



# 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!

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## **Package 1 \$37/person**

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

## **Package 2 \$43/person**

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



## **Package 3 \$49/person**

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

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### **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 with in a slightly spicy ground chili tomatoe sauce.
- Saffron Rice  
Our traditional paella rice, served with peas and carrots.
- For kids, we can offer Buttered noodles/Homemade Mac and cheese (or adults too! :)

## Proteins

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- 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.
  - 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.
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### -Additional Details-

- ~Our menu options are best served buffet or family style, and price 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.
- ~Many of our options can be made vegan or gluten free upon request.
- ~Price per person does not include tax or gratuity.

Thank you again for your interest!  
feel free to email Natalie at [Salinasnatalie@att.net](mailto:Salinasnatalie@att.net)  
call her at 262-497-4245 with any questions!

