

Entrees

Paella, Spain's Classic Saffron Rice Specialty **Half Tray** **Full Tray**

Paella Valenciana / Marinera / Carne	\$ 86.00	\$ 175.00
Mariscada en Salsa Verde / Ajillo / Diablo	\$ 86.00	\$ 175.00
Mixed Seafood in Green / Garlic or Spicy Sauce	\$ 80.00	\$ 170.00
add 1.25lb Lobster	\$ 18.00	

****Authentic Paella Pans are available to take home with a Deposit.**



Stuffed Filet of Sole, Stuffed with crab and shrimp	\$ 75.00	\$130.00
Camarones con Arroz (Shrimp & Saffron Rice)	\$ 55.00	\$ 95.00
Camarones en Salsa, Shrimp in any Sauce, Ajillo, Diablo, Green	\$ 55.00	\$ 95.00
Salmon (Grilled / a la Sangria)	\$ 65.00	\$ 115.00
Bistec Especial Sliced Sirloin Steak topped w/ Peppers & Onions	\$ 65.00	\$ 105.00
Solomillo Sangria, Filet Mignon Tips in Mushroom Red Wine Sauce	\$ 65.00	\$ 115.00
Costillas de Cordero (30 / 60 pcs) NZ Baby Lamb Chops	\$ 80.00	\$ 130.00
Albondigas (Meatballs)	\$ 45.00	\$ 65.00
Ternera Sevillana Sautéed Veal Scaloppini, Onions, Mushrooms, Wine	\$ 60.00	\$ 110.00
Sliced Skirt Steak, grilled with onions, peppers and chorizo	\$ 70.00	\$115.00
Ternera Extremeña Sautéed w/ Chorizo, Onions, Peppers	\$ 60.00	\$ 110.00
Ternera Salsa Almendra (Veal in Almond Sauce)	\$ 60.00	\$ 110.00
Pollo Asado, Roasted Chicken with homemade hot sauce	\$ 65.00	\$ 95.00
Arroz con Pollo (Classic Chicken & Saffron Rice)	\$ 50.00	\$ 90.00
Pollo Limon Billed Chicken Breast stuffed w/ Manchego, Topped w/ Lemon Sauce	\$ 60.00	\$ 105.00
Pollo Frito, Crispy Fried Chicken Pieces on the bone	\$ 65.00	\$ 95.00
Pollo Sangria, Chicken Breast w/ Onions, Garlic, Mushrooms, Wine, Light Gravy	\$ 60.00	\$ 105.00

Sides

Saffron Rice, Home Fries	\$18.00	\$36.00
Sauteed Broccoli, Sauteed String Beans,		
Homemade Potato Chips, Spinach and Chick peas		
Grilled or Steamed Vegetables	\$ 20.00	\$ 40.00



Tapas Buffet Catering Menu

	Half Tray	Full Tray
Gambas al Ajillo (Shrimp in Garlic Sauce)	\$ 55.00	\$ 95.00
Chorizo Sangria, Spanish Sausage Sautéed w/ Pimientos, Garlic, Onion, Wine	\$ 50.00	\$ 70.00
Mejillones en Salsa, Mussels a la Sangria / Green / Garlic Sauce	\$ 45.00	\$ 70.00
Piquillo Peppers Stuffed with Seafood	\$ 60.00	\$ 105.00
Champiñones Rellenos (Seafood Stuffed Mushrooms)	\$ 45.00	\$ 70.00
Almejas en Salsa (Clams in Green / Garlic Sauce)	\$ 55.00	\$ 90.00
Calamares Fritos (Fried Calamari)	\$ 55.00	\$ 90.00
Baked Clams with Seafood Stuffing	\$ 70.00	\$ 120.00
Patatas Bravas Cubed Potatoes w/ Ali-Oli & Spicy Brava Sauce	\$ 30.00	\$ 45.00
Scallops Wrapped in Bacon	\$18 per dozen	
Dates, Stuffed w/ Almonds, Wrapped in Bacon	\$ 45.00	\$ 70.00
Croquetas (Chicken and Serrano Ham Croquettes)	\$ 40.00	\$ 70.00
Pulpo, Octopus Grilled / Boiled with rock salt and paprika or Sautéed	\$ 70.00	\$ 105.00



Spanish Favorites

	Round Platters	
	16"	18"
Pan Tumaca Jamon, Crispy bread, rubbed w/tomato, olive oil, garlic with a slice of Serrano ham	\$ 75.00	\$ 100.00
Empanadas Pollo (Chicken) 15 / 30	\$ 40.00	\$ 80.00
Empanadas Carne (Beef) 15 / 30	\$ 45.00	\$ 85.00
Tortilla, Spanish Frittada made with Onion, potato & egg	\$ 30.00	\$ 45.00
Charcuterie Board Imported Spanish Meats and Cheese Platter, Serrano Ham, Smoked Chorizo, Assorted Cheese and olives	\$75.00	\$105.00
Olive Oil, Garlic with black olives Dip	\$ 10.00 qt	
Jumbo Shrimp Cocktail (50pcs)	\$ 100.00	\$ 175.00
Spanish Cheese and Olives Platter	\$ 80.00	\$ 150.00
Lobster Salad on Endive	\$ 100.00	\$ 180.00
Steamed Lobsters by the Pound	Market price	

Salads & Sides

	Half Tray	Full Tray
Mixed Greens tossed with tomato & onions	\$ 35.00	\$ 55.00
Jumbo Shrimp Salad with Mixed Greens		\$ 75.00
Grilled Chicken Salad with Mixed Greens	\$ 45.00	\$ 60.00
Garbanzo Salad, Goat Cheese, Roasted peppers, asparagus	\$ 55.00	\$ 75.00



Assorted Fruit Platters 16" round \$50.00
DESSERTS (10")

Homemade Flan / Chocolate Mousse / Cheesecake	\$ 45.00
Tres Leches	\$ 75.00
Coconut / Raspberry / Chocolate / Cappuccino	

Paella Party!



**Make your Next Event a
Paella Party cooked onsite**

\$ 15 pp Minimum 50 people for 5ft Pan

Smaller Paellas are catered from the Restaurant

Chef and Assistant \$200 plus 20% gratuity

Catering@sangria71.com

Rates valid within Long Island, travel time may apply for outside areas

Sangria

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