



A * B * O * U * T

Paella Catering is a family owned business founded in 1996. The business was founded by Chef-owners Jose Lorencillo and Nohemy Crespín. Jose studied culinary cooking and served as a chef at bay area restaurants— from french to american cuisine. Nohemy has 20 years' experience of giving the touch, aromas, and flavors to her passion of cooking latin food. Jose and Nohemy founded Paella Catering to express their love of cooking. They work in concert to create an exceptional array of mouthwatering entrees and desserts. All menu items are prepared from the finest and freshest ingredients.

Paella Catering is dedicated to providing one-on-one personal service . Our goal is to provide you with excellence in catering. We will attend to your special needs and requests and help you enjoy your catering event stress-free. We will take the worry out of entertaining guests — from worrying about the time the caterers will arrive to having enough food or experiencing unexpected surprises. In addition, we have a team of professional waitstaff that have experience serving some of the bay areas finest restaurants.

We provide full service catering, party planning and event management to meet your catering needs — from corporate luncheons to weddings and cocktail parties to family gatherings. Every event begins with an experienced and attentive event consultant who custom designs each menu, coordinates the food and presentation of your special event.

www.paellacatering.com

email sales@paellacatering.com

phone 888.572.3552

Paella Catering



M * E * N * U * S

Continental Breakfast

- Fresh Fruit
- Assorted Pastries
- Assorted Cookies
- Bagels with Cream Cheese
- Bagels with Lox
- Fresh Juices
- Coffee and Tea

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P a e l l a C a t e r i n g



M * E * N * U * S

Lunch Sandwiches

Sandwich Selection:

Roast Beef
Roasted Turkey
Peppered Roasted Turkey
Smoked Turkey
Honey Cured Ham
Salami
Pastrami
Smoked Chicken Breast
Tuna Salad
Chicken Salad
Salami & Ham
Vegetarian Combination

Bread Selection:

Hard/Soft Sourdough	Rye
3-Seed	Onion
Wheat	Sweet Dutch
White	

Cheese Selection:

Provolone	Cheddar
American	Swiss
Jack	Pepper Jack

Sandwiches include: cheese, mustard, mayonnaise, lettuce, tomatoes, pickles, and onions

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M * E * N * U * S

Salads

- Baby Green Salad
- Caesar Salad
- Chinese Chicken Salad
- Cucumber Salad
- Potato Salad
- Spinach Salad

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P a e l l a C a t e r i n g



M * E * N * U * S

Appetizers

- Assorted Cheese Platter with Crackers
- Baby Artichoke Buttons with Shrimp
- Brushetta with Plum Tomatoes and Basil
- Buffalo Wings
- Chicken, Cilantro, and Tomato Quesadillas
- Chocolate Covered Strawberries
- Crab Cushions
- Finger Sandwiches
- Fish Ceviche
- Fresh Fruit Platter
- Fresh Salsa and Guacamole with Homemade Tortilla Chips
- Jamaican Jerk Chicken Skewer
- Mexican Alfajores
- Mini Beef, Chicken, or Vegetable Tamales
- Mini Chicken, Beef, or Vegetable Empanadas
- Mushroom Palmier
- Puerco Adobado Skewer
- Roasted Vegetables
- Sautéed Shrimp in White Wine Sauce Skewer
- Spinach Cheese Tacos
- Stuffed Mushrooms with Chorizo
- Vegetables & Dip



M * E * N * U * S

Paella Dishes

Paella Valenciana

a delicious well prepared dish for seafood lovers – cooked with prawns, scallops, clams, mussels, pork, chicken, spanish chorizo, green peas, roasted pimentos, and saffron

Paella de Carne

an excellent choice for meat lovers – a combination of beef, pork, lamb, spanish chorizo, roasted pimentos, and saffron

Paella Primavera

a rainbow blend and complex taste is what makes it an excellent dish for vegetable lovers – prepared with roasted pimentos, artichokes, zucchini, green beans, mushrooms, carrots, green peas, tomatoes and saffron

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M * E * N * U * S

Latin Dishes

- Escabeche de Pollo
Cold pickled chicken
- Pastel de Choclo
Corn pie with beef, chicken, raisins, and olives
- Pollo en Adobo
Chicken in red chili and tomato
- Puerco Adobado
Pork in orange and lemon sauce with sweet potatoes
- Seco de Chivo
Pork stew with sweet red peppers and fresh coriander
- Empañada de Horno
Baked turnovers filled with beef, chicken, or vegetables
- Ceviche
Fish Marinated in lime and lemon juice
- Pipian de Camarones
Sautéed shrimp with tomato, pumpkin seeds, and coriander sauce
- Arroz con Pollo Criollo
Seasoned chicken with saffron seasoned rice and herbs and spices
- Puerco con Salsa de Mango
Marinated pork with achiote, fresh herbs, and olive oil
- Camarones al Mojo de Ajo
Sautéed shrimp in white wine and garlic sauce
- Relleño de Papa
Parred potatoes deep coated with eggs, stuffed with cheese, and tomato sauce



M * E * N * U * S

Beef Dishes

- B.B.Q.. Ribs
- Beef Kabobs
- Filet Mignon with Madeira Sauce
- Lomo Saltado
- New York Steak
- Pot Roast
- Roast Beef

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M * E * N * U * S

Pork Dishes

- Baby Back Ribs
- Marinated Grilled Pork
- Honey Glazed Ham
- Puerco Adobado
- Puerco con Mole
- Puerco con Salsa Verde

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M * E * N * U * S

Seafood Dishes

- Sauteed Shrimp or Scallops in White Wine and garlic
- Seafood Paella
- Shrimp or Scallops Sautéed in garlic butter
- Shrimp or Scallops Sautéed in White Wine Sauce

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P a e l l a C a t e r i n g



M * E * N * U * S

Sides

- Arroz a la Valenciana
- Rice Pilaf
- Wild Rice
- Baked Potato
- Mashed Potato
- Roasted Potatoes
- Scalloped Potatoes
- Bread and Butter

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M * E * N * U * S

Desserts

- Apple Pie
- Arroz con leche
- Bread Pudding
- New York Cheesecake
- Chocolate Dipped Strawberries
- Chocolate Mousse
- Chocolate Truffle Cake
- Fresh Fruit
- Mango en miel
- Mexican Alfajores
- Mexican Flan

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E * X * T * R * A

Services:

- Banquet and Buffets
- Equipment Rental
- Event Planning
- Floral Arrangements
- Floral Designers
- On-site Chefs
- Professional Bartenders
- Servers
- Special Requests

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