



BO QUE RIA

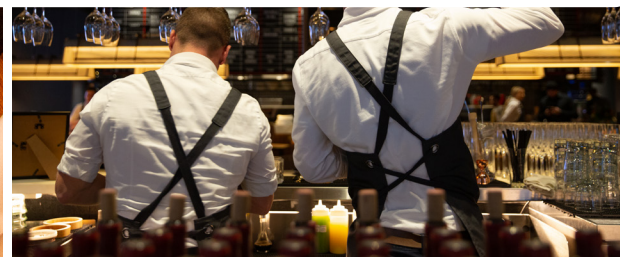
BAR DE TAPAS | RESTAURANTE

EVENTS MENU

NASHVILLE

NashvilleEvents@boqueriarestaurant.com

boqueriarestaurant.com



FIFTH + BROADWAY

5005 BROADWAY PL

FULL BUYOUT

Seated 165, Standing 275

PRIVATE DINING ROOM

Seated 45, Standing 65

HALF BAR & STANDING BAR

Seated 12, Standing 30

LARGE PARTY DINING

Seated 32, Standing 30



PASSED TAPAS

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

- 30 min, 4 selections \$20 per person
- 1 hour, 7 selections \$36 per person
- 1 hour, 6 selections \$30 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

CROQUETAS DE SETAS

Creamy mushroom croquettes, truffle allioli

BRÓCOLI CON AJO BLANCO

Roasted broccoli, Marcona almond ajo blanco, sumac, raisins, mint

SEAFOOD

MONTADO DE BOQUERONES

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

PINTXO DE PULPO A LA GALLEGA

Seared octopus, Manzanilla olivada, olive oil crushed potatoes.



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 (+ \$3 pp)

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

DESSERT

CHURROS

Traditional fried dough, choice of:

- Thick hot chocolate
- Nutella
- Dulce de Leche

BUÑUELOS DULCES

Anise fritters, lemon curd, citrus sugar

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.

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 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

SELECT MAIN

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

PAELLA DE VERDURAS Bomba rice, roasted vegetables, saffron, salsa verde

PARRILLADA (+12PP) Mixed grill with hanger steak, Chorizo, roasted organic chicken, confit piquillo peppers, salsa verde

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

MEAT

DÁTILES CON BEICON

Dates stuffed with almonds and aldeón 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

Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

PARRILLADA (+12PP)

Mixed grill with hanger steak, Chorizo, roasted organic chicken, confit piquillo peppers, and salsa verde

VEGETABLES

ENSALADA VASCA

Market lettuces, spring herbs, creamy garlic dressing

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

BRÓCOLI CON AJO BLANCO

Roasted broccoli, Marcona almond ajo blanco, sumac, raisins, mint

SEAFOOD

GAMBAS AL AJILLO

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

PULPO A LA PLANCHA

Seared octopus, Manzanilla olivada, olive oil crushed potatoes

DESSERT

CHURROS

Traditional fried dough, choice of: Thick hot chocolate, Nutella or Dulce de Leche

BUÑUELOS DULCES

Anise fritters, lemon curd, citrus sugar

PIÑA INOPIA

Pineapple, lime zest, molasses

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SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$60 PP

SELECT 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 36 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

SELECT 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 VASCA Market lettuces, spring herbs, creamy garlic dressing

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

CROQUETAS CREMOSAS Choice of Mushroom or Serrano ham

SELECT 4

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

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

ALBÓNDIGAS Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

PULPO A LA PLANCHA Seared octopus, Manzanilla olivada, olive oil crushed potatoes

BRÓCOLI CON AJO BLANCO Roasted broccoli, Marcona almond ajo blanco, sumac, raisins, mint

SELECT 2

CHURROS Traditional fried dough, choice of: Thick hot chocolate, Nutella or Dulce de Leche

BUÑUELOS DULCES Anise fritters, lemon curd, citrus sugar

PIÑA INOPIA Pineapple, lime zest, molasses

OPTIONAL ADD ONS

POLLO RUSTIDO +\$15 pp A feast of slow rotisserie roasted organic chicken, lemon, herbs, salsa verde

PAELLA DE MARISCOS +\$18 pp Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
(Add lobster tail - \$10 pp)

PAELLA MONTAÑA +\$18 pp Bomba rice, roasted chicken, chorizo, Piquillo peppers, kale

PAELLA DE VERDURAS +\$18 pp Bomba rice, seasonal vegetables

PARRILLADA +\$25 pp Mixed grill with hanger steak, chorizo, roasted organic chicken, confit piquillo peppers, and salsa verde

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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 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 selections

SANGRÍA: signature red and white

WINE: one red, one white, and one sparkling selection

COCKTAILS: Mixed drinks using well level spirits



PREMIUM OPEN BAR 2 hours \$50pp

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

Non-alcoholic beverages

BEER: all 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

NON-ALCOHOLIC PACKAGE 2 hours \$12pp

3rd and subsequent hours \$5pp

Drip Coffee, Tea, Juice, Sod

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BRUNCH

\$50 SET MENU & 90 MINUTES OF UNLIMITED MIMOSA OR SANGRIA



TAPAS Served family style

Jamón Serrano

"Jamónes de Segovia" Serrano ham, aged 18 Months

Patatas Bravas

Crispy potatoes, salsa brava, pimentón, garlic allioli

Croquetas de Setas

Creamy mushroom croquettes, truffle allio

Torrija

Carmalized french toast, citrus honey

Brunch Paella

Bomba rice, roasted chicken, piquillo peppers, chorizo, kale, topped with three farm eggs

Churros con Chocolate

Traditional fried dough, cinnamon sugar, thick hot chocolate



BEVERAGE 90 minute unlimited

Sangría Tinta

Red wine Sangría, gin, triple sec, orange, lemon, fresh fruits

Sangría Blanca

White Wine Sangría, rum, white peach, lemon, fresh fruits

Mimosa

Cava, orange juice

UPGRADE TO PREMIUM BOTTOMLESS FOR \$10



*Prices listed do not include taxes & gratuities