

## COCKTAIL QUOTE

### Cocktail 1

- Spinach and pine nut quiche
- Tuna canapé Canapé de ventresca
- Ham shavings toasties
- Assortment of cheeses and biscuits with grapes
- Spanish omelettes
- Caviar cream tartlet
- Prawn and leek quiche
- Chistorra de Navarra (spicy sausage) on rustic bread
  
- Spanish wine
- Cava, juices, other refreshments, alcoholic and non alcoholic beers

**Price            28 € per person**

### Cocktail 2

- Crab and gherkin éclairs
- Tuna and pepper toasties
- Sirloin and cheese delights (fried in breadcrumbs)
- Mushroom canapé with toasted hollandaise sauce
- Smoked meat platter
- Courgette omelettes
- Scallop and caviar cucharitas (single portion spoons)
- Watercress salad
- Corn quiche
- Caramelized blackpudding
- Assortment of sushi
- Brie and raspberry canapés
- Assortment of tarts and cakes
- Spanish wines, cava, juices, other refreshments, alcoholic and non alcoholic beers

**Price    33 € per person**

### Cocktail 3

- Salmon and leek rolls
- Ham with breadsticks from Jerez
- Shrimp with two side sauces
- Pickled Partridge cucharitas (single portion spoons)
- Pepper with seafood filling
- Vol au vent filled with foie and grapes
- Gazpacho (cold Spanish tomato soup) cups
- Roast beef sandwiches
- Beef Meatballs with rustic bread
- Courgette omelette
- Duck crepes
- Caramelised corn and foie meatballs

- Quiche Lorraine
- Assortment of Sushi
- Seafood delights with Mayonnaise
- Ox tail cucharitas (single portion spoons)
- Mushroom soufflé
  
- Assortment of tarts and cakes
  
- Spanish wines, cava, juices, other refreshments, alcoholic and non alcoholic beers

**Price      38 € per person**

#### **Cocktail 4**

- Ham and pineapple brochette
- Spanish omelettes
- Beef Meatballs with rustic bread
- Fried Cod and Mayonnaise
- Prawn and leek Quiche
- Assortment of cheeses
- Brie toastie with raspberries
- Caviar cream tartlet
- Gula casserole (
- Chistorra de Navarra (spicy sausage) with rustic bread
- Salmon tartare
- Cold beef platter
- Assortments of sandwiches (in bread rolls)
- Ham with breadsticks
- Guernica peppers
- Vol au vent with crab
- Caramelised corn and foie meatballs
- Mushroom canapé with toasted hollandaise sauce
- Tuna toastie
- Asparagus soufflé
  
- Assortment of tarts and cakes
  
- Spanish wines, cava, juices, other refreshments, alcoholic and non alcoholic beers

**Price              45 € per person**

An extra 3€ per head will be charged on the aforementioned cocktails if alcoholic drinks are requested.

#### **SPECIAL COCKTAIL**

- Pimientos del piquillo (Marinated red peppers) with mushroom and prawn filling
- Crab salad toasties
- Mushroom risotto dishes
- Fried Cod with Mayonnaise
- Vegetables omelettes
- Ham with breadsticks
- Vegetable Crudités
- "Torta del Casar" cheese
- Sirloin toasties
- Fried quails' eggs served on croutons (maximum of 50 people)
- Prawn and leek quiche
- Cherry tomato and mozzarella brochette
- Fired Cheese and ham sandwiches
- Meatballs with rustic bread

- Smoked salmon pie served with sour cream
- King prawn brochettes
- King crab cucharitas (single portion spoons)
- Apple and French foie tartlets
- Sushis and makis
- Caviar cream tartlet
  
- Assortment of tartlets and cakes
  
- Full selection of Spanish wines from our menu, cava, juices, other refreshments, alcoholic and non alcoholic beers

**Price      48 € per person**

\* Refreshments: juices, alcoholic and alcohol free beers, wines – such as Tinto Rioja La Coccocha y Blanco de Rueda, Cava Montesquius;

\* Extra: Alcoholic Beverages: Rum Brugal, Bacardi or Cacique, Vodka Eristof or Stolichnaya, Beefeater or Bombay Gin, Whisky JB and Ballantines, Martini Bianco and Rosso

### **PRICE**

The following services are included in the previous quotes:

\* Uniformed waiter service, so long as the headcount is over 50 guests. If this should not be the case, a 90€ charge would be made for each waiter required to meet the minimum service level.

