



The   
**Ibiza Catering**  
*Taste is our signature.*  
**Food Stations**  
**Menus**

# Aperitif

Including service and high tables with white cover

1,5 h Unlimited Open Bar with:

**Cava or cava sangria, house wine, water and beer**

**In addition to open bar one cocktail extra**

**Oysters and champagne welcome**

One glass of champagne per person

Two oysters per person with dips, sauces and toppings.

**Small appetizers**

Please choose a maximum of 4 varieties canapés, we serve 5 pieces per person.

## SHOTS & BITES

- Cherry gazpacho with flame grilled and lime marinated prawn skewer or traditional gazpacho
- Pisco Ceviche Sour; pisco sour foam on shot with sea bass traditional tiger milk ceviche bite
- Creamy Mojito & Tobiko; creamy coconut mojito shot with tobiko flying fish roe.

## SPOON or GLASS CANAPES

- Smoked cheese on a skewer with quince sweet and grapes
- Mozzarella bite + basil + tomato / vanilla jam
- Parmesan and sunflower seeds Lollipop

- Cured Iberic ham on toast with grated tomato
- Tuna and smoked red pepper salad with cumin and red onion
- Smoked salmon, rocket and cream cheese roll
- Beef tataki with seaweed and red curry and lime dressing
- Tuna & Salmon sashimi +1€
- Mini lobster salad + Salmon caviar +1,5€
- Shrimp and scallop ceviche with fresh fruit
- Goat cheese + spinach quiche
- Traditional Steak tartar with crispy straw potato chips
- Grilled figs on spicy bbq sauce with crispy caramelized bacon

## WARM BITES

- Crispy prawn with sweet and sour sauce
- Foie gras crumble + apple +1€
- Traditional beef mini cocktail cheeseburger with burger sauce and pickled cucumber +1€
- Chicken & guacamole mini cocktail burger with cheddar cheese and crispy nachos +1€
- Skewers of traditional garlic prawns with fresh lime and parsley
- Fried calamari cone with fresh lime and aioli

**Nespresso coffee**

**Shot of your choice**

(Hierbas Ibicencas, Limoncello, Grappa)



## Open Bar

### Including:

- Barman and waiters to serve drinks
- Necessary bar gear like ice tongs, cocktail shaker, straws
- Glassware
- Ice cubes
- Cooling equipment
- Transport, Set up and break down
- Bar up from 50 guests & booking of full open bar included

### FULL OPEN BAR 4H

Soft drinks: Coca Cola, Schweppes tonic, Sprite, Fanta Orange BEER, HOUSE WINE, CAVA, WATER + LONGDRINKS with basic spirit brands GORDONS & BEEFEATER, SMIRNOFF, BACARDI, CACIQUE & HAVANNA III, BALLANTINES

Extension full open bar 9,50 p.p./h

### BASIC OPEN BAR 4H

Soft drinks: Coca Cola, Schweppes tonic, Sprite, Fanta Orange BEER, HOUSE WINE, CAVA, WATER

Extension basic open bar 7,50 p.p./h

### PREMIUM OPEN BAR 4H

BEER, HOUSE WINE, CAVA, WATER GREY GOOSE, HENDRICKS, BULLDOG, BACARDI 8, KNOCKANDO Soft drinks: Coca Cola, Fever tree Tonic, Sprite, Fanta Orange

Extension Premium open bar 12,50 p.p./h

### OPTIONAL COCKTAIL (no champagne)

Select two cocktails to add to your open bar

Premium and Full open bar extra

# Extras

## Cured Iberic Ham Station

Professional ham cutter  
Cured Iberic ham of your choice  
Grated tomato on toast  
Grissini and crispy bread

## Oysters

2 oysters per person  
Dips sauces and toppings

## Candy Flush Maker

## Champagne tower

## Cava tower

# Cocktail List

With selection of cocktail, cocktail supplies included

## Mojito

Keep it simple with Bacardi, crushed-lime, sugar & mint topped with soda, served tall over crushed ice.

## Whiskey Sour

The simple drink is a fit for whiskey lovers and haters alike  
Sugar syrup, whiskey, slice of orange and cherry with ice cubes.

## Bloody Mary

Vodka, tomato juice, Tabasco sauce.

## Cosmopolitan Classic

Lime vodka, Cointreau, cranberry juice, shaken and served in a cocktail glass.

## Piña Colada

Old fashioned but cool, cream, pineapple, white rum.

## Frozen Daiquiri Strawberry or Mango

Refresh yourself with Rum, Strawberry/Mango, sugar, served tall over crushed ice.

