

SORRISO

Italian • Seafood • Steaks
ristorante & bar

BANQUET MENU

COLD HORS D'OEUVRES

(Price Per Person Per Order)

(Served as a Station: 25 People Minimum)

Imported & Domestic Cheese Display

Served with assorted Breads & Crackers
\$4.25

Fresh Fruit Display

A variety of fresh seasonal Fruits & Berries
\$4.00

Grilled Vegetable Crudités

Selection of fresh marinated Vegetables
with Garlic Tomato Dipping Sauces
\$4.00

(Served as a Station or Tray Passed \$1 pp Additional)

Assorted Bruschetta

Olive Tapenade, Cecca & Goat Cheese with Herbs
\$3.25

Smoked Salmon Crostini

Homemade Crostini topped with a Mascarpone
Crème and Norwegian Smoked Salmon
\$3.50

Antipasto Platter

Grilled Vegetables, Prosciutto, Assorted Olives,
Caprese, Italian Hard Salami and Olive Tapenade
\$4.25

Prosciutto and Asparagus Roulade

Prosciutto rolled with Asparagus & Goat Cheese
\$3.00

Ratatouille

Butter Lettuce Leaf cups filled with Roasted
Eggplant Ratatouille
\$3.25

Crispy Polenta

with Sun Dried Tomato Pesto
Seared Polenta Cakes with Pesto & Parmesan Cheese
\$3.25

HOT HORS D'OEUVRES

(Price Per Person Per Order)

SORRISO Crab Cakes

with fresh Mango Salsa
\$4.25

Chicken under a Brick Skewer

Rosemary Citrus Marinade
\$3.25

Stuffed Wild Mushrooms

Herbed Polenta & Pecorino Cheese Stuffing
\$3.25

Stuffed Artichokes

Baby Spinach, Crab & Mozzarella Cheese
\$3.50

Grilled Beef Brochette

With a Roasted Garlic Aioli
\$3.00

Shrimp Encroute

Sautéed Garlic Shrimp on Pizza Bread
with a Butter Parsley Sauce
\$4.50

Four Cheese Pizza

Mozzarella, Feta, Goat and Parmesan
\$3.75

Mini Calzones

Choice of Beef, Chicken or Vegetable
\$3.75

*Ahi Tuna**

Seared Rare Ahi on Crispy Pizza Crust with a
Balsamic Glaze
\$4.25

*Crispy Calamari**

Crispy Calamari with a Spicy Toasted Red Pepper
Aioli
\$3.50

Sausage & Peppers

Mild & Spicy Grilled Italian Sausages
& Roasted Peppers
\$3.75

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

BANQUET LUNCH SELECTIONS

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All Lunch Selections Include Mista or Caesar Salad (Choice of One for Parties of 25 or More), Dessert, House Made Breads, Coffee, Tea or Soda*

THE VENETO

\$19.00 Per Person (Choice of Two)

Angel Hair Pomodoro

Fresh Roma Tomatoes, Roasted Garlic, Fresh Basil

Penne Arrabiata

Penne & Roasted Garlic Tossed in Our Spicy Tomato Sauce

Turkey Provolone Sandwich

Turkey Breast, Provolone Cheese, Romaine Lettuce, Italian Dressing on our Fresh House Made Focaccia

Italian BLT Panini

Applewood-Smoked Bacon, Romaine, Roma Tomatoes, Avocado & Garlic Aioli On House Made Focaccia Roll

Four Cheese Pizza

Feta, Goat, Mozzarella, Parmesan Topped with Truffle Oil

THE REGGIANO

\$20.50 Per Person (Choice of Three)

Lasagna SORRISO

Lasagna Layered with our Bolognese Sauce, Béchamel, Ricotta & Mozzarella Cheese

Fettuccini Alfredo

Fresh Reggiano Parmigiano Cheese, Garlic & Shallot Cream Sauce

Penne alla Vodka

A **SORRISO** favorite – Penne with sautéed Garlic, Shallots, Parsley & Crushed Hot Peppers in a Vodka Crème & Tomato Sauce

Spaghetti SORRISO

Chicken Sautéed in E.V. Olive Oil & Garlic with Sun Dried Tomatoes, Pine Nuts & Black Olives

