



BO QUE RIA

BAR DE TAPAS | RESTAURANTE

EVENTS MENU

WEST HARTFORD

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boqueriarestaurant.com



WEST HARTFORD

46 S MAIN STREET

FULL BUYOUT

Seated 144, Standing 200

PRIVATE DINING ROOM

Seated 20, 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, labne yogurt

CROQUETAS DE SETAS

Creamy mushroom croquettes, truffle allioli

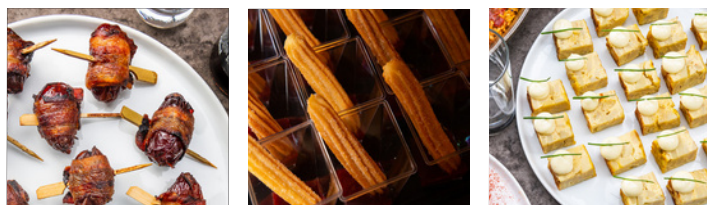
SEAFOOD

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, membrillo, Aged Manchego 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 SERRANO (+ \$3 pp)

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

DESSERT

CHURROS

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

BUÑUELOS DULCES

Apple fritters, cinnamon sugar, apple cider honey drizzle

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, and pan con tomate

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, and pan con tomate

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

Apple fritters, cinnamon sugar, apple cider honey drizzle

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
- 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
- COLES DE BRUSELAS CON CHORIZO** Brussels sprouts, Chorizo Palacios, lemon, chives

SELECT 2

- CHURROS** Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche
- BUÑUELOS DULCES** Apple fritters, cinnamon sugar, apple cider honey drizzle
- 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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SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE \$42 PP

TO START – SELECT 2

- ACEITUNAS** Selection of marinated olives from Spain
- PAN CON TOMATE** Grilled stirato bread rubbed with tomato, garlic and olive oil
- 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 IBERICO DE BELLOTA** Hand-carved, acorn-fed Ibérico ham, aged for 36 months +11pp

TAPAS – SELECT 2

- PIMIENTOS DE PADRÓN** Blistered shishito peppers, coarse sea salt
- ESCALIVADA** Fire-roasted eggplant, red pepper and onion, labne yogurt, fresh herbs, olive oil
- DÁTILES CON BEICON** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS DE SETAS** Creamy mushroom croquettes, black truffle allioli
- CROQUETAS DE JAMÓN** Creamy Serrano ham croquettes, membrillo purée
- PATATAS BRAVAS** Crispy potatoes, salsa brava, roasted garlic allioli
- TORTILLA ESPAÑOLA** Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

MAIN – SELECT 2

- ENSALADA VASCA** Market lettuces, spring herbs, creamy garlic dressing
- ENSALADA DE ALCACHOFA** Crispy artichokes, arugula, Mahon cheese, lemon zest, creamy garlic dressing
- HUEVOS HORNEADOS** Two eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion with miti crema cheese and salsa verde
- TORRIJA** Crispy French toast, citrus honey
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

DESSERT – SELECT 1

- CHURROS CON CHOCOLATE** Traditional fried dough choice of thick hot chocolate, nutella, or dulce de leche
- BUNUELOS DULCES** Apple fritters, cinnamon sugar, apple cider honey drizzle
- PIÑA INOPIA** Pineapple, molasses, lime zest

OPTIONAL ADD ONS

- BRUNCH PAELLA +\$12 pp** Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs
- POLLO RUSTIDO +\$10 pp** Catalan-style organic chicken, Ibérico lard, lemon, salsa verde
- PARRILLADA +\$18 pp** Mixed grill with hanger steak, chorizo, roasted organic chicken, confit piquillo peppers, and salsa verde

FREE FLOW BEVERAGE – 90 MINUTES

- CLASSIC +\$29pp** Unlimited Sangria or Mimosas
- DELUXE +\$45 pp** Unlimited Sangria, Mimosas, Estrella, Bloody Mary or Cava

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Non-alcoholic beverages are not included. All other beverages will be charged on consumption.

72 hours required for most event menu requests.

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, Soda

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Great for groups of 10+
looking for an interactive
bonding experience!

BOQUERIA EXPERIENCES: PRIVATE COCKTAIL CLASS

Our cocktail-making classes include two hours of instruction from our expert bartenders on two signature cocktails, a customizable tapas spread, take-home recipes, and a classic Porrón pour for the group.