



MESA DE TEMPORADA
CATERING

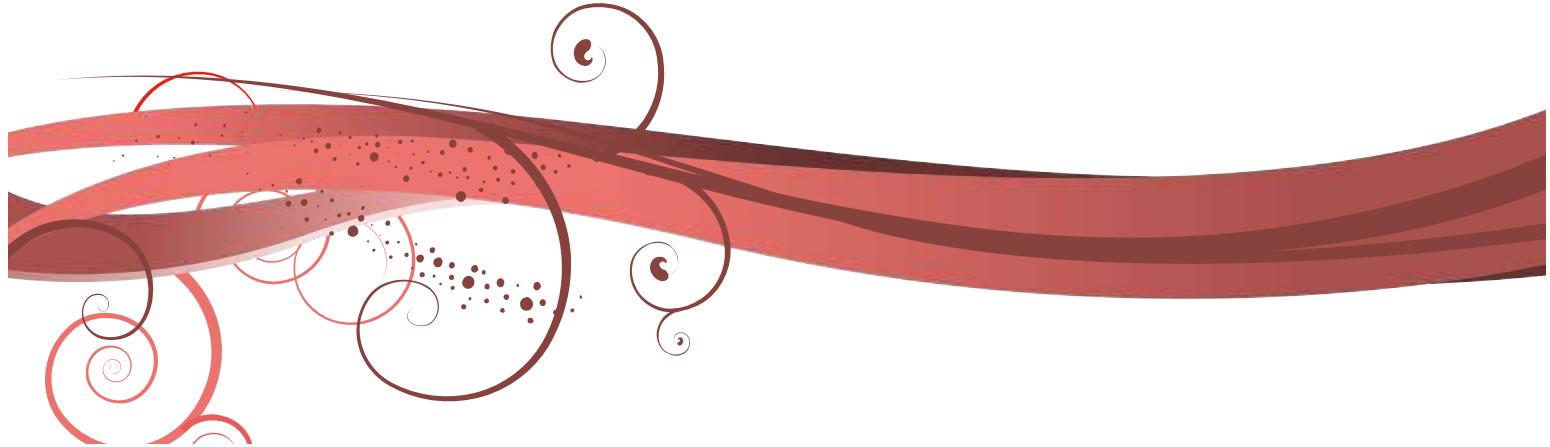
CELEBRATIONS

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We offer different formats for you to celebrate any family occasion: a **Communion**, a **Baptism**, an **Anniversary**, etc. From a standing Cocktail Reception perfect for enjoying in the garden to a Cocktail Reception with an extra main dish and dessert while seated at a table or the alternative of a buffet type lunch. Any of these will allow you to enjoy a great lunch on such a special day.

Celebrate it with us!

**If you don't all fit at home...
Ask us about private venues and chalets available for
celebrating a Communion, Baptism or even a Wedding!!**





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Cocktail Reception "A Special Celebration"

(14 finger food options + 2 desserts)

Drinks

Soft drinks, beer and non-alcoholic beer

Mineral water

White wine: Rueda Verdejo

Red wine: Rioja Crianza

Cold appetisers

Salmorejo shooter (*)

Acorn-fed ibérico ham with breadsticks

Parmesan lollipop

Asian salad crisp with fresh shoots

Foie mi cuit and caramelised onion canapés

Cherry tomato, mozzarella and basil skewers

Rigatone with pesto and ricotta

King prawn and grape skewers

Salmon and vegetable rolls



Hot appetisers

Mini ibérico ham or porcini croquettes

Mini prawn and leek quiche

Vietnamese rolls with Thai sauce

Mini hamburgers with rocket and cheese

Satay chicken skewers



Dessert

Seasonal fruit skewers

Yoghurt mousse shooters with mango coulis

Price per person: €32 (for 20 guests or more)