SORRISO Burger

Grilled Handmade Beef Patty, Provolone, Romaine, Roma Tomatoes, Red Onion & Garlic Aioli on House Made Focaccia Roll *

Pollo Sandwich

THE TUSCANY

\$22.50 Per Person (Choice of Three)

Chicken Marsala

Chicken Sautéed with Mushrooms, Marsala Wine, Served with Herbed Fettuccine & Sautéed Vegetables

Penne alla Vodka

A **SORRISO** Favorite – Penne with Sautéed Garlic, Shallots, Parsley & Crushed Hot Peppers in a Vodka Crème & Tomato Sauce (With or Without Chicken)

Sausage & Bell Pepper Rigatoni

Rigatoni, Italian Sausage, Roasted Bell Peppers & Red Onion in a Garlic Marinara

Pasta Primavera

A medley of Vegetables in our House Made Tomato Sauce

Linguini Giorgio

Shrimp Sautéed in Garlic, E.V. Olive Oil & Shallots with Julienne Zucchini

Ravioli Del Giorno

Our House Made Ravioli & Sauces are Prepared Fresh Daily

DESSERTS

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Choice of Two

Tiramisu

Ghirardelli Triple Chocolate Cake

Italian Bread Pudding

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BANQUET DINNER MENUS

All Selections Include Soup or Salad: Mista Salad, Caesar Salad * or Minestrone Soup (Choice of One for Parties of 25 or More); House Made Breads; a Dessert Selection, and Decaf Coffee, Tea or Soda

THE LOMBARDY

\$30.50 Per Person (Choice of Two)

Angel Hair Pomodoro

Fresh Roma Tomatoes, Roasted Garlic, Fresh Basil

Linguini Vongole

Manila Clams in our Garlic, White Wine & Butter Cream Sauce

Spaghetti SORRISO

Chicken sautéed in E.V. Olive Oil, Garlic, Sun Dried Tomatoes, Pine Nuts & Black Olives

Sausage & Mushroom Rigatoni

Rigatoni Tossed with Italian Sausage, Mushrooms, Shallots, Garlic & Crushed Red Pepper in a White Wine Sauce

Mushroom & White Wine Risotto

Assorted Wild Mushrooms, White Wine & Onion

Chicken Parmesan

Breaded & Sautéed Chicken Breast, Fresh Tomato Sauce, Topped with Mozzarella Cheese, Served with Mashed Potatoes & Seasonal Vegetables

Desserts

(Choose One)

Crème Brulee

Delicate Vanilla Cream Baked to Perfection with a Caramelized Sugar Crust

Tiramisu

Our Delicate Mascarpone Cream Cheese Cake Layered with Espresso & Ladyfingers, Dusted with Cocoa Powder

Chocolate or Vanilla Gelato

THE PIEDMONT

\$33.00 Per Person (Choice of Three)

Chicken Piccata

Sautéed in Lemon, Capers, Garlic & White Wine Sauce, Served with Oven-roasted Potatoes & Sautéed Vegetables

Penne alla Vodka

A SORRISO Favorite – Penne with Sautéed Garlic, Shallots, Parsley & Crushed Hot Peppers in a Vodka Crème & Tomato Sauce (with or without Grilled Chicken)

SORRISO Lasagna

Lasagna Layered with our Bolognese Sauce, Béchamel Sauce, Ricotta & Mozzarella Cheeses

Spaghetti and Meatballs

Spaghetti in a Light Marinara Sauce with House Made Meatballs

Rosemary Chicken

Baked Crispy Chicken Breast with Mustard Seed Sauce, Gratin Potatoes & Sautéed Spinach

Linguini Giorgio

Shrimp Sautéed in Garlic, E.V. Olive Oil & Shallots with Julienne Zucchini

Desserts

(Choose Two)

Crème Brulee

Delicate Vanilla Cream Baked to Perfection with a Caramelized Sugar Crust

Tiramisu

Our Delicate Mascarpone Cream Cheese Cake Layered with Espresso & Ladyfingers, Dusted with Cocoa Powder

Chocolate or Vanilla Gelato

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THE UMBRIA

\$39.00 Per Person (Choice of Three)

Pollo alla Toscana

Searched Chicken Breast with Artichokes, Asparagus & Tomatoes, Served with Herb Roasted Potatoes & Sautéed Vegetables.

