



## *Signature Culinary Experiences*

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*Elegant, authentic, and immersive Spanish gastronomy for weddings,  
corporate events, and private celebrations*

# Culinary Experiences Collection

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At Ibéricos Fine Food, we bring the essence of Spanish gastronomy to your event — not only through exceptional cuisine, but through tradition, performance, and hospitality.

Our culinary services are designed to create meaningful moments around the table — whether you are hosting a wedding, corporate reception, private gathering, or luxury celebration.

# Live Jamón Ibérico *Carving Service*

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Our signature experience — a Maestro Cortador hand-carving authentic Jamón Ibérico directly in front of your guests.

In Spain, the presence of a jamón carver at a wedding is considered a mark of true celebration — a gesture of generosity and hospitality from the hosts.

This same tradition translates beautifully to corporate events, brand activations, and VIP receptions, where it becomes a refined focal point that encourages interaction and conversation.

More than service, it is a cultural ritual — one that adds authenticity, prestige, and a memorable sense of occasion.

# Paella Show Cooking

## *Tailored to Your Taste*

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A live paella prepared on-site in traditional pans over open flame, transforming your event into a sensory spectacle.

Guests can watch as olive oil sizzles, saffron perfumes the air, and the golden rice comes together in perfect harmony.

Choose from our signature paellas, each crafted with the finest ingredients and inspired by Spain's coastal and inland culinary traditions:



*Paella with Tomahawk Steak:*

Caramelized piquillo peppers and shiitake mushrooms elevate this indulgent, modern interpretation of Spanish rice.

*Paella with End Loin Pork / Porcini Mushrooms:*

A sophisticated paella combining tender end loin pork with earthy porcini mushrooms, gently simmered with rice and traditional Spanish seasonings.

*Paella Valenciana (Traditional):*

The original recipe from Valencia, with chicken, rabbit, green beans, and the essence of true Spanish countryside flavor.

*Seasonal Vegetable Paella:*

A colorful celebration of farm-fresh produce, highlighting the best vegetables of the season.

*Seafood Paella:*

A Mediterranean classic featuring shrimp, squid, and mussels infused with saffron and smoky paprika.

*Lobster Paella:*

A luxurious take on Spain's most famous dish, with fresh lobster simmered to perfection.

*Paella El Señorito:*

A refined, shell-free version for easy enjoyment, rich in seafood flavor and perfectly balanced texture.

*Caldoso de Bogavante al Señorito:*

A brothy rice with lobster, silky and full of depth — ideal for gourmet palates.

We can also create customized paellas upon request to surprise your guests — designed exclusively for your event.



# Tapas & Pintxos *Reception*

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An elegant tasting experience inspired by Spain's most beloved social ritual — el tapeo.

We curate a refined selection of authentic Spanish tapas and creative pintxos, ideal for cocktail receptions, corporate events, and private celebrations.



Each bite is crafted with precision and artistry, combining authentic Spanish flavors with modern presentation.

Our pintxos selection includes exquisite creations such as:



- ◆ Ibérico ham croquetas
- ◆ Ibérico pork tenderloin with brie cheese and caramelized onions
- ◆ Basque gildas
- ◆ Salmorejo bites
- ◆ Caramelized piquillo peppers with goat cheese and fig jam.
- ◆ Butternut squash canapé
- ◆ Truffle cheese and anchovy pintxo
- ◆ Manchego cheese cream with tapenade and cherry tomatoes
- ◆ Iberian béchamel pintxo with crispy Ibérico ham
- ◆ Crispy Patatas Bravas
- ◆ Spanish Tortilla Bites — featuring different kinds of traditional potato omelette, from caramelized onion to truffle-infused versions.

...and many more signature pintxos and tapas from the Basque Country that will surprise and delight your guests — a true reflection of Spain's culinary artistry and joyful dining culture.

A perfect harmony between fine dining sophistication and the warm, inviting essence of Spanish hospitality.

# FAQ

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## 1. Which service areas do you cover?

We proudly serve Massachusetts and Rhode Island, including Boston and the surrounding areas.

## 2. Do you provide alcohol service?

No — we do not provide alcoholic beverages or bar service. Our focus is exclusively on delivering exceptional Iberian culinary experiences.

## 3. Can the menu be customized to accommodate dietary restrictions or preferences?

Yes. Menus can be tailored to include vegetarian, gluten-free, or dairy-free options upon request. Please inform us of any dietary needs when booking.

## 4. What is included in your catering service?

Our services include live Iberian ham carving, pintxos and tapas service, and paella show cooking upon request. We oversee the complete setup and presentation of each station, ensuring a refined and seamless experience.

Dinnerware and linens are not included in the service.

## 5. What happens if the guest count changes?

We understand that guest numbers may vary. Please confirm your final count at least **one week** prior to the event so we can make the appropriate adjustments.

## 6. How do I reserve and pay for your services?

To secure your event date, a **25% non-refundable deposit** is required at the time of booking.

A **signed contract agreement** will be required to confirm all event details.

The **final balance must be paid seven (7) business days before the event.**

We offer different kinds of payment methods, which will be confirmed during the booking process.

## 7. What is your cancellation policy?

If you need to cancel your event, any deposit or payments due are non-refundable up to **21 days** before the event.

Cancellations made within **20 days** of the event may result in the entire balance being charged.

All cancellations must be confirmed verbally and in writing.

## 8. Do you provide your own staff and equipment?

Yes. Our team manages the entire service, bringing the necessary equipment and materials to ensure an elegant presentation and smooth execution. Additional staffing or event elements can be arranged upon request.

## 9. How can we begin planning our event?

Please contact us through our website or by email to request a quote. Once your event details and menu are confirmed, we will issue a proposal and invoice for the deposit to secure your date. Our team will then assist you throughout the planning process to ensure a flawless and memorable experience.



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*Book Your Experience*

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**BOOK YOUR  
EXPERIENCE**



Elevate your celebration with the flavors and traditions of Spain.  
Allow us to craft a bespoke experience tailored to your event.

