

Delivery:
11:00am-5:00pm

8441 International Dr. Ste 260
Orlando, FL 32819
407.226.2929
www.tapatoro.restaurant



\$20 Delivery Fee up to 8 mi.
Minimum of \$100 order
\$30 Delivery Fee beyond 8
miles. Minimum of \$300 order

V - Vegetarian
GF - Gluten-Free
*Available upon request

Catering Menu

- * PAELLA CATERING:** **Large Pan** (serves 30-40) 380.00 _____
- Seafood Paella**
calamari, clams, shrimp, mussels, chorizo, sofrito, peas, pimenton, onion, red peppers, saffron, lemon
\$250 charge if paella pan not returned within 48 hours
- * \$325 COMBO MEAL:** Appetizers, Salad and Paella (serves 15) 325.00 _____

APPETIZER Platter Meatballs / Spicy Potatoes / Ham Croquettes / Chicken Skewers / Tapa Toro
Bruschetta

Full Pan Iberian Salad romaine hearts, croutons, manchego cheese, yogurt anchovy dressing

Full Pan Paella Choice of: Seafood, Chicken & Chorizo, or Vegetable

BOX LUNCH: SANDWICHES served with crispy potato chips and a cookie

Available Monday-Friday 11am-3pm

Choice of:

	Price per Order
Bikini in Havana jamon serrano, ham, manchego, pickles, mustard	12.00 _____
Meatball smoked tomato sauce, manchego cheese	12.00 _____
Chicken aioli, tomato, spinach	12.00 _____
Tomato & Manchego romesco sauce and spinach	12.00 _____
Sliders beef, caramelized onions, aioli, tomato	12.00 _____

PLATTER: SANDWICHES *Single Choice, Variety, or Choose 2 per Platter*

Choice of:

	Half (serves 10)	Full (serves 20)
Bikini in Havana jamon serrano, ham, manchego pickles, mustard, rustic bread	80.00 _____	160.00 _____
Meatball smoked tomato sauce and manchego cheese	80.00 _____	160.00 _____
Chicken aioli, tomato, spinach	80.00 _____	160.00 _____
Tomato & Manchego romesco sauce and spinach	80.00 _____	160.00 _____

APPETIZERS

	Minimum Order	Price per Order
Appetizer Variety Platter	1 Tray (serves 10-20)	150.00 _____

Meatballs / Fierce Potatoes / Ham Croquettes / Chicken Skewers / Tapa Toro Bruschetta

Charcuterie and Cheese Board chef selection, house pickles, jam, smoked marcona almonds

Small (serves 4-6)	75.00 _____
Large (serves 8-10)	150.00 _____
Sliders beef, caramelized onions, aioli, tomato, mini bun	2 Dozen 72.00 _____
Skewers chicken or beef	2 Dozen 50.00 _____

Cauliflower Hummus *v,GF* roasted cauliflower, chickpeas, olive oil, crostinis

Small (serves 6-8)	24.00 _____
Large (serves 10-12)	42.00 _____
Spinach & Goat Cheese Dip <i>v</i> onion, artichoke, garlic, spinach, cream cheese, goat cheese, *presented with crostinis*	Small (serves 6-8) 28.00 _____
	Large (serves 10-12) 54.00 _____

Iberian Ham black-footed Iberian ham

Small (2 oz.)	24.00 _____
Large (4 oz.)	48.00 _____
Spanish Frittata <i>v,GF</i> eggs, potato	1 dozen 24.00 _____

Tapa Toro Bruschetta *v* tomatoes, garlic-infused olive oil, sherry vinegar, sea salt, crostinis

Small (serves 4-6)	20.00 _____
Large (serves 8-10)	40.00 _____

Mussels with Chorizo *GF* shishito peppers, herb butter

Half Pan (serves 4-6)	55.00 _____
Full Pan (serves 8-12)	100.00 _____

Stuffed Peppers *GF* beef, yogurt, lemon, paprika, cilantro

1 Dozen	36.00 _____
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Empanadas *v* chickpeas, tomatoes, cilantro, potatoes, house spices, yogurt

1 Dozen	26.00 _____
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Pork Rinds GF spicy brava sauce

Small Tray (serves 4-6) 20.00 _____
Large Tray (serves 8-12) 35.00 _____

Ham Croquettes bechamel, manchego cheese, aioli 2 Dozen 36.00 _____

Mac & Cheese Bites smoked tomato sauce 2 Dozen 36.00 _____

Meatballs beef, smoked tomato sauce 2 Dozen 36.00 _____

Grilled Galician Octopus GF potatoes, paprika, sea salt, lemon aioli (serves 4-6) 65.00 _____

Garlic Shrimp GF sautéed shrimp, garlic, lemon, olive oil 2 Dozen 24.00 _____

Chilled Soup seasonal gazpacho 1 Pint 5.00 _____

SALADS: **Half Pan** (serves 4-6) **Full Pan** (serves 8-12)

