



BELLOTA

CATERING

ABOUT BELLOTA

CUISINE

Executive Chef Ryan McIlwraith brings his critically acclaimed approach to Spanish dishes, including a diverse menu of meats grilled on a wood-fired hearth, inventive paellas, fresh seafood, medium-sized tapas, slow-roasted vegetable dishes, as well as imported charcuterie and cheeses including our namesake, jamon (ham) iberico de bellota. Dessert options are unique and delectable treats by Executive Pastry Chef Michael Aguilar.

CATERING

Each platter (\$40-\$200) serves up to ten people and is served in disposable, stackable aluminium pans. We will provide compostable dinnerware, napkins, and signage upon request. For ensured availability, please place your order at least 72 hours in advance. A deposit of \$200 is required, which will be applied to your final bill. *Want it delivered?* Delivery within San Francisco is available (please advise 48 hours in advance). Our most current menu is always available online at bellotasf.com/events.

QUICK FACTS

LOCATION	888 Brannan Street @ 8th Street San Francisco, CA 94103
ESTABLISHED	May 2016
CHEF DE CUISINE	Joel Ehrlich
CREDIT CARDS	Visa, MasterCard, American Express, Discover
PARKING	street parking
WEBSITE	www.bellotasf.com
CONTACT	catering@bellotasf.com

CATERING MENU *All platters serve up to 10 people*

MEAT AND CHEESE SNACK PLATTERS

IMPORTED SPANISH SNACKS

\$60 Per Platter

marinated Spanish olives, roasted marcona almonds, olive-&-anchovy skewer

IMPORTED SPANISH CHEESE

\$60 Per Platter

three-cheese manchego flight, quince paste, celery-&-grape salad, picos

IMPORTED & DOMESTIC SPANISH CURED MEAT

\$80 Per Platter

jamon serrano, chorizo sausage, sobrasada, tomate fresco, crispy Spanish-style bread

COLD APPETIZER PLATTERS

ENSALADA

\$50 Per Platter

'little gem' lettuce, sangria-poached pear, valdeon cheese, cocoa-almond, moscatel vinagreta

GUISANTE

\$50 Per Platter

raw, sugar snap pea, queso fresco dressing, cashew dukkah

REMOLACHA

\$60 Per Platter

beet trio, roasted, falafel & hummus, coca chips, cucumber-yogurt ensalada

BUNUELOS

\$60 Per Platter

crispy, salt-cod bunuelos, citrus-compressed endive, baby romaine, citrus alioli

HOT APPETIZER PLATTERS *All platters serve up to 10 people*

CRISPY SPANISH-STYLE POTATOES

\$40 Per Platter

crisped kennebec potatoes, chipotle bravas salsa, smoky alioli

CHICKEN MEATBALLS

\$60 Per Platter

yogurt-braised, chicken meatball, spinach, pinenut migas, pomegranate

COLIFLOR

\$45 Per Platter

roasted, spiced cauliflower with queso-chili dip

SANDWICH PLATTERS *All platters serve up to 10 people*

ROAST PORK SANDWICH

\$65 Per Platter

slow-roasted, pork, quince conserva, asian pear, arugula, seeded bun

SPANISH TORTILLA SANDWICH

\$50 Per Platter

spanish omelette, asparagus, potato, onion, wild mushroom alioli, seeded bun

ARROZ PLATTERS *All platters serve up to 10 people*

SETAS

\$120 Per Platter

arroz, roasted wild mushroom, red kuri squash, black garlic, pepita, garlic scape

POLLO

\$140 Per Platter

arroz, crispy boneless chicken wing, chorizo, braised bean, tomato sofrito

FIDEUA

\$170 Per Platter

arroz dish of rice & noodle, "the S.F. treat," gulf shrimp, scallop, green bean, squid & ink

LECHON

\$180 Per Platter

arroz, roasted pork shoulder, crispy belly, apple-mustard conserva, saffron, garbanzo

ENTREE PLATTERS *All platters serve up to 10 people*

COSTILLA ASADA

\$200 Per Platter

roast prime rib of beef, chimichurri, smoked baby potatoes

SALMON

\$180 Per Platter

plancha-roasted, salmon, judion bean, sunchoke, spinach-citrus salsa

CORDERO

\$200 Per Platter

slow roasted, moorish-spiced lamb, ember-roasted eggplant, brown butter figs & PX

DESSERT PLATTERS *All platters serve up to 10 people*

ARROZ CON LECHE

\$45 Per Platter

cardamom rice pudding, seasonal fruit, pistachio

CHURRO COOKIES

\$35 Per Platter

crispy cinnamon-sugar cookie

WINE

SPARKLING

Avinyo, Brut Reserva Cava 2014, Penedès \$40

Bright white fruits combined with toast notes. Vibrancy abounds

Ameztoi, 'Hijo de Rubentis' Brut Rose 2015, Getariako Txakolina \$120 (1.5L)

Cheerful, fresh, elegant and persistent, with a hint of red fruit

WHITE

Ameztoi, Hondarrabi Zuri/Beltza 2016, Getariako Txakolina \$42

Bright briny sea salt combined with limey fruits. Fresh and eminently quaffable

DO Ferreira, Albariño 2015, Rias Baixas \$59

Complex aromas of salinity exotic fruits with wet earth/herbal tones

Pardas, Xarel-lo 2014, Penedes \$66

Plush texture with a nice mineral streak that races to the soft finish

RED

Frontonio 'El Casetero' Garnacha 2015, Aragón \$30

A light-bodied, fluid, fruity and juicy wine with a slight mineral nuance

Viña Sastre Crianza, Tempranillo 2015, Ribera del Duero \$45

A full-bodied red with soft with mellow tannins, this wine is savory and lightly smoky

Remelluri Reserva, Tempranillo 2010, Rioja \$60

Great black fruit aromas with complex spiciness with a rich brooding texture

CATERING SERVICES

F.A.Q.

Do you offer to-go dinnerware?

Yes. Let us know how many people you will be needing compostable dinnerware for.

What will the food be served in?

All platters will be served in disposable, stackable aluminium pans.

Do you require a deposit?

Yes. A deposit of \$200 is required for every order. It will be applied to your final bill.

Do you offer delivery?

Yes, delivery is available within San Francisco for an additional charge; please inquire. At least 48 hours advance notice is required.

How do I get more information and/or begin the ordering process?

Please email catering@bellotasf.com or call the restaurant directly at 415.430.6580.