

Costa del Sol Restaurant

Banquet Packages

Phone (860) 296-1714

Arnoia Package

Price: \$46 per person + tax + 20% tip

Appetizers (served family style)

Spanish cured ham, Manchego cheese and
Spanish sausage

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Seafood salad with gazpacho vinaigrette

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Sautéed shrimp in olive oil, garlic, Spanish paprika
and white wine

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Tossed green salad

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Entrée (choice of)

Paella de la Casa

(shrimp, clams, mussels, chicken, Spanish sausage,
mushrooms, onions and peppers cooked in saffron rice)

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Grilled Corvina with tropical salsa of mango, pineapple,
red onion, cilantro and served with Cuban style rice

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Grilled medallions of beef tenderloin with Shiitake
mushroom and Amontillado Sherry sauce

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Chicken breast roasted in a sauce of almonds, garlic,
cured ham, saffron and Fino Sherry

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#### Dessert

Flan or Chocolate Mousse

Coffee

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Galicia Package

Price: \$40 per person + tax + 20% tip

Appetizers (served family style)

Spanish cured ham, Manchego cheese and
Spanish sausage

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Seafood salad with gazpacho vinaigrette

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Sautéed shrimp in olive oil, garlic, Spanish paprika
and white wine

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Tossed green salad

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Entrée (choice of)

Paella de la Casa

(shrimp, clams, mussels, chicken, Spanish sausage,
mushrooms, onions and peppers cooked in saffron rice)

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Grilled North Atlantic salmon with Spanish orange
Brandy sauce

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Grilled Rib eye steak with roasted sweet red peppers

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Chicken breast roasted in a sauce of almonds, garlic,
cured ham, saffron and Fino sherry

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#### Dessert

Flan and coffee

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Phone (860) 296-1714

Orense Package

Price: \$35 per person + tax + 20% tip

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Tossed green salad  
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Entrée (choice of)

Paella de la Casa

(shrimp, mussels, clams, chicken, Spanish sausage, mushrooms, onions and peppers cooked in saffron rice)

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Grilled North Atlantic salmon with Spanish orange

Brandy sauce

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Grilled Rib eye steak with roasted red peppers

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Chicken breast roasted in a sauce of almonds, garlic, cured ham, saffron and Fino sherry

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Dessert

Flan and coffee  
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Vigo Package

Price: \$30 per person + tax + 20% tip

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Tossed green salad  
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Entrée

Paella de la Casa

(shrimp, mussels, clams, chicken, Spanish sausage, mushrooms, onions and peppers cooked in saffron rice)

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Dessert

Flan and coffee  
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