



OLDE MADRID

OFF-PREMISE CATERING MENU

Thank you for your interest!

Here you will find our standard menu for off-premise weddings, special events, etc. We are very flexible with menu options, so if you have something in mind that is not listed, we will do our best to accommodate. Please contact Natalie at 262-497-4245 with any questions or to schedule a complimentary tasting (for two guests).

We look forward to helping plan your special event!

Package 1 \$38/person

Choose 1 Salad/Vegetable, 1 Starch, and 1 Protein

Package 2 \$43/person

Choose 1 Salad/Vegetable, 1 Starch, 1 Protein, and 1 Paella

Package 3 \$48/person



Choose 1 Salad/Vegetable, 1 Starch, 2 Protein, and 1 Paella



Salads

- Olde Madrid House Salad
Mixed greens, dried cherries, blue cheese, almonds, pears, strawberries, and a raspberry vinaigrette.
- Date Salad
Mixed greens or spinach, grilled Serrano ham slices, dates, goat cheese and a vegan coconut reduction dressing.

Vegetables

- Fire Grilled Vegetable Salad
Zucchini, mushrooms, eggplant and bell peppers, grilled and drizzled with a Parisian dressing, topped with Parmesan cheese.
 - Sprout Salad
Brussel sprouts, sugar snap and chic peas, bell peppers and onions sautéed with a coconut garlic reduction dressing.
 - Pan Roasted Asparagus
Asparagus baked with garlic, olive oil, Parmesan cheese and drizzled with balsamic vinaigrette.
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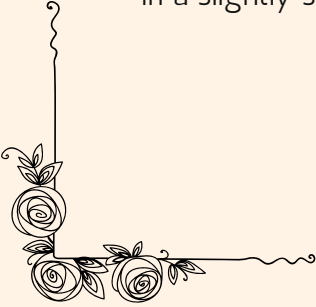
Starches

- Papas Romeras
Crispy fried potatoes with fresh rosemary, garlic, onions, saffron and Parmesan cheese.
- Papas Bravas
Baked baby red potato pieces served in a slightly spicy ground chili tomatoe sauce.
- Saffron Rice
Our traditional paella rice, minus meat/seafood.
- For kids, we can offer buttered noodles/homemade mac & cheese (or adults too! :)

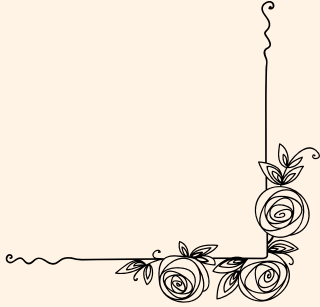


Proteins

- Almond Crusted Cod
Baked tender cod filets rolled in sliced almonds and herbs, served with a dill mayo sauce.
- Meatballs
Either Almond meatballs, with a creamy mushroom sauce (similar to Swedish meatballs) or Spanish meatballs, same signature meatball but served with a slightly spicy marinera sauce.
- Roasted Chicken and Cherries
Tender sautéed chicken, marinated in a sherry wine sauce and simmered with pine nuts, olives and dried cherries.
- Barcelona Chicken Salad
Grilled Chicken breast, served with almonds, red grapes, and a Parisian dressing.
(Served chilled)
- Catalan Shrimp or Chicken
Either protein, served with a white seafood and mushroom sauce, over egg noodles
(similar to an alfredo.)
- Maria's Beef Stew
Sliced and grilled beef tenderloin, cooked with potatoes, onions, mushrooms, tomatoes, in a slightly spicy garlic cream sauce, served over saffron rice.



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Paellas

(All paellas start with our signature saffron rice, and they differ between which meat/seafood is added. They are all gluten free.)

- ~The Matador
Chicken, shrimp, and chorizo.

- ~Fiery Chili and Chorizo
Slightly spicy pork, chicken, and chorizo.

- ~Vegetarian
A medley of grilled zucchini, eggplant, mushrooms, bell peppers, and garlic.

- ~Steak Paella
Grilled beef tenderloin.

- ~Don Quixote
Sautéed chicken and pork tenderloin.

- ~Vegan Valenciana
Sugar snap and chic peas, brussel sprouts and marinated tomatoes.

- ~Salmon Paella
Grilled salmon and shrimp.

- ~Marisco Traditional - Shrimp, scallops, cod, mussels, octopus, and calamari.
(Add \$4 per person)

- Additional Details -

- ~Our menu options are best served buffet or family style, and pricing does not change depending on which option is chosen. (Individual plated dinners can be available also, contingent on the amount of guests, and location of event).
- ~Appetizers for cocktail hour may be ordered from our a la carte catering menu.
- ~Most options listed are already gluten free. Accommodations for vegan, celiac and other dietary restrictions can be adapted upon request.
- ~Price per person does not include tax or gratuity, (15% gratuity for buffet, 20% for family style.)

Thank you again for your interest!
Please feel free to email Natalie at saliansnatalie@att.net or
call her at 262-497-4245 with any questions!

