

## PAELLA “LITTLE SPAIN” MENU



Cooked live on a stand in front of guests, a traditional rice and meat/seafood dish cooked in a large pan over a flame - designed to share.

Choose 6, 8 or 10 canapes to add to your paella menu

\$20 per person <sup>+GST</sup>

- Valencia – Chicken, Chorizo, Chilli, Sofrito and Saffron
- Marisco (Seafood) – Prawn, King Fish, Calamari, Mussels, Chilli, Sofrito and Saffron
- Manchega (Meat) – Braised beef, Pork, Lamb, Chicken, Chilli, Sofrito and Saffron
- Vegetarian (Vegan available) – Seasonal vegetables, Chilli, Sofrito and Saffron
- Each of our Paella's are garnished with shaved rocket and lemon
- Includes: Paella pan, burner, gas bottle, Napkins, Disposable plates, and cutlery

*\*We require access to a flat outdoor space 2m x 2m for the paella burner and gas bottle.*

### STAFFING

- Monday to Friday \$55<sup>+GST</sup> per hour plus travel
- Saturday and Sunday \$65<sup>+GST</sup> per hour plus travel
- 3 hours minimum per staff member plus travel