



The  **Ibiza Catering**

Taste is our signature.

**Your Event
Menus**

The Welcome

Including service and high tables with white cover

30 minutes unlimited cava or cava sangria

or

Oysters and champagne welcome

One glass of champagne per person

One oyster per person

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

Small appetizers

Please choose a maximum of four varieties canapés,
we serve five pieces per person.

SHOTS & COLD BITES

Pumpkin peach shot

Cherry gazpacho

Fermented lenit vichysoisse and truffle

Coco shot with pineapple

Beetroot blinis with cream cheese and smoked trout

Iberico ham with carob bread

Mini poke with prawn and quinoa

Mozzarella bite with basil and tomato jam

Tuna and smoked red pepper salad with cumin and red onion

Shrimp ceviche with fresh fruit

Parsley and cod salad

Anchovis in herb vinegar on chopped tomatoes

Crudités with chickpea cream and black olive solid

WARM BITES

Crispy prawn with sweet and sour sauce

Pumpkin quiche

Chicken saté with peanut and black sesam

Gently cooked octopus and spicy tomato sauce

Beef tandoori with spiced yogurt and chickpea bread

Creamy rice with baby octopus

Green baby peppers with black pepper crunch

Gambas al ajillo

Grilled chorizo with cream of braised red bell pepper

Fried calamari with lime and aioli

Extras

Cured iberic ham station

Professional ham cutter

Cured iberic ham of your choice

Toated bread with grated tomatoes

Grissini and crispy bread

Oysters

Two oysters per person

Dips sauces and toppings

Cotton Candy Machine

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 and 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 and 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*
- Buffet station and necessary serving gear
- Kitchen set up and dining area set up
- Dismantling of kitchen and dining area after dinner
- Transport
- *Included only with booking our drink packages

Drinks during the dinner

Select your drink package, unlimited during the dinner & 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 – Otzu 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

Please don't hesitate to ask for our extensive wine list for your bespoke package

After dinner

Nespresso coffee

Shot of your choice

(Hierbas Ibicencas, Limoncello, Grappa)

Kids Menu

For kids between 2 and 12 years, choose one for all.

Including chocolate brownie or dessert from the menu.

Spaghetti with tomato sauce

Spaghetti with parmesan

Chicken nuggets with french fries

Chicken breast with potato puree or rice

Half fillet steak with potato gratin and salad

Drinks for kids

For kids between 2 and 12 years, choose one for all.

Unlimited drinks during welcome drink, aperitif,

Dinner and after dinner – only with booking our drink packages.

Apple juice, sparkling water, cola, fanta orange.





Paella Menu

TRADITIONAL WELCOME APETIZER

Homemade bread with aioli garlic sauce

Marinated olives

TAPAS (choose three for the whole group)

Gazpacho in your style : classic/watermelon/spicy

Braised homemade chorizo with honey from ibiza and ecologic herbs

Grilled green baby peppers

Classic spanish tortilla

MAIN (Choose one for the whole group, buffet style)

