BOQUERIA

BAR DE TAPAS | RESTAURANTE

EVENTS MENU

SEAPORT

SeaportEvents@boqueriarestauant.com

boqueriarestaurant.com

SEAPORT BOSTON

25 THOMSON PLACE

FULL BUYOUT
Seated 124, Standing 150

SEMI-PRIVATE SECTION A
Seated 40, Standing 50

SEMI-PRIVATE SECTION B
Seated 65, Standing 85

HALF BAR SECTION
Front- Standing 30
Back- Standing 25

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, 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 (VGN)
Blistered Shishito peppers, coarse sea salt

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

MONTADO DE ESCALIVADA (V)
Catalan roasted vegetables, labne yogurt

CROQUETAS DE SETAS (V)
Creamy mushroom croquettes, truffle allioli

PINTXO DE BRAVAS (V)
Crispy potato, spicy tomato sauce, garlic aioli

SEAFOOD

GILDA PINTXO (GF)
Salted cured anchovies, manzanilla olive, piparra

PINTXO DE PULPO A LA GALLEGA (GF)
Spanish octopus skewer, potato, paprika, Arbequina olive oil

PINTXO DE GAMBAS
Shrimp skewers, garlic, lobster reduction

MEAT

MONTADO DE JAMÓN
Serrano ham, membrillo, Aged Manchego cheese

DÁTILES CON BEICON (GF)
Dates stuffed with almonds an
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

MINI HAMBURGUESAS (+$8 pp)
Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

BIKINI DE SERRANO
Serrano ham, creamy burrata, truffle aioli

MONTADO DE CHORIZO
Seared chorizo bilboa, mahon cheese, piparra

DESSERT

CHURROS (V)
Traditional fried dough, choice of:
-Thick hot chocolate
- Nutella
-Dulce de Leche

CREMA CATALANA (GF, V)
Creamy citrus custard, caramelized sugar

SORBET (VGN)
Seasonal sorbet selection

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

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, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

PARRILLADA (+12PP) Seared shrimp, chorizo, top sirloin, oven roasted chicken, served with salsa verde, hazelnut romesco, mojo verde

CHARCUTERIE & CHEESE

TABLA DE QUESOS (+ $5pp)
Manchego, Caña de Cabra, Aged Mahón, Truffle Goat cheese served with olives, and pan con tomate

TABLA DE QUESOS Y EMBUTIDOS (+ $7pp)
Manchego, Caña de Cabra, Truffle Goat Cheese, Salchichon Iberico, Jamón Serrano, and Chorizo Ibérico, served with olives, and pan con tomate

MEAT

DÁTILES CON BEICON (GF)
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

CHICKEN WINGS (GF)
Za'atar spiced roasted chicken wings,
sweet and sour Pedro Ximénez reduction, fresh cilantro

MINI HAMBURGUESAS +8 pp
Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

VEGETABLES

ENSALADA VASCA (GF)
Market lettuces, spring herbs, sherry-lime vinaigrette

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

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, roasted garlic allioli

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

BRUSELAS CON VINAGRETA IBÉRICO (GF)
Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries, aleppo pepper

SEAFOOD

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

PINTXO DE PULPO A LA GALLEGA (GF)
Spanish octopus skewer, potato, paprika, Arbequina olive oil

DESSERT

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

CREMA CATALANA (GF, V)
Creamy custard, lemon zest, caramelized sugar

SORBET (VGN)
Seasonal sorbet selection

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE $60 PP

SELECT 2

AGED MANCHEGO (GF, V) Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts

AGED MAHÓN (GF) Semi-hard cow's milk cheese, Menorca; fruity aroma, bold flavor

JAMÓN SERRANO (GF) "Jamónes de Segovia" Serrano ham, aged 18 Months

CHORIZO IBÉRICO (GF) Acorn-fed, mildly spicy, pork sausage cured in pimentón

PAN CON TOMATE (VGN) Grilled stirato bread rubbed with tomato, garlic and olive oil