## Espresso Martini

Stay awake with cold shaken espresso, kahula, vodka.

## Moscow Mule

One of the trendiest cocktails around, with vodka, lime and ginger beer.

## Cuba Libre

Legendary cocktail with dark rum, crushed-lime, cola or cola zero, ice.

## Margarita

The traditional margarita is served up and made simply of tequila, triple sec, and lime juice.

## Cava Sangria

Summer classic served ice cold. Different fruits, brandy, peach liquor, lemonade and cava.



## Lunch or Dinner

### Including:

- Chefs and waiters to serve the food and drinks\*
- Necessary kitchen gear
- Crockery, glassware\*
- Tables, chairs and white linens included with min. spend of 65,00e p.p. on food stations
- Buffet station and necessary serving gear
- Kitchen set up and dinning area set up
- Dismantling of kitchen and dinning area after dinner
- Transport

\* Included only with booking our drink packages

### Drinks during the dinner

Select your drink package, unlimited during the dinner  
All including water

### Soda, soft drinks and beer

### House wines

White wine - Isabelino Verdejo y Macabeo D.O. Rueda  
Rose wine - Lamblin & Fils Rose Fruite, Pays d'oc, France  
Red wine - Pago de Araiz, Roble D.O. Navarra

### Medium wine pack

White wine - Ostatu Chardonnay D.O. Navarra  
Rose wine - Brigue Provence Rosé Only D.O. Provence  
Red wine - Valdelacierva Crianza Tempranillo D.O. Rioja

### Premium wine pack

White wine - Domaine Gitton Pere & Fils Sancerre  
Rose wine - Chateau La Sauvageonne Volcanic Rose  
Red wine - Mas de Leda Tempranillo D.O. Castilla y León



## Apetizer & Starter Stations

**Food stations** can be an excellent idea if you want to do things differently or if your venue choice doesn't have enough space for a formal seated service. You can make these stations as compact or open as you like.

How many to choose:

We recommend to choose minimum 4 or 5 food stations plus dessert so you can be sure that all the guests are satisfied. The Welcome Appetizer does not count as a food station.

### **WELCOME APETIZER (OPTIONAL)**

Home spiced olives and pickles

Potato crisp in cones

House dips (aioli and tapenade sauce) & Grissini

Home spiced and roasted nuts

Hummus with vegetable crudités

### **SUSHI & MORE STATION**

Salmon Tatar with fresh sprouts and coriander salad

Wakame seaweed salad with red curry and & lime dressing

& One piece per person of:

Spicy Tuna

California roll

Salmon Nigiri

Sushi kit included: Sticks, soya sauce, wasabi, ginger, bowls

## SPANISH CHEESE & GARNISH STATION

Spanish cheeses assortment:

Cured Manchego

Smoked Idiazabal

Mahon and Ibiza fresh goat

Fresh Grapes and red fruits

Dried fruits and wall nuts

Homemade jams (tomato & vanilla and figs & balsamic)

Biscuits and grissini

## SALAD & STARTER STATION

**Choice of two**

**Choice of three**

Thai Chicken and Spicy Mango Salad with soya noodles, spicy mango, crunchy green veggies, fresh coriander leaves, pickled mango dressing and peanuts

Italian Salad with fresh rocket leaves, aged Parmesan shavings and sundried cherry tomatoes with olive oil and balsamic dressing

Greek Salad with cucumber, tomatoes, feta cheese, Kalamata olives, onion and oregano with fresh mint and parsley leaves

Traditional Ibiza salad “Pagesa Salad” with roasted peppers, potatoes, black olives and tuna

Three Organic Tomatoes Salad with three different types of local & organic tomatoes, green leaves, red onions, white asparagus, grilled sweet corn and mustard & honey dressing

Macrobiotic Salad with quinoa, wakame seaweed, fresh sprouts, beetroot, nuts and red curry & coconut dressing

Cous Cous Tabule with grilled vegetables, raisins, fresh mint and parsley, pickled cherry tomatoes and cumin & lime & roasted garlic dressing