Mixed paella with chicken, seafood and fish

Fish and seafood paella with daily fish and prawns

Black rice paella with baby squids, prawns and cod

Vegetarian paella with seasonal vegetables

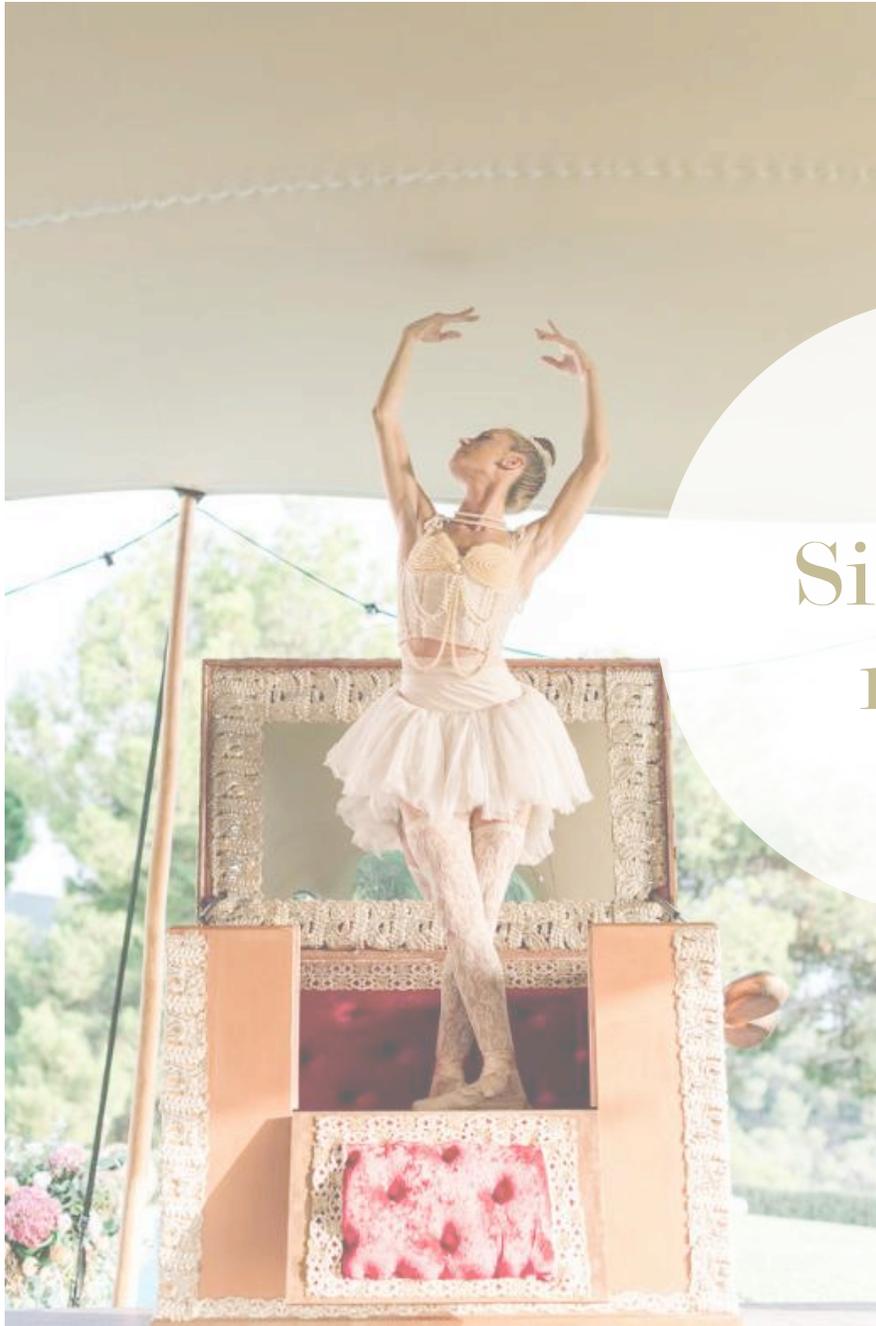
Lobster paella with cuttlefish, prawns and monkfish

DESSERT (Choose one for the whole group)

Flaó, goat cheese & lemon verbena cake from Ibiza

Almond cake

Honey & lemon mousse



Sit-down
meals



SILVER MENU

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

STARTERS (Choose three to share)

Thai chicken salad with soya noodles, crunchy veggies, spicy mango dressing and peanuts

Flame grilled caramelized goat cheese on bitter leave salad with roasted hazelnuts, pepper touched strawberries and honey dressing

Ecologic ibizan tomatoes with mozzarella bites, rocket salad and confited dried apricots

Lemon and garlic marinated and grilled ecologic farm chicken with spicy smoked eggplant mash and turmeric quinoa

MAINS (Choose one per person– maximum two different)

Sea bream on sweet potato puree with sautéed sea fennel and pistachio lemon vinaigrette

Grilled beef sirloin on smoked mashed potatoes and baked carrots

Confited cod and tomato on salad of fennel and grapefruit

Ecologic whole grain creamed rice with marinated beetroot and baby spinach topped with ricotta and caramelized sunflower seeds

DESSERTS (Choose one for the whole group)

Amarena cherry tiramisu in a glass with a fresh mint touch

Flaó, traditional goat cheesecake from Ibiza with lemon verbena served with lemon almond curd

Pear vanilla crumble with stracciatella cream

GOLD MENU

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

STARTERS (Choose three to share)

Wild corvina and prawns traditional tiger milk ceviche with crispy corn and sweet potato garnish

Grilled red prawns with fresh tropical fruits Tatar and bitter mustard leaves dressed with honey, lime and olive oil vinaigrette

Beef tenderloin tataki on wakamé salad and crispy sesame and chilli rocks

Burrata on rocket salad with mint and blueberries and smoked almonds

Marinated scallops, grilled and served on sweet potato puree and sautéed sea fennel

MAINS (Choose one per person – maximum two different)

Sea bass fillet on tomato olive broth seasoned with averna on mashed potatoes with artichokes and veggies

Gratinated half lobster on lamb's lettuce and warm potato salad

“Pluma Iberica” with potato puree, fried green baby peppers and smoked romescu sauce

Sous vide cooked beefrack with carrot in two ways and roasted potato tower

Creamy buckwheat with watercress, roasted pumpkin seeds and young goat cheese from Ibiza

DESSERTS (Choose one for the whole group)

Matcha mousse cake with coconut cream and caramelized cashew nuts

“Triple C’s” Carob brownie with Cashew crunch and Coconut ice cream

Espresso nougat tarte with cognac and blood orange salad

DIAMOND MENU

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

STARTERS (Choose three to share)

Spicy red prawn and mango salad on green peas mint hummus and crispy sesame rocks

“Nicoise salad” with quail eggs and lobster

Scallops on squid ink emulsion with seafood foam and grilled asparagus

Beef tenderloin tagliata on rocket salad and marinated beetroot topped with caviar

