Segovia Restaurant

Sit Down Event Package Three \$60 Sangria-Wine-Beer \$20

Chefs' Daily Soup

made fresh daily

Or

Seasonal Green Salad

romaine lettuce, red onions and carrots, tomatoes, vinaigrette

Appetizer

(family style)

Shrimp in Garlic

sauté in garlic olive oil

Chorizo

cured spanish sausage, sauté

Fried Calamari

season dusted squid rings, marinera sauce

Mussels Segovia

tomato based red sauce

Pasta

rigatoni marinera sauce or vodka sauce

Choices

(choose 4 options)

Stuffed Sole

crabmeat and shrimp stuffing, lightly seasoned, lemon

Paella Marinera

traditional seafood mixture cooked in saffron rice

Chicken Madrilenia

thin cut chicken breast, white wine sauce, bed of steamed spinach

Ribeye Steak

160z certified Angus beef

Surf and Turf

8 oz filet mignon certified Angus beef and 50z lobster Tail

Whole Maine Lobster

1 1/4 whole lobster steamed

Dessert

Flan

Caramel custard

Or

Ice Cream

Chocolate or vanilla Housed Brewed Coffee & Tea

choices served with saffron rice, seasonal vegetables, and in house made potatoes chips

prices above are per person and DO NOT include tax or gratuity