Spicy Potatoes Salad with Sriracha Chilli Mayo, fresh fennel and mint leaves

## SHOT & TAPAS STATION

one shot of your choice

& two tapas of your choice

### SHOTS

Mushroom ragout with airy potato cream

Pumpkin curry with spiced yogurt

Traditional Gazpacho and pickles skewer

Cod brandade and sweet red peppers cream

### TAPAS

Ibérico cold meats on toast with tomato

Cured Manchego cheese with quince and grapes

Beef tartar with crispy noodles and cress salad

Grilled octopus with smoked potato and green sauce

Garlic tiger prawns with hot paprika and fresh parsley

Ibérico mini burger with crispy cured ham and Manchego cheese

## **RAW BAR STATION**

Including two dishes of your choice

## **CEVICHE**

Caribbean ceviche with Sea bass, coconut milk and Mango

Peruvian white fish ceviche with avocado and sweet potato

Prawns ceviche with seafood, baby sweet corn and crispy root vegetables

Octopus ceviche with Corvina, mussels and banana chips

## **RAW FOOD**

Home marinated salmon with fresh leaves salad and caribbean fruits dressing

Ibérico Carpaccio with lemongrass and Yuzu vinaigrette

Daily fresh white fish sashimi with daikon and ginger dressing

Beef Tataki with Wakame seaweed salad

Salmon tartar with avocado and fresh sprouts







## Main Course Stations

### **TACO PARADISE STATION**

Two different tacos of your choice

House dips for “build your own taco”

Nachos and guacamole

#### **TACOS**

Pulled Pork

Pulled Beef

Pulled Chicken

Grilled Shrimp

Grilled Beef

Grilled Chicken

#### **HOUSE DIPS**

Pickled Tomatoes

Red Onions

Cream Cheese with Herbs

Jalapeno Peppers

Hot Salsa

Fresh Lime

### **RICE PARADE STATION**

Two rice dishes of your choice

Rice show cooking chef

#### **RICE DISHES**

Lobster rice with prawns and mussels

Wild mushroom and confit duck paella

Black paella with grilled squid and aioli

Traditional chicken and seafood paella

Pumpkin risotto with mascarpone and toasted seeds

Mushroom and zucchini risotto with crispy Parmesan

Wild rice wok with red curry and grilled mini vegetables

## BBBQ STATION

**Traditional Minis (choose three)**

**Spanish Skews (choose three)**

**Tapas (choose three)**

### TRADICIONAL MINIS

Beef burgers with dried out tomato and rocket salad

Ibérico burgers with crispy cured ham and Manchego cheese

Grilled salmon burgers with coleslaw salad side

Chicken burgers with guacamole and hot salsa

Pulled pork tacos with pickled red onions and fresh coriander

Grilled Shrimps tacos with tomatoes and sweet potato

Mini hot dogs with crispy onion and sauces

### SPANISH SKEWERS

Hot paprika spiced chorizos with honey and garlic glaze

Spiced farm chicken skewers

Grilled octopus and baby potatoes

Iberico pork and cured ham skewers

Grilled vegetables skewers with sweet chilli sauce

Tiger prawns with sweet paprika and fresh garlic

Marinated beef with grilled veggies gravy glaze

## TAPAS

Iberico pork secreto with hot mustard sauce

Low temperature beef cheek with truffle potato

Spiced lamb sausage with herbs Chimichurri sauce

Red tuna dices with soft wasabi dip

Chicken meatballs with sweet red peppers dip

Grilled halloumi cheese with aubergine and yogurt dip

Grilled tiger prawns with sweet chilly sauce

## DESSERT STATIONS

### CANDY BAR

Three different candy glasses

Piña colada shot

Fresh fruit skewer

Merengues

American Cookies

Marshmallows

## DESSERT SHOT STATION

Choose Two Desserts of your choice served for each guest as a flying buffet

3 Chocolate glass with cinnamon touch

Strawberry tiramisu “in a glass”