Seafood Pasta

A Variety of fresh Seafood in a Spicy Tomato Sauce

Ravioli Del Giorno

Our House Made Ravioli & Sauces are Prepared fresh daily

Grilled Rib Eye Steak

Marinated & Grilled Rib Eye Steak, Served with Mashed Potatoes & Sautéed Spinach

Linguini Giorgio

Shrimp sautéed in Garlic, E.V.Olive Oil & Shallots with Julienne Zucchini

Chicken Fettuccine Alfredo

Grilled, Marinated Chicken Breast on a bed of our Fettuccine Alfredo

SORRISO Meat Lasagna

Lasagna layered with our Bolognese Sauce, Béchamel Sauce, Ricotta & Mozzarella Cheeses

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Dessert

(Choose Two)

Tiramisu

Our delicate Mascarpone Cream Cheese Cake Layered with Espresso & Ladyfingers, Dusted with Cocoa Powder

Ghirardelli Triple Chocolate Cake

Triple Layered with Fluffy Chocolate Mousse & Fresh Strawberries

Crème Brulee

Delicate Vanilla Cream Baked to Perfection with a Caramelized Sugar Crust

THE CAMPANIA

\$42.50 Per Person (Choice of Three)

Filet Mignon

Grilled & Served with a Port Wine Reduction Sauce & Crumble Gorgonzola Cheese, Served with Garlic-Parmesan Mashed Potatoes & Sautéed Vegetables Served Medium

Sea Bass

Pan-Seared, Topped with Roma Tomatoes, White Wine Beurre Blanc, Served with Herbed Polenta & Sautéed Broccolini

Grilled Salmon

Grilled Filet Topped with a Mango Relish & Lobster Brandy-Cream Sauce Served on a Potato Pancake & Sautéed Vegetables

Shrimp Scampi Pasta

Shrimp Sautéed in Lemon, Garlic & White Wine Sauce, Served on a Bed of Linguini

Chicken Marsala

Chicken Sautéed with Mushrooms & Marsala Wine, Served with Herbed Fettuccine & Sautéed Vegetables

Pasta Primavera

A Medley of Vegetables in our House Made Tomato Sauce

■

Dessert

(Choose Two)

Tiramisu

Our Delicate Mascarpone Cream Cheese Cake Layered with Espresso & Ladyfingers, Dusted with Cocoa Powder

Ghirardelli Triple Chocolate Cake

Triple Layered with Fluffy Chocolate Mousse & Fresh Strawberries

Crème Brulee

Delicate Vanilla Cream Baked with a Caramelized Sugar Crust

Gelato

Vanilla, Chocolate, Hazelnut or Amaretto



Bar Celona Banquet Menus

Lunch Menus

*All lunch selections include Bar Celona Arugula Salad or Chicken Vegetable Soup and Dessert
In addition a Non-Alcoholic Beverages, Decaf Coffee, Coffee and Tea*

\$20.00 per person

(Choose Two)

Grilled Chicken Salad

Grilled Marinated Chicken, Wild Arugula with Baby Tomatoes, Hazelnuts, Roasted Garlic Vinaigrette

Paella

A Spanish dish of Saffron Rice combined with a choice of a variety of Meats, Seafoods, and Vegetables Please select one: Seafood; Meat; Vegetarian; or Valenciana (a combination of seafood, meats and vegetables)

Grilled Vegetable Sandwich*

Grilled Seasonal Vegetables, Tetilla Cheese, Pesto, Herb allioli on Grilled Country Bread with French Fries

Fideus (Spanish Vermicelli) & Meatballs

Topped with a Tomato-Saffron Sauce

Fideus (Spanish Vermicelli) & Gulf Shrimp

Topped with Sherry Vinegar, Black Pepper, and Salsa Verde

Grilled Chicken Sandwich

Grilled Marinated Chicken Breast, Mahon Cheese, Romesco Sauce, Salsa Verde, on Grilled Country Bread with French Fries

\$22.00 per person

(Choose Three)

