BAR DISPLAY

Stationary displays of tapas that evoke the style of traditional tapas bars in Spain; set up for guests to serve themselves during a reception-style event.

Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ \$52 per person

CHARCUTERIE & CHEESE

TABLA DE QUESOS (+ \$5pp)
Manchego, Caña de Cabra, Aged Mahón,
served with olives, pan con tomate,
and raisin walnut bread

TABLA DE EMBUTIDOS (+ \$5pp)
Jamón Serrano, Salchichón Ibérico, Chorizo Ibérico,
served with olives and pan con tomate

TABLA DE QUESOS Y EMBUTIDOS (+ \$7pp)
Manchego, Caña de Cabra,
Jamón Serrano, and Chorizo Ibérico,
served with olives, pan con tomate
and raisin walnut bread

VEGETABLES

ENSALADA DEL MOMENTO
Seasonal salad

TORTILLA ESPAÑOLA
Traditional Spanish omelet of organic eggs,
confit potatoes, Spanish onions

PATATAS BRAVAS
Crispy potatoes, salsa brava, roasted garlic allioli

ESCALIVADA
Fire roasted eggplant, red pepper, onion,
labne yogurt, fresh herbs and olive oil,
served with focaccia

SEAFOOD

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

PULPO A LA PLANCHA
Grilled octopus, fennel, smoked pimentón,
Picual olive oil mashed potatoes

MEAT

DÁTILES CON BEICON
Dates stuffed with almonds and
Valdeón blue cheese, wrapped in bacon

PINTXOS MORUNOS
Seared Colorado lamb skewers,
pickled shallots, salsa verde

CROQUETAS DE JAMÓN
Creamy Serrano ham croquettes, membrillo purée

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

MAIN

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

PAELLA DE VERDURAS
Bomba rice, roasted vegetables, saffron,
picada, sofrito

PARRILLADA (+12PP)
Mixed grill with Ribeye steak, house-made Chorizo,
slow rotisserie roasted organic chicken, confit
piquillo peppers, and pimentón butter

DESSERT

CHURROS CON CHOCOLATE
Traditional fried dough, thick hot chocolate

CHURROS RELLENOS
Traditional churros filled with choice of:
- Nutella
- Dulce de Leche

PIÑA INOPIA
Pineapple, lime zest, molasses

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.
72 hours required for most event menu requests.

SEATED DINNER MENU: SERVED FAMILY STYLE

CHOOSE YOUR MENU STYLE

1. TAPAS DINNER Choice of 4 - \$55pp

PINTXOS MORUNOS

Seared Colorado lamb skewers, pickled shallots, salsa verde

GAMBAS AL AJILLO

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

ALBÓNDIGAS

Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

VERDURA DEL MOMENTO

Seasonal vegetarian tapa

PULPO A LA PLANCHA

Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

2. POLLO RUSTIDO - \$65pp

A feast of slow rotisserie roasted organic chicken, and salsa verde

3. PAELLA PARTY CHOICE OF 1 - \$68pp

PAELLA DE MARISCOS

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
Add lobster tail - \$10pp

PAELLA MONTAÑA

Bomba rice, roasted chicken, chorizo, Piquillo peppers, kale

PAELLA DE VERDURAS

Bomba rice, seasonal vegetables

4. PARRILLADA \$75pp

Mixed grill with Ribeye steak, house-made Chorizo, slow rotisserie roasted organic chicken, confit piquillo peppers, and pimentón butter

INCLUDED WITH EACH PACKAGE

QUESOS Y EMBUTIDOS Choice of 2

AGED MANCHEGO

Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts

JAMÓN SERRANO

"Jamónes de Segovia" Serrano ham, aged 18 Months

JAMÓN IBÉRICO DE BELLOTA (+ \$11pp)

Hand-carved, acorn-fed Ibérico ham, aged for 30 months

CHORIZO IBÉRICO

Acorn-fed, mildly spicy, pork sausage cured in pimentón

PAN CON TOMATE

Grilled stirato bread rubbed with tomato, garlic and olive oil

MONTADO DE BOQUERONES

White anchovies, goat cheese, olivada, roasted tomatoes, toast points

CLASSIC TAPAS Choice of 3

PATATAS BRAVAS

Crispy potatoes, salsa brava, roasted garlic allioli

PIMIENTOS DE PADRÓN

Blistered shishito peppers, coarse sea salt

ESCALIVADA

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with focaccia

ENSALADA DEL MOMENTO

Seasonal salad

DÁTILES CON BEICON

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

CROQUETAS CREMOSAS

Choice of creamy croquettes:
Mushroom or Serrano ham

DESSERT Choice of 2

CHURROS CON CHOCOLATE

Traditional fried dough, thick hot chocolate

CHURROS RELLENOS

Traditional churros filled with choice of Nutella or Dulce de Leche

PIÑA INOPIA

Pineapple, lime zest, molasses

BEVERAGES

WINE, BEER AND SANGRIA OPEN BAR

2 hours	\$38pp
3rd and subsequent hours	\$15pp
Add Premium Cava Toast	\$10pp

Non-alcoholic beverages
BEER: all draft selections
SANGRÍA: signature red and white
WINE: one red, one white, and one sparkling selection

CLASSIC OPEN BAR

2 hours	\$45pp
3rd and subsequent hours	\$17pp
Add Night Cap - Atxa Patxaran	\$10pp

Non-alcoholic beverages
BEER: all draft selections
SANGRÍA: signature red and white
WINE: one red, one white, and one sparkling selection
COCKTAILS: Mixed drinks using well level spirits
Vodka: Tifos
Tequila: Pueblo Viejo Blanco
Brandy: Torres 10
Bourbon: Four Roses
Rum: Flor de Caña, El Dorado 8yr
Rye Whiskey: Old Overholt
Irish Whiskey: Jameson
Scotch Whisky: Great King St.

PREMIUM OPEN BAR

2 hours	\$50pp
3rd and subsequent hours	\$20pp
Add Night Cap - Atxa Patxaran	\$10pp

Non-alcoholic beverages
BEER: all draft selections
SANGRÍA: signature red and white and one seasonal selection
WINE: one red, one white, and one sparkling selection
COCKTAILS: 1 specialty cocktail and mixed drinks using premium level spirits
Vodka: Ketel One, Belvedere
Tequila: Fortaleza Reposado, Don Julio Añejo
Brandy: Gran Duque de Alba, Torres 20
Bourbon: Buffalo Trace, Knob Creek
Rum: Flor de Caña, El Dorado 8yr
Rye Whiskey: Old Overholt
Irish Whiskey: Jameson
Scotch Whisky: Macallan 12, Johnny Walker Black

NON-ALCOHOLIC PACKAGE

2 hours	\$12pp
3rd and subsequent hours	\$5pp
Drip Coffee, Tea, Juice, Soda	

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