

# CATERING MENU

Sample menus

## COLD

Asian noodles with spicy mussels and ginger

Cheese and nuts balls

Gluten-free chicken brochettes in teriyaki sauce with chive and sesame aioli

Green plantain baskets with fish ceviche of the day

Wonton baskets with tuna and mango lime sauce

Cured miso salmon/gravlax salmon with Greek yogurt sauce

Savory cannoli discs with ricotta and ham

Polenta bites with goat cheese and figs

Focaccia with cod carpaccio and red pepper sauce

Beef tartare with capers and citrus reduction

## HOT

Arepas with provolone and smoked sweet potato

Roasted cod with parsley aioli and hazelnut pesto

Fish banh mi (Vietnamese sandwich)

Biscuit sandwiches with eggplant tortilla

Green plantain balls with prawns and peanut butter

Bread bowl with clam chowder

Bun with fried chicken, mustard and honey and coleslaw

Puff pastry with Roastbeef and reduction of balsamic vinegar

Indonesian noodles with tofu, purple cabbage and peanut sauce

Masala dosa (Indian crepe)

*Patacones* (fried green plantains) with guacamole and tuna cubes

Sardine, burrata and confit tomato skewers

Potato latkes with fresh local cheese cream and smoked salmon or gravlax

Pumpkin pizza with kale pesto and vegetables

Samosa chaat (samosas with chickpeas and yogurt)

Sweet potato & turmeric / spinach & feta/ beetroot & coconut hummus with crudité

Yuca and mozzarella fritters with brava sauce

Veal, ricotta and pancetta cannelloni in saffron béchamel sauce

Cauliflower fritters with anchovy aioli

Green plantain empanadas with brie

Gnocchi with prawns, burrata and lemon zest

Seafood lasagna with toasted almond béchamel

Goat cheese and pesto palmiers



Brick pastry wrapped with pear, brie and honey

Cod and ginger pie

Smoked chipotle and beetroot quesadilla  
Vermouth 'empanadas' with blood sausage and green apple

'Saltimbocca alla romana' (veal rolls with bacon and sage) and white wine sauce

'La polpetta alla pizzaiola' (italian-style meatballs) with mediterranean sauce

Savory mushrooms and feta strudel

Sweet potato and bacon tartiflette

Crunchy wonton with shrimp and feta

## DULCE

Carrot cake with mascarpone and lime cream

Cinnamon french toast muffins

Lemon pie crumble

Mediterranean brownie with rosemary dust

Pistachio cheese cake

Ricciarelli (marzipan cookies)  
Chocolate / cinnamon / seasonal / jam rolls

Smoked maple almond tart with ricotta cream

- Recipes and ingredients may vary according to season and availability of suppliers

- All recipes are available in different options: meat, fish, vegetarian, vegan, gluten-free, lactose-free

- 100% biodegradable packaging

### TERMS & CONDITIONS

- Upon reservation and acceptance of the service, 50% of the total budgeted value must be paid and the remaining 50%, must be paid seven working days before the day of the event.
- The number of diners can not be reduced below the budgeted number and, the final number of guests must be known seven business days before the day of the event.
- The children's menu (up to 8 years old) has a discount of 50% of the original menu price.
- The customer may choose to make the payment by bank transfer or charge by credit card.
- Hot dishes can be served as long as you can enable a kitchen / office area for its preparation near the service area.

### INCLUDES

- All the necessary material for the service + transport of material, assembly and disassembly of the service.
- Basic tablecloth
- 100% biodegradable packaging

### DOES NOT INCLUDE

- Waiter service (€ 30 / h)
- 10% VAT
- Non-disposable tables and tableware rental
- Transportation outside the Barcelona Metropolitan area



# COFFEE BREAK MENU

Sample menus

## MENU 1

1. Cinnamon french toast muffins
2. Biscuit sandwich with Manchego & Mushrooms / Fig & Ham / Salmon & Sour cream
3. Caprese avocado toast

## MENU 2

1. Baskets of homemade granola, fruit and Greek yogurt
2. Cranberry and camembert french toast
3. Ricotta & spinach / Pumpkin & feta / Sundried tomatoes & mozzarella focaccia

## MENU 3

1. Bacon, manchego & zucchini muffin
2. Chicken Avocado Bun
3. Muesli bars

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\*Includes specialty coffee, milk, tea and herbal teas, water in jars and natural lemonade with mint and ginger.

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- Hot cocktail options can be served as long as you can enable a kitchen / office area for its preparation near the service area.

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kitchen.net**



# AFTER MEETING MENU

Sample menus

## MENU 1

1. Fish Bahn mi ( Vietnamese sandwich)
2. Kale Caesar salad
3. Dark chocolate and salt brownie

## MENU 2

1. Ricotta & spinach/ Pumpkin & feta / Sundried tomatoes & mozzarella focaccia
2. Greek salad
3. Chocolate chip coconut cookies

## MENU 3

1. Sweet potato turmeric / spinach & feta/ beetroot & coconut hummus with crudites
2. Sandwich Biscuits w/ mushrooms & manchego/ ham & figs / salmon & sour cream
3. Ricciarelli ( almond flour cookies)

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