

A photograph of a restaurant interior. In the foreground, a round table is set with three wine glasses, each with a folded white napkin featuring orange stripes. A large green plant in a dark pot sits behind the table. In the background, a bar area is visible with a glowing spherical pendant light hanging from the ceiling. The word "tasca" is overlaid in a large, orange, serif font.

tasca

Private Event Packages

2024



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Beverage Options

Premium Full Bar

Includes:

Premium & Standard Brand Spirits, Select Red Wine and White Wine, White and Red Sangria, Beer, Soft Drinks

Excludes:

Shots, Cognacs, Cordials & Top Shelf Spirits, Shots

Standard Full Bar

Includes:

Standard Brand Spirits, Select Red Wine and White Wine, White and Red Sangria, Beer
Soft Drinks

Excludes:

Shots, Cognacs, Cordials & Top Shelf Spirits, Shots, Mojitos, Cordials

Sangria, Wine & Beer

Includes:

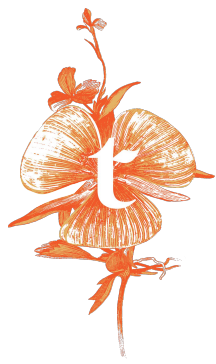
Select Red Wine and White Wine, White and Red Sangria, Beer
Soft Drinks

Excludes:

Shots, Cognacs, Shots, Mojitos, Cordials

- 2 Hour Minimum Required
- Priced Per Person
- Prices Do Not Include Tax, Gratuity or Admin Fee





Select Six (Hot or Cold) Hor D'oeuvres
Select Eight (Hot or Cold) Hor D'oeuvres

Cold

Caribbean Shrimp Cocktail

Peruvian Ceviche with Cilantro, Jalapeno

Artisanal Manchego Cheese with Grapes

Serrano Ham with Pearls of Honey Dew Melon

New Zealand Mussels in Tropical Fruit and Jalapeno Vinaigrette

Pork Tenderloin Cured in Sea Salt and Marinated in Paprika Oil with Piquillo Pepper and Manchego cheese on Grilled Bread

Spicy Guacamole with Plantain Chips

Pico de Gallo and Cilantro Bruschetta

House Smoked Duck Crostini

Hot

Chicken Empanadas

Cheese and Vegetable Empanadas

Banana Croquettes with Nutmeg and Cayenne Pepper

Coconut Breaded Shrimp with Roasted Corn

Chicken Chicharrones with Mojo

Filet Mignon Pinchos with Chimichurri Sauce *

White Mushrooms stuffed with Spinach and Fresh Cheese

Cod Fish stuffed Potato Puffs

Chorizo Pinchos with Chimichurri Sauce

Filet Mignon Meatballs with Grandma's Culantro Criolla Sauce

Chilean Sea Bass Croquettes

Yuca Cake stuffed with Ropa Vieja in Seville Orange Aroma

Tostoncito with Catalan Spinach Manchego Cheese and Piquillo Pepper

Individual Lamp Chops *

- *Surcharge of \$5.00
- Prices Do Not Include Tax, Gratuity or Admin Fee

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Apperitivos

Select 3 – Served family style

Empanadas de Pollo, Res y Vegetables Queso con Aioli de Pimenton
Caribbean spiced chicken, beef brisket and vegetable cheese turnovers with paprika aioli

Croqueta de Plantano sobre Mojo Canario
Plantain croquette over sun dried tomato topped with lime zest and grated Manchego cheese

Calamar a la Parrilla sobre Vinagreta Ahumado de Tinta Calamar, Ensalada de Manzana, Chayote y Zanahoria,
Coronada de Vinagreta de Jerez y Pimento
Grilled baby calamari over calamari ink, apple, chayote and carrot slaw, topped with a 12 year old Sherry vinaigrette and served with smoked paprika

Vieriras Crujiente de Yuca sobre Compota de Fava
Cassava crusted diver scallops over green fava compote

Montadito de Pico de Gallo
Pico de gallo and cilantro bruschetta

Ensalada

Ensalada de Abuelita
Grandma's salad with baby spinach, lettuce, red grape tomatoes, cucumbers and Caribbean tomato vinaigrette

Platos Principales

Choice of- select 4

Camarones al Vino Blanco con Compota de Yuca
Shrimp sauteed in garlic, lemon and white wine, sprinkled with cilantro, served with cassava compote

