# Cátalo catering

2020 Service catalogue

TeatroGoya® multiespacio

## our recipe

for your event to be

… unique and special

experience

professionalism

quality

effort

dedication

…excitement

Cátalo catering

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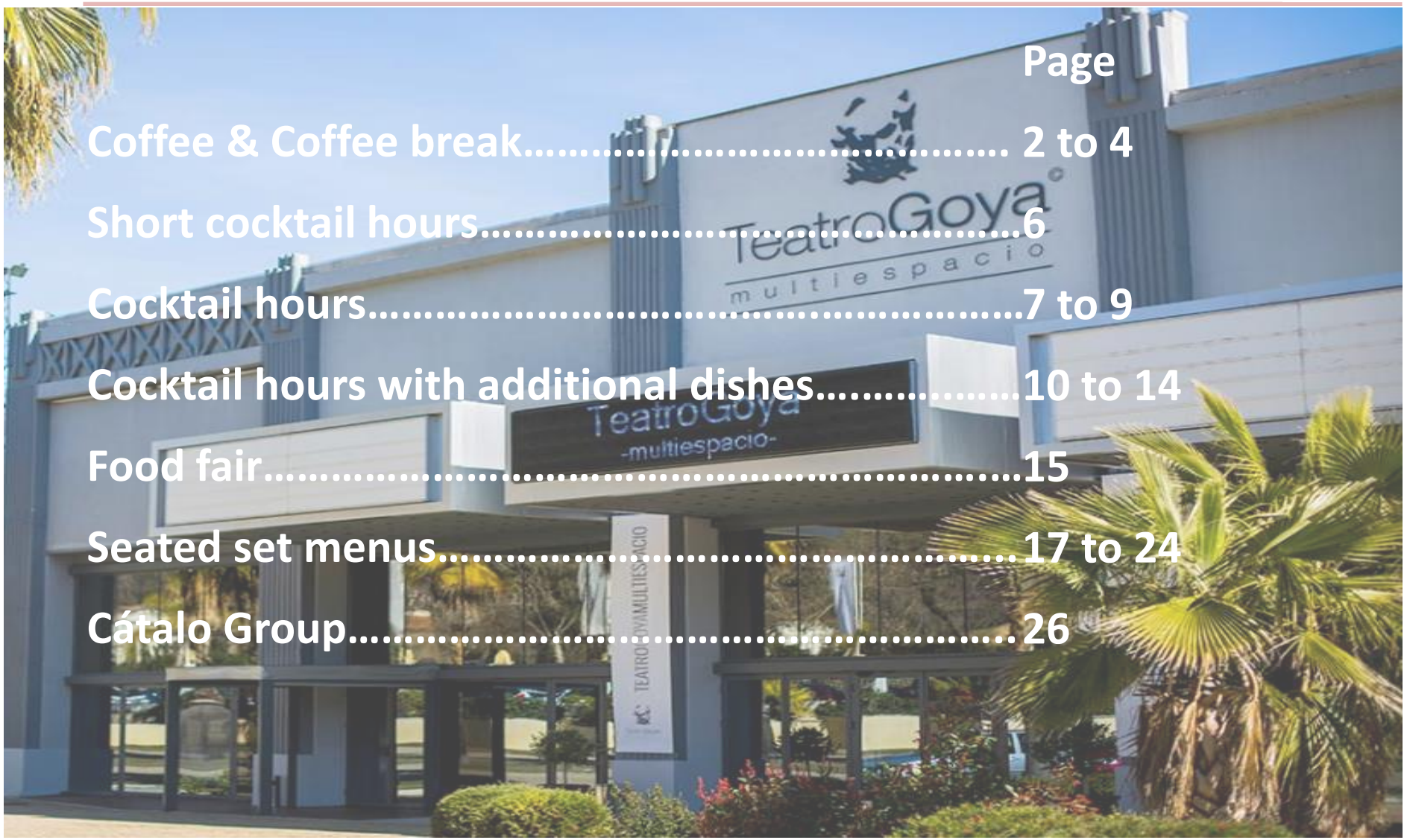
TeatroGoya multiespacio





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The prices specified in this catalogue are exclusive of the applicable VAT.

Cátalo catering

# Coffee & Coffee break

TeatroGoya multiespacio

## The importance of coffee

We have a strong commitment to quality, which is why we pay attention to every last detail, choosing only products of the very best quality.

