

Finca Catering

Events & Organisation



Aperitif & Menu

Name
Event location
Tel.:
E-mail:
60 Persons

DATE:



Offer
Estimate: 7/12/16

Via Palma, 86
07500 Manacor
Tel.: +34 871 988 166
Mob.: +34 627 418 116
events@fincacatering.com

FINGERFOOD- APERITIF

Squid strips with bamboo shoots and smoked pork belly

Goat cheese in tempura on pumpkin chutney

Lettuce hearts with smoked haddock and goat cheese

Canapé of pastry filled with tomato cream and sprouts

Salmon cubes, marinated in mango chutney

Tomato bruschetta ginger with and without anchovy fillet on baguette

Fried foie gras on apricot onion confit in ceramic spoon

Bruschetta with mediterranean vegetables and pickled red onion

Monkfish cubes roasted with rosemary and pancetta

Dates with almond heart wrapped in bacon with sweet and sour sauce

Roast beef with crudités and tatars dip

Crunchy chicken fillet with sweet and sour sauce

Dumplings filled with spicy chicken and tender corn maize

Scampi in brown coat and sweet and sour sauce

Baked pralinés from wild mushrooms and serrano ham

Majorcan paprika sausage with grilled pineapple and gratinated cheese

Mini mozzarella with mango carpaccio and cherry tomatoes

Antipasti with serrano ham in ceramic spoon

Coconut saffron prawns on skewers

Ricotta sage crepe with herb-cream

Spanish tortilla with spinach and vegetable pie

Tartlets with tomato-cream and serrano ham

Serrano ham live cut by hand *



Selection of bread, olives and two Dip's: Aioli and Xatócreme with hazelnuts and peppers

Menu 1

Greetings from the kitchen

Fried king prawns with asparagus salad and asparagus soup in glass

Duck breast from the smoking ovens on lentils and mango salad with mint and salad bouquet

Iberian fillet "Pata Negra" in tomatoes with arugula

Grilled potatoes with parsley pesto

Menu 2

Greetings from the kitchen

Bodega serrano ham with mushroom antipasti and pecorino chips

or

Trilogy of cold soup in glass

Tomato with a slight touch of ginger, melon with yogurt and leek vichyssoise

Fillet of red mullet on truffle ravioli in white wine sauce and vegetable strips

**Medallion of entrecote with red wine sauce
on vegetable bouquet and rosemary potatoes**

Menu 3 *

Greetings from the kitchen

Ceviche of tuna on avocado chutney and baby sprout salad

Fillet of atlantic cod on carrot risotto and saffron sauce

Fillet steak mignon on grilled vegetables and truffled potato gratin

Selection of bread, olives and two Dip's: Aioli and Xatócreme with hazelnuts and peppers

Menu 4

Greetings from the kitchen

Salad with marinated scampi on poached salmon and pear-walnut chutney

Seabass filet on salmon ravioli in crustacean sauce and carrot mousse

Duck breast with fried foie gras, potato and almond broccoli

Lukewarm chocolat coulant with liquid core, blood orange mousse and vanilla ice cream to fruit bouquet

Menu 5

Greetings from the kitchen

Fried king prawns with avocado chutney and salad

Ceviche from lou de mar with coriander on arugula and pomegranate vinaigrette

Saddle of lamb with olive hood on red wine sauce with grilled eggplant and rosemary potatoes

Chilled soup of white chocolate with warm mini chocolate biscuit and raspberries



Dessert buffet

Wedding cake with strawberry heart and yogurt
Lukewarm chocolate - Coulant with liquid core
Passion fruit tiramisu,
pannacotta with raspberry culi
Crema catalana caramelized live

Midnight snack

(Supplement: € 4.50 - € 5.50 per person.)
- Cauldron goulash soup with baguette
- Various local sausages straight from the pan
Burrito with chilli con carne
-Fajita rolls with ham, cheese, turkey breast and salad
- Serrano ham, cheese and salami with baguette, aioli and olive mix

**Price per person including equipment, service staff.:
95 €**

(children: 0-3 J. free / 4-7 J. 25%, 8-11 J. 50%)

*Menu 3 + 5 € p.P.

10 % IVA – Spanish VAT not included.

(You can design your event individually:

4-6 finger-food to choose
Menu incl. dessert buffet
(Optional as BBQ or live cooking station)
Cloth napkins, glasses, dishes, cutlery
Bar table 110cm tall floor length tablecloth
cleaning of rent-materials.

