



COCKTAILS



# COCKTAILS

**# 1 (1,5 piece per person)**

## **Cold appetizers**

Frisse salad, mozzarella and pine nuts

Skewer cherry tomatoes and basil cheese denim

Mini tuna sandwich with peppers

Mini toast Iberian roast beef with béarnaise sauce

## **Hot Appetizers**

Mini sandwich with goat cheese and sobrasada

Mini ham croquettes

Marinated salmon on potato confit

Skewers of marinated chicken and mushrooms

## **Sweet snack**

Assorted mini cakes and mini delights



**# 2 (1,5 piece per person)**

**Cold appetizers**

Grissini with cream cheese and Iberian ham

Spoon confit vegetables with quail egg

Toast with tuna and anchovy mousse

Canapés Avocado and smoked salmon

Mini sandwich of rúcula, Parmesan cheese and roast beef

**Hot Appetizers**

Small tart with brandada of cod

Boletus croquettes

Mini beef burger with caramelized onions

Tempura vegetables sticks

Potato and chorizo Somosas

Skewer shrimp with spicy mojo sauce and poularde

**Sweet snack**

Assorted mini cakes and mini delights



### **# 3 (1,5 piece per person)**

#### **Cold appetizers**

Couches of smoked cod and tapenade

Mini goat cheese salads and soft fruits

Spoon tuna tartar and monkfish

Cold lasagna marinated anchovies

Booklet foie grass with mango puree

Skewer cheese cool denim, anchovies and cherry tomatoes

#### **Hot Appetizers**

Mosaic hot cream

Skewer of prawns with sting tomato

Ham croquettes

Mini beef burger with cheese denim

Dates and shrimp wrapped in bacon

Mini tart with cherry tomatoes duxelle

Mini skewers of Iberian pig with vegetables and soft romescu

#### **Sweet snack**

Assorted mini cakes and mini delights

**RICE (each individual to choose € 2.00 per person)**

**Abanda Rice**

**Black rice squid**

**Mushroom Risotto**

**Rice with chicken and vegetables**

**Drinks**

**Wine, beer, soft drinks, sparkling wine and water**

## **COCKTAILS**

*Prices*

# 1      28,00 €

# 2      33,00 €

# 3      38,00 €

Chosen rice Supplement € 2.00 per person

VAT not included





## ***NOTES***

These budgets are included:

- Minimum service 20 people
- 75 minute service
- Material
- Personal service: waiters (1 every 25 pax), chefs and winemakers.

Complementary services:

- Cost of extra staff for delay and / or prolongation of the service: 2, 85 € per guest and time.

Confirmation of services:

- You must ensure 50% of the event to the date of signature. The other 50% the day before the event.
- Confirmation of final number of people a week before the event. We are accepting a 20% to 10% higher and the low of the given numbers with less than a week

Service Cancellation:

- Cancellation of diners at 4 days: 50% of the guests canceled.
- Cancellation of diners at 3 days: over 75% of the guests canceled.
- Cancellation of diners at 2 days: 100% charge of the guests canceled.

All cancellations, changes and so on. Shall indicate in writing within the deadlines. Otherwise it will charge 100%.

Other prices are based on the menu, hours and number of persons specified. Any changes will involve the review of the price.

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BOSTON

NB

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