SELECT 3

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, roasted garlic allioli

PIMIENTOS DE PADRÓN (VGN) Blistered shishito peppers, coarse sea salt

ESCALIVADA (V) Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil

ENSALADA VASCA (GF) Market lettuces, spring herbs, sherry-lime vinaigrette

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

CROQUETAS CREMOSAS Choice of Mushroom (V) or Serrano ham

SELECT 4

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

GAMBAS AL AJILLO (GF) 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 (GF) Seared octopus, Manzanilla olivada, olive oil crushed potatoes

IBÉRICO MAC N CHEESE Creamy blend of Tetilla, Mahón and Manchego cheese, casareccia pasta, pimentón spiced bread crumbs, Jamón Ibérico de Bellota

BRUSELAS CON VINAGRETTA DE BELLOTA(GF) Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries, aleppo pepper

ZANAHORIAS (GF) Spiced baby carrots, sweet and sour Pedro Ximénez reduction, orange honey yogurt, mojo verde, Marcona almonds

SELECT 2

TARTA VASCA DE CHOCOLATÉ Basque chocolate cheesecake, macerated strawberries, chantilly cream

CHURROS (V) Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche

TARTA DE NARANJA (V) Orange olive oil cake, citrus -honey yogurt

SORBET (VGN) Seasonal sorbet selection

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PREMIER SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE $85 PP

SELECT 3

AGED MANCHEGO (GF, V) Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts

AGED MAHÓN (GF) Semi-hard cow's milk cheese, Menorca; fruity aroma, bold flavor

TRUFFLE GOAT Semi-hard goats milk, infused with black winter truffles

JAMÓN SERRANO (GF) Jamónes de Segovia" Serrano ham, aged 18 Months

JAMÓN IBÉRICO DE BELLOTA (GF) Hand-carved, acorn-fed Ibérico ham, aged for 48 months

CHORIZO IBÉRICO (GF) Acorn-fed, mildly spicy, pork sausage cured in pimentón

PAN CON TOMATE (VGN) Grilled stirato bread rubbed with tomato, garlic and olive oil

SELECT 3

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, roasted garlic allioli

PIMIENTOS DE PADRÓN (VGN) Blistered shishito peppers, coarse sea salt

ESCALIVADA (V) Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil

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

ENSALADA VASCA (GF) Market lettuces, spring herbs, sherry-lime vinaigrette

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

CROQUETAS CREMOSAS Choice of Mushroom (V) or Serrano ham

SELECT 4

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

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

POLLO RUSTIDO Catalan-style roasted chicken with lemon, herbs, and salsa verde

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

IBÉRICO MAC N CHEESE Creamy blend of Tetilla, Mahón and Manchego cheese, casareccia pasta, pimentón spiced bread crumbs, Jamón Ibérico de Bellota

BRUSELAS CON VINAGRETTA DE BELLOTA (GF,V) Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries, aleppo pepper

ENTRAÑA A LA PARRILLLA Outside Skirt Steak, mojo verde, roasted carrot pureé

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

PAELLA DE VERDURAS Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

SELECT 2

CHURROS (V) Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche

TARTA DE NARANJA (V) Orange olive oil cake, citrus -honey yogurt

SORBET (VGN) Seasonal sorbet selection

TARTA VASCA DE CHOCOLATE Basque chocolate cheesecake, macerated strawberries, chantilly cream

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PRIX FIXE MENUS

BOTH SERVED FAMILY STYLE

CHEF'S TASTING MENU $52

A culinary journey through the classics and beyond with a selection of seasonal market menu dishes.

PAN CON TOMATE (VGN)
Grilled Stirato bread rubbed with tomato, garlic and olive oil

JAMÓN SERRANO (GF)
"Jamónes de Segovia" Serrano ham, aged 18 months

AGED MANCHEGO (GF)
Hard sheep's milk cheese, Castilla La Mancha, notes of caramel and nuts

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, roasted garlic allioli

CROQUETAS DE SETAS (V)
Creamy mushroom croquettes

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

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

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

CHURROS CON CHOCOLATE (V)
Traditional fried dough dusted with cinnamon sugar served with thick hot chocolate

THE BOQUERIA EXPERIENCE $65

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 48-month-aged, hand-carved Jamón Ibérico.