As far as coffee is concerned, you can be sure that both its quality and our service are top-notch.

Coffee is served from espresso machines.

We use medium roast Arabica, with just the right balance between strength and smoothness. Enjoy its chocolate, toasted bread and caramel aromas, as well as its light floral notes. Our decaffeinated coffee has the same flavour and aroma, but with the advantage of having undergone the best caffeine extraction techniques.

We also have special teas and herbal teas available: 9 high-quality varieties.

Delight your guests with premium-quality coffee.

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# Coffee

TeatroGoya Multiespacio

## 1

**coffee**

Coffee, milk, teas and herbal teas, orange juice still and sparkling mineral

€5.50/person

## 2

**coffee**

4 tea pastries

€6.50/person

## 3

**coffee**

4 pieces of mini pastries
(7 varieties)

€7.50/person

## 4

**coffee**

2 pieces of mini pastries
(7 varieties)

2 fruit skewers

€7.50/person

## 5

**coffee**

2 pieces of assorted mini pastries (mini croissant, mini fruit schnecken, mini chocolate bun, mini beignet, mini doughnut, mini muffin, assorted homemade cakes)

1 piece of Ibérico shoulder ham bun with salmorejo

1 piece of seasonal fruit skewer

€8.50/person soft drinks included

## 6

**coffee**

1 piece of assorted mini pastries (mini croissant, mini fruit schnecken, mini chocolate bun, mini beignet, mini doughnut, mini muffin, assorted homemade cakes)

1 piece of Sicilian mortadella and vegetable focaccia

1 piece of seasonal fruit skewer

1 cup of Greek yoghurt with red berries and muesli

€9.50/person soft drinks included

## 7

**coffee**

1 piece of assorted mini pastries (mini croissant, mini fruit schnecken, mini chocolate bun, mini beignet, mini doughnut, mini muffin, assorted homemade cakes)

1 piece of toast with fresh tomato purée

1 Ibérico cold meat and cheese assortment

1 piece of seasonal fruit skewer

€12.00/person soft drinks included

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# Coffee break

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## 8 Veggie coffee

1 piece of vegan cake

1 piece of vegetable and textured vegetable protein bun

1 piece of sunflower seed bread with charcoal-grilled vegetables and avocado cream

1 mini hummus and black olive pita

1 piece of seasonal fruit skewer

€11.50/person soft drinks included

## 9 Healthy coffee

Toast with smoked salmon, fresh spinach, Philadelphia cream cheese and avocado slices

Oats with soy yoghurt, raspberry and papaya

Cottage cheese and honey crepes

Chia pudding with seasonal fruits

Turkey and vegetable sandwich

Fresh fruit juices (3 varieties)

€15.00/person soft drinks included

## conditions

For events with 25 to 49 guests, a minimum order fee of €75 will be billed. For events with less than 25 guests, in addition, 30% of the price of the set menu will be billed until 25 guests have been reached.

The maximum duration for the set menus above is 45 min. If you wish to engage an ongoing coffee station, please contact us.

The supplement for fresh orange juice is €2.50/person; for soft drinks, €1.50/person; and for cava, €2.00 per person.

## the set menus include

- **Equipment.**

All the equipment necessary to provide the service (espresso machines, furniture, crockery, glassware, cutlery, table linen, table decorations, etc.)

- **Beverages.**

100% single-serve coffee from espresso machines, milk, lactose-free milk, decaffeinated coffee (single dose and sachet), teas and herbal teas (9 varieties), Cola Cao, orange juice, still and sparkling water.

- **Serving staff.**

Counter and dining room staff, 1 per 25 guests
They do not include the €75 supplement for 4 hours of the event including setup and takedown.

