



PRIVATE EVENTS MENU

PAELLAS

- **VALENCIANA:** Chicken/pork or chicken/rabbit
 - **MARINERA:** Squid, shrimp, mussels
 - **DE LA HUERTA:** Seasonal veggies
 - **MIXTA:** Chicken, shrimp, mussels
 - **CALIFORNIANA:** Chicken, chorizo, shrimp
 - **ARROZ NEGRO:** Squid, shrimp, clams, squid ink
 - **FIDEUÁ:** Noodles, cuttlefish, shrimp, white fish
 - **ARROZ A BANDA:** Shrimp, squid, cod fish
 - **ARROZ DE SECRETO IBÉRICO:** Iberian pork, mushrooms, green onions
 - **ARROZ DE LANGOSTA:** Lobster, squid, clams
- All paellas are gluten-free, made with Santo Tomas bomba rice, Antonio Sotos saffron, Oleoestepa extra virgin olive oil and ñora.
 - Salad included with Paella: Arugula, cherry tomato, lemon vinaigrette.



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TAPAS

- **Tortilla española**

Classic Spanish omelet serve with aioli.

- **Chorizo al vino tinto**

Spanish chorizo in red wine with caramelize onion.

- **Pan con tomate**

Grilled bread served with tomato & jamón serrano.

- **Gazpacho andaluz**

Cold tomato soup served in shot glasses.

- **Pulpo a la gallega**

Galician style octopus with potato & paprika.

- **Espinaca con garbanzos**

Chickpea beans & spinach with cumin & paprika.

- **Brandada de bacalao**

Whipped salted cod spread over grilled bread.

- **Patatas bravas**

Crispy potatoes with spicy sauce.

- **Pincho moruno**

Cumin spiced chicken.

- **Boquerones en vinagre**

Marinated white anchovies with grilled bread.

- **Tabla de quesos y embutidos**

Variety platter of Spanish cured meats and cheeses.

- **Croquetas**

Ham and cheese croquettes.

- **Pimientos Piquillo**

Piquillo peppers stuffed with goat cheese & caramelized onions.

- **Pincho de gambas al ajillo**

Garlic shrimp skewer.

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 takes 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 and 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 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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