Iberian Caesar 35.00 _____ 60.00 _____
romaine hearts, croutons, manchego, yogurt anchovy dressing

House Salad v,GF 35.00 _____ 60.00 _____
romaine, tomatoes, cucumbers, onion and sherry dressing

PAELLA & ENTREES: **Half Pan** (serves 4-6) **Full Pan** (serves 8-12)

Roasted Chicken GF 55.00 _____ 105.00 _____
chicken breast, corn, baby corn, tomato, spinach, potatoes

Grilled Lamb Chops GF 70.00 _____ 140.00 _____
carrot puree, roasted carrots, golden raisins, walnuts

Seafood Paella GF 75.00 _____ 150.00 _____
clams, shrimp, mussels, chorizo, sofrito, peas, pimenton, onion, red peppers, saffron, lemon

Chicken & Lamb Paella GF 85.00 _____ 170.00 _____
chicken breast, lamb chops, chorizo, pimenton, saffron, onions, red peppers, mushrooms

Chicken & Chorizo Paella GF 60.00 _____ 120.00 _____
chicken breast, chorizo, pimenton, saffron, onions, red peppers, mushrooms

Vegetable Paella GF 50.00 _____ 100.00 _____
mushroom medley, grilled asparagus, peppers, tomatoes, calasparra rice

Roasted Pork GF 60.00 _____ 120.00 _____
stewed white beans, chorizo, salsa verde, chicharones

Grilled Sirloin Skirt Steak GF 70.00 _____ 140.00 _____
creamed spinach, onion jam, truffle chips

Seafood Stew GF 80.00 _____ 160.00 _____
fish, scallops, shrimp, mussels, clams, calamari, saffron tomato broth, basil, fennel, chili flakes

add lobster for \$19.00 per tail

SIDES: **Half Pan** (serves 10-12)

Grilled Asparagus 30.00 _____
lemon, garlic, olive oil

"Fierce" (Spicy) Potatoes 30.00 _____
crispy potatoes, aioli, spicy tomato sauce

House Potatoes 30.00 _____
house-spiced red potatoes

Roasted Mushrooms 40.00 _____
sherry wine, garlic butter

Cauliflower Gratin 40.00 _____
bechamel, cheese

Tomato Rice 30.00 _____
chopped tomato, white rice

DESSERTS:

Flan 10" Platter (serves 8-10) 1 platter _____ 30.00

Flan 1 dozen _____ 48.00 2 dozen _____ 96.00

Cookies 2 dozen _____ 48.00 3 dozen _____ 96.00

Brownies 2 dozen _____ 48.00 3 dozen _____ 96.00

ADDITIONAL:

***On-site Paella Cooking Services: \$200 Sunday-Thursday or \$300 Friday-Saturday** (includes one chef for up to 2 hours). **Minimum 30 people required pending availability of chef.** Subject to 21% gratuity/ service fee. Food and beverage minimum may apply. Tax not included in above prices. Please allow two weeks' notice and inquire for further details.

***Extra Staff Person: \$150** (includes one staff member for up to 2 hours). One staff person per 40 guests recommended. Subject to 21% gratuity/ service fee. Food and beverage minimum may apply. Tax not included in above price. Please allow two weeks notice and inquire for further details.

***Disposable Chafing Set-up \$8 each**

***Soda 2-Liter** (served with ice and cups) **\$3**

***Gallon Tea or Lemonade** (served with ice and cups) **\$6**

***Bottled Water** (served chilled) **\$1**

***Glass Bottled Water \$6: 1-Liter Still or 750ml Sparkling** (served chilled)

All orders include plastic utensils, plastic plates and paper napkins

	Subtotal Cost	\$ _____
• The above prices do not include sales tax	Delivery Fee	\$ _____
• \$20 delivery fee up to 8 mi, minimum order \$100	Tax (6.50%)	\$ _____
• \$30 delivery fee beyond 8 mi, minimum order \$300	Gratuity(Optional)	\$ _____
• Please indicate the time & date for delivery below	Total	\$ _____

CONTACT AND ORDER INFORMATION

Name: _____ **Phone#:** _____

Date & Time: _____ **Delivery or Pick-Up:** _____

Please Choose: Drop-Off Only Setup & Service (Subject to service fee and food & beverage minimum for full service catering. Please inquire for details)

CREDIT CARD AUTHORIZATION FOR PAYMENT

Name on Card: _____ **OR** **Same as above**

Credit Card Type: _____
Credit Card #: _____ **Exp:** _____ **Security Code/ CVV:** _____

I authorize Tapa Toro Tapas Bar & Paella Pit to charge the balance due to the above listed card

Signature: _____

Print Name: _____