



**Paella Pan Ltd**  
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### **Paella and other mains cooked and served onsite for 30 - 700 people**

Prices start at \$23\* per person (GST Incl) for more than 50 people.

\$100 deposit is required to book and hold a date. Final head count required 5 days before the event.

*\*Note: A surcharge will apply for events during November & December.*

### **Paella Deliveries**

We can deliver Paella cooked in its pan - hot from the gas - to your doorstep for 10-30 people (Auckland only).

## **Menu**

### **Salads**

A range of French Salads, made with our own home made French vinaigrette and mayonnaise

### **Paella**

- Mixed seafood & meat
- Seafood only
- Meat only
- Vegetarian
- Custom made to suit

### **Other traditional cooked plates**

- Poulet Basquaise - *Chicken and bacon with capsicum and tomato wine sauce*
- Boles de Picolat - *Beef and pork meatballs with haricot beans and olives in tomato wine sauce*
- Couscous - *North African lamb and chicken with semoule*
- Choucroute Alsacienne - *Premium pork cuts with cabbage cooked in a white wine sauce*
- Cassoulet - *Duck leg with pure pork sausage and haricot beans*
- Zarzuela - *Spanish bouillabaisse - a variety of seafood cooked in a tomato white wine sauce served on a bed of white rice with croutons and aioli*
- Tartiflette - *Potatoes, bacon and onion with cream and cheeses*

### **Desserts**

- French Crepes - *French pancakes cooked onsite on hot plate with sweet toppings*
- Gaufres - *French waffle cooked onsite on hot plate with sweet toppings*

### **Drink**

- Sangria - *Spanish red wine fruit cocktail*