15 to 20 guests: €35

From 10 to 14 guests inclusive: €40

Minimum number of guests 10

Duration of Service: 2 hours

Minimum number of guests 10

Possibility of adding a mini main dish to the Cocktail Reception

(*) Or other cold soup to choose: gazpacho, vichyssoise (cold potato and leek), cold melon and mint, cold tomato and basil

Cocktail Reception plus Seated Main Course (*)

(10 appetisers + main course + dessert)

Drinks

Soft drinks, beer and non-alcoholic beer
 Mineral water
 White wine: Rueda Verdejo
 Red wine: Rioja Crianza

Cold appetisers

Salmorejo shooter (or other cold soup to choose)
 Ibérico ham with breadsticks
 Parmesan lollipop
 Smoked salmon blinis with crème fraîche
 Foie mi cuit and caramelised onion canapés
 Spoon of cherry tomato, mozzarella and basil
 King prawn, apple and honey vinaigrette skewers

Hot appetisers

Mini ibérico ham or porcini croquettes
 Mini prawn and leek quiche
 Black pudding parcels with apple sauce

Option 1: Ibérico pork cheeks with wild mushrooms and cut fried potatoes

Price per person: €45 per person

Option 2: Roast Beef with Provencal potatoes and glazed baby onions

Price per person: €50 per person

Option 3: Seafood rice, squid ink rice with aioli

Price per person: €48 per person

Option 4: Beef fillet medallions in their juices with roast potatoes and red pepper salad

Price per person: €50 per person

Option 5: Hake or salmon fillets papillote with crispy stir-fried vegetables

Price per person: €50 per person

Minimum: 20 persons. For fewer people ask for prices

Desserts

Option 1:

Hazelnut biscuit with hot chocolate sauce
 Seasonal fruit skewers

Option 2:

Selection of desserts + €3 per person.



(*) Prices per person include crockery, glassware and cutlery. Crockery and linen separate



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Cocktail and Seated Lunch (*)

(10 appetisers + main course + dessert)

Drinks

Soft drinks, beer and non-alcoholic beer

Mineral water

White wine: Rueda Verdejo

Red wine: Rioja Crianza

Cocktail 10 appetisers

Salmorejo shooter (or other cold soup to choose)

Ibérico ham with breadsticks

Foie and caramelised onion canapés

Cod brandade canapés

Smoked salmon blinis with crème fraîche

Rigatone with pesto and ricotta

King prawn, apple

and honey vinaigrette skewers

Tuna tartare with guacamole

Mini ibérico ham croquettes

Black pudding parcels with apple sauce

Starter (to choose)

Marinaded king prawn salad with avocado, cherry tomatoes and tarragon vinaigrette

Partridge escabeche salad with caramelized red peppers

Foie ravioli with truffle sauce

Main course (to choose)

Roast Beef with Provencal potatoes and glazed baby onions

Beef fillet medallions in their juices with roast potatoes and red pepper salad

Hake or salmon fillets papillote with crispy stir-fried vegetables

Desserts (to choose)

Hazelnut biscuit with hot chocolate sauce

Chocolate duo with coffee bath

Tarte tatin with vanilla ice cream



Price per person: €60 per person

Minimum: 20 persons. For fewer people ask for prices

(*) Prices per person include crockery, glassware and cutlery. Crockery and linen separate.

(**) Other wines ask for prices.



Cocktail Buffet with Tasting Stands (*)

Our buffets are made up of a Welcome cocktail, a ham carver, tasting stands, a salad buffet, a selection of mini main dishes and desserts.

Drink

Soft drinks

Mineral water

Beer and non-alcoholic beer

White Wine Rueda Verdejo and Red Viña Eizaga Rioja Crianza



Welcome Cocktail Reception

Salmorejo shooter (or other cold soup to choose)

Foie and caramelised onion canapés

Cod brandade canapés

Smoked salmon blinis with crème fraîche

Rigatone with pesto and ricotta

King prawn, apple

and honey vinaigrette skewers

Mini lettuce wraps with spicy beef

Tuna tartare with guacamole

Mini ibérico ham croquettes

Black pudding parcels with apple sauce

Ham Carver

Acorn-fed Ibérico ham with Jerez breadsticks



Cheese Stand with Bread Tasting

A master cheesemaker will offer a selection of Spanish and international cheeses and prepare tasting cheeseboards served with a selection of different breads and crackers.



