

CAFE BA·BA·REEBA!®

TAPAS, PINTXOS & SANGRIA

CHICAGO'S
FIRST LADY
CRUISE
WEDDING MENU



CHICAGO'S
FIRST LADY



CHICAGO'S FINEST FLEET



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

BODA ON THE BOW

"Wedding on the Bow"

DISPLAYED TAPAS

serrano ham, salchichon, chorizo,
manchego cheese display,
house made bread with olive oil

pre select 3 cold tapas to be displayed

jumbo shrimp cocktail
aged goat cheese, membrillo (quince) skewer
gazpacho shooter
citrus- cured salmon, brioche toast
deviled egg with applewood bacon
spanish tortilla, potato, onion, egg
ibores goat cheese, grape, marcona almond
ahi tuna tartare

pre select 6 hot tapas to be hand passed

mini spanish meatball, sherry tomato sauce
garlic shrimp, olive oil and red pepper flakes
bacon wrapped date, apple vinaigrette
short rib-stuffed piquillo pepper, crostini
beef tenderloin skewer, horseradish cream
chicken and chorizo skewer
skewered moorish chicken, oven-roasted cauliflower
beef tenderloin, blue cheese, potato crisp
grilled farmers market vegetable skewer
stuffed mushrooms, spinach and cheese

DESSERT

custom wedding cake from bittersweet pastry

\$50 PER GUEST

includes staff, standard linen, plateware, silverware and buffet set up
tax and gratuity is additional



BODA AL LAGO

"Wedding on the Lake"

PASSED TAPAS

gazpacho shooter

spanish tortilla, potato, onion, egg

bacon wrapped date, apple vinaigrette

garlic shrimp, olive oil and red pepper flakes

TAPAS AND PAELLA BUFFET

tapas

serrano ham, salchichon, chorizo, manchego cheese display

house made bread, olive oil

brussels sprout salad, marcona almonds, manchego cheese

citrus- cured salmon, brioche toast

stuffed mushrooms, spinach, cheese, lemon butter

monkfish, braised in tomato sauce, spanish olives and preserved lemon

patatas bravas, spicy potatoes with sun-dried tomato alioli

moorish chicken, oven- roasted cauliflower, pine nuts

beef tenderloin skewer, horseradish cream, caramelized onions

paella - choose one

natural chicken & local market vegetables

seafood paella with shrimp, bay scallops, monkfish & green beans

DESSERT

custom wedding cake from bittersweet pastry

\$80 PER GUEST

includes staff, standard linen, plateware, silverware and buffet set up

tax and gratuity is additional

CAFE BA·BA·REEBA!

TAPAS, PINTXOS & SANGRIA



MATRIMONIO AL MAR

"Marriage at Sea"

PASSED TAPAS

beef tenderloin, blue cheese, potato crisp
ibores goat cheese, grape, marcona almond
bacon wrapped date, apple vinaigrette
seafood ceviche, potato crisp

COLD/SEAFOOD STATION

jumbo shrimp cocktail
citrus-cured salmon with brioche
grilled asparagus, cherry tomatoes, quinoa and herb vinaigrette

CHEF'S CARVING TABLE

chef carved ribeye roast, horseradish sauce
manchego mashed potatoes
chef carved serrano ham, house-made bread and manchego cheese

PAELLA

choose one

natural chicken & local market vegetables
seafood paella with shrimp, bay scallops, monkfish & green beans

DESSERTS

chocolate truffle bite
marcona almond tart
butterscotch pudding shooters
custom wedding cake from bittersweet pastry

\$95 PER GUEST

includes staff, standard linen, plateware, silverware and buffet set up
tax and gratuity is additional