\* BeveragES

\* Dinner service adjusted to the requirements of the cocktail

## **Lunches / Dinners**

The service includes appetisers, lunch or dinner, coffee (and tea), Truffles and spirits

### **Option 1**

#### **Appetisers**

Depending on the selected menu, it will be possible to choose between one of the following hot and cold appetisers:

Chistorra de Navarra (spicy sausage)

Ham Canapé

Tuna Canapé

Cheeseboard and breadsticks

#### **Starters (select one dish)**

Green beans and mushroom salad

Marinated partridge salad

Aubergine pie with Spanish sauce

Asparagus pie

Mushroom pie

Arroz con calamares (Rice with squid)

Green lasagne

Onion soup

Crema de temporada

Tuna cannelloni  
Gnocchi in a white sauce  
Quiche lorraine

**Main courses: (select one of the following dishes)**

Stroganoff with rice  
Veal in Marsala  
Veal in Port  
Veal in red wine served with gratinated potatoes and carrots  
Marmitako (Potato and Tuna stew)  
Tuna in a tomato sauce  
Fish paupiettes in a mushroom sauce  
Hake quenelles in a green sauce (small hake dumplings)  
Turkey supremes in a mustard and pie nut sauce served with grilled apples

**Dessert: (select one of the following sweets)**

Yoghurt mousse  
Chocolate mousse  
Orange Bavaroise  
Lemon tart  
Profiteroles with chocolate sauce  
Rice pudding

Coffee, tea and infusions.

\* Two hours of waiter service from the moment the guests arrive.

**PRICE OF MENU** 75 € per person excluding VAT

**Option 2**

Please select one of the following hot or cold appetisers to accompany the desired menu:

Mini tortillitas (single portion Spanish omelettes)  
Brie canapé with raspberry jelly  
Assortment of sushis and makis  
Chupitos de consommé (cups of consommé)  
Asparagus soufflé  
Roast duck crêpes

**Starters (select one dish)**

Prawn salad with fruit  
German smoked fish salad  
Ensalada alemana de ahumados  
Roast duck salad  
Green bean, prawn and mushroom salad  
Asparagus soufflé  
Mushroom soufflé  
Scorpion fish pie  
Mushroom pie in a shallot sauce  
Vegetable pie

**Main courses: (select one of the following dishes)**

Poached salmon with vegetable garnishing  
Salmon loins in a spinach sauce  
Poached salmon with Olivier salad (vegetable salad)  
Russian style hake served on vegetable salad

Veal in Marsala  
Veal in red wine served with gratined potatoes and carrots  
Marmitako (Potato and Tuna stew)  
Sea bream Orly (fried in a light batter)  
Duck confit à l'orange with new potatoes  
Turkey supremes in a mustard and pie nut sauce served with grilled apples  
Braised duck with oranges and gratinated potatoes  
Stewed partridge served with garnishing

\*All garnishings can be selected by the client to meet their requirements.

**Dessert: (select one of the following sweets)**

Yoghurt mousse  
Chocolate mousse  
Lemon tart  
Chocolate Cake  
Pears with wine  
Fruit salad tulips  
Mandarin tart  
Apple pudding

Coffee, tea and infusions.  
Truffles and almond biscuits. Spirits

\* Three hours of waiter service from the moment the guests arrive.

**PRICE OF MENU** 84 € per person excluding VAT

**Option 3**

**Appetisers**

Please select one of the following hot or cold appetisers to accompany the desired menu:

Ham with breadsticks  
Smoked salmon tartare  
Pimientos del piquillo (Marinated red peppers) with mushroom and prawn filling  
Caramelized blackpudding  
Roast duck crêpes  
Caramelized foie and corn meatballs  
Deep fried prawns in light batter  
Assortment of sushis and makis  
Chupitos de consommé (cups of consommé)  
Gazpacho (Cold Spanish tomato soup) or cream cups – to be selected by the client

Refreshments: Juices, beers, wines and other non-alcoholic beverages

**Starters (select one dish)**

Prawn salad with fruit  
**Aspic de manzana y foie**  
**Aspic de langostinos**  
**Aspic de foie, higos y uvas**  
Lobster salad (may be subject to a supplement)  
Foie pie with a muscle sauce  
Asparagus or crab soufflé  
Salmon rolls filled with leek  
Mushroom pie in a shallot sauce  
Aubergine and prawn pie  
Foie raviolis served with green beans