TABLA DE QUESOS
Manchego, Caña de Cabra, and aged Mahón, served with olives and pan con tomate

★ **JAMÓN IBÉRICO DE BELLOTA (GF)**
Hand-carved, acorn-fed Ibérico ham, aged for 48 months

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, roasted garlic allioli

CROQUETAS DE JAMÓN Y SETAS
Creamy Jamón croquettes with quince purée and creamy mushroom croquettes (V) with truffle allioli

BRUSELAS CON VINAGRETA IBÉRICO (GF)
Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries, aleppo pepper

PINTXOS MORUNOS
Seared lamb skewers, pickled shallots, salsa verde

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

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

TARTA VASCA DE CHOCOLATE (GF, V)
Basque chocolate cheesecake, macerated strawberries, chantilly cream

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SEATED TAPAS LUNCH MENU

SERVED FAMILY STYLE $30-40

Selection of 5 for $30 per person: Choose 2 TO START, 2 MAIN TAPAS and 1 DESSERT
Selection of 8 for $40 per person: Choose 3 TO START, 4 MAIN TAPAS and 1 DESSERT

TO START

AGED MANCHEGO (GF, V) Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts

JAMÓN SERRANO (GF) "Jamónes de Segovia" Serrano ham, aged 18 Months

CHORIZO IBÉRICO (GF) Acorn-fed, mildly spicy, pork sausage cured in pimentón

PAN CON TOMATE (VGN) Grilled stirato bread rubbed with tomato, garlic and olive oil

BOQUERONES CON NARANJA (GF) Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

ESCALIVADA (V) Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil

PIMIENTOS DE PADRÓN (VGN) Blistered shishito peppers, coarse sea salt

MAIN TAPAS

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, roasted garlic allioli

ENSALADA VASCA (GF) Market lettuces, spring herbs, sherry-lime vinaigrette

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

CROQUETAS CREMOSAS Choice of Mushroom (V) or Serrano ham

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

GAMBAS AL AJILLO (GF) 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 (GF) Seared octopus, Manzanilla olivada, olive oil crushed potatoes

DESSERT

CHURROS (V) Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche

TARTA DE NARANJA (V) Orange olive oil cake, citrus -honey yogurt

SORBET (VGN) Seasonal sorbet selection

OPTIONAL ADD ONS

POLLO RUSTIDO +$10 pp Catalan-style roasted chicken with lemon, herbs, and salsa verde

PAELLA DE MARISCOS +$15 pp Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

PAELLA MONTAÑA +$15 pp Bomba rice, roasted chicken, chorizo, Piquillo peppers, kale

PAELLA DE VERDURAS +$12 pp Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

PARRILLADA +$15 pp Seared Gulf shrimp, smokey Blibao chorizo, Outside Skirt Steak, oven roasted chicken, served with salsa verde, hazelnut romesco, and mojo verde

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SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE $42 PP

TO START – SELECT 2

ACEITUNAS (GF, V, VGN) Selection of marinated olives from Spain

PAN CON TOMATE (VGN) Grilled stirato bread rubbed with tomato, garlic and olive oil

AGED MANCHEGO (GF, V) Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts

JAMÓN SERRANO (GF) "Jamónes de Segovia" Serrano ham, aged 18 months

JAMÓN IBERICO DE BELLOTA (GF) + $11pp Hand-carved, acorn-fed Ibérico ham, aged for 48 months

TAPAS – SELECT 3

PIMIENTOS DE PADRÓN (VGN) Blistered shishito peppers, coarse sea salt

ESCALIVADA (V) Fire-roasted eggplant, red pepper and onion, labne yogurt, fresh herbs, olive oil

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

CROQUETAS DE SETAS (V) Creamy mushroom croquettes, black truffle allioli

CROQUETAS DE JAMÓN Creamy Serrano ham croquettes, membrillo purée

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, roasted garlic allioli

TORTILLA ESPAÑOLA (GF) Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

MAIN – SELECT 2

BRUNCH PAELLA (GF) +$8 pp Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs

HUEVOS HORNEADOS (V) Eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion with miti crema cheese and salsa verde

TORRIJAS (V) Crispy French toast, citrus honey, blackberry compote

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

BOQUERIA B.E.C Mini scrambled egg sandwiches with bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli

