



BOTANERO'S SANGRIA MAKING DINNER

EVENT MENU / \$75 PER PERSON (ALL-INCLUSIVE)

1 | **SANGRIA WELCOME**

pass around beverages and appetizers as guests arrive

SPARKLING SANGRIA spanish sparkling wine with blueberries

BACON-WRAPPED DATES grilled dates, bacon, mild goat cheese filling

MUSHROOM FLATBREAD roasted wild mushrooms, garlic herb olive oil, mozzarella, provolone, arugula salad, balsamic-truffle vinaigrette

2 | **SANGRIA MAKING**

brief history of sangria and sangria making session

RED SANGRIA bold red wine infused with orange liqueur, apples and oranges

3 | **SANGRIA TASTING**

tasting of two classic sangrias and two seasonal sangrias

PREMIUM RED SANGRIA pricey cabernet sauvignon infused with orange liqueur, apples and oranges

WHITE SANGRIA peaches, crisp white wine, cinnamon sticks and peach schnapps

CRANBERRY POMEGRANATE red wine, brandy, pomegranate liqueur, pomegranate seeds, cranberries

ROSÉ BERRY SANGRIA rosé wine, brandy, triple sec orange liqueur, strawberries and blueberries

4 | **DINNER**

spread of vegetable, seafood and meat dishes

BEEF EMPANADAS pastry shells stuffed with ground beef, mozzarella, citrus aioli

ROASTED BEET SALAD red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette

PEE WEE POTATOES fried baby potatoes, caramelized onion, spicy yellow pepper aioli

BRUSSELS SPROUTS deep fried brussels sprouts, truffle aioli, crispy bacon crumbles on the side

TERIYAKI CHICKEN SKEWERS grilled teriyaki chicken, red onion, red pepper, sweet chili peanut aioli

FLAMING SHRIMP sautéed shrimp, sliced garlic, paprika, chili flakes, olive oil, crusty bread

5 | **SANGRIA MAKING BAR**

enjoy preparing botanero's sangria recipes or creating your own versions of the classic beverage

6 | **DESSERT**

dessert options will be set up on the buffet following dinner