

BO QUE RIA

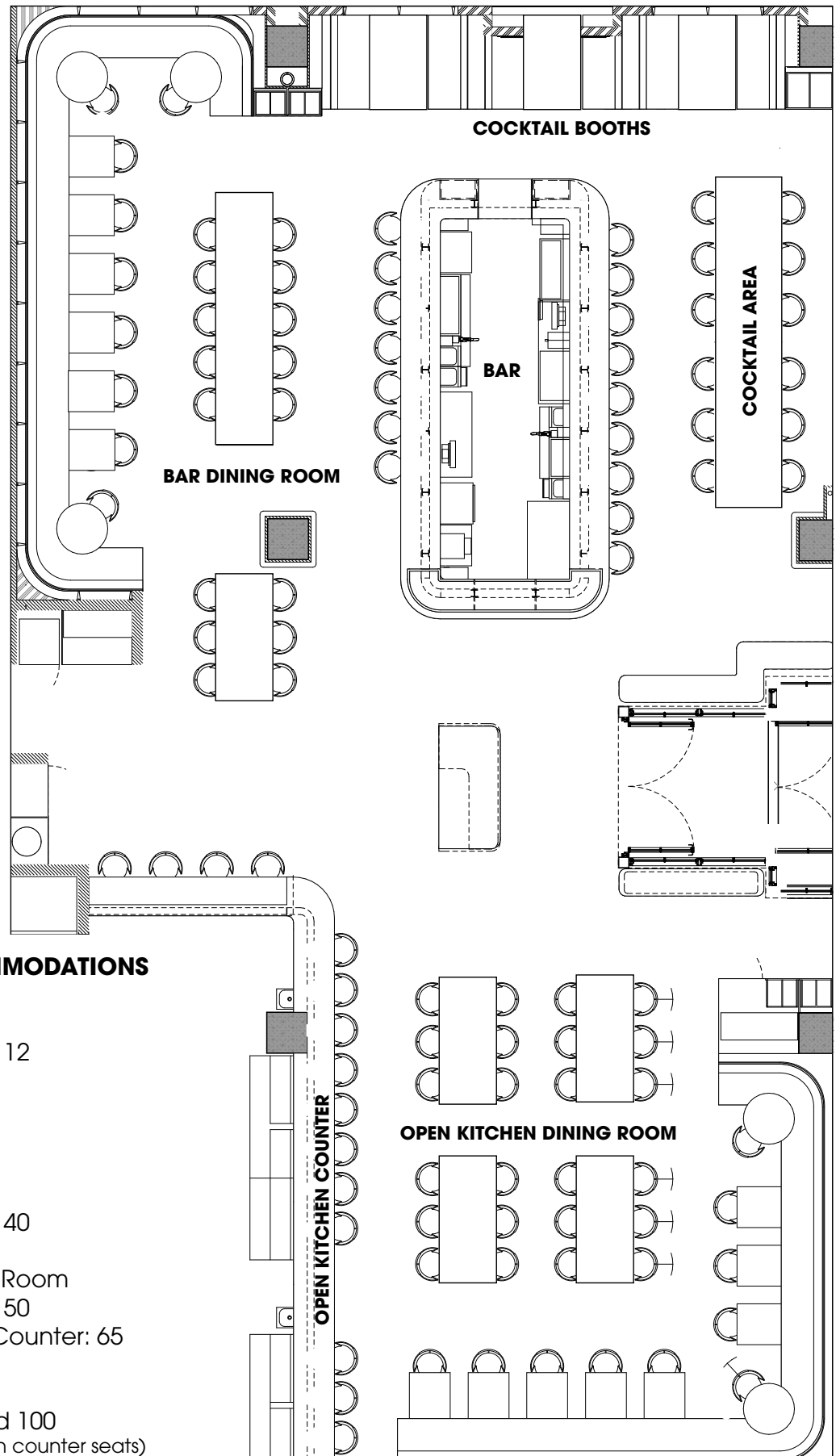
EVENTS AND PARTIES

FULTON MARKET - 807 West Fulton Market
ChicagoEvents@boqueriarestaurant.com
BoqueriaRestaurant.com