Perlas de Pollo al Ajo Isleno con Arroz Azafran
Chicken breast pearls sauteed in garlic, lemon, white wine and bay leaves topped with saffron rice and grape tomatoes

Salmon al la Plancha sobre Hortaliza de Zanahoria, Calabacin y Zetas
Salmon filet a la plancha over baby carrots, baby zucchini and shiitake mushrooms

Medallones de Res sobre Maduros y Reduccion de Tempranillo
Beef Medallions over sweet plantains with tempranillo reduction sauce

Lomo de Cerdo sobre Puree de Frijoles Negros con Ensaladilla de Jalapeno
Grilled pork tenderloin filet over black beans and rice topped with jalapeno salad

Codicia de Pescado y Mariscos al Reduccion de Brandy de Jerez y Langosta con Arroza Azafran Banda
Mixed seafood, fennel in a lobster jerez brand reduction with saffron banda rice

Postre

Choice of- select 2

Flan de Cinco Lecho Confitado de Coco
Spanish five milk custard sprinkled with coconut

Tres Leche
Coconut three milk cake

Sobrete de Naranja, Coco o Mango
Orange, coconut or mango sorbet

Trufa de Chocolate
Belgian chocolate and coffee truffle



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Apperitivos

Select 3 – Served Family Style

Empanadas de Pollo, Res y Vegetables Queso con Aioli de Pimenton

Caribbean spiced chicken, beef brisket and vegetable cheese turnovers with paprika aioli

Piquillos rellenos de Compota de Hinojo y Albaricoques con Reduccion de Txakoli y Coco, Salpicado de Cebolleta
Piquillo peppers stuffed with fennel and apricot compote over coconut txakoli reduction sprinkled with scallion mojo

Camarones al Coco con Reduccion de Coco y Jerez
Coconut shrimp with coconut and brandy reduction

Calamar a la Parrilla sobre Vinagreta Ahumado de Tinta Calamar, Ensalada de Manzana, Chayote y Zanahoria, Coronada de Vinagreta de Jerez y Pimiento
Grilled baby calamari over calamari ink, apple, chayote and carrot slaw, topped with a 12 year old Sherry vinaigrette and served with smoked paprika

Montadito Tasca
Pork tenderloin cured in sea salt and marinated in paprika served on grilled bread with Manchego cheese and piquillo peppers

Bizcochito de Cangrejo sobre Ensaladito Verde y Guacamole con Ajo Asado y Salpicado de Arroz Salvaje
Crispy mini crab cake over greens and avocado mash with roasted garlic foam sprinkled with popped wild rice

Ensalada

Ensalad de Hinojo con Segmento de Naraja y Pomelo con Nueces Confitadas, queso azul, Rucula, Vinagreta de Chalota y Naranja
Shaved fennel, orange and grapefruit segment salad with candied walnuts, blue cheese, arugula, orange shallot vinaigrette

Platos Principales

Choice of- select 4

Filete de Pargo sobre Mofongito
Filet of red snapper over mofongito topped with a broken blueberry vinaigrette

Billogordio en Salda de Vino Tempranillo y Tio Pepe con Reduccion de Sidra de Manaza y Ptatatas Pandera
Caribbean pork shank braised in Tempranillo and Tio Pepe accompanied by an apple cider reduction and Caribbean Scallop potatoes

Principe Rainero a la Parrilla sobre de Yuca con Reduccion de Cabrales y Oloroso, Salpicado de Tomillo
Filet mignon over yuca cake, cabrales y oloroso, sprinkled with tomillo

Filete de Abadejo con Salsa Azafrin y Garbanzos
Seared cod filet with saffron chickpeas, roasted garlic and tomatoes

Suprema de Aves con Col Rizada y Queso de Cabra Pilparado de Datiles con salsa de Azafran y Ajo Asado
Chicken breast with goat cheese, kale and Mediterranean dates served with Catalan kale over a champagne garlic and saffron reduction

Churrasco Argentino a la Parrilla sobre Yuca Frita y Ensalada Verde con Mojito Caribeno y Cilantro Chimichurri
Argentinean grilled skirt steak over yucca fries and field greens with Caribbean mojo and cilantro chimichurri

Postre

Assorted Dessert Selection