Fideus (Spanish Vermicelli) & Meatballs

Topped with a Tomato-Saffron Sauce

Fideus (Spanish Vermicelli) & Gulf Shrimp

Topped with Sherry Vinegar, Black Pepper, and Salsa Verde

Grilled Free Range Chicken

Grilled Chicken Breast topped with Salsa Verde, Crushed Potatoes, & Sautéed Seasonal Vegetables

Jamon Serrano and Manchego Cheese Sandwich

Served in a Toasted Country Bread Rubbed with Raw Tomato and Garlic, Arugula & French Fries

Paella

A Spanish dish of Saffron Rice combined with a choice of a variety of Meats, Seafood, & Vegetables Please select one: Seafood; Meat; Vegetarian; or Valenciana (a combination of seafood, meats & vegetables)

Tuna Salad Sandwich with Herbed Allioli *

Served on a Toasted Baguette, Roasted Red Peppers, Apples, Arugula & French Fries

Braised Short Ribs

Spanish Red Wine-Braised Short Ribs, with Olive Oil Crushed Potatoes, & Seasonal Vegetables

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

25.00 per person
(Choose Three)

Fideus (Spanish Vermicelli) & Meatballs

Topped with a Tomato-Saffron Sauce

Fideus (Spanish Vermicelli) & Gulf Shrimp

Topped with Sherry Vinegar, Black Pepper, and Salsa Verde

Grilled Prime Flat Iron Steak

Grilled and Topped with Mushroom Wine Reduction, Sweet Potato Puree & Seasonal Vegetables

Paella

A Spanish dish of Saffron Rice combined with a choice of a variety of Meats, Seafood, & Vegetables Please select one: Seafood; Meat; Vegetarian; or Valenciana (a combination of seafood, meats & vegetables)

Grilled Free Range Chicken

Grilled Chicken Breast topped with Salsa Verde, Olive Oil Crushed Potatoes & Seasonal Vegetables

Salmon

Pan Seared Salmon Filet with a Romesco, Served with Crushed Potatoes & Sautéed Seasonal Vegetables

Lunch Dessert Options

Chilled Rice Pudding

A Traditional Spanish Favorite

Spanish Flan

Traditional Spanish Custard

Assorted Ice Cream

Choose from Chocolate, Vanilla, Pecan, and Coffee

Dinner Menus

*All Dinner selections include Bar Celona Arugula Salad or Chicken Vegetable Soup,
In addition, a Non-alcoholic Beverage, Coffee, Soda or Tea*

\$30.50 per person

(Choose Two)

Grilled Free-Range Chicken

Grilled Chicken Breast topped with Salsa Verde, Olive Oil Crushed Potatoes & Sautéed Seasonal Vegetables

Paella

*A Spanish dish of Saffron Rice combined with a choice of a variety of Meats, Seafood, & Vegetables
Please select one: Seafood; Meat; Vegetarian; or Valenciana (a combination of seafood, meats and vegetables)*

Fideus (Spanish Vermicelli) & Meatballs

Topped with a Tomato-Saffron Sauce

Fideus (Spanish Vermicelli) & Gulf Shrimp

Topped with Sherry Vinegar, Black Pepper, and Salsa Verde

Dessert

(Choose One)

Spanish Flan, Assorted Ice Cream

\$34.00 per person

(Choose Three)

Grilled Free-Range Chicken

Grilled Chicken Breast Topped with Salsa Verde, Olive Oil Crushed Potatoes & Sautéed Vegetables

Braised Short Ribs

Spanish Red Wine-Braised Short Ribs, with Olive Oils Crushed Potatoes and Sautéed Seasonal Vegetable

Grilled Prime Flat Iron Steak

Grilled and topped with Red Wine Reduction, Sweet Potatoes, and Sautéed Seasonal Vegetables

Paella

*A Spanish dish of Saffron Rice combined with a choice of a variety of Meats, Seafood, and Vegetables
Please select one: Seafood; Meat; Vegetarian; or Valenciana (a combination of seafood, meats & vegetables)*

Market Fish

Pan Seared Market Fish with an Apple Fennel Sauce, Served with Crushed Potatoes & Sautéed Seasonal Vegetables

Dessert

(Choose Two)

Spanish Flan, Assorted Ice Cream, Chilled Cinnamon Rice Pudding

39.00 per person

(Choose Three)

