

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:** 32" Skillet (serves 30-40) 425.00 _____

Seafood Paella

calamari, clams, shrimp, mussels, chorizo, sofrito, peas, pimenton, onion, peppers, saffron, lemon
\$250 replacement fee if the paella skillet is not returned within 48 hours

*** COMBO MEAL:** Appetizers, Salad and Paella (serves 15) 395.00 _____

Appetizer Variety Platter Meatballs / Fierce Potatoes / Ham Croquettes / Chicken Skewers / Bruschetta
Full Pan Iberian Caesar Salad romaine lettuce, rustic herbed croutons, garlic & anchovy dressing
Full Pan Paella - Choice of One: 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 beef, tomato sauce, manchego cheese	12.00 _____
Chicken chicken breast, aioli, tomato, spinach	12.00 _____
Tomato & Manchego v tomatoes, manchego cheese, romesco sauce, spinach	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 beef, tomato sauce, manchego cheese	80.00 _____	160.00 _____
Chicken chicken breast, aioli, tomato, spinach	80.00 _____	160.00 _____
Tomato & Manchego v tomatoes, manchego cheese, romesco sauce, 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 & Crostinis		
Charcuterie & Cheese Platter chef selection, house pickles, jam, seasonal nuts or seeds	Small (serves 4-6)	75.00 _____
	Large (serves 8-10)	150.00 _____
Lamb Sliders ground lamb, cilantro yogurt, pickled cucumber	2 Dozen	72.00 _____
Skewers choice of: 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 v onion, artichoke, garlic, spinach, cream cheese, goat cheese, 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 v,GF eggs, potato, aioli	1 dozen	24.00 _____
Tapa Toro Bruschetta v tomatoes, sea salt, garlic-infused olive oil, sherry vinegar, crostinis	Small (serves 4-6)	20.00 _____
	Large (serves 8-10)	40.00 _____
Clams & White Beans	Half Pan (serves 4-6)	50.00 _____
Cedar Key littleneck clams, chorizo, parsley, white beans, pimenton, grilled baguette	Full Pan (serves 8-12)	100.00 _____

Empanadas v chickpeas, tomatoes, potatoes, house spices, cilantro yogurt	1 Dozen	26.00	_____
Ham Croquettes bechamel, manchego cheese, aioli	2 Dozen	36.00	_____
Mac & Cheese Bites tomato sauce	2 Dozen	36.00	_____
Meatballs beef, tomato sauce	2 Dozen	36.00	_____
Garlic Shrimp GF sauteed 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 <i>romaine lettuce, rustic herbed croutons, garlic & anchovy dressing</i>	35.00	_____	60.00	_____
House Salad v,GF <i>romaine, tomatoes, cucumbers, onion and sherry dressing</i>	35.00	_____	60.00	_____
Quinoa Salad v <i>peruvian red quinoa, dried fruit, spiced pepitas, crispy kale, roasted root vegetables, greens, sesame carrot vinaigrette</i>	40.00	_____	75.00	_____
Valencia Salad GF <i>valencia orange, shaved fennel, olives, peruvian potato, shallot, greens, mint-orange dressing</i>	40.00	_____	75.00	_____

PAELLA & ENTREES:	Half Pan	(serves 4-6)	Full Pan	(serves 8-12)
Seafood Paella GF <i>clams, shrimp, mussels, chorizo, sofrito, peas, pimenton, onion, peppers, saffron, lemon, calasparra rice</i>	110.00	_____	215.00	_____
Chicken & Lamb Paella GF <i>chicken, lamb chops, chorizo, pimenton, saffron, onions, peppers, calasparra rice</i>	140.00	_____	220.00	_____
Chicken & Chorizo Paella GF <i>chicken, chorizo, pimenton, saffron, onions, peppers, calasparra rice</i>	90.00	_____	180.00	_____
Vegetable Paella GF <i>seasonal vegetables, calasparra rice</i>	75.00	_____	150.00	_____
Pork Chop GF <i>seasonal accompaniments</i>	85.00	_____	170.00	_____
Grilled Skirt Steak <i>seasonal accompaniments</i>	70.00	_____	140.00	_____
Grilled Salmon GF <i>seasonal accompaniments</i>	75.00	_____	145.00	_____
Grilled Chicken Breast GF <i>seasonal accompaniments</i>	50.00	_____	100.00	_____
Seasonal Vegetarian v <i>seasonal accompaniments</i>	50.00	_____	100.00	_____
Lamb Chops GF <i>seasonal accompaniments</i>	96.00	_____	180.00	_____

add lobster to any dish for \$19.00 per tail

Paellas will be served in a disposable catering pan, not in a skillet

SIDES:	Half Pan	(serves 10-12)
Grilled Asparagus lemon, garlic, olive oil	30.00	_____
"Fierce" (Spicy) Potatoes crispy potatoes, aioli, spicy tomato sauce	30.00	_____
House Potatoes house-spiced crispy potatoes	30.00	_____
Patatas Gratinadas gratineed potatoes, manchego cheese, shallots, garlic, thyme	30.00	_____
Escalivada seasonal charred vegetables, garlic, shallots, sherry vinegar	30.00	_____

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** (includes wire rack, water pan and 2 sternos) **\$15 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 eating and serving utensils, plastic plates and paper napkins

*The above prices do not include sales tax

*\$20 delivery fee up to 8 mi, minimum order \$100

*\$30 delivery fee beyond 8 mi, minimum order \$300
