

SALAD BUFFET

Mixed greens

Lamb's lettuce

Arugula

Tomato

Red onion

Endives

Corn kernels

Grated carrot

Beets

Olives

White asparagus

Bocconcini

Boiled egg pasta

Tuna in oil

Boiled eggs

White rice

Dressings: Vinaigrette, pink, Béarnaise, smooth Roquefort blue cheese

MAINS

(Select 3)

Baby chicken drumsticks with jardinière sauce
Roasted and carved veal au jus
Hake cubes with traditional green sauce
Biscayne style codfish slices
Crab and king prawn stuffed "piquillo" peppers
Curry sauce and coconut stewed free range chicken with dried fruit

GARNISHES

(Select 2)

Roasted potatoes with Guernica peppers
Baby vegetables couscous with sour cream
Vegetable stew
Seasonal vegetables sautéed with aromatic herbs oil stir fry
Basmati rice with raisins and dried fruits
Provençal tomatoes

DESSERTS BUFFET

(Select 3)
Seasonal fruit skewers
Cups of cheese, biscuit and red berries
Cream of pistachio and raspberry
Lemon – lime tartlet
2 texture chocolate bite
White chocolate and walnut brownie

DRINKS

White wine Monopole Siglo XXI D.O. Rueda Red wine Viña Real Crianza D.O. Rioja Water, draught beer and soft drinks

Service duration: 60 minutes

ASSEMBLY AND DISASSEMBLY INCLUDED

** The Business sitting buffet service duration is 60 minutes since the time arranged by the client.



OPTIONALS

WELCOME DRINK

Option A: Welcome Cava

Option B: Sangria & Rebujito

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



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