Grilled octopus with pumpkin, sea fennel and watercress

Sicilian burrata on marinated cucumber and garden radish with corn salad and pomegranate

SORBET (Choose one sorbet for the whole group)

Lemon vanilla sorbet

Blood orange sorbet

Turmeric ginger sorbet

Maracuja mint sorbet

MAINS (Choose one per person – maximum two different)

Chateaubriand rolled in chopped herbs from Ibiza with potato mash and grilled vegetables

Monkfish and mussel on vegetable olive emulsion with braised potatoes

“Down Under” beef on potato puree with young veggies and romanov sauce

Iberico pork sirloin wrapped in its own ham, creamy polenta with fried “pimientos de padron” and sherry jus

Wild sea bass and home made chorizo on red bell pepper risotto and green asparagus

DESSERT (Choose one dessert for the whole group)

Lemon pie tartlet with meringue and salted toffee cream

Three chocolate cake with nuts and soft spiced berries

Red velvet cake with cream cheese topping, hibiscus ice cream and cherry sauce



BBQ Menus



EVERGREEN

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

SIDEDISHES (Choose six)

Quinoa salad with dates, vegetables and oriental spices

Potato salad with baby spinach and feta cheese

Marinated mushrooms with parsley and spring onion

Grilled radicchio with walnuts and gorgonzola

Chickpeas salad with watercress and dried apricots

Cauliflower curry

Beans cassoulet

Creamy coleslaw

Carrots with herbs and garlic

Grilled bell pepper

Grilled eggplant

Baked sweet potato

SAUCES (Choose three)

Baba ganoush

Mustard honey sauce

Sour Cream

Refreshing vinagrete with tomato and basil

Yogurt sauce

MAINS (Choose three)

Grilled chicken breast

Pork neck steaks

Grilled pulpo

Salmon steaks

Pork ribs

DESSERT (Choose three)

Chocolate brownie

White coffe panna cotta with orange salad

Lemon cake with caramelized nuts

Fruitplatter

Tiramisu

Maracuya cream with chocolate chips

Carrot cake

LOCAL AND ORGANIC

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

SIDEDISHES (Choose six)

Seafood salpicon

Grilled pumpkin

Rough chopped red cabbage from the bbq with orange and coriander

Marinated ibicencan tomatoes with parsley and red onion

Beetroot salad with rocket and pistachios

Pickled onion from the bbq with lemon and oregano

Grilled zucchini

Crushed potato

Gazpacho salad

Braised leeks with almonds

Roasted carrots

SAUCES (Choose three)

Romesco sauce

Salsa verde sauce

Raw tomato sauce

Red bell pepper sauce

Chili vinaigrette

MAINS (Choose three)

Sea bream

Boneless grilled chicken legs with garlic, lemon and turmeric

Beef Burger

Skirt steaks (entraña)

Squid and razor clams

DESSERT (Choose three)

Café caleta

Flaó with greixonera ice cream

Grilled peach with merengue

Flamed lime tarte

Iced watermelon with mint

Apple cake grand mothers style

Carob cake

CHEF CHOICE

TRADITIONAL WELCOME APETIZER

Homemade bread variation with aioli garlic sauce and marinated olives

SIDE DISHES (Choose six)

Classic tabouleh salad

Matinated seafennel

Kale with roasted sesam

Lettuce with sour cream bacon dressing

Grilled mixed vegetables

Lentil salad with mango and tarragon

Baby potato salad

Classic cucumber salad

Grilled lettuce hearts wrapped with pancetta and lemon thyme topping

Crispy sardines

Sauteed cabbage with oregano, parmesan and pine nuts

Roasted pumpkin

SAUCES (Choose three)

Apple rosemary sauce

Mango sauce

Black pepper sauce

Mint relish

Tomato chili dip

MAINS (Choose four)

Grilled shrimps

Iberico pork steaks

Chicken chili wraps

Lamb skewers with cinnamon

Lobster caldereta

DESSERT (Choose four)

Rhubarb tarte

Chocolate peanut caramel pralines

Three nuts baklava

Strawberry pannacotta with vanilla bikuits

Cherry crumble with straciatella cream

Iced chocolate cardamom shot

Coconut cream with pineapple salsa



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

BASIC OPEN BAR 4H

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

Extension basic open bar

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

OPTIONAL COCKTAIL (no champagne)

Select two cocktails to add to your open bar

Premium and Full open bar extra

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, you can provide us with a timing and we guide you through needed drinks staff

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

“Curry Wurst” grilled german sausages topped with ketchup and home made curry powder served with bread

“Gulash soup” the classic late night snack made of beef shoulder with chili served with home made bread

“Chili con Carne” or “Chili sin Carne” with bread

Huge nacho platter with its toppings

Onion cake served on wooden tray with crème fraiché and Chives

“Bretzel” Home made classic bretzel, gratinated with cheese or with cheese and bacon

TACO 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 PLATTER

Variation of international cheese with its compliments united on one board

World's most famous Hams united on one board