



Paella Wedding Package - \$49 per person

(\$8 savings per person and complementary live chef fee)

Our "Signature" Matador Paella

Chicken, Spanish Chorizo, Shrimp, Scallops, Mussels and Fresh Seasonal Vegetables

or

California Paella (Vegan)

Green Beans, Mushrooms, Sun Dried Tomatoes, Summer Squash, Artichokes Hearts, Asparagus and other Fresh Seasonal Vegetables.

(combination of both paellas ok)

Calistoga Salad

Romaine Hearts, Mixed Greens, Red Onion, Shaved Carrots, Walnuts, Red Grapes, Shredded Mozzarella and Blush Wine Vinaigrette.

Crostini De Tapenade

Olive Tapenade With Burrata Cheese On House Made Crostini

Garlic Shrimp Gazpacho

Bright and Refreshing Tomato-Based Soup Loaded with Fresh Vegetables. Served in a Shot Glass and Topped with House Made Crouton Bits, Cucumber and Fresh Herbs.

San Felipe Ceviche

Shrimp and Scallops Flavored in Citrus, Chiles, Avocado, Cucumber and Tomatoes. Served with Won Ton Crisps

Mexican Street Corn

Charred, Summer, Sweet Corn Mixed with Mexican Crema, Green Onion, Jalepeño, Cilantro, Crumbled Cotija Cheese, Chili Powder and Lime. Served "Off the Cob".

Non- Alcoholic Watermelon Sangria

Crisp and Refreshing Fruit Punch with a Splash of Fresh Watermelon Juice and Ginger Beer. Infused with Cinnamon, Rosemary and Other Spices. Alcohol may be added by customer.



