











COFFEE BREAKS COCKTAILS WORK MENUS





# **SENCILLO** | €7.50 p.p. | service

Juices Mineral Waters Coffees and Infusions

# LIGHT | €10.00 p.p. | service

Juices
Mineral Waters
Coffees and Infusions
Sweet Pastries (4 Varieties)

## **REINFORCED** | €13.00 p.p. | service

Juices Mineral Waters Coffees and Infusions Sweet Pastries (4 Varieties) Mini Snacks (2 Varieties)

# COMPLETE | €13.00 p.p. | service

Juices Mineral Waters Coffees and Infusions Sweet Pastries (4 Varieties) Fresh Seasonal Fruit Skewers

## **SPECIAL** | €15.00 p.p. | service

Juices
Mineral Waters
Coffees And Infusions
Sweet Pastries (6 Varieties)
Mini Sandwiches (4 Varieties)
Fresh Seasonal Fruit Skewers



## **GARRAF** COCKTAIL | €30.00 p.p. | service

## COLD

Iberian Ham with Coca Bread and Tomato Assorted Canapés

Mini Brandade Tartlets with Piquillo Pepper

### HOT

Patatas Bravas with Little Chorizo Grandma's Mini Croquettes with Padrón Peppers Crispy Chicken with Avocado Mayonnaise

PAELLA | Chicken and Rabbit | Vegetarian

### DESSERTS

Assortment of Cakes

Fruit Salad

BEVERAGE | Mineral Water | Soft Drinks | Beer | Wine

## SITGES COCKTAIL | €36.00 p.p. | service

### COLD

Iberian Ham with Coca Bread and Tomato Assorted Canapés

Mini Brandade Tartlets with Piquillo Pepper Sardine Fillets in Chardonnay Vinegar

### HOT

Patatas Bravas with Little Chorizo
Black Pudding Canapés from Burgos
Grandma's Mini Croquettes with Padrón Peppers
Crispy Chicken with Avocado Mayonnaise

PAELLA | Chicken and Rabbit | Vegetarian | Black

#### DESSERTS

Assortment of Cakes Assorted Sorbets Fruit Salad

BEVERAGE | Mineral Water | Soft Drinks | Beer | Wine

# **ANTEMARE COCKTAIL** | €45.00 p.p. | service

#### COLD

Iberian Ham with Coca Bread and Tomato
Assorted Canapés
Mini Prandada Tartlets with Diguille Bonn

Mini Brandade Tartlets with Piquillo Pepper Sardine Fillets in Chardonnay Vinegar Salmon Cubes in Sesame Oil

#### HOT

Patatas Bravas with Little Chorizo Black Pudding Canapés from Burgos Grandma's Mini Croquettes with Padrón Peppers Crispy Chicken with Avocado Mayonnaise Battered Prawns with Kimchi Sauce