VAT not included

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Cátalo
catering

# Cocktail hours

TeatroGoya
multiespacio

cocktail hours

Spanish wines

additional dishes

live stations

bars

gourmet food fair

Cátalo catering

# short cocktail hours

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## cocktail hour no. 1

**Ibérico** ham shavings with extra virgin olive oil picos breadsticks

**Assortment** of Spanish and French cheeses with dried nuts

2 pieces (cold) Duration 45 min, minimum 50 pax
€15.00/person

## cocktail hour no. 2

**Ibérico** shoulder ham bun with salmorejo

**Salmon,** avocado and chive Napoleon

**Mexican tortilla wrap** with cecina air-dried beef, cream cheese and rocket

**Mini foie gras** and black liquorice crisp crepe

4 pieces (cold) Duration 45 min, minimum 50 pax
€16.00/person

## cocktail hour no. 3

**Sicilian** mortadella, cream cheese and vegetable focaccia

**Burrata** cheese, anchovy and salmorejo Napoleon

**Cherry tomato,** mozzarella cheese and basil skewer

**Sunflower seed bread** with roast beef, Parmesan cheese and rocket

**Mini seafood** salad pita

**Potato omelette** with green peppers

**Ibérico** ham shavings with extra virgin olive oil picos breadsticks

**Cheese** assortment with dried nuts

8 pieces (cold) Duration 1 hour, minimum 50 pax
€22.00/person

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# cocktail hour

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## cocktail hour no. 4

**Sunflower seed bread** with beer-roasted pork loin with vegetables, grated Idiazabal cheese and red wine caramel sauce.

**Cherry tomato,** mozzarella cheese and basil skewer

**Smoked salmon,** avocado, chive and honey mustard Napoleon

**Mini foie gras** and black liquorice crisp pita

**Small dish** of beef carpaccio with Parmesan cheese, rocket and Dijon vinaigrette

**Mini cecina** air-dried beef, cream cheese, vegetable and spiced tomato jam wraps

**Ibérico** ham shavings with extra virgin olive oil picos breadsticks

**Cheese** assortment with dried nuts

**Chicken yakitori** skewer

**Mini beef burger** with vegetables, goat's cheese and crispy onion

**Toast** with Ibérico pork tenderloin, Camembert cheese and fried green pepper

**Cones** of battered hake with coriander mayonnaise

***Desserts***

**Sweet** sushi and **chocolate** fondant
**Seasonal** fruit skewer
**Mini mascarpone** cheese and quince waffle

12 pieces (cold and hot) + 3 desserts MINIMUM 25 PAX
Duration 1.5 hours

€28.00/person VAT not included

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Cátalo catering

# cocktail hour

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## cocktail hour no. 5

**Lamb's lettuce** salad with toasted corn crusted goat's cheese croquettes, quince foam and duck ham

**Black bread** with pickled partridge, vegetables and red berry vinaigrette

**Idiazabal** cheese, salmorejo and Cantabrian anchovy tidbit.

**Mini Mexican tortilla wrap** with roast chicken, cream cheese and rocket

**Small spoonful** of escalivada with cockles in Txacoli wine sauce

**Cup** of creamy soup or gazpacho, depending on the season

**Beef tenderloin** carpaccio with lamb's lettuce, grated Parmesan cheese and Dijon vinaigrette

**Mini salmon** tartare pita

**Ibérico** ham shavings with extra virgin olive oil picos breadsticks

**Cheese** assortment with dried nuts: Manchego, goat's cheese, Emmental and Gouda

**Baskets** of vegetable tempura with honey soy sauce

**Small casseroles** of boulangère potatoes with smashed up fried quail egg and chistorra sausage

**Mini beef burger** with caramelised onion and goat's cheese

**Morcilla** blood sausage croquettes, corn crisp and hot sauce

***Desserts***

**Sweet** sushi and **chocolate** fondant
**Seasonal** fruit skewer
**Mini mascarpone** cheese and quince waffle

14 pieces (cold and hot) + 3 desserts MINIMUM 25 PAX
Duration 2 hours

€32.00/person VAT not included

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Cátalo catering

# cocktail hour

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## cocktail hour no. 6

**Mini poached** cod salad with mint tea infused orange segments

**Bowl** of steak tartare with bread crisp

**Marinated** salmon skewer with sweet pickle

**Fried tartlet** of goose liver mousse with raspberry

**Slate plate** of king prawn carpaccio, onion crisp, chive and basil oil

**Cup** of creamy soup or gazpacho, depending on the season

**Mini** mollete flatbread with lacón country ham, Brie cheese and paprika oil

**Mini surimi** and flathead grey mullet pita

**Ibérico** ham shavings with extra virgin olive oil picos breadsticks

**Cheese** assortment with dried nuts: Manchego, goat's cheese, Emmental and Gouda

**Small casserole** of smoky mashed potatoes with quail leg

**Small dish** of battered hake with squid ink

**Spider crab** croquettes with corn crisp and hot sauce

**Galician-style** octopus and Tetilla cheese toast

**Mini** blood sausage cream empanadas

**Mini beef burger** with foie gras, goat's cheese and caramelised onion

***Desserts***

**Sweet** sushi

**Chocolate** fondant

**Seasonal** fruit skewer

**Cup** of Greek yoghurt with red berries

16 pieces (cold and hot) + 4 desserts MINIMUM 25 PAX
Duration 2.5 hours

€38.00/person VAT not included

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# cocktail hour with additional dishes