📷 @Boqueria



BOQUERIA CHICAGO EVENT SPACES



SEATING AND ACCOMMODATIONS

- Cocktail Area
Standing 20 / Seated 12
- Cocktail Booths
Seated 12
- Bar Dining Room
Standing 50 / Seated 40
- Open Kitchen Dining Room
Standing 70 / Seated 50
Seated with kitchen Counter: 65
- Entire Venue:
Standing 200 / Seated 100
(excluding bar and kitchen counter seats)

PASSED TAPAS

SEAFOOD

Montado de Gambas al Ajillo

Shrimp, garlic, brandy,
Guindilla pepper, toast points

Montado de Boquerones

White anchovies, goat cheese,
apple, dill, toast points

Pintxo de Pulpo a la Gallega

Spanish octopus skewer, potato, paprika,
Arbequina olive oil

Pintxo de Txipiron

Grilled local squid skewer, cherry tomato,
black olive oil, dill

Ostras en Salsa que Sí (+ \$3pp)

Today's selection of oysters, Salsa que Sí,
sherry mignonette

VEGETABLES

Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

Pan con Tomate

Grilled stirato bread rubbed with tomato,
garlic and olive oil

Tortilla Española

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

Montado de Escalivada

Catalan roasted vegetables, goat cheese

Croquetas de Setas

Creamy mushroom croquettes,
truffle allioli

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 croquettes of Serrano ham,
membrillo purée

Pan con Tomate y Jamón Ibérico (+ \$3pp)

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

Montado de Bistec

Toast points, Hanger steak, shishito pepper,
allioli y salsa verde

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

Crema Catalana

Creamy custard, caramelized sugar top

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

1 hour, 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

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

TAPAS BAR DISPLAY

CHARCUTERIE & CHEESE

Tabla de Quesos (+ \$5pp)

Manchego, Idiazábal, 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, Idiazábal, 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 flatbread

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

Arroz de Verduras

Bomba rice, roasted vegetables, saffron,
picada, sofrito

Fideuà Negra

Toasted Fideo noodles, squid ink,
seared baby squid, sepia, sofrito, picada,
piquillo peppers, garlic allioli, chives

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

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 5: 4 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$38 per person
Selection of 6: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$45 per person
Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ \$52 per person

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

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

Calamares

Baby squid, white beans, artichokes, squid ink, Calabrian chilies, garlic, dill

Pulpo a la Plancha

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

PAELLA PARTY

Choice of 1 - \$70pp / Choice of 2 - \$80pp

Paella de Mariscos

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

Paella Montañá

Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs

Paella de Verduras

Bomba rice, seasonal vegetables

POLLO RUSTIDO

\$65pp

A feast of slow rotisserie roasted organic chicken, with roasted root vegetables, salsa verde, and allioli

COCHINILLO FEAST

\$95pp

A whole suckling pig, served with seasonal vegetables, salsa verde, pimentón butter and pickled onions

TO ACCOMPANY YOUR DINNER

TO START 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)

32 1oz 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, apple, dill, toast points

SECOND 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 flatbread

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
each additional hour \$15pp

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
each additional hour \$17pp

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: Titos

TEQUILA: Espalón Blanco

BRANDY: Torres 10

BOURBON: Four Roses

RUM: Flor de Caña

RYE WHISKEY: Old Overholt

IRISH WHISKEY: Jameson

SCOTCH WHISKEY: Dewars

PREMIUM OPEN BAR

2 hours \$50pp
each additional hour \$20pp

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: Don Julio, Añejo

BRANDY: Gran Duque de Alba, Lepanto, Torres 20

BOURBON: Buffalo Trace, Knob Creek

RUM: El Dorado 8 Year

RYE WHISKEY: Old Overholt

IRISH WHISKEY: Jameson

SCOTCH WHISKEY: Macallan 12, Johnny Walker Black

NON-ALCOHOLIC PACKAGE

2 hours \$12pp
each additional hour \$5pp

Drip Coffee, Tea, Juice, Soda