



Party & Event Pricing

*** VIP Perch**

Seats 6-8 * 2 hour reservation * \$200 minimum

*** Inside Dining room or Heated Front Patio**

Each Section Seats 30-35 * 3 hour reservation

Friday-Sunday: \$1200 minimum purchase

Mon-Thurs: \$1000 minimum purchase

5-8 pm Sun-Mon-Tues: \$800 minimum purchase

*** Entire Cafe**

Seats 60-65 * 3 hour reservation

Friday-Sunday: \$2400 minimum purchase

Mon-Thurs: \$2000 minimum purchase

5-8 pm Sun-Mon-Tues: \$1000 minimum purchase

Gratuity of 20% added to all parties

Special Event Menu Options

STARTERS

\$8/person or
\$14/person (Party option)

The following dishes will be served on trays/platters for guests to put on small plates.

- The \$8 Starter (single) portion will consist of a variety of platters to give every guest at least one full appetizer portion. This option is typically part of an event that includes additional tapas and dessert options.
- The \$14 Party (double) portion is approximately double the number of starter platters to allow each guest at least two or more appetizer/tapas portions. This option is usually for a party or event where guests are not sitting down to order individual items but want to enjoy a good portion of appetizers while they socialize.

Spanish Cheese Fondue

Spanish cheeses, melted with white wine and served with crusty bread for dipping.

Patatas Bravas

Traditional Spanish crispy potatoes served with spicy aioli.

Lobster stuffed mushroom caps

Warm Crimini mushroom caps stuffed with sautéed lobster.

Enfuego Chicken, Shrimp, or Pork

Spicy Chicken. Shrimp or Pork bites served with a cool caper cream sauce.

Steak Empanadas

Puff pastries filled with spiced shredded steak, warm cream cheese and diced green apples.

SERVED SEATING

(includes Salad, Entrée & Dessert)

\$24/person or \$19/person without dessert option

Salad

Nido Salad (GF)

Organic mixed greens with candied walnuts, goat cheese, tomatoes & cranberries tossed with red balsamic vinaigrette.

Entrée (Choose One)

Crab Cakes on Basil

Two Jumbo lump crab cakes on a bed of basil cream sauce.

Spanish Steak Tostadas (GF)

Two corn tostadas topped with tender marinated steak with a grilled pineapple salsa & cilantro cream.

Spanish Sopes (GF)

Three corn flat-bread tortillas with black bean mash, fresh spring mix, chorizo and salsa with sour cream topping.

Veggie Paella

Zucchini, tomatoes, celery, carrots then slow cooked in saffron rice.

Spanish Butter Chicken

Grilled marinated chicken with a tomato & curry based sauce with white rice and gilled pita points.

Kiddie Tapas \$6 each

Chicken Fingers Four crispy chicken fingers

OR

Cheese Pizza One 6 inch deep dish Pizza

Dessert (Choose One)

Light & Layered Chocolate

Layers of vanilla ice cream, chocolate mousse and whipped cream. So smooth and rich you'll need a spoon.

Peanut Butter Stack

Chocolate mousse layered over peanut butter mousse on a triple chocolate cookie base.

Salted Caramel Ice Cream

Made from grass grazed milk and super smooth this ice cream is the perfect combination of salty & sweet. (GF)

Gluten Free Peanut Butter Brownie

How can this be Gluten Free? That's what you will say when you bite into this warm brownie with a peanut butter top and bottom.

OMG Chocolate Espresso Cookie

Warm triple chocolate cookie with a whipped espresso cream center then drizzled with warm chocolate sauce.

Classic Cookies

Three ooey gooey soft chocolate chip cookies served with a shot of ice cold milk. A favorite in the Neel house.

Nutella Crepe

Hot homemade chocolate crepe stuffed with delicious melted Nutella.

DESSERT ONLY OPTION

Choose any quantity of the full Nido dessert menu for a 10% discount

Drinks (non-alcoholic)

- Fountain drinks (sweet & unsweet tea, coke, diet coke, sprite, or lemonade)
- Coffee & Teas: Espresso, Latte, Cappuccino, Organic Tea, Brewed coffee

Wine & Beer Pre-purchase Options (\$300 minimum order per party)

Option 1: Pre-purchased running single tab for group -- cannot split
*** 10% off entire tab

Option 2: Pre-purchased drink tickets at \$9/glass of wine & \$4.50/beer

Option 3: Pre-purchased bottles of wine
*** 10% off (minimum of 5 bottles of your choice)

Gratuity of 20% added to all parties