

Paella

CHEF Q CATERING



The History

It was initially assumed that the consumption of rice in Valencia would be limited to use in the form of flour or meal. In S. XVI has already been consumed in Valencia rice casserole in the oven and mud from the s. XVIII, and there is documentation on the dish known as paella.

The origin of paella, like all popular dishes from each area, is the combination of foods every village had around him. In the area of Valencia and was there (though fewer) a rich area of irrigated orchard that provided to the inhabitants of fresh vegetables. It was also customary to raise chickens and rabbits for family consumption and the proximity of Albufera and its adjoining supplied rice paddies, and also offered the possibility of adding to the paella, occasionally, some element hunting. If we add this fabulous pantry seafood and fish from coastal areas, as well as olive oil itself throughout the Mediterranean basin, we already have all the ingredients with those carried out most of the classic paellas. Just one more thing we lack, the container for cooking. And this container, is none other than paella.

In the Valencian language, the pan is called "paella", hence the name of the most famous dish of Spanish cuisine. In Spanish is called "paellera", although the Royal Spanish Academy of Language supports both meanings.

In summary, paella is not just a skillet, usually made in polished steel, which has been stripped of the handle and instead you have two handles attached to support the weight of the dish. Must be of a minimum diameter of about 22 cm. and not very deep, with edges of 5 to 10 cm., depending on their diameter.

Theoretically each paella is sized for a quantity of rice, although the dimensions vary greatly depending on the taste or how to develop each cook paellas. I personally prefer that the content of the rice in the paella once stay away in excess of the height at which the rivets are the handles of the container.

The Menu

Paella Valencian

This traditional paella, made with chicken and seafood, is our most popular item. Chicken thighs cooked with onions, tomatoes, and whole garlic, followed by a parade of pacific seafood and vegetables. We gradually layer the dish, adding the seafood last, white fish, mussels and shrimp.

Paella-Chicken-with-Chorizo

Chicken and Sausage Paella

Sausage is always a huge hit. This paella works well for events where people are mingling, as it is a bit easier to eat standing up.

Seafood Paella

This all-seafood paella is made with a clam stock, calamari, shrimp, white fish and new zealand green lip mussels.

Vegan Paella

To put it in California wine terms, if other paellas are the 'big reds', this dish is the Pinot of Paellas. A little lighter, but still bursting with flavor. It's a rich vegetable-based dish filled with seasonal vegetables.

Paella Rabbit and Chorizo

Rabbit and Chorizo Paella (additional fee applies)

In Spain, rabbit is a traditional ingredient in Paella. We pair our version with aged Spanish chorizo.

The Tapas

Roasted Red Bell Pepper on Crostini with Romesco Sauce

\$5.00/person

Substitution price \$2.00/person

Tapas-Spring-Onion-Crostini-RomescoRoasted Spring Onions on Crostini with Romesco Sauce

\$5.00/person

Substitution price \$2.00/person

Tapas Camarones a la Plancha with Romesco Sauce

\$5.50/person

Substitution price \$2.50/person

Board Olive and Cheese Board

A large Paella pan filled with an abundance of Spanish Almonds and Olives, plus a variety of cheeses, crackers and fruit.

\$6.00/person

Substitution price \$5.00/person

Spanish Chorizo and Asparagus on Crostini

A fun and flavorful combination that will delight your guests.

\$5.50/person

Substitution price \$2.50/person

Whole Shrimp

We can also provide whole shrimp (heads and tails)

\$2.00/person

The Desserts and Drinks

Flan de Caramelo \$3per person
Caramel custard \$3per person
Cheese cake \$3per person
Carrot cake \$3per person
Chocolate-mousse cake \$3per person
Amaretto cake \$3per person

Sangria drink. included
Orchata. included

The Packages

Base menu includes your choice of Paella, Manchego Cheese with Membrillo, Wild-Caught Shrimp sautéed in Olive Oil and Garlic, fresh green salad served with our own Spanish vinaigrette and sliced French bread.

\$40 per person. Minimum 20 persons

Price does not include tax and gratuity.

We are happy to work with you to make your event exactly what you want. You can pick a premium Paella, add (or substitute) tapas, or include desert. Just let us know.

Alcoholic beverages will be extra + bartender fees depending on the packages size and cost of alcohol. Servers are \$ 100.00 extra. All silverware, glassware, napkins and ceramic plates included on the price

The looks