Market Fresh Fish of the Day

Chef's Selection of Accompaniments

Grilled Free Range Chicken

Grilled Chicken Breast Topped with Salsa Verde, Olive Oil Crushed Potatoes, & Sautéed Seasonal Vegetables

Paella

A Spanish dish of Saffron Rice combined with a choice of a variety of Meats, Seafood, & Vegetables

Please select one: Seafood; Meat; Vegetarian; or Valenciana (a combination of seafood, meats & vegetables)

Grilled Rib Eye Steak

Grilled Rib Eye Steak Topped with a Spanish Red Wine Reduction Sauce,

Sweet Potatoes & Sautéed Seasonal Vegetables

Fideus with Tomato & Saffron

Pasta Topped with Tomato & Saffron Sauce

Seafood Stew

Aromatic Seafood Stew of Clams, Calamari, Mussels, Shrimp, Saffron Broth

Dessert

(Choose Two)

Molten Chocolate Cake, Spanish Flan, Chilled Cinnamon Rice Pudding, Assorted Ice Cream

\$42.50 per person

(Choose Three)

Fideus (Spanish Vermicelli) & Meatballs

Topped with a Tomato-Saffron Sauce

Fideus (Spanish Vermicelli) & Gulf Shrimp

Topped with Sherry Vinegar, Black Pepper, and Salsa Verde

Grilled Free-Range Chicken

Grilled Chicken Breast Topped with Salsa Verde, Olive Oil Crushed Potatoes, Sautéed Seasonal Vegetables

Filet Mignon

Grilled Filet Mignon in a Spanish Red Wine Reduction & Crumbled Cabrales Cheese,

Sweet Potatoes & Sautéed Seasonal Vegetables

Sea Bass

Pan Seared Sea Bass with a Sweet & Sour Orange Sauce, Lentils, & Sautéed Seasonal Vegetables

Market Fish

Pan Seared Market Fish with an Apple Fennel Sauce, Served with Crushed Potatoes & Sautéed Seasonal Vegetables

Paella

A Spanish dish of Saffron Rice combined with a choice of a variety of Meats, Seafood, & Vegetables

Please select one: Seafood; Meat; Vegetarian; or Valenciana (a combination of seafood, meats & vegetables)

Dessert

(Choose Two)

Molten Chocolate Cake, Spanish Flan, Chilled Cinnamon Rice Pudding, Assorted Ice



Tapas Menu

(Priced per person per order)

Stationed or Tray Passed \$1 pp Additional

Empanadas

Chicken or Beef Empanadas

\$3.50

Albondigas

*Pork and Beef Meatballs, Parsley, Garlic,
Mushrooms, Panko*

\$2.75

Garlic Shrimp

Grilled shrimp with Lemon, Garlic, Dill

\$4.50

Pork Conserva Crostini

*Shredded Pork Pate with Spanish Herbs,
Served on a Spanish Olive Oil Grilled Crostini*

\$3.75

Salmon Conserva Crostini

*Smoked Salmon Pate
Served on a Spanish Olive Oil
Grilled Crostini*

\$3.50

Three Cheese Flat Bread

Spanish Pizza

\$3.00

Spanish Brochettes

*Grilled Skewered Meats
Served with a Selection of Spanish Sauces*

Steak: Red Wine Sauce

\$4.00

Chicken: Signature Salsa Verde Sauce

\$3.50

Vegetable: Lemon-Garlic Allioli

\$3.00

Crispy Salt Cod

Salt Cod and Potato, Citrus All i oli

\$3.75

Three Sausage Flat Bread

Spanish Cured Meat Pizza

\$3.00

Feta Poblano Dip

Served with Lavosh

\$3.00

Tortilla Espanola - Spanish Omelet

Egg, Potato, Onion & Remesco Sauce

\$3.00

Spanish Olives and Almonds

*Selection of Imported Spanish Olives
& Spanish Fried Almonds*

\$3.50

Fresh Fruit Platter

Fresh Seasonal Fruit & Berries

\$4.00

Patatas Bravas

Fried Potatoes with Allioli

\$3.00

Fried Calamari

Calamari Served with Our Spanish Allioli Sauce

\$2.75

Blistered Padron Peppers

Blistered Padron Peppers with Fleur de Sel

\$2.75

Spanish Meat & Cheese Platter

Selection of Spanish Cured Meats, &

Imported Cheeses \$6.50

SORRISO - Bar Celona

Large Party To Go Menu

Mista Salad - \$48 Servers 15

*Mixed Baby Greens Parmesan Ribbons, Carrot Curls, Garlic Croutons,
House Balsamic Vinaigrette*