PAELLA | Chicken and Rabbit | Vegetarian | Black | Fideua Marinera

## **DESSERTS**

Catalan Cream Assortment of Cakes Assorted Sorbets Fruit Salad

BEVERAGE | Mineral Water | Soft Drinks | Beer | Wine



## **TRAMONTANA MENU** | €45.00 p.p. | service

### INCOMING

Goat Cheese Salad with Tomato Jam and Nuts

#### FISH

Cod Loin with Garlic Mousseline on Black Cous-Cous

#### MEAT

Duck Confit with Plums, Pine Nuts and Caramelized Pears

### DESSERT

Red Fruit Soup with Vanilla Ice Cream

#### BEVERAGES

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

## GREGAL MENU | €50.00 p.p. | service

### INCOMING

Leek Salad with Pico we Gallo and Iberian Ham

### **FISH**

Baked Salmon with Vegetables and Clam Sauce

#### MEAT

Beef Scallops with Port Sauce

#### DESSERT

Fruit Tartlet and Passion Fruit Sauce

### **BEVERAGES**

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

## **LEVANTE MENU** | €55.00 p.p. | service

#### INCOMING

Avocado Tartare with Minced Meat and Battered Prawns

#### FISH

Zarzuela of Fish and Seafood

#### MFAT

Iberian Wellington Solimath

#### DESSERT

Puff Pastry Millefeuille with Cream and Raspberries

### **BEVERAGES**



## SIROCO MENU | €60.00 p.p. | service

#### INCOMING

Unique Seafood Cannelloni with Langoustine Sauce and Black Aioli

### **FISH**

Tuna Sandwich on Roasted Carrot and Pico de Gallo

#### MEAT

Beef Entrecôte with Potato Gratin and Roquefort and Pepper Sauces

## DIGESTIVE

Marquesina de Limón

## **DESSERT**

Chocolate Tulip with Strawberries and Vanilla Ice Cream with Cookies

### BEVERAGES

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

# MISTRAL MENU | €65.00 p.p. | service

## **INCOMING**

1/2 Lobster Salad with Citrus Mayonnaise

#### FISH

Hake Millefeuille and Potatoes with Tomato and Clams in Marinara Sauce

## **MEAT**

Venison Tenderloin with Foie Escalope and P.X. Sauce

### DIGESTIVE

Lemon Marquee

### DESSERT

Nougat Mousse with Red Fruit Coulis

## **BEVERAGES**



# **MENU 01 |** €30.00 p.p. | service

### **FIRST**

Palm Heart and Vegetable Salad

#### SECOND

Baked Sea Bass on Leek and Sliced Tomato

#### DESSERT

Vanilla and Strawberry Ice Cream

## **BEVERAGES**

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

## MENU 02 | €30.00 p.p. | service

## **FIRST**

Goat Cheese Salad with Nuts

### SECOND

Baked Sea Bream with Peas and Black Sausage

#### DESSERT

Coffee Mousse and Caramel Sauce

### **BEVERAGES**

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

## MENU 03 | €30.00 p.p. | service

## FIRST

Escalivada With Tuna And Tomato

#### SECOND

Baked Salmon With Baked Potatoes

#### DESSERT

Baked Apple

#### **BEVERAGES**



## MENU 04 | €30.00 p.p. | service

### **FIRST**

Salmon Carpaccio with Cream Cheese

### SECOND

Catalan-style Chicken Thighs

### **DESSERT**

Pineapple with Burnt Cream

### **BEVERAGES**

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

## **MENU 05** | €35.00 p.p. | service

## **FIRST**

Tomato Millefeuille and Cream Cheese with Herb Vinaigrette

## SECOND

Iberian Pork with Potato Parmentier and Baked Tomato

### DESSERT

Pudding with Caramel Sauce and Cream

## **BEVERAGES**

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

## MENU 06 | €35.00 p.p. | service

## FIRST

Cod and Citrus Carpaccio

#### SECOND

Iberian Sirloin with Potato Gratin and Port Sauce

#### DESSERT

Brownie with Walnut Ice Cream

#### **BEVERAGES**



## **MENU 07** | €38.00 p.p. | service

### **FIRST**

White Asparagus Salad with Vegetables and Ham

#### SECOND

Grilled Cuttlefish with Steamed Vegetables

#### DESSERT

Cheesecake with Red Fruit Jam and Cream

#### BEVERAGES

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

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## **FIRST**

Capresse Salad

### SECOND

Seafood and/or Fideua Paella

### DESSERT

Tiramisu

### **BEVERAGES**

Mineral Water • Soft Drinks • Beer or 1/3 Bottle of Wine Espresso Coffe

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## FIRST

Beef Carpaccio with Parmesan Shavings and Herb Mayonnaise

#### SECOND

Grilled Sea Bass On Black Cous-cous and Minced Vegetables

## DESSERT

Tarte Tatin with Vanilla Ice Cream

#### **BEVERAGES**

