

SEATED EVENT

MENUS



LUNCH

PLATED MENU

***Three Course
\$45 per person***

***Two Course \$35
Per Person***

APPETIZER

Choice of

Tomato Bisque

Roasted San Marzano Tomatoes Smoked Paprika, Creme Fraiche and a Herb Pistou

Kale Salad

Tuscan Black Kale Roasted Beets Spiced Candied Walnuts Bartlett Pear Vinaigrette

Caesar Salad

Romaine Hearts Smoked Bacon Grated Egg with a Roasted Garlic Dressing and Tortilla crouton

MAIN

Choice of

Wagyu Burger

8oz Wagyu Burger Sylvan Star Gruyere Pickled Onion Smoked Tomato Aioli

Lettuce Wraps

Barcelon's Famous Blackened Chicken, Carrot Daikon Slaw Fresh Avocado topped with House Made Tzatziki and a Fresno Vinaigrette on Crisp Baby Romaine Hearts

Margherita Pizza

Roasted Roma Tomatoes Confit Garlic Fior De Latte topped with Fresh Basic and Confit Tomatoes

Cajun Club

Barcelona's Famous Blackened Chicken Cajun Bacon Confit Tomatoes Manchego Cheese with a Smoked Paprika Aioli

DESSERT

Choice of

Churro

House Made Spanish Doughnut tossed in Cinnamon Sugar served with warm Dulce De Leche and Chocolate Hazelnut for dipping

Fresh Fruit

Seasonal Fresh Fruit



DINNER

PLATED MENU

***Three Course
\$65 per person ***

***Two Course \$55
Per Person ***

APPETIZER

Choice of

Tomato Bisque

Roasted San Marzano Tomatoes Smoked Paprika, Creme Fraiche and a Herb Pitsou

Kale Salad

Tuscan Black Kale Roasted Beets Spiced Candied Walnuts Bartlett Pear Vinaigrette

Caesar Salad

Romaine Hearts Smoked Bacon Grated Egg with a Roasted Garlic Dressing and Tortilla crounton

MAIN

Choice of

AAA Tenderloin

AAA Alberta Beef Tenderloin prepared Medium Rare served with Crushed Buttermilk and Roasted Garlic Red Potatoes Seasonal Vegetables finished with a House Made Sherry Jus

Harissa Roasted Chicken

Roasted Harissa Chicken served with Crushed Buttermilk and Roasted Garlic Red Potatoes served with Seasonal Vegetables finished with Manchego Mornay

Steelhead Trout

Warm Quinoa Salad with Romesco and Mascarpone Puree served with Seasonal Vegetables

Roasted Cauliflower

Roasted Cauliflower in House Made Sumac Tahini Ranch and Fragrant Pistou topped with Toasted Pepitas and Pomegranate

DESSERT

Choice of

Churro

House Made Spanish Doughnut tossed in Cinnamon Sugar served with Warm Dulce De Leche and Chocolate Hazelnut for dipping

Fresh Fruit

Seasonal Fresh Fruit



BREAKFAST

MENUS



BREAKFAST

BUFFET

THE BUSINESS | \$29.95/PP

White Cheddar Scrambled Eggs with Chives
Maple Peppered Bacon
House Made Chorizo Sausage
Crispy Breakfast Potatoes
Fresh Fruit Platter

Coffee and Tea Included

THE BULL RIDER | \$34.96/PP

Fontina Cheese Scrambled Eggs with Chives
Maple Peppered Bacon
House Made Chorizo Sausage
Bravas Hash
Fried Roma Tomatoes
Fresh Fruit Platter
Buttermilk Pancakes With Strawberry Rhubarb
Compote and Whipped Cream

Coffee and Tea Included



BREAKFAST

A LA CARTE

BARCELONA BENNY | \$20/Per Person

Seared House Made Chorizo on Toasted English Muffin topped in Chef's Hollandaise served with Crispy Hashbrowns

TRUFFLE MUSHROOM BENNY | \$20/Per Person

Wild Roasted Mushrooms topped with Truffled Arugula and Brown Butter Hollandaise on Toasted English Muffin served with Seasoned Crispy Hashbrowns

FREE STYLE | \$16/Per Person

Two Eggs any style with Maple Peppered Bacon or House Made Chorizo served with Seasoned Crispy Hashbrowns

COWBOY OMELETTE | \$19/Per Person

House made Chorizo 3 pieces of Maple Peppered Bacon Aged Gouda Fresh Green Onion served and a Spicy Hollandaise with Seasoned Crispy Hashbrowns

EGG WHITE OMELETTE | \$18/Per Person

Wild Mushrooms Confit Tomatoes and Spinach with Aged Gouda Avocado and Crispy Kale served with Seasoned Crispy Hashbrowns



BEVERAGE

SELECTIONS

DRINK PRICE TIERS: Allow your guests the freedom of choosing their own selections of beer, wine, and spirits, whilst staying within your event budget

TIER 1 | \$12 LIMIT

Includes 1 oz well highballs, beers, 5 oz glass of house red or white wine

TIER 2 | \$16 LIMIT

Includes select 1 oz highballs, beers, select glasses of red, white, and rose wine, select cocktails

TIER 3 | \$20 LIMIT or OPEN BAR

Includes premium and select 1 oz highballs, all beers, premium and select glasses or bottles of red and white wine, cocktails

WELCOME BUBBLY

Welcome your guests with a sparkling reception upon arrival. We offer a selection of champagne, with pricing varying based on your chosen label. This is charged per bottle.

DRINK TICKETS CAN BE PROVIDED IN-HOUSE*