Crab  
Prawn and borage Millefeuille  
Green bean and prawn salad  
Pepper and shrimp mousse served over Chorón sauce  
Jabugo ham (cured ham) salad with dried fruit  
Asparagus strudell  
Mushroom and foie lasagne  
Potato and foie pie with a truffle flavour  
Raviolis filled with cod brandade in a green sauce  
Crepes of vegetables cream  
Artichokes filled with mushrooms with a gratined cream  
Alcachofas con fondo de hongos gratinadas a la crema  
Mushroom cannelloni with a truffle purée

**Main courses: (select one of the following dishes)**

Iberian pork in a wine sauce with a pear garnishing and gratinated potatoes  
Pil pil monkfish with rice  
Salmon loins filled with shrimps and mushrooms  
Hake loins filled with prawns served with chopped vegetables  
Hake in a green sauce with muscles  
Salmon loins and mushrooms in a sauce hollandaise served with steamed new potatoes  
Hake loins filled with crab in an American sauce  
Sirloin in red wine with gratinated potatoes  
Boned poussins filled with foie served with crispy straw potatoes  
Venison loin with a redcurrant sauce and apple puree  
Deer served with potatoes and Californian plum  
Poularde des Landes with grapes served with wild rice  
Lamb legs filled with spinach served with baked potatoes  
Beef with glazed carrots  
Braised duck with Chinese oranges and gratinated potatoes  
Pork cheek served with gratinated potatoes  
Sirloin with foie, green beans, carrots and thinly chopped potato.  
Quail with grapes and garnishing  
Quail stuffed with figs and/or pork cheek

\*All garnishings can be selected by the client.

**Dessert: (select one of the following sweets)**

Idiazabal cheese mousse  
Fruit Vacherin  
Saint-Honoré  
Raspberry Millefeuille  
Apple pie  
Capuccino Tart  
Chocolate charlottes  
**Ruso de toffee**

Coffee, tea and infusions.  
Truffles and almond biscuits. Spirits

\* Three hours of waiter service from the moment the guests arrive.

**PRICE OF MENU** 95 € per person excluding VAT

The following services are included in the previous quotes:

- \* The full attention of one uniformed waiter per table.
- \* Dinner service adjusted to the requirements of the meal (from table cloths to table decorations)

- \* The availability of a menu adjusted to special dietary requirements (it must be requested ahead of the event)
- \* Refreshments: juices, alcoholic and alcohol free beers, wines – such as Tinto Rioja Viña Salceda or Blanco Gran Feudo or Viole de Rueda, Cava; after-dinner liquor such as Apple, Apricot licors, Brandy or Pacharán;
- Extra: Alcoholic Beverages: Rum Brugal, Bacardi or Cacique, Vodka Eristof or Stolichnaya, Beefeater or Bombay Gin, Whisky JB and Ballantines, Martini Bianco and Rosso
- \* Degustation of the menu selected ahead of t
- \* The catering service includes set up, serving and clean up after the event

## **EXTRAS**

- \* If a special wine should be required by the client, a supplement will be charged depending on the price of each bottle.

## **NOTES**

- \* All tables must have a minimum of 10 guests.
- \* The catering service contracted for dinner or lunch, will last 2 or 3 hours from the agreed time of arrival of the guests.
- \* Once the 2 or 3 hours have finished, extra hours can be purchased at 9€ each per guest.
- \* La Coccocha will offer a tasting for 2 people in our restaurant at lunchtime during the week.
- \* In the case where external services have been contracted by the clients (such as photography a band, etc.), the price of each menu will be charged at 50€ per person. If the clients should not confirm how many menus are required, La Coccocha will not provide catering for the external staff members.
- \* Clients are requested to provide an alphabetical guest list and a seating plan 10 days before the event to ensure that the seating can be suitably arranged.
- \* Clients are requested to confirm by returning a signed copy of the enclosed quote for the event.

## **PAYMENT:**

- \* A list of confirmed guests is requested 10 days before the event. If the number of attendees should exceed the confirmed the guest list, each additional guest will be charged out at the accepted price.
- \* All prices listed in this quotation are valid for 2013 and exclude VAT.

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