

PRIVATE EVENT MENU 2023



PAELLAS

• All paellas are gluten-free, made with Santo Tomas bomba rice, Antonio Sotos saffron, Oleoestepa extra virgin olive oil

Valenciana • Chicken/pork or chicken/rabbit, butter beans, artichokes, green beans

Marinera • Squid, shrimp, mussels, onion-sofrito, red pepper

De la huerta • Seasonal veggies

Mixta • Chicken, shrimp, mussels paella, leeks, red peppers

Mar y Tierra • Chicken, shrimp, mussels, onion-sofrito, red peppers

Californiana • Chicken, chorizo, shrimp, leeks, green beans, red peppers

Arroz negro • Squid, shrimp, clams, squid ink, onion-sofrito, green peas

Fideuá • Noodles, cuttlefish, shrimp, white fish, onion-sofrito, red peppers

Arroz a banda • Shrimp, squid, cod fish

Arroz de secreto ibérico • Iberian pork, mushrooms, green onions

Arroz de langosta • Lobster, squid, clams

Salad included with Paella • Arugula, cherry tomato, lemon vinaigrette

TAPAS

Tortilla española • Classic Spanish omelet serve with aioli

Chorizo al vino tinto • Spanish chorizo in red wine sauce

Pan con tomate • Grilled bread served with tomato & jamón serrano or manchego cheese

Gazpacho andaluz • Cold tomato soup served in shot glasses

Humus de menta • Chickpea-mint-jalapeno hummus crostini

Pincho moruno • Cumin spiced chicken skewer

Montadito de setas • Mushroom-truffle crostini

Tabla de embutidos y quesos • Charcuterie platter of Spanish cured meats and cheeses

Pincho de gambas • Garlic shrimp skewer

Ceviche • Shrimp, octopus ceviche

Croquetas • Serrano ham and manchego cheese croquettes

Pimientos del piquillo • Piquillo peppers stuffed with goat cheese & caramelized onions

POSTRES

Churros con chocolate • Spanish style churros served with hot chocolate

Crema catalana • Spanish style crème brûlée



FAQ

How does the Catering for Private Events work?

You can contact us at info@thesocialpaella.com with your menu selection, number of guests, date of the event and location, and we will provide you with a quote. Pricing is determined by the selection mentioned previously. The final order confirmation will depend on our availability.

How big is the paella pan?

The size is determined by the number of guests. The pan that serves 10-15 people is 27 inches and the pan that caters 20-25 people is 36 inches. Please be aware of the space needed in case of selecting this option.

How much space do I need for the catering service?

This will depend on the number of guests and the type of paella and tapa selection, but on average we need at least 20ft by 14ft.

How long does it take for the paella to be ready?

The paella takes between one and a half to two hours to be ready for consumption, between the preparation and the cooking time.

How does the Social Paella Set Up work? Do you need access to my kitchen?

We are self-sufficient Catering Service, meaning we will bring all the cooking equipment, however, we do need access to an electrical outlet. If it's not available, we do not need to use your kitchen.

What is included with the on-site cooking?

We provide the cooking staff and the cooking equipment. Any type of silverware or glassware is not included or any type of beverage. We do have some add-ons that you can request such as the ones below.

Additional Services/ Add-ons:

If you are interested in service and bartending staff, let us know and we can provide you with a quote. We also offer a ham carving station as well as flamenco singers so you can have a truly Spanish experience.

SOCIAL PAELLA
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