

PICNIC BAGS
prices up from

The Ibiza Catering



PICNIC BOX 1 Welcome
Up from 8 people

15,00e p.p.

Hope spiced pickles and olives

House dips and pates with grissini and breads

Spanish cheese assortment with homemade jams and walnuts

Still Water 500ml



PICNIC BOX 2 Traditional Welcome
Up from 8 people

price on request

Hope spiced pickles and olives

House dips and pates with grissini and breads

Spanish cheese assortment with homemade jams and walnuts

Iberic ham and cold meats assortment served with grated tomato

Still Water 500ml



PICNIC BOX 3 Premium
Up from 8 people

price on request

Hope spiced pickles and olives

House dips and pates with grissini and breads

Spanish cheese assortment with homemade jams and walnuts

Premium Iberic cured ham served with grated tomato

Lobster salad with three colors cherry tomatoes and fresh sprout salad

Dessert:

Homemade chocolate brownie with strawberries

Still Water 500ml





PICNIC 4 De Luxe
Up from 2 people

price on request

House spiced pickles and olives

House dips and pates with grissini and breads

Spanish cheese assortment with homemade jams and walnuts

Premium Iberic cured ham served with grated tomato

Lobster salad with three colors cherry tomatoes and fresh sprout salad

Angus beef entrecote capriccio with dried out cherry tomatoes and aged Parmesan shavings

Local Red Prawns (3 p.p.) with fish roe and "casa limena" citric dressed potatoes mash

Dessert:

Homemade mini dessert assortment

Fresh fruit salad with dark chocolate sticks



PICNIC 4 Premium De Luxe
Up from 2 people

price on request

House spiced pickles and olives

House dips and pates with grissini and breads

Spanish cheese assortment with homemade jams and walnuts

Premium Iberic cured ham served with grated tomato

Lobster salad with three colors cherry tomatoes and fresh sprout salad

Angus beef entrecote capriccio with dried out cherry tomatoes and aged Parmesan shavings

Local Red Prawns (3 p.p.) with fish roe and "casa limena" citric dressed potatoes mash

Caviar with crème fraise and blinis 20gr p.p.

Champagne bottle (half bottle p.p.)

Dessert:

Homemade mini dessert assortment

Fresh fruit salad with dark chocolate sticks





BREAKFAST BAG 1

Up from 8 people

12,50e p.p.

White chocolate and berries muffin

Fresh fruits with yoghurt and muesli

Fruit Juice (orange, apple or pineapple)

BREAKFAST BAG 2

Up from 8 people

price on request

White chocolate and berries muffin

Chia pudding with fresh fruit, yogurt and muesli

Seasonal Fruit Smoothie



IBIZA STYLE LUNCH BAG

Up from 8 people

price on request

Traditional Ibiza style empanada scuffed with chicken or vegetables

Local Cheese assortment with homemade jam and toasted almonds

Drink of your choice: apple / banana / pear juice or water

MIDDAY SANDWICH LUNCH BAG

Up from 8 people

price on request

Sandwich: choose one

Stuffed focaccia with mozzarella, dried out tomatoes and rocket leaves

Smoked salmon bagel with cream cheese, cucumber and spinach leaves

Pickled chicken breast stuffed bagel with smoked aborigine and mango chutney

Herbs crusted roast beef sandwich with mustard cream and fresh fennel salad

Rustic bread sandwich with cured Iberic ham, machiego cheese and sliced tomatoes.

Drink of your choice: apple / banana / pear juice or water





DAILY MANU LUNCH BAG 1

Up form 2 people

Starter – choose one

Traditional Spanish Salmorejo (cold tomatoes soup) with cured Iberic ham

Cous cous taboule with cucumber, mint, walnuts and lemon dressing

Mozzarella bites and cherry tomatoes Caprese salad with pesto dressing

Main Course – choose one

Wrapped roast beef with mustard cream and rocket leaves & citric dressed potato salad side

Pickled chicken breast with chickpeas traditional hummus & sweet corn and coriander salad side

Goat cheese and Spanish quince with pickles and house dips

Dessert

Traditional Greixonera pastries pudding from Ibiza with pine nuts and dried out fruits



DAILY MANU LUNCH BAG 2

Up form 2 people

price on request

Starter – choose one

Traditional Spanish Salmorejo (cold tomatoes soup) with cured Iberic ham

Cous cous taboule with cucumber, mint, walnuts and lemon dressing

Mozzarella bites and cherry tomatoes Caprese salad with pesto dressing

Main Course – choose one

Aubergine and mozzarella lasagna with green salad side

Tiger prawns on yellow Thai curry with vegetables, peanuts and Parmesan shavings

Beef stew with port red wine and vegetables and sweet mustard potato salad garnish

Honey glazed farm chicken breast with sautéed vegetables and pineapple work rice garnish

Dessert – choose one

Homemade chocolate brownie with fresh strawberries

Apple crumble with cinnamon and mint touch

Oven cheese cake with red fruits and maple sirup





PREMIUM LUNCH BAG

Up form 2 people

Appetizer

Home spiced pickles and olives

House dips and pates with grissini and breads

Starter – choose one

Premium Iberic cured ham served with grated tomato and crispy bread

Lobster salad with three colors cherry tomatoes and fresh sprouts salad

Red prawns with fish roe and "causa limena" citric dressed potatoes mash

Main Course – choose one – best when warm – heat up in the microwave

Tiger prawns marinated in lime, ginger and soya; flame grilled and served with mint and pistachio sautéed soya noodles garnish

Grilled beef tenderloin with potatoes and zucchini gratin and sweet red peppers sauce

Low temperature cooked lamb rack served with Italian herbs "pico de gallo" and rocket salad

Dessert – choose one

Three chocolate cake with fresh strawberries and berries

Warm coconut French toast, flame caramelized and served with vanilla and cinnamon sauce

Plate of fresh fruits



KIDS MENU

15,00e p.p.

MAINS: Choose 1

Breakfast stuffed omelette with turkey breast, zucchini, avocado and green leaves garnish

Pasta salad with pickled chicken breast, spinach leaves, cherry tomatoes, olives and sweet corn

Chicken milanese with tomato sauce fresh mozzarella and rocket salad

Daily fresh "fish and chips" with codfish fritter and homemade fries

DESSERTS: Choose 1

Seasonal fruits salad

Chocolate brownie with berries and walnuts

Cheesecake with strawberries





MAXI KIDS MENU

price on request

STARTERS (all included)

House olives and pickles

Traditional chickpeas hummus with grissini's

Spanish cheeses assortment with toasted almonds

MAINS - Choose 1

Breakfast stuffed omelette with turkey breast, zucchini, avocado and green leaves garnish

Pasta salad with pickled chicken breast, spinach leaves, cherry tomatoes, olives and sweet corn

Chicken Milanese with tomato sauce fresh mozzarella and rocket salad

Daily fresh "fish and chips" with codfish fritter and homemade fries

DESSERTS (All included in small portions)

Seasonal fruits salad

Chocolate brownie with berries

Cheesecake with strawberries



Delivery up from + 25,00e

All prices are excluding VAT.

The prices and timings of the offer are based on the number of guests.

If these numbers changes, prices and times can change.