Kitchen staff during the meal,
Service staff, 2 hours prior to assemble and set the tables
Infrastructure for the kitchen, delivery

Catering facilities: (optional, 10 € per Guest)

Tables with floor length tablecloth:
Long table (180 x 100 cm for 6-8 persons per table)
Or
Round table (160cm diameter for 6-9 persons per table)

Ceremony chairs with nautical fabric pillows (perfect for casual summer party with high seating comfort)

Or
Covered chairs (the classics, gives the event a festive note)

Drinks: (optional, 28 € per Guest)

White wine: Rueda Verdejo
Red wine: Glorioso Rioja Crianza
Cava / sparkling wine, water, soft drinks & national beer

The setting of the events is calculated for the period of 6 hours.
Extra hours event: service personnel and drinks á 4,00 € / h per guest.





Here you can easily customize additional options for your event:

- | | | | |
|--|-------------|---|---------|
| - Rattan chair, nautically seat cushion, per person | 3.50€ | - 4x6m tent (colour beige, aluminium structure in wood imitation) | á € 250 |
| - Teak chair with fabric cushion, per person | 3 € | - Saxophonist, 1 h during ceremony from | 350 € |
| - Full teak furnishings, per person | 5 € | - Spanish live music, 3 musicians Tuna | 550 € |
| - Carpet for the ceremony (. Ver color) | € 7.90 / m2 | - Soul singer from | 385 € |
| - Chill out set: á € 250 | | - Videographer, complete event:
(10 minutes of edited video) | 1,500 € |
| - 2 sofas with backrest, 4 cubes, 1 bank, 1 wooden table | | - Photographer, 7 Hours, 150-200 photos | 790 € |
| - Bar tables with floor long tablecloth | á € 22 | - Table decoration / flower per table from | 35 € |
| - Bar tables with stretch-cover | á € 28 | - Minibus taxi or shuttle service on request | |
| - High table with LED lighting | á € 38 | | |
| - Lighted bar elements 170 cm wide | 180 €, | | |
| each additional one 130 € | | | |
| - LED pool rose | á € 35 | | |
| - Torches | á € 8 | | |
| - Glass lantern with wax candle | 10. € | | |
| - Glass lantern with wax candle & LED, each | 15 € | | |
| - DJ from | € 550 | | |
| - PA DJ system | á € 250 | | |
- (without phonograms, suitable for approx +/- 50 persons)
including lighting (1x 4 effect lights).

The prices have been calculated on a basic guest number for this offer. If the number of persons will be significantly less, we reserve the right to calculate a new budget or charge 30% of the average price per person of the cancelled number of guests. The definitive number of guests will be announced 2 weeks before the event and forms the basis for calculating the billing. The above-mentioned time frame is flexible and we adapt to your event. The time frame may be exceeded, however we reserve the right to charge additional costs for service and drinks bill or deduce it from the deposit. This offer is valid for 30 days and expires without payment automatically without further written or telephone notice.

Payment arrangements event, basis: estimate
10% or 500 € (for invoice amounts below 2,500 €) booking deposit
40% payment - 8 weeks before event - payment in our spanish account
Final payment 10 days prior to event - payment in our spanish account

Payment arrangements Location: 30% deposit on reservation, 70% payment - 12 weeks prior to event
If the payment terms are not met, we reserve the event on our part to cancel the event and make charge a compensatory payment in the amount of up to 100% of the agreed total sum.

Deposit (Facilities / equipment / furniture): 10% or 350 € (for invoice amounts below 2,500 €)
At extra cost for service personnel, beverages or damage to or loss of rental equipment by the tenant, we reserve the purchase price to be charged or deducted from the deposit. If you have a home insurance this may possibly pay for the damage. You are not entitled to pass on the rental equipment to third parties.
To avoid misunderstandings, please check the condition of the equipment and furniture on delivery.
Payments for reservations are non-refundable

We point out that on setting up a catering in a temporary furnished kitchen or location, which is not designed for continuous cooking (as it is often on private villas do) we can't assume responsibility for any damages. Likewise, in case of delays due to unforeseen events or accidents, we can assume no liability.

In case something is not right (not as ordered) or something is lacking, this has to be communicated immediately so we can remedy the situation and provide what is lacking.

In the delivery price for the facilities/equipment/furniture we include a walk of 5 meters from the transport vehicle to the location, if we have to carry it much further we will charge a higher price.

he ingredients used may contain, nuts, lactose, gluten, garlic, paprika, crustaceans or other foods which are unsuitable for such allergics. Please let us know in writing whether allergics are among the guests.

Basically all prices are net - without Spanish I.V.A./VAT.

Bank account:
BIC: BBVAESMM IBAN: ES3701820287640201608462

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