

Taberna de Haro Catering

Since 1998, Taberna de Haro has been serving Boston's most authentic Spanish food and seducing guests with warm, knowledgeable hospitality. Allow us to create a unique, delicious party in your home or other venue with our classic Spanish cuisine.

Impressively large, utterly delicious paella cooked on site is our specialty!

Paella

Weather permitting, we will prepare an authentic paella at your home or outdoor venue. Imagine the thrill of watching and smelling Spain's most renown dish being cooked right before your guests' eyes. During cold or inclement weather, we will prepare the paellas at Taberna de Haro just before your party and bring them to you.

Marinera - monkfish, mussels, shrimp, and squid

Valenciana - rabbit, snails, broad beans

Arroz Negro - squid, squid legs, cuttlefish ink

Langosta - lobster, grilled green onion, *romescu*

Pollo y chorizo - chicken, chorizo, mushrooms

Mixta - spiced pork, clams, fava beans

Huerta - the season's best vegetables

Each individual paella serves 10, 20, or 40 people. We can make up to two paellas, for a maximum of 80 people. Coming soon: parties up to 120!

Excellent stock is the key to the best paella, and Taberna de Haro uses exclusively house-made broths and stocks, simmered for hours, and flavored with real saffron from Spain. Authentic paellas are made with a few select ingredients, for the emphasis is on the rice.

We highly recommend the combinations above, but if you would like to add an extra ingredient, we are happy to oblige. See price list. No substitutions.

Jamón Ibérico

Jamón Ibérico is the ultimate cured meat, and we can slice it for your guests during the party. Made from Iberian pigs that forage for acorns and chestnuts, *jamón Ibérico* is a sublime ham with unrivaled flavor and texture. We can provide you with a whole bone-in ham and an expert slicer to cut and serve the jamón right in front of your guests, adding a unique, sophisticated element to your next party. Includes bread, grated tomato, extra virgin olive oil, and *manchego* cheese. \$850

Keep the *jamón* stand, special knife, and the remainder of the leg so you are equipped to enjoy *jamón* on your own in the future. \$1200

Tapas

Complement your paella with a few of Taberna de Haro's signature Spanish tapas, perfected over the last 20 years at the restaurant, or forgo the paella and simply enjoy these delicious, authentic dishes with your guests.

Quantities and prices are for 10 people.

Montaditos variados - Spanish-style mini canapés on tomato bread, including goat cheese, smoked salmon, cured chorizo, Manchego cheese, roasted red pepper with olives. Bite-sized and beautifully garnished. \$85

Tabla de Ibéricos - Finely sliced Spanish cured meats made from Iberian pigs is the quintessential offering at Spanish gatherings. *Chorizo* (paprika-flavored cured sausage), *salchichón* (garlic and red wine-flavored cured sausage), *lomo* (paprika-cured pork loin), and *jamón ibérico* (salt-cured ham aged for 2 years) are stunning on a platter, served with cured sheep's milk cheese and country bread. Nitrate free and artisanally made. \$220
Sliced Jamón Ibérico only. \$400

Ensalada mixta - The classic Spanish salad, consisting of romaine lettuce, tomatoes, cucumbers, onions, cubanelle pepper, olives, tuna, and hard boiled egg, dressed with our inimitable sherry vinaigrette. \$65

Endivias con cabrales - Endive leaves dressed with Spain's feisty blue cheese from Asturias and a lemon-EVOO vinaigrette. \$65

Patatas allioli - Potato salad dressed with garlic mayonnaise and lots of fresh parsley. A simple, satisfying staple. \$50

Tortilla española - Freshly made potato & onion omelettes are one of Spain's signature snacks. Sliced into wedges for easy noshing. 4 small tortillas. \$45

Gambas al ajillo - Shrimp sautéed in olive oil with garlic and hot pepper. Still a best-selling favorite after 21 years! \$140

Pollo al ajillo - Small pieces of bone-in chicken sautéed with garlic and brandy. \$120

Pinchos morunos - Skewers of Moorish-spiced pork, grilled; served with lemon, parsley, and a drizzle of extra virgin olive oil. \$65

Choricitos a la sidra - Mini chorizos (slightly spicy) braised in hard cider. \$105

Espinacas a la catalana - Fresh spinach sautéed with garlic, pine nuts, and golden raisins. A Taberna de Haro favorite since 1998. \$50

Alcachofas con jamón - Artichoke hearts sautéed in olive oil with garlic and *jamón ibérico* bits. \$55

Setas salteadas - A gourmet mix of mushrooms grown in Rhode Island, sautéed in olive oil with garlic-parsley *picada*. \$100
Cremini mushrooms prepared the same way. \$50

Verduras con romesco - Grilled seasonal vegetables with our irresistible *romesco* sauce (almonds, hazelnuts, dried Spanish peppers, roasted garlic and onion, EVOO, red wine vinegar). \$70

Dessert

Bizcocho de naranja - Lemon and orange scented olive oil cake is a pound cake made with impeccable Spanish olive oil instead of butter. Delicious and, may we say, healthy?!? One loaf cake sliced and garnished. \$30

Natillas - A rich, Taberna favorite consisting of cream, egg yolks, and house-made bourbon vanilla. Individual cups, garnished with Maria cookies, as tradition requires! 10 individual servings. \$55

Trufas Porrera - House-made dark chocolate truffles doused with extra virgin olive oil, cacao powder, and sea salt. This swoon-worthy dessert comes with toasted bread for mopping up every last drop of the chocolatey, salty sauce that forms on your plate! 30 truffles. \$80.

Wine

Chef-Owner-Sommelier Deborah Hansen has won numerous awards for the unique and expansive wine list at Taberna de Haro, including The World of Fine Wines, the Wine Spectator, and the Wine Enthusiast. She was also a semifinalist for a James Beard Award in 2018. If you would like memorable Spanish wines to be served at your party, we are happy to provide this service.

We offer delivery (5%) or complete service (20%). A minimum expenditure of \$2000 is required for complete service.

Taberna de Haro
617-277-8272

link to contact by e mail Catering@TabernaBoston.com

Please note, prices are subject to change due to fluctuations in the market.

Paella price list, for 10, 20, or 40 people:

	10 p.	20 p.	40 p.
<i>Marinera</i> - monkfish, mussels, shrimp, and squid	\$250,	\$500,	\$1000
Valenciana - rabbit, snails, broad beans	\$250,	\$500,	\$1000
Arroz Negro - squid, squid legs, cuttlefish ink	\$240,	\$480,	\$960
Langosta - lobster, grilled green onion, <i>romescu</i>	\$320,	\$660,	\$1320
Pollo y chorizo - chicken, chorizo, mushrooms	\$220,	\$440,	\$880
Mixta - spiced pork, clams, fava beans	\$220,	\$440,	\$880
Huerta - the season's best vegetables	\$200,	\$400,	\$800

Additions, priced per person:

chicken \$5
chorizo \$5
oyster mushrooms \$4
mussels \$4
squid \$6
clams \$6
shrimp \$8
lobster \$25

Contact us form:

Name

Address

Phone number Office

Cell

Home

Date of party

Theme or reason for party

Surprise party?

Expected number of guests

Delivery only?

Full catering service?

Wine?

Submit