## cocktail hour no. 7 with additional dishes

**Mini pickled** partridge salad with freeze-dried raspberry flakes, corn crisp, tender greens and honey soy vinaigrette

**Small spoonful** of foie gras and black liquorice powder

**Salmon** tartare, avocado, chive and honey mustard puff pastry

**Cup** of strawberry and raspberry gazpacho with shrimp and cucumber skewer

**Beef** carpaccio with rocket, grated Parmesan cheese and Dijon vinaigrette

**Filo pastry** with escalivada and cockles in Txacoli wine sauce

**Ibérico** ham shavings with extra virgin olive oil picos breadsticks

**Cup** of El Bierzo morcilla blood sausage cream with apple compote and bread crisp

**Breaded wild mushrooms** with mild aioli sauce

**Mini beef burger** with vegetables, goat's cheese and crispy onion

**Small dish** of battered hake with sautéed wild mushrooms in Rueda wine sauce

**Seafood** croquettes, corn crisp and hot sauce

***Corner with additional dishes (cooked on the spot)***

**Small dish** of honey soy glazed spit-roasted loin of beef with confit potato and cristal peppers

**Monkfish** and shrimp paella

***Desserts***

**Chocolate** fondant
**Seasonal** fruit skewer
**Cup** of mascarpone with quince

12 pieces (cold and hot) + 2 additional dishes + 3 desserts
MINIMUM 40 PAX
Duration 3 hours

€43.00/person VAT not included

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# gourmet cocktail hour

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## cocktail hour no. 8

### Cold items

**Jerte Valley** cherry salmorejo with topping

**Mini blue cheese cream**, cherry tomato and anchovy crepe

**King prawn** carpaccio with pineapple cubes, puffed rice and flathead grey mullet oil

**Mini brioche navette** with roasted pork loin, Camembert cream cheese and green pepper strips

**Mini blini** sandwich with salami cream and tomato tartare

**Mini foie gras** filled figs with PX caramel sauce

**Sushi** selection with honey soy sauce

**Smoked salmon** roll on bread crisp and honey mustard

**Ibérico** ham shavings with extra virgin olive oil picos breadsticks

***Cheese platter***

Hard Manchego, Idiazabal, Semi-hard goat's cheese, Aged Gouda, Stilton with mango, Basils with ham, Pesto Stilton, Camembert

### Hot items

**Small dish** of crispy fried egg with chistorra sausage

**Small casserole** of truffled wild mushroom risotto

**Thyme-crusted** Ibérico pork tenderloin skewers with PX caramel sauce

**Small dish** of charcoal-grilled Ibérico pork shoulder eye with mango

**Prawn,** coconut and coriander lollipop

**Lamp** and aubergine crisp with chimichurri sauce

**Calçot** scallion croquettes, romesco sauce and vegetable crisp

**Port caramel** glazed loin of beef skewers with Port caramel sauce

**Mini bluefin tuna burger** with Idiazabal cheese, green mustard and caramelised onion

**Cones** of battered hake with basil mayonnaise

### Desserts

**Mini brownie** with strawberry sorbet

**Melon** and watermelon pearls in Port wine

**Mini dulce de leche** crepe

**Cup** of rice pudding and Granny Smith apple

20 pieces (cold and hot) + 4 desserts
MINIMUM 40 PAX
Duration 3 hours
€46.00/person

VAT not included

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Cátalo catering

# gourmet cocktail hour

TeatroGoya multiespacio

## cocktail hour no. 9

### Cold items

**Filo pastry cones** with escalivada and cockles in Txacoli wine sauce

**Mini foie royale** and fresh raspberry crepe

**Beef tenderloin** carpaccio with Parmesan cheese, rocket and Dijon vinaigrette

**Small casseroles** of steak tartare with thin crispy bread

**Cherry tomato,** mozzarella cheese and basil skewers

**Red berry** gazpacho with strawberry and cucumber tartare

**Mini roast beef,** Parmesan cheese and honey mustard bagel

**Bowl** of Salad Olivier with Ibérico cold meats and pork crackling

**Salmon,** avocado cream and chive crisp Napoleon

**Black bread** with duck ham, goat's cheese, toasted corn crisp, quince and honey sauce

**Tiger shrimp**, cucumber and Feta cheese skewers

**Mini pickled** partridge salad with freeze-dried raspberry crisp, corn flakes and honey soy vinaigrette

**Ibérico** ham shavings with extra virgin olive oil picos breadsticks

***Cheese platter***

Hard Manchego, Idiazabal, Semi-hard goat's cheese, Aged Gouda, Stilton with mango, Basils with ham, Pesto Stilton, Camembert

