

COCKTAIL SERVICE

MENUS

2016

SELECTION

COLD

Foie Chupa-Chups with caramelized corn
Skewer of Wild Asparagus with Iberian Ham
Skewer of Tomato, Mozzarella, Basil & Pesto
Smoked Salmon Canapé
Tower of salmon, cucumber and cheese
Mango & shrimp timbale
Black & white canapé (cream cheese with caviar)
Skewer of ham, pear and Manchego cheese
Skewer of Tuna marinated with red pepper and "ajo blanco"
"Millefeuille" of sweet onion with anchovies
Tartlet of tomato and ricotta
Cupcakes of tuna and anchovies
Piruletas of Parmesan and oregano
Teaspoon of humus with "olivada"
Soft Mouseline of Roquefort and nuts
"Millefeuille" of duck ham with white & black grape
Mini Bite of Iberian Ham
Roast Beef with Dijon Mustard
Selected Mini Canapés:
(Salmon; Ham, Cheese, Foie Gras, Caviar, Iberian Ham)
Goat Cheese mini toast with red fruits jam
Roast Beef Roll on Toast with Palm Hearts & Egg Yarn
Chips Assortment:
(Yuca, Bitter Banana- Beet - Coconut- Sweet Potatoes)
Assortment of Sushi
Vichyssoise with Croutons

*The selection offered to choose to define the final menu, as the structures shown below
In Test Menu tasting a selection based on the structure chosen to define the final menu*

WARM

Black Rice (*Tasting*)

Fideuà (*Tasting*)

Risotto of Mushrooms (*Tasting*)

Paella Mixta (*Tasting*)

Bacon-wrapped dates

Veal Steak Skewer with Physalis & Honey Vinaigrette

Skewer of Monkfish with finely chopped onions on "All Cremat"

Tofu or Veal Mini Burger with Vegetables & Wasabi Cream

Skewer of Vegetables with Romesco Sauce

Cod Fritters

Chupa Chup Prawns in Tempura with Romesco Sauce

Yakitori Chicken on Soy Sauce

Shot of Squid "A feira" on Potato Foam with "La Vera" Paprika

Porcini Fungi Croquettes

Ham Croquettes

Mini Sobrassada Roll with honey and cheese

Iberian Sirloin with Apple Sauce

Skewer of bacon, red pepper and shrimp

Cream of peas with dehydrated ham

Skewer of varied sausages

Skewer of bittersweet chicken and pineapple

Skewer of Andalusian squids

Vegetables in Tempura

Little beans with Iberian Ham

Sirloin of Ox with syrup pear

Fingers of Angler fish with Tartar Sauce

DESSERTS

Tiramisu Mousse with Toffee

Fresh Cheese Mousse with Guayava Marmalade

Truffles on Cacao

Chocolate Foam with Coconut Coulis

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COCKTAIL STRUCTURES

Please select a menu option and your choice of cold/hot/ dessert

MENÚ 1 - (3:00 hours)

To select:

8 cold options+ 9 warm options + 2 desserts

78.-€ Pax + VAT (10%)

MENÚ 2 - (2:30 hours)

To select:

7 cold options+ 8 warm options + 2 desserts

68.-€ Pax + VAT (10%)

MENÚ 3 - (2:00 hours)

To select:

6 cold options+ 7 warm options + 2 desserts

58.-€ Pax + VAT (10%)

MENÚ 4 - (1:30 hours)

To select:

5 cold options+ 6 warm options + 2 desserts

48.-€ Pax + VAT (10%)

MENÚ 5 - (1:00 hora)

4 cold options + 5 warm options + 1 dessert

38.-€ Pax + VAT (10%)

CELLAR

Vino Blanco: Portell, Blanc de Blancs

Vino Tinto: D.O Rioja

1/3 de botella por PAX

Mineral Water, Soft Drinks, Juices, Beers

(Open Bar during de Cocktil)

EXTRA SERVICES

In order to enhance your event, we suggest our Special services:

Paella & Fideuá Buffet	8€/PAX + VAT (10%)
"5J" Iberian Ham Piece W/Master Carver & Pà Amb Tomaquèt (7-8 Kg./70 Pax)	556.-€ + VAT (10%)
Iberian Ham Piece W/Master Carver & Pà Amb Tomaquèt (7-8 Kg./70 Pax)	440.-€ + VAT (10%)
Oyster Buffet	Upon request
Cheese Buffet W/ Master Carver	11€/PAX + VAT (10%)
Foie Poêlée Buffet Sautéed on Site with 3 Sauces: Acid Strawberry, Onion Confit, Mango	11€/PAX + VAT (10%)
Chocolate Fountain W/Assorted Fruits (Min. 80 Pax)	10€/PAX + VAT (10%)

DRINKS

Welcome Glass Of Cava (A.O.Catalonia):	5€/PAX + VAT (10%)
Cava Portell Brut Nature	25€/BOT. + VAT (10%)

OPEN BAR

Hourly rate by pax

1 hour:	14€/PAX + VAT (10%)
2 hours	23€/PAX + VAT (10%)
3 hours:	32€/PAX + VAT (10%)
4 hours:	37€/PAX + VAT (10%)

By Tickets

Standard Cocktails:	8€ + VAT (10%)
Superior Cocktails:	12€ + VAT (10%)
Soft Drinks/Beers/Wine Glasses:	4€ + VAT (10%)