Salad Buffet

Quinoa salad

Mango and goat's cheese salad

Chicken and apple salad

Hot Buffet

Ox tail or pork or beef cheeks with wild mushrooms

King prawn curry with basmati rice

Chicken escabeche

Desserts

Chocolate passion sweets

Seasonal fruit skewers with hot chocolate

**Price per person: € 70
Minimum number of 40**

(*) Prices per person include crockery, glassware and cutlery. Crockery and linen separate.

Children's Menu (*)

Drinks

Soft drinks
Mineral water

Plates to share in the centre of the table

Mini ibérico ham croquettes
Ham and cheese mini pizzas
Chicken nuggets with barbecue sauce
Spanish potato omelette

Main Course

Freshly made hamburgers with
fries and ketchup

Dessert

Chocolate or strawberry ice cream with wafer

Price per child: €20
10+ children: €18 per child
20+ children: €15 per child

Ask about our Sweet Centrepieces, Decorated Communion Cakes and Sweet Stations

(*) Prices per child include disposable cutlery.
Crockery and linen separate

(*) Sweet Centrepieces, Decorated Communion
Cakes and Sweet Stations quoted separately.



Communion Carriages

If you're inviting your friends over or if there are a lot of you, opt for some fun afternoon nibbles or a lunch.

Hamburger stand (30 burgers): €250

Hot dog stand (50 hot dogs) €250

Mixed hamburger and hot dog stand (25 of each) €250

Crepe and chocolate waffle stand (25 of each) €250

Donut and cup cake stand (donuts, brownies, muffins and cookies) (40 in total) € 225

Ice cream stand (50 in total: 4 varieties +3 toppings served in a cup or cone) €225

Popcorn stand (50) served in square box €220

Cotton candy stand (50 pcs) €220

Sweet and jelly stand for 2 hours €225

Stands include personnel and 2 hours of service

Services included:

- Food and drinks indicated in each case
- Glassware, kitchenware and crockery in standard white
- Preparation, assembly and collection service
- Kitchen personnel necessary

Services not included:

- Waiter service in Madrid city: €90 per waiter per service. Minimum 4 hours. Additional hours charged at €25 per waiter per hour For waiter service outside Madrid, ask for prices
- Transport Madrid city

Extra services:

- Additional mini main dish (seafood rice, paella, pork or beef cheeks with wild mushrooms): €5 per person, for more than 40 guests ask for prices
- Cava service: €3.50 each
- White or red wine other than that indicated: ask for prices
- Thermos coffee service + crockery: €3.50 per person
- Nespresso service with crockery: €4 per person
- China crockery supplement: €2 per person
- Free bar (premium brands): €10 per person per hour. For third hour or more ask for prices.
- Ham carver service (with or without ham): see prices
- High cocktail tables with white or black tablecloth: €50 each
- Round and rectangular tables: €20 - 30 each depending on numbers.
- White cotton tablecloth: €20 each
- Rustic plain linen tablecloth: €22 each
- Rustic patterned linen tablecloth: €25 each
- Chairs: ask us for models and prices
- Table decorations
- Transport outside Madrid city, see prices based on km

Contract Terms:

- Minimum notice 15 days
- The number of guests must be confirmed 1 week in advance
- Where assembly or collection is required a day in advance or a day later, this will be charged separately
- For cancellations with less than 15 days' the 50% booking deposit will be charged.
- Cancellation by telephone and/or email with confirmation in response. Cancellations by voice mail are not accepted.
- When booking the date, an advance payment of 50% of the order will be paid.
- Prices excluding VAT.
- Payment methods: bank transfer, VISA, Mastercard and American Express

We recommend that you request a tailored quote in each case.
Prices and conditions valid from 1 January 2018