

CAFE BA·BA·REEBA!
TAPAS, PINTXOS & SANGRIA

A Lettuce Entertain You Restaurant, Café Ba-Ba-Reeba! is Chicago's first Spanish dining destination, serving up authentic cuisine for over 28 years. Our tapas and pintxos are served in small portions so you can explore all the different flavors of Spain. Hand-carved Iberico ham,

a Spanish seafood buffet, roasted bacon-wrapped dates, Rioja-braised short ribs and housemade artisan bread are just a few of the tastes of Spain we offer for your special event. Private charter clients may earn LEYE Frequent Diner points for catering aboard Chicago's First Lady vessels.

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

\$45 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
- Spanish Caesar Salad, Migas Croutons and 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 and Green Beans

Dessert

Custom Wedding Cake from Bittersweet Pastry

\$75 per guest

Includes staff, standard linen, plateware, silverware and buffet set up. Tax and gratuity is additional.

CAFE BA-BA-REEBA! (CONTINUED)

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
& Herb Vinaigrette

Chef's Carving Table

Chef Carved Ribeye Roast, Horseradish Sauce
Manchego Mashed Potatoes
Chef Carved Serrano Ham, Housemade Bread &
Manchego Cheese

Paella - Choose One

Natural Chicken & Local Market Vegetable
Seafood Paella with Shrimp, Bay Scallops,
Monkfish & Green Beans

Desserts

Chocolate Truffle Bite
Marcona Almond Tart
Butterscotch Pudding Shooters
Custom Wedding Cake from Bittersweet Bakery

\$90 per guest

Includes staff, standard linen, plateware, silverware
and buffet set up. Tax and gratuity is additional.

ADDITIONAL INFORMATION

Cafe 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 decor and
customized cakes from Bittersweet.

Let us create something extraordinary with you...

CAFÉ BA-BA-REEBA!

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