



PALACIO DEL  
NEGRALEJO

**COCKTAIL-BUFFET CASSORELES 2019**

© Palacio del Negralejo. Ctra. San Fernando a Mejorada. Km.3 - 28522 Rivas-Vaciamadrid (Madrid) | Tif.: 91 669 11 25 [eventos@negralejo.com](mailto:eventos@negralejo.com)

MÁXIMA EXPRESIÓN EN 5 SENTIDOS

## COLD FARE:

Shot of traditional "Salmorejo" with a dusting of Iberian cured ham powder  
*Totopos* corn with avocado and cilantro emulsion  
*Gränna padano* and broccoli *quiche*  
*"Montadito"* roastbeef and caramelized onions  
Foie with almond bites and baked apple sauce  
Cantabrian anchovy with aged Manchego cheese skewer  
Cherry tomato and goat cheese skewer with a touch of *Modena*  
Purple potato chips with dense cockle cream  
Spoonful of quinoa and Catalan-style ash-roasted vegetables "Escalivada" with onion crunch  
Smoked salmon cube with soya and citric mayonnaise  
Ham and tomato over *focaccia* bread  
Bocconcini and cherry tomato with basil and pine nut pesto  
Cream cheese stuffed cherry peppers with black olives tapenade  
Steak tartar with smoothed wasabi and smoked salt  
Smoked fish tartlet with baby vegetables and tartar sauce

## Hot fare:

Prawns in cilantro sauce skewers  
Octopus and ratté potato brochette with smoked paprika olive oil  
Idiazabal Capuccino with blueberries  
Pheasant, goat cheese and pineapple bite  
Iberian Pork cured ham creamy croquettes  
Porcini mushrooms croquettes  
Andalusian style hake cubes with smooth lime aioli  
Coconut breaded king prawns with Kimchee mayonnaise  
Duck mini meatballs with orange and Cointreau sauce  
Mini veal burger with cheddar and spiced tomato sauce  
Quail confit pops with Spanish pepitoria  
Cod bites  
Blood sausage, pine nuts and reinette apple stuffed filo sticks  
Zucchini with prawn skewer  
Iberian pork boneless shoulder and country peppers "pintxo" with Romesco sauce  
Guinea fowl lollipop with ginger and soya  
Curried veal samosas with aromatic yogurt sauce  
Small cup of scarlet shrimp cream with shrimp crunch  
Warm foie yogurt with red fruits and fried corn powder

### Casseroles or Buffet:

Rice with mushrooms and vegetables  
Chicken in garlic sauce  
Meatballs of veal in Spanish sauce  
Mini meatballs in sauce of Orange  
*Sautéed* sausage  
Chicken with curry and nuts  
Honeyed veal in red wine sauce  
Cubes of beef tenderloin steak with cabrales  
Squids stewed with potatoes  
Cod with confited *piquillos* peppers  
*Señoret* rice (all all peeled)  
Hake in Green Sauce

### Desserts\*\*

To choose: mini bites o 3 desserts

#### Mini bites

*Dulce de leche* and raspberry  
Cheese cake  
Chocolate & orange truffles  
Cream of pistachio and raspberry  
Lemon-lime tart

#### Desserts

*Mini Eclaires*: pistachio, chocolate y cream  
Cup of white chocolate and red fruit soup  
Cup of cheese, biscuit and red berries soup  
Chocolate in 2 textures  
White chocolate brownie and nuts  
Seasonal fruit skewers

## WINE BAR

### 2 RED WINES

Viña Real Crianza D.O. Rioja

Celeste Roble D.O. Ribera de Duero

### 2 WHITE WINES

Viña Esmeralda D.O. Penedés

Siglo XXI D.O. Rueda



PALACIO DEL  
NEGRALEJO

## OPTIONALS

### WELCOME DRINK

Option A: Welcome Cava

Option B: Sangria & Rebutico

Option C: Soft drinks, white and red wine & beer

### CURED HAM CARVING MASTER CORNER

Iberian pork cured ham, Consorcio de Jabugo Capa Negra Cebo

Iberian pork cured ham, 100% Acorn fed Jabugo, 959 Real Ibérico de Consorcio de Jabugo

\*\* We recommend one whole ham for every 130 guests

### CORNERS AND SHOW COOKING \*\*\*

Sushi bar with sushi chef

Local and international Cheese buffet

Toast corner with quail eggs served on "sobrassada", duck ham shavings and truffle shavings

Castilian migas with grapes and raisins corner

Mojito, caipirinha and daiquiri bar

Oyster corner

\*\*\* We kindly ask you to request a quote

PALACIO DEL  
NEGRALEJO

[www.negralejo.es](http://www.negralejo.es)

