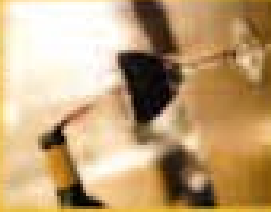


la bocacatering

505.983.2425
505.983.1822 (fax)
labocasantafe@comcast.net

Spanish & Mediterranean Flavors



la boca catering

One of Santa Fe's best restaurants now offers full-service catering. Specializing in seasonal Spanish and Mediterranean cuisine.

weddings
parties
family reunions
meetings
corporate events
banquets, fundraisers,
birthdays & anniversary parties

We will cater large and small events.
Our calendar fills up quickly so please contact us well in advance.

"One of the top restaurants this year"
Esquire Magazine 2008

"Restaurant of the Year"
Santa Fe Reporter

"Taste of Santa Fe Winner 2007"
Best Appetizer & Best Overall

Voted "Best New Restaurant"
SantaFean Magazine Chefs Poll

International Wine & Food Society "Award of Excellence"
IWFS

"Contemporary reinventions of traditional Spanish cuisine"
New York Times

"One of the ten great reasons to go to Santa Fe, NM"
Frommers

"Phenomenal! So good it should be illegal"
Gianda DeLaurentis, Food Network

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buffet menu

TAPAS

GAMBAS AL AJILLO \$6

classic spicy garlic shrimp

MARINATED GRILLED CHICKEN PINCHOS \$5

w/ tortilla

SPICY CARROT-GARBANZO HUMMUS \$3

w/ sesame crackers

WARM GOAT CHEESE \$5

w/ arillo and grilled potatoes

SPANISH CHEESE PLATTER \$5

w/ manchego, mozzarella, and drunken goat cheese

GRILLED ARTICHOKE \$6

w/ goat cheese, mint and orange zest

CANELONES \$9

w/ scallops and crab in manchego cream

ROASTED EGGPLANT SPREAD \$3

w/ grilled bread

GRILLED PORK SKEWERS \$4

w/ apricot honey

LAMB KEFTA \$6

w/ mint yogurt and cucumber salad

TORTILLA ESPANOLA \$4

w/ romesco

GRILLED HANGER STEAK \$8

w/ smoked paprika, caramel or cabrales butter

EMPANADAS \$5

tuna / chicken / beef

mushroom - cabrales / jalisco - manchego

SIDES \$4

roasted butternut squash puree (seasonal)

saffron rice with red peppers & peas

smoked paprika mashed potatoes

potato braves w/ garlic oil

BOCADILLOS

jamon serrano \$5

roasted pepper and eggplant \$3

roasted pork \$4

smoky chicken salad \$4

gallery reception / cocktail party
hors d'oeuvres

SPICY CARROT-GARBANZO HUMMUS \$3
w/ sesame tahini

SMOKED SALMON NACHOS \$6
w/ chili oil

WHITE ANCHOVIES ON GARLIC TOAST \$5
w/ romesco

JAMON SERRANO ON OLIVE OIL TOAST \$6
w/ fig mustard

SPANISH CHORIZO \$5
w/ mustard and pickle

GOAT CHEESE CROSTINI \$4
w/ Citrus-Olive Salsa

AHI TUNA TARTARE \$5
w/ preserved lemon, house chili oil and crisp wonton

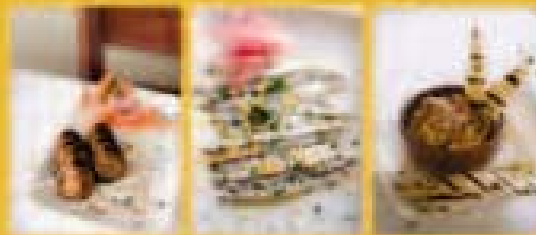
FIGS WRAPPED IN BACON \$4
stuffed w/ cashews, blue cheese

GRILLED PORK SKEWERS \$4
w/ apricot honey

GRILLED CHICKEN PINCHOS \$4
w/ hot sauce

ASPARAGUS WRAPPED IN JAMON SERRANO \$5

WATERMELON SKEWERS \$3
w/ black olive and dry aged goat cheese



ENSALADAS

Gazpacho Salad \$3
w/ tomatoes, cucumber, red peppers, red onion, olive vinegar

Lemon-Olive Couscous Salad \$3

Green Olive Potato Salad \$3

Crisp Romaine Heart Salad \$3
w/ feta cheese, olive oil, red wine vinegar dressing

Mediterranean Salad \$4
w/ baby greens, spinach, olives and feta, house vinaigrette

Moroccan Carrot Salad \$3
w/ cumin, lemon and olive

paellas & chef tastings

PAELLA CHOICES \$15

MIXTO CLASSICO

mussels, shrimp, chicken & chorizo

VERDURAS Y CHAMPINONES

grilled vegetables and mushrooms

MARISCOS

crab and shrimp

POLLO

roasted chicken and red peppers

You can pick-up your paella, or we will cook paella in your home, backyard, festival party or anywhere you like in Santa Fe. We offer many different types and you can supplement the fiesta with some tapas plates.

PICK-UP PAELLA:

3 day advance notice

\$100 refundable deposit per paella pan

which will be charged to your credit card if not used within 3 days



CUSTOMIZED CHEF TASTING MENU

3 Course / 4 Course / 5 Course

PRICES VARY WITH SEASONS.
PLEASE CONTACT LA BOCA CATERING
FOR THE MOST CURRENT PRICING.

desserts and cakes

Our party department offers a wide selection of
dessert platters and special occasion cakes.
- platters serve 10 people.

la boca chocolate truffles

polverones (pecan wedding cookies)

blood orange tartlets

almond cakes w/ seasonal fruit

customized special occasion cakes



service staff

minimum 1 person per table

(usually one person needed for every 20 guests) our
staff will deliver food, set-up tables, serve food and
clean-up and break down.