



Catering

COCKTAIL 2018



COCKTAIL 1

·COLD APPETIZERS·

Iberian Serrano ham on a grilled bread with tomato

Mini pasta roll filled with marinated salmon and wasabi cream

Thick tomato and bread cream served cold with Serrano ham and hard-boiled eggs

Mushroom French macarons

Foie foam in a bread with crunchy pistachio

Quinoa salad with seasonal vegetables

Fresh cod toast with guacamole mousse and black olive salt

·HOT APPETIZERS·

Angus burger with caramelized onions

Filo pastry stuffed with duck breast

Free-range chicken skewer with curcuma

Homemade Iberian ham croquette

Fried potatoes in a spicy Spanish sauce

Shrimp skewer with green rice

·DESSERT·

Mini cakes assortment

Seasonal fruit brochette with tropical fruit syrup



COCKTAIL 2

·COLD APPETIZERS·

Iberian Serrano ham on a grilled bread with tomato

Foie with white chocolate and raspberry lime

Mini pasta roll filled with marinated salmon and wasabi cream

Cheese cake pop with Iberian ham powder

Cod foam with popcorn and salt from Ibiza

Tomato and mozzarella salad with arugula, parmesan cheese and pesto sauce

Free-range chicken mousse in a toast with tomato

·HOT APPETIZERS·

Cheese and mortadella sandwich with truffles

Filo pastry stuffed with duck breast

Fried prawn skewer with “Romesco” sauce

Cuttlefish croquette

Fried potatoes in a spicy Spanish sauce

Beef sirloin brochette with “Rass al Haonut”

Asparagus and chicken risotto buffet

·DESSERT·

Mini cakes assortment

Seasonal fruit brochette with tropical fruit syrup



COCKTAIL 3

·COLD APPETIZERS·

Iberian Serrano ham on a grilled bread with tomato

Smoked sardine in a toast with tomato and virgin olive oil

Foie entire in a raisin bread with pistachios

Thick tomato and bread cream served cold with Serrano ham and hard-boiled eggs

Anchovies and roasted vegetables in a olives bread

Brie cheese and truffle wrap

Cous cous salad with mint and prawns

·HOT APPETIZERS·

Grilled octopus on mashed potatoes and truffles bed

Filo pastry stuffed with Boccocini cheese, goat cheese, tomato and crispy basil

Mini kebab wrap with yogurt sauce

Fried prawn skewer with "Romesco" sauce

Homemade Iberian ham croquette

Black cod fritters with garlic mayonnaise

Fried potatoes in a spicy Spanish sauce

Seasonal mushroom rice buffet

Smoked and marinated salmon buffet

·DESSERT·

Mini cakes assortment

Seasonal fruit brochette with tropical fruit syrup



COCKTAIL 4

·COLD APPETIZERS·

Smoked sardine in a toast with tomato and virgin olive oil

Foie entire in a raisin bread with pistachios

Beef steak tartar with tomato and mustard

Mushroom French macarons

Anchovies and roasted vegetables in a olives bread

Cold cherry soup with beet foam

Assortment of Japanese Makis

Tuna tataki with guacamole

·HOT APPETIZERS·

Grilled octopus on mashed potatoes and truffles bed

Filo pastry stuffed with Boccocini cheese, goat cheese, tomato and crispy basil

Beef sirloin brochette with "Rass al Haonut"

Fried prawn skewer with "Romesco" sauce

Homemade Iberian ham croquette

Black cod fritters with garlic mayonnaise

Fried potatoes in a spicy Spanish sauce

Asparagus and chicken risotto buffet

Buffet of Iberian Serrano ham, bread with tomato and virgin olive oil

Cheese buffet with jams and assortment of breads

·DESSERT·

Mini cakes assortment

Seasonal fruit brochette with tropical fruit syrup



CELLAR INCLUDED

CELLAR

White wine Karamba, Blanc de Blancs

Red wine Terrer de Conca

Cava Giro Ribot Brut Reserva

Mineral water and soft drinks

