

FINGER BUFFET

OPTION 1

Acorn Cured Ham Mini Sandwiches
Dressed Olives
Roasted Vegetables Spoon with Anchovies
Russian Salad
Nachos with Guacamole
Spanish Omelette Dices
Homemade Mini Croquettes
Chicken Brochettes with Sesame in Sweet Soya
Artisan Catalan Sausage Brochette
Our Spicy Fried Potatoes Two Sauces
Vermicelli Noodles Paella Dania Style
Stewed Chickpeas
Mushrooms Cream Shot (Autumn/Winter)
Cold Tomato Soup Shot (Spring/Summer)
Assorted Cut Natural Fruit

DRINKS

Refreshments and Beer with and without Alcohol
White Wine Clamor de Raimat D.O. Costers del Segre
Red Wine Marqués de Mundáiz Crianza D.O Rioja
Mineral Water
Coffees & Herbal Teas

Price per Person: 37,28 € + 10% VAT

***Extra charge Assorted Cakes per Person: 4 € + 10% VAT**

Exterior service included. Service duration 45 minutes.

Minimum groups of 25 people.

* Lunch will be served from 13:00 to 15:00 and dinner from 20:00 to 22:00h.

* Some of our dishes may contain any ingredients that generate an intolerance or food allergy. Ask to our team.

FINGER BUFFET

OPTION 2

Acorn Cured Ham Mini Sandwiches
Dressed Olives
Salmon and Pineapple Brochette
Majorcan Sausage and Butter Mini Briox and Smoked Turkey Mini Briox
Greek Salad with Feta Cheese, Raisins and Nuts
Salt Cones (Different kinds)
Homemade Mini Croquettes
Salt Cod Mini Fritters
Chicken Brochettes with Sesame in Sweet Soya
Squid Tips Andalusia Style
Stewed Lentils with Vegetables
Assorted Rice Country Style /and Shellfish Rice
Onion Cream Shot (Autumn/Winter)
Cold Tomato Soup Shot (Spring/Summer)
Assorted Cut Natural Fruit

DRINKS

Refreshments and Beer with and without Alcohol
White Wine Clamor de Raimat D.O. Costers del Segre
Red Wine Marqués de Mundáiz Crianza D.O Rioja
Mineral Water
Coffees & Herbal Teas

Price per Person: 39 € + 10% VAT

***Extra charge Assorted Cakes per Person: 4 € + 10% VAT**

Exterior service included. Service duration 45 minutes.

Minimum groups of 25 people.

* Lunch will be served from 13:00 to 15:00 and dinner from 20:00 to 22:00h.

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FINGER BUFFET

OPTION 3

Acorn Cured Ham Mini Sandwiches
Dressed Olives
White Beans Salad with Salt Cod
Assorted International Cheeses with Crackers
Tartar Cocktail with Tomato and Celery
Mushrooms and Spinaches Mini Quiche
Roasted Vegetables Cake
Veal Mini Burgers with Cheddar Cheese and Candied Onion
Homemade Mini Croquettes
Mini Cannelloni with Béchamel
Vermicelli Noodles Paella Denia Style
Shellfish Cream Shot (Autumn/Winter)
Tomato Cream in Basil (Spring/Summer)
Assorted Cut Natural Fruit

DRINKS

Refreshments and Beer with and without Alcohol
White Wine Clamor de Raimat D.O. Costers del Segre
Red Wine Marqués de Mundáiz Crianza D.O Rioja
Mineral Water
Coffees & Herbal Teas

Price per Person: 41 € + 10% VAT

***Extra charge Assorted Cakes per Person: 4 € + 10% VAT**

Exterior service included. Service duration 45 minutes.

Minimum groups of 25 people.

* Lunch will be served from 13:00 to 15:00 and dinner from 20:00 to 22:00h.

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FINGER BUFFET

OPTION 4

Acorn Cured Ham Mini Sandwiches
Assorted Iberian Charcuterie
Bread Toasts with Tomato and Pure Olive Oil
Dressed Olives
Smoked Salmon Blinis
Apple and Celery Salad
Foie and Apricot Spoon
Caprese Mozzarella Brochette
Assorted Gyoza with Sweet Soya
Shrimp in foam Mayonnaise
Homemade Mini Croquettes
“Tapa” of Egg, Potato and Bacon
Rice with Shellfish Stew
Peas Cream Shot with parmesan Cheese (Autumn/Winter)
White Garlic Cream with Pistachios (Spring/Summer)
Assorted Cut Natural Fruit

DRINKS

Refreshments and Beer with and without Alcohol
White Wine Clamor de Raimat D.O. Costers del Segre
Red Wine Marqués de Mundáiz Crianza D.O Rioja
Mineral Water
Coffees & Herbal Teas

Price per Person: 43 € + 10% VAT

***Extra charge Assorted Cakes per Person: 4 € + 10% VAT**

Exterior service included. Service duration 45 minutes.

Minimum groups of 25 people.

* Lunch will be served from 13:00 to 15:00 and dinner from 20:00 to 22:00h.

* Some of our dishes may contain any ingredients that generate an intolerance or food allergy. Ask to our team.

FINGER BUFFET

OPTION 5

Iberian Cured Ham Buffet
Bread Toast with Tomata and Pure Olive Oil
Dressed Olives
Roasted Vegetables Spoon with Anchovies
Cod Emulsion with Quince
Feta Cheese Salad
Tuna Toast with Red Pepper and Brown Bread
Prawns and Sesame Stick
Black Truffle Ravioli
Homemade Mini croquettes
“Tapa” with Octopus, Potato and Peppers
Krustyllant of Red Prawns
Veal Dices in Black Pepper
Vermicelli Noodles Paella Denia Style
Rice Stew
PumpKin Cream Shot (Autumn/Winter)
Cold Tomato Soup Shot (Spring/Summer)
Assorted Cut Natural Fruit

DRINKS

Refreshments and Beer with and without Alcohol
White Wine Clamor de Raimat D.O. Costers del Segre
Red Wine Marqués de Mundáiz Crianza D.O Rioja
Mineral Water
Coffees & Herbal Teas

Price per Person: 45 € + 10% VAT

***Extra charge Assorted Cakes per Person: 4 € + 10% VAT**

Exterior service included. Service duration 45 minutes.

Minimum groups of 25 people.

* Lunch will be served from 13:00 to 15:00 and dinner from 20:00 to 22:00h.

* Some of our dishes may contain any ingredients that generate an intolerance or food allergy. Ask to our team.