### Hot items

**El Bierzo** morcilla blood sausage cream with apple compote and bread crisp

**Mini beef burger,** vegetables, onion confit and goat's cheese

**Shrimps** in filo pastry with red wine caramel sauce

**Chicken yakitori** skewers

**Oxtail** croquettes, corn crisp and hot sauce

**Cones** of marinated dogfish

**Mixed** Ibérico sobrassada sausage and Brie cheese tidbit

**Bao bun** with roast chicken and barbecue sauce

**Small casserole** of truffled potato cream with quail egg

**Port caramel** glazed loin of beef skewers with Port caramel sauce

**Mini spring** rolls with sweet and sour sauce

### Desserts

**Mini chocolate** fondant with Tahitian vanilla ice cream
**Seasonal** fruit skewer
**Mini mascarpone** cheese and quince waffle
**Cups** of assorted mousses

25 pieces (cold and hot) + 4 desserts
MINIMUM 40 PAX
Duration 3.5 hours
€55.00/person

VAT not included

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# cocktail hour with additional dishes

## cocktail hour no. 10 with additional dishes

### Cold items

**Mango** gazpacho with cockles in Txacoli wine sauce

**Foie** royale and black liquorice crisp cone

**Cod** carpaccio with orange and black olive topping

**Bowl** of bluefin tuna tartare with bread crisp

**Mini European** spider crab pitas

**Salmon,** avocado cream and crispy onion Napoleon

**Black bread** with pickled partridge, vegetables and freeze-dried raspberry crisps

**Cecina** air-dried beef, vegetable and Camembert cheese roll

**Tiger shrimp** and melon skewers with PX caramel sauce

### Bars

**Ibérico cold meat bar**

Shavings of Ibérico ham, acorn-fed Ibérico lomo embuchado, acorn-fed Ibérico chorizo vela, acorn-fed Ibérico salchichón vela.

Spiced bread toast, grated vine tomato, salmorejo and homemade oils

***International Cheese Bar***

Hard Manchego, Idiazabal, Semi-hard goat's cheese, Aged Gouda, Stilton with mango, Basils with ham, Pesto Stilton, Camembert

### Hot items

**Four-cheese** potato gnocchi

**Mini oxtail burger** with vegetable crisp

**Small casserole** of smoky mashed potatoes with charcoal-grilled Ibérico pork shoulder

**Cones** of battered corvina sea bass with coriander mayonnaise

**Chicken** skewers with lime cream sauce

**Galician-style** octopus croquettes

**Small casserole** of creamy seafood and baby squid rice

**Crispy** red prawn sticks

**Small casserole** of fried breadcrumbs with fine egg and truffle tempura

**Filo pastry** with Feta and Roquefort cheese with raspberry confit

### Live station serving additional dishes

**Spit-roasted loin of beef**

Loin of beef sliced on the spot with confit potatoes and cristal peppers

**Monkfish and shrimp skewers**

with coriander mayonnaise and charcoal-grilled vegetables

### Desserts

**Sweet** sushi
**Pineapple** and red berry carpaccio
**Cup** of homemade tiramisu
**Cream** cake with chocolate ice cream

21 pieces (cold and hot) + 2 bars + 2 additional dishes + 4 desserts
MINIMUM 40 PAX
Duration 4 hours,
€60.00/person VAT not included

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# barbecue cocktail hour

## Cocktail hour no. 11 with barbecue

### Cold items

**Filo pastry cones** with escalivada and cockles in Txacoli wine sauce

**Mini foie royale** and fresh raspberry crepe

**Galician-style** octopus and Tetilla cheese carpaccio

**Cherry tomato,** mozzarella cheese and basil skewers

**Salmon,** avocado cream and chive crisp Napoleon

### Hot items

**Egg** with piquillo pepper tidbit

**Cones** of marinated dogfish

**Sanlúcar** shrimp tempura with red wine caramel sauce

**Garlic** prawn croquettes with corn crisp and hot sauce

### Bars

**Ibérico cold meat bar**

Shavings of Ibérico ham, acorn-fed Ibérico lomo embuchado, acorn-fed Ibérico chorizo vela, acorn-fed Ibérico salchichón vela.

