

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

passed or stationed

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

\$32 PER GUEST (pre-select 8 pintxos and 2 dessert pintxos)

pintxos (peen- chos) are bite size tapas popular
in the bars of northern Spain

COLD

aged goat cheese, membrillo (quince) skewer
gazpacho shooter
smoked salmon, brioche toast
serrano, melon skewer
deviled egg with crispy serrano ham
spanish tortilla, potato, onion, egg
tomato toast with manchego
spanish artisanal cheese, grape, marcona almond

HOT

mini spanish meatball, sherry tomato sauce
garlic shrimp, olive oil & red pepper flakes
market vegetable skewer
bacon-wrapped date, apple vinaigrette
serrano, manchego cheese panini
piquillo pepper, manchego cheese panini
beef tenderloin skewer, horseradish cream
chicken & chorizo skewer
beef tenderloin, blue cheese, potato crisp
mushroom ragoût with sherry toast

DESSERT

chocolate truffle bite
butterscotch pudding shooter



SPANISH SANDWICH PLATTER

\$25 PER GUEST

roasted chopped chicken slider

romaine, house-made brioche

braised beef slider

caramelized onions, arugula, house-made brioche

roasted market vegetable

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

serrano ham

manchego cheese, local tomato, house-made baguette

spanish caesar salad

migas croutons and shaved manchego

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

market greens

seasonal selection of greens and vegetables

garlic potato salad

housemade chips

chocolate truffle bite

butterscotch pudding shooter



CAFÉ BA BA REEBA!
"TASTE OF SPAIN"

\$42 PER GUEST

PASSED PINTXOS

gazpacho shooter

spanish tortilla - potato, onion, egg

bacon-wrapped date - apple vinaigrette

garlic shrimp - olive oil, red pepper flakes

TAPAS BUFFET

serrano ham - salchichón, chorizo, manchego cheese display

catalan-style "crystal bread"

brussels sprouts salad - marcona almonds, manchego cheese

garlic potato salad

stuffed mushrooms - spinach, manchego cheese, lemon butter

patatas bravas - spicy potatoes with tomato alioli

chicken & chorizo skewer - grilled piquillo peppers, herb oil

beef tenderloin skewer - horseradish cream, caramelized onions

farmers market vegetable paella

chocolate truffle bite

butterscotch pudding shooter



THE CHEF'S TABLE

\$55 PER GUEST

PASSED PINTXOS

pre-select 4 pintxos
from the passed pintxos list

COLD/SEAFOOD STATION

garlic shrimp - olive oil, red pepper flakes
octopus & shrimp salad
smoked salmon with brioche
brussels sprouts salad - marcona almonds, manchego cheese

CHEF'S CARVING TABLE

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

DESSERTS

chocolate truffle bite
butterscotch pudding shooter
basque cheesecake bite

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 and floral décor.



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