Caramel cheesecake shot

White chocolate soup with yogurt and berries

Pineapple crumble with hazelnuts

Fresh fruit “in a glass” with chocolate glaze

Chocolate brownie with cream frosting and fresh berries

Framboise mouse with cookies crumble

Caramel panacota with coffe truffles

## CAKE STATION

Choose three different

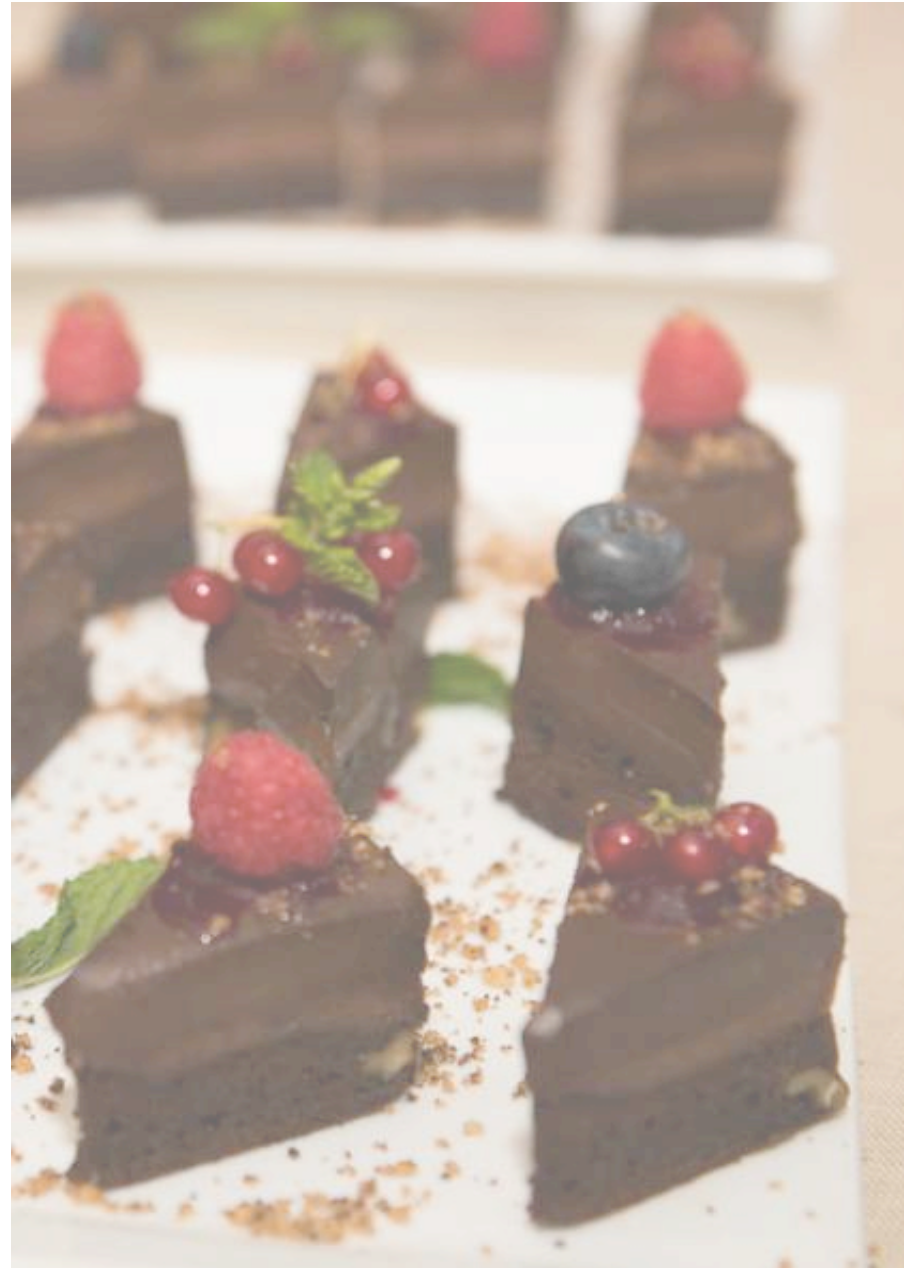
Flaó (goat cheese & mint cake from Ibiza)

Traditional brownie with walnuts and spiced strawberries

Lemon pie tartlet with meringue and pistachio sauce

Lemon tartalet with meringue and lemon cream

Red berries cheese cake



## OWN DRINKS –

We also offer the possibility that you provide your own drinks and we just support you with staff and hardware you might need.

There is no glassware included, obviously then welcome drink, aperitif, drinks during dinner and open bar do not apply.

You have the option to book waiters/barmen per hours at a price of 25€/h, you can provide us with a timing and we guide you through needed drinks staff

## Don't forget about... **Late Night Snack**

### **Sandwich**

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, Manchego cheese and sliced tomatoes.

## TACO PARADISE STATION

### **Including:**

One or two different tacos of your choice

House dips for “build your own taco”

Nachos and guacamole

### **TACOS**

Pulled Pork

Pulled Beef

Pulled Chicken

Grilled Shrimp

Grilled Beef

Grilled Chicken

Grilled Pork

### **HOUSE DIPS**

Pickled Tomatoes

Red Onions

Cream Cheese with Herbs

Jalapeno Peppers

Hot Salsa

Fresh Lime

### **CHEESE & HAM STATION**

Aged Manchego cheese slices served with sweet balsamic & red onion chutney

Grissini wrapped in Serrano ham served with basil garlic pesto

**All prices are excluding VAT**

**The prices and timings of the offer are based on the number of 50 guests. If this number changes, prices and times can change.**