

CAFE BA·BA·REEBA!®

TAPAS, PINTXOS & SANGRIA

CHICAGO'S FIRST LADY CRUISE MENU



CHICAGO'S
FIRST LADY



CHICAGO'S FINEST FLEET



CAFEBABAREEBA.COM • CBBRCHGOPARTIES@LEYE.COM • 773-935-5000

PINTXOS PARTY

\$26 PER GUEST (pre-select 8 pintxos)

\$29 PER GUEST (pre-select 8 pintxos and 2 dessert pintxos)

pintxos (peen- chos) the bite size tapas popular in the bars of northern spain are passed during your event

COLD

aged goat cheese, membrillo (quince) skewer
gazpacho shooter
citrus-cured salmon, brioche toast
serrano ham wrapped melon
deviled egg with crispy serrano ham
asparagus, serrano ham, aged sherry vinegar
spanish tortilla, potato, onion, egg
tomato toast with manchego
ibores goat cheese, grape, marcona almond

HOT

mini spanish meatball, sherry tomato sauce
garlic shrimp, olive oil and red pepper flakes
chickpea stew with hummus, crostini
bacon wrapped date, apple vinaigrette
serrano, manchego cheese panini
piquillo pepper, manchego cheese panini
spinach & artichoke stuffed piquillo pepper, crostini
beef tenderloin skewer, horseradish cream
chicken and chorizo skewer
grilled skewer or marinated pork belly & pork loin
beef tenderloin, blue cheese, potato crisp
seared bay scallops, jamón ibérico
mushroom ragoût with sherry toast
grilled octopus, fingerling potato skewer

DESSERT

chocolate truffle bite
marcona almond tart
butterscotch pudding shooters

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TAPAS, PINTXOS & SANGRIA



SPANISH SANDWICH PLATTER

\$23 PER GUEST

chicken curry salad

romaine, house-made brioche

roast beef

caramelized onions, tomato, arugula, house-made brioche

market vegetable

sun-dried tomato alioli, fresh basil, aged goat cheese, house-made baguette

serrano ham

manchego cheese, local tomato, house-made baguette

panini

piquillo peppers, manchego cheese

spanish caesar salad

migas croutons and shaved manchego

add chicken (\$3) or salmon (\$4)

market greens

seasonal selection of greens and

vegetables from local farmers

garlic potato salad

house-made chips

chocolate truffle bite

marcona almond tart

butterscotch pudding shooters



CAFÉ BA BA REEBA!
"TASTE OF SPAIN"

\$40 PER GUEST

PASSED PINTXOS

gazpacho shooter

spanish tortilla - potato, onion, egg

bacon wrapped date - apple vinaigrette

garlic shrimp - olive oil and red pepper flakes

TAPAS BUFFET

serrano ham - salchichon, chorizo, manchego cheese display

house-made bread - olive oil

brussels sprout salad - marcona almonds, manchego cheese

garlic potato salad

stuffed mushrooms - spinach, manchego cheese, lemon butter

patatas bravas - spicy potatoes with sun-dried tomato alioli

adobo-roasted chicken - oven-roasted cauliflower, pine nuts

beef tenderloin skewer - horseradish cream, caramelized onions

natural chicken - local market vegetable paella

chocolate truffle bite

marcona almond tart

butterscotch pudding shooters



THE CHEF'S TABLE

\$48 PER GUEST

PASSED PINTXOS

pre-select 4 pintxos
from the passed pintxos list

COLD/SEAFOOD STATION

jumbo shrimp cocktail
seafood ceviche salad
citrus-cured salmon with brioche
brussels sprout salad - marcona almonds, manchego cheese

CHEF'S CARVING TABLE

chef carved ribeye roast, served house-made bread and horseradish sauce
chef carved serrano ham, house-made bread and manchego cheese
farmers market vegetable paella

DESSERTS

chocolate truffle bite
marcona almond tart
butterscotch pudding shooters

ADDITIONAL INFORMATION:

café ba ba reeba! pricing includes serving and/or passing platters and disposables. menu prices do not include delivery fees, service charges, taxes or gratuities. food minimum of \$500 for catered parties. we are more than happy to customize or modify our packages. we can arrange for specialty linen, floral décor and customized cakes from Bittersweet.