Spiced bread toast, grated vine tomato, salmorejo and homemade oils

***International Cheese Bar***

Hard Manchego, Idiazabal, Semi-hard goat's cheese, Aged Gouda, Stilton with mango, Basils with ham, Pesto Stilton, Camembert

### At the buffet:

Pickled partridge salad

Roasted pepper salad

Strawberry and raspberry gazpacho

Mango salmorejo

Purple potatoes with mild aioli sauce

### At the charcoal grill station

Suckling lamb chops

Sierra de Guadarrama bone-in beef rib steak sliced on the spot

Ibérico pork shoulder eye and fillet

Pork tenderloin tournedo skewers and red wine caramel sauce

Chorizo, morcilla blood sausage, butifarra sausage, pork belly

Vegetable skewers

### Desserts

**Charcoal-grilled** banana with chocolate

**Dessert bar**: Mini brownie with strawberry sorbet, melon and watermelon pearls in Port wine, Mini dulce de leche crepe, Cup of rice pudding and Granny Smith apple, Sweet sushi, Cup of homemade tiramisu

9 pieces (cold and hot) + 2 bars + barbecue + dessert bar
MINIMUM 70 PAX
Duration 4 hours
€80.00/person

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Cátalo catering

# Food fair

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## Food fair with live stations and bars

***Cheese and Ibérico cold meat bar with bread buffet***

**Ibérico cold meats**: ham, lomo embuchado, chorizo vela and salchichón vela, sobrassada and fuet

**Cheeses:** Manchego, Idiazabal, goat's cheese, Emmental, Aged Gouda, Pesto Gouda, Basils with ham, Stilton with mango

**Accompaniments:** oil, bread, grissini, picos breadsticks, fresh tomato

***Soup and salad bar with pickled food items***

**Soups**: Red berry gazpacho, Cherry salmorejo, Cucumber and melon soup

**Salads:** Pickled partridge salad, Black macaroni, vegetable and shrimp salad, Salad Olivier with Ibérico cold meats and pork crackling

**Accompaniments:** Campo Real olives, Gildas (anchovy, guindilla pepper and green olive skewers), lupin beans

***Live Sushi and Ceviche Station***

**Roll:** Butterfish, California, Spicy prawn, Crunchy tenderloin and Crunchy cheddar

**Maki:** Foie gras, Salmon and avocado, Eel

**Sushi:** Salmon, Tuna, Sea bass

**Ceviche**

***Live Tuna Station***

Tartare with wasabi ice cream

Tataki with honey soy sauce and sea lettuce

Mini burger with vegetables, Idiazabal cheese and green mustard

***Live Meat Station***

Mini beef burger with foie gras and goat's cheese

Beef tenderloin skewer with mojo sauces and Canarian salt wrinkled potatoes

Bao bun with pork cheeks and barbecue sauce

Price of the set menu per person: beverage bar + bars + live stations + desserts **€85/person**

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# Food fair

***Live Dessert Station***

Ice cream: Caramel with fleur de sel, Gin tonic, Plum and Armagnac, Banana pecan, Tahitian vanilla

Mini fritters

Mini chocolate fondant

Mini cream napoleon

Mini mascarpone cheese and quince waffles

Seasonal fruit skewers

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# Cátalo catering

## The quote includes

- All advice necessary to properly organise your event.
- All equipment necessary for your event
- Table decorations
- Serving staff: waiters, 1 per 25 guests, head waiter and kitchen staff)
- Beverages included:

Condado de Artola crianza DOCa Rioja red wine
Castillo de la Mota Verdejo DO Rueda white wine
Brut cava*
Mineral water, soft drinks, fruit juices* and beers
Vermouth* *