Caesar Salad - \$53 Servers 15

Crisp Romaine, House Made Classic Caesar Dressing, Shaved Parmesan Cheese, Croutons

Empanadas - Chicken \$63, Beef \$78 Servers 20

Penne alla Vodka - Full Pan \$83 Serves 20 - Half Pan \$43 Serves 10

Penne Pasta, House Made Tomato-Vodka Cream Sauce, Roasted Garlic & Parmesan Cheese

SORRISO Lasagna - Full Pan - \$140.00 Serves 18-20

Home Made Bolognese Sauce, Ricotta and Mozzarella Cheese

Chicken Marsala - Full Pan 4oz. Breast - \$155.00 Serves 20

*Seared Chicken Breast Chicken, Wild Mushrooms Marsala Sauce, Mashed Potatoes & Seasonal
Vegetables*

Valenciana Paella - Full Pan - \$230 Serves 20 Half Pan \$115 Serves 10

Safron Rice Combined with a Combination of Seafood, Meats and Vegetables

Please feel free to contact the restaurant for pricing on other favorites - 626-405-1000

SORRISO - Bar Celona

Banquet and Catering Information

Booking Policy

A non-refundable 25% deposit of the estimated event total is required at the point of signing an Agreement, in order to secure your event date. Upon signing the Agreement we will reserve the event space, the date and immediately begin developing plans to service your event with our wonderful staff.

Guaranteed Counts

The number of guests used when generating the contract will be provided by the host; which should be a low ball number of guests in which the host believes will attend as this is a guaranteed number.

The client will notify the Director of Banquets and Catering with a new guaranteed number of guests three (3) days prior to the event. At that time a new balance due will be established and that amount must be paid in full the day of the event. There will be no credit given if less than the guaranteed numbers of people attend. If we serve more people than the guarantee you will be presented with a revised statement at the conclusion of your event.

Services Fees

All events will be charged a 20% gratuity/service fee and 9.50% CA state sales tax.

All prices are subject to change without notice.

Labor Charges

Labor Charges are determined by the size and style of service that you request. Labor Charges for on-premises events are usually included in your per person charges. Labor Charges will be separately calculated for **Off-Site Catering Events only**, as follows:

Event Coordinator	\$25.00 per hour
Servers	\$19.00 per hour
Bartender (1 per 100 guests)	\$20.00 per hour
Overtime Room Fee	\$250.00 May be assessed

On Premises Room Charges Room charges vary based upon the time and length, size and nature of the event. Our Banquet and Catering Department will be able to inform you of all relevant charges to factor into your banquet and catering budget.

Rooms Available

Alcove: The perfect private lounge for your next special event. Adjacent to the excitement of the Martini and Wine Bar, this elegant, semi-private banquette seats up to 20 guests.

Bistro Room: Our private dining room is the perfect location for any events, business or social, and will accommodate up to 50 guests.

Garden Patio: Our beautifully landscaped patio with its murmuring fountain is wonderful for bridal and baby showers, birthday parties, family gatherings, graduations, and other special events. Our Garden Patio seats a maximum of 50 guests. (Availability subject to weather)

Please keep in mind that the *Bistro Room* and the *Garden Patio* may be combined for use for the same event to accommodate different types and styles of service, as well as for larger groups.

Miscellaneous Charges

Corkage: Parties are more than welcome to bring your own wine in for your event. Our corkage fee is \$15.00 / bottle. -Maximum six bottles, no magnums. The first two bottles have no corkage fee.

Dessert Fee: \$2.00 charge per person for any dessert which is not purchased through SORRISO - Bar Celona

Special Requests: We are open to any and all requests you may have. We can provide floral arrangements, balloons, banners, decorations, and other props to help you develop a theme and celebrate your special event. Charges will vary depending on the items arranged by SORRISO - Bar Celona and provided to you