

Loquita

CATERING MENU

Let Loquita bring authentic Spanish cuisine to you!

Enjoy delicious paella, cooked for you and your guests, at your next celebration. Created by Executive Chef Peter Lee, Loquita's catering menu features three types of paella; Mariscos, Chicken & Chorizo and Verduras paella. Paella is cooked in an oversized paella pan by a Loquita Chef. One large pan feeds up to 25 guests; 26 or more guests requires two paella pans. Pricing for the paellas begins at \$55 per person. Event set-up and break down is approximately 4 hours, not including event service or travel time. For events on Fridays and Saturdays, we require a minimum 40 guests in order to book.

PAELLA TYPES

VERDURAS

\$55 per person

Fresh Verduras (Veggie Paella) encompasses delicious spices, seasonal vegetables like artichokes, eggplant, squash and mushrooms to make this a well-rounded meal packed full of plant proteins.

POLLO & CHORIZO

\$65 per person

We use smoky chorizo, with a citrus marinated air dried chicken, finished with gigante beans and mushrooms.

MARISCOS

\$75 per person

While not considered the most traditional of paellas, it's one of our absolute favorites - both for the stunning presentation and the delicious, coastal flavor. Ours typically includes local Hope Ranch Mussels, marinated calamari, and is finished with New Zealand Langoustines offering the absolute best texture and flavor.

Add Santa Barbara Uni: Market Price

Add Spiny Lobster: Market Price

SANGRIA

We can offer our signature red and white Sangria to accompany your paella.

Sangria is served by the pitcher; each pitcher is \$60 and serves 4-5 drinks.

MINIMUM ORDER is \$500

Pricing includes cups, ice, and drink service.

OTHER FEES

SERVER FEE

\$200 per server

One server is required for every 20 guests.

TRAVEL FEE

Will travel up to 1 hour each way.

\$0.545, per mile, plus gas

Disposable plateware, napkins, and silverware are included in the price.

Client must provide tables, chairs, and table linens.