APS-GIL Section Banquet – Monday April 8, 2019 – 7-11pm

Menu – Tapas & Family Style Platters

COLD TAPAS:
Manchego and Chorizo
*presented with housemade-pickles*
Seasonal Dip
*presented with crostinis*
Tomato-Rubbed Bread
*vine ripe tomatoes, rustic bread, sherry vinegar, garlic infused olive oil, sea salt*

SALAD:
Iberian Caesar Salad
*romaine hearts, croutons, manchego, yogurt anchovy dressing*

HOT TAPAS:
Fierce Potatoes
*crispy potatoes, aioli, spicy tomato sauce*
Meatballs
*beef meatballs, tomato sauce*
Ham Croquettes
*bechamel, manchego cheese, aioli*
Spanish Frittata
*eggs, potatoes, aioli*

MAIN COURSE:
Meat Platter
*chicken breast, roasted pork, skirt steak & lamb chops / presented with seasonal sides*

DESSERT:
Tres Dulces
*flan, Chef’s seasonal choice, crema Catalana*