*not included in cocktail hours no. 1, 2 and 3

- Setup and takedown service on the same day

## optional add-ons

- **€2.00** Include 3 sweet items for set menus no. 1, 2 and 3
- **€6.00** Supplement for top-branded alcoholic beverages during cocktail hours.
- **€15.00** Supplement for open bar of top-branded alcoholic beverages. Duration 3 hours.
- **€18.00** Supplement for open bar of top-branded alcoholic beverages including mojitos prepared on the spot. Duration 2 hours.
- **€12.00** Supplement for open bar of mojitos prepared on the spot.
  Duration 2 hours. Minimum 50 guests
- **€25.00** Supplement for open bar of cocktails and mixed drinks
  Duration 2 hours. Minimum 50 guests

## Extras

- Personalised decoration
- Menu tasting, not available
- Check options and prices for: Sangria bar at the counter, small bottles of beer on crushed ice, Corner Beer bar, Tasting corners during cocktail hours, etc.
- Ham-carving master
- Corporate cake or desserts
- Marquees, tents, sunshades
- Disk Jockey

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Cátalo catering

# Seated set menus

TeatroGoya multiespacio

reception

appetisers

set menus

add-ons

bars

tasting menus

# Welcome cocktail options

## cocktail hour no. 1

**Ibérico** ham shavings, with extra virgin olive oil picos breadsticks

**Assortment of Spanish and French artisan cheeses,** with raisins, walnuts and dried apricots

Price per person - €10

## cocktail hour no. 2

**Salmon,** avocado cream and chive crisp Napoleon

**Mini foie gras** and fresh raspberry crepe

**Cherry tomato,** mozzarella cheese and basil skewer

**Small dish of beef carpaccio,** with Parmesan cheese, lamb's lettuce and truffle oil

Price per person - €12

## cocktail hour no. 3

**Mini brioche navette** with Ibérico ham and salmorejo

**Mexican tortilla wrap** with cecina air-dried beef, Camembert cheese and vegetables

**Bowl** of steak tartare with bread crisp

**Assortment of Spanish and French artisan cheeses,** with raisins, walnuts and dried apricots

**Seafood croquettes with corn crisp and hot sauce**

**Mini beef burger** with foie gras, goat's cheese and caramelised onion

**Shrimp tempura skewers** with honey soy sauce

Price per person - €17

## Appetisers at the centre of the table

1 portion for every 4 pax

- **€19.00** Acorn-fed Ibérico ham and toasted bread with tomato (100g)
- **€16.00€** Anchovies from Santoña with virgin olive oil and bread crisp (8 pcs.)
- **€12.00** Ibérico ham croquettes, hot sauce and corn fritters (12 pcs.)
- **€15.00** Assortment of Spanish and French cheeses with dried nuts (250g)
- **€18.00** Artisan foie gras terrine with PX reduction, dried nut oil and macadamia nut shavings

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Cátalo catering

# Seated set menus

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## Set menu no. 1

El Bierzo morcilla blood sausage and differently textured apple with spiced bread crisp

*****

Roast duck confit with creamy potato and boletus mushroom mash, red wine caramel sauce and charcoal-grilled vegetables

*****

Caramelised puff pastry sheets, vanilla pod infused cream and Bourbon ice cream

Price per person - €50

## Set menu no. 2

Baby squid, Romaine heart and sea lettuce salad with ginger prawn vinaigrette

*****

Honey soy glazed spit-roasted loin of beef with confit potatoes and cristal peppers

*****

Chocolate bavarois coated with caramel and hazelnut croquante

Price per person - €55

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# Seated set menus

## Set menu no. 3

**First course**

Jerte Valley cherry salmorejo, dehydrated Ibérico ham slices and Parmesan cheese

**Second course**

Ibérico pork cheeks glazed with red wine from Madrid, potato rosti and charcoal-grilled vegetables

**Dessert**

Apple raisin streusel, extra virgin olive oil flavoured pastry cream and Bourbon vanilla ice cream

Price per person - €60

## Set menu no. 4

**First course**

Pickled partridge salad with freeze-dried raspberry crisps, corn flakes, honey soy vinaigrette and alfalfa sprouts

**Second course**

Battered hake on sweet pepper juice, tomato avocado tartare and wild mushrooms in Rueda wine sauce

**Dessert**

Lemon meringue pie flambé and mint ice cream

Price per person - €60

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# Seated set menus

## Set menu no. 5

Ibérico ham and Sanlúcar tiger shrimp salad and melon pearls in Port wine with salmorejo vinaigrette on spiced bread crisp

**Second course**

Charcoal-grilled corvina sea bass with cream of pumpkin and mango soup, baby aubergines and vegetable crisps

**Dessert**

Three chocolates: white chocolate soufflé, milk chocolate brownie and dark chocolate ice cream

Price per person - €65

## Set menu no. 6

**First course**

Creamy strawberry and raspberry gazpacho with shrimp and cucumber skewer, pesto oil and raspberry tempura

**Second course**

Beef tenderloin with toasted corn sauce, purple potato rosti, charcoal-grilled green asparagus

**Dessert**

Chocolate and pear confit filled cocoa filo pastry, accompanied with mascarpone ice cream

Price per person - €70

The prices specified in this catalogue are exclusive of the applicable VAT.

