

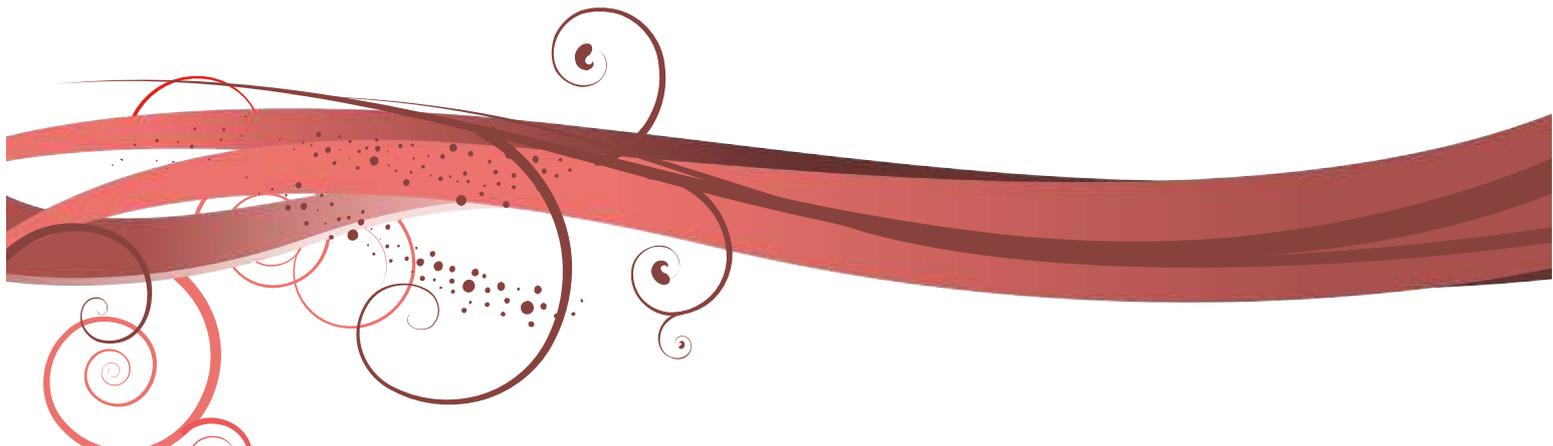


MESA DE TEMPORADA  
CATERING

# MANAGEMENT

## MANAGEMENT MENUS

If the occasion requires something a little more formal, if you have to receive a client or you need more privacy for your business lunch, sit at the table in your own office or private dining room. Our "Management Menus" adapt to the type of celebration you want.





## Management Menus

### **Appetisers**

(Or others to choose)

Acorn-fed Ibérico ham with Jerez breadsticks  
Parmesan shavings  
Foie and caramelised onion canapés

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### **First Course**

(Choose one)

Watercress salad with marinated king prawns, avocado, diced tomato and tarragon vinaigrette  
Partridge escabeche salad with caramelized red peppers  
Green asparagus with Ibérico ham crisp  
Green bean salad with Ibérico ham Cider vinaigrette  
Wild mushroom risotto  
Crispy vegetable lasagne with anchovy and tomato  
Courgette and asparagus bake  
Potato mille-feuille with confit cod and Catalan-style spinach  
Lentil stew with cuttlefish  
Cream of asparagus soup  
Cream of curried pumpkin and apple soup with parmesan crisp  
Steamed artichokes with ham  
Seasonal vegetable ratatouille with quails' eggs  
Vegetable casserole with fried potato cubes  
Wild rice with crispy king prawns and curry sauce

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### **Main Course**

(Choose one)

Vizcaya-style cod with pepper and garlic sauce  
Hake or salmon fillets papillote with crispy stir-fried vegetables  
Red tuna fillets with leek confit and tomato jam (\*)  
Roast monkfish on a bed of tomato with prawns (\*)  
Hake in batter with steamed potatoes  
Salmon fillets with cous cous and apple vinaigrette  
100% beef hamburger with soy and mustard  
Mini Ibérico pork fillets with mustard, wild rice and mango compote  
Pork cheeks with wild mushrooms and fresh pasta  
Beef fillet with crispy potatoes and glazed baby onions  
Roast beef with red peppers and Provencal potatoes  
Oxtail stew  
Steak tartare  
Piquillo peppers stuffed with cod

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### **Desserts**

(Choose one)

Red berry brick pastry cake with lemon cream  
Chocolate or strawberry mousse with red berries  
Individual apple tart  
Tiramisú  
Spanish rice pudding  
Seasonal fruit salad  
Peeled seasonal fruit trio  
Greek yoghurt and fresh cheese mousse with mango coulis  
Hazelnut biscuit with hot chocolate

**Price per person: €50 / Service for groups of 4 or more**



**Services included:**

- Freshly baked bread
- Soft drinks, beers and water
- White Wine Rueda Verdejo and Red Viña Eizaga Rioja Crianza
- Kitchen personnel required
- Preparation, assembly and collection service

**Services not included**

- Waiter service in Madrid city: a minimum of 4 hours billed based on €90 per waiter per service. Each additional hour charged at €25 per waiter. For waiter service outside Madrid, ask for prices
- Kitchenware, glassware and table crockery: €10 per person
- Table linen and serviette or individual service
- Transport outside Madrid capital ask for prices based on km.

**Other Services:**

- Cava service: € 3.50 each
- White or red wine other than that indicated: check prices
- Thermos coffee service + crockery: €3.50 per person (minimum 10 persons)
- Nespresso service with crockery: €4 per person (minimum 10 guests)
- 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:**

- Orders must be placed a minimum of 5 hours in advance.
- Prices include transport in Madrid city. For other locations, ask for prices.
- For cancellations with less than 24 hours notice on working days, the order will be charged in full.
- For cancellations with less than 48 hours' notice the 50% booking deposit will be charged.
- Cancellation by telephone and/or email with confirmation in response. Cancellations by fax or 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: cash on delivery of order, bank transfer, VISA, Mastercard and American Express

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