DESSERT – SELECT 1

CHURROS CON CHOCOLATE (V) Traditional fried dough choice of thick hot chocolate, nutella, or dulce de leche

TARTA DE NARANJA (V) Orange olive oil cake, citrus -honey yogurt

SORBET (VGN) Seasonal sorbet selection

OPTIONAL ADD ONS

POLLO RUSTIDO +$10 pp Catalan-style roasted chicken with lemon, herbs, and salsa verde

PARRILLADA (GF) +$15 pp Seared Gulf shrimp, smokey Blibao chorizo, Outside Skirt Steak, oven roasted chicken, served with salsa verde, hazelnut romesco, and mojo verde

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BEVERAGES

WINE, BEER AND SANGRIA OPEN BAR 2 hours $45pp
3rd and subsequent hours $18pp
Add Premium Cava Toast $10pp

BEER: all selections
SANGRÍA: signature red and white
WINE: one red, one white, and one sparkling selection
NON-ALCOHOLIC zero proof wine and beer, juice, soda and tea

CLASSIC OPEN BAR 2 hours $55pp
3rd and subsequent hours $20pp
Add Premium Cava Toast $10pp

BEER: all selections
SANGRÍA: signature red and white
WINE: one red, one white, and one sparkling selection
MIXED DRINKS: mixed drinks using well level spirits
ONE SPECIALTY COCKTAIL: select one from our menu
ONE ZERO PROOF COCKTAIL
NON-ALCOHOLIC: zero proof wine and beer, juice, soda and tea

PREMIUM OPEN BAR 2 hours $75pp
3rd and subsequent hours $25pp
Add Premium Cava Toast $10pp

BEER: all selections
SANGRÍA: signature red and white and one seasonal selection
WINE: one red, one white, and one sparkling selection
COCKTAILS & MIXED DRINKS: cocktails and mixed drinks using premium-level spirits
TWO SPECIALTY COCKTAILS: select two from our menu
ONE ZERO PROOF COCKTAIL: select one from our menu
NON-ALCOHOLIC: zero proof wine and beer, juice, soda, tea and coffee

NON-ALCOHOLIC PACKAGE 2 hours $12pp

3rd and subsequent hours $5pp

Drip Coffee, Tea, Juice, Soda

NO SHOTS. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

JAMON CARVING ADD-ON - $1,800

Elevate your event experience with our exquisite Jamón Ibérico de Bellota Carving add-on! Delight your guests with the rich flavors of authentic Spanish Jamón, expertly carved by our skilled professionals.

PACKAGE INCLUDES:

- A beautifully presented whole Jamón
- Expert carving service
- Tasting portions for your guests

EVENT DETAILS

GRATUITY, TAX & SERVICE

• An automatic Gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event.
• All food & beverage items are subject to a 7% MA Sales Tax.
• All food & beverage items are subject to a 4% administrative fee.
• A valid MA Sales and Use Tax Exempt Certificate is required for tax exemption.

DEPOSIT, PAYMENT, & CANCELLATION

• A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received. Deposits will be credited towards the total cost of your event.
• Final payment will be handled by the sales manager with the card on file following the event. If you would like to pay on-site on the day of the event, please let your event sales manager know prior to the event.
• Cancellation of any event is subject to a cancellation fee as outlined in your contract. Force Majeure clause included.

GUARANTEED GUEST COUNT

• A final guest count is due three business days prior to the event date and is not subject to reduction. Special circumstances may apply.
• If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

MENU SELECTION

• Final food and beverage selections are due one week in advance. Menu selections are due two weeks in advance for 60+ guests.
• Food pricing is subject to change until menu selections and guest count are confirmed.
• Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any known food allergies and/or dietary restrictions with your event sales manager. Please use this link to access our full online allergy chart.

SPECIAL SERVICES

• Florals and small table decor are allowed for all events.
• Outside entertainment is only allowed for full restaurant buyout events.
• Ask your event sales manager about A/V capabilities.

SPACE RESERVATION & TIMELINE

• All spaces are priced for an event up to 2 hours of service. If you wish to increase the length of time for your event, please contact the event sales manager for pricing information.
• The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
• The guest will confirm any set up requests and timeline for the event in advance with the Event Sales Manager to facilitate a successful event.