# Seated set menus



## Tasting menu

**Starter**

Charcoal-grilled baby cuttlefish salad on the rocks with prawn and papaya vinaigrette, sea lettuce and salmorejo foam

**Second Starter**

Cardinal prawn carpaccio with puffed rice flakes, herring roe, lamb's lettuce and flathead grey mullet oil

**First course**

Duck, fig and foie gras ravioli, pickled mango salad, passion fruit cream and chocolate Pop Rocks

**Fish**

White tuna tataki with olives and soy, sweet pepper juice and tender greens

**Meat**

Charcoal-grilled beef tenderloin with cardinal prawn skewer, roasted garlic scape and garlic juice

**Desserts**

Bread and chocolate bonbons, with extra virgin olive oil flavoured cream and Maldon salt

Ricotta cream between two cocoa hazelnut biscuits decorated with chocolate chips and accompanied with cherry ice cream

Price per person - €90

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# Cátalo catering

## The quote includes

- All advice necessary to properly organise your event.
- All equipment necessary for your event
- Table decorations
- Serving staff: waiters, 1 per 15 guests, head waiter and kitchen staff)
- Beverages included:

Condado de Artola crianza DOCa Rioja red wine
Castillo de la Mota Verdejo DO Rueda white wine
Brut cava
Mineral water, soft drinks, fruit juices* and beers.
Liquors: cream liqueurs, pomace brandies, Pacharán sloe-flavoured liqueur, fruit liqueurs and cognac
Coffee and herbal infusions

- Setup and takedown service on the same day

## optional add-ons

- **€15.00** Supplement for open bar of top-branded alcoholic beverages. Duration 3 hours.
- **€18.00** Supplement for open bar of top-branded alcoholic beverages including mojitos prepared on the spot. Duration 2 hours.
- **€12.00** Supplement for open bar of mojitos prepared on the spot.
  Duration 2 hours. Minimum 50 guests
- **€25.00** Supplement for open bar of cocktails and mixed drinks
  Duration 2 hours. Minimum 50 guests

## Extras

- Personalised decoration
- Menu tasting, not available
- Check options and prices for: Sangria bar at the counter, small bottles of beer on crushed ice, Corner Beer bar, Tasting corners during cocktail hours, etc.
- Ham-carving master
- Corporate cake or desserts
- Additional hour of open bar €6/person
- Food for non-catering staff (photographer, DJ, etc.)
- Marquees, tents, sunshades
- Disk Jockey

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Cátalo catering

# Cátalo Group

TeatroGoya multiespacio

Cátalo event planner

"creamos tu evento"

## event organisation and management

Organising an event is not as easy as it may seem. If it's already complicated enough to get everything ready for a personal event, you can just imagine what it will be like for a corporate one. Image is crucial and the final outcome will determine the success of your event.

This is why Cátalo Event Planner puts all its experience and know-how accumulated over the course of many years organising both large conventions and small—but no less important—work meetings at the disposal of its customers.

We only work with the very best suppliers in each sector and some of the services are directly provided by our Group's different lines of business.

www.cataloeventplanner.com

Viste tu evento by Cátalo

"creamos espacios únicos"

## comprehensive event decoration

An essential part of your event is the guests' first impression of it as soon as they arrive—those initial perceptions are vital to delighting and creating a unique and coordinated whole. It is important for all aspects of the event—whether lighting, table linen or signage—to be tied to the company's corporate colour.
We at Viste Tu Evento create unique spaces, either on your facilities or at venues provided by us. We take care of creating themed atmospheres, allocating spaces through vertical gardens and supplying differently styled furniture. We play around with lighting and bring to life anything our imagination can come up with.
Our goal: originality and personality, to draw the attention of the participants so that they remember your event as a great experience.

www.vistetuevento.com