



**THE CUTTING EDGE**

*“friendly guerrilla cooking”*

## **FLYING BUFFET**

Elegant, informal and really exciting!

We serve up a wide variety of flavours and textures to get your guests really involved with the food! Crunchy, sweet, cold, hot, serving dish after dish, each one with its own character, we will give your event that special vibe that's so important! There are no starters or mains in the classical sense but instead your guests can enjoy the food in the order and pace they want as all food is served on individual plates, in bowls or on skewers, designed to be passed around by our waiters. This concept is perfect for a finca/venue where you already have lots of existing seating or to combine with chill-out furniture and some additional normal tables and chairs and suitable for an informal yet elegant birthday, wedding celebration, product presentation or maybe the inauguration of your new gallery.

### **Canapés**

Lil' tasty bites perfect to have during the cocktail.

Please Choose 7 of our amazing canapés.

- Blini with smoked salmon, lemon crème fraiche and salmon roe.
- Delicious black figs, wrapped in Serrano Ham & mint. (June-September)
- Spicy chickpea and carrot fritters with lemon coriander yoghurt. (V)
- Crostini with superb roasted Tenderloin of beef and a caper-truffle dressing.
- Really tender marinated salmon on rye bread with a dill-mustard mayo.
- Superb slow roasted Spanish pork belly with apple/rosemary compote.
- Small Moroccan lamb kebabs with aromatic harissa yogurt.
- Crostini of crushed green peas, truffle oil and Parmesan. (V)
- Really crunchy squid with fresh chilli & lime mayonnaise.
- Crispy polenta fries with creamy Cabrales cheese, rosemary & sea salt. (V)
- Grilled Spanish paprika sausage with sweet caramelized onions.
- Tataki style roasted loin of tuna with a rustic Mediterranean vinaigrette.
- Small toast with foie gras and homemade green tomato chutney.

### **Optional;**

Professional ham carver cutting a really great ham in front of your guests, 350€  
(A ham normally feeds around 80-110 guests)



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Choose 8 of these amazing plates and 3 desserts:

### Cold

- Really nice Bellota ham with tomato bread.
- Swedish beet and schnapps marinated salmon with sour cream and salmon roe.
- Soba noodles with pink grapefruit, ginger/miso dressing & House smoked cod.
  - Watermelon gazpacho with grilled prawn and feta cheese.
- Larb Gai, Thai salad, Minced chicken, lime, fish sauce, ground rice, lots of chilli, and mixed fresh veggies. **\*\*Spicy\*\***
- Balsamic roasted beetroots, crumbled goat cheese, peas, caramelized nuts and mint.
  - Home made foie gras terrine with fresh fig and balsamic dressing
- Chilled Vietnamese summer rolls with grilled pork, mango and mint.

### Warm

- Spice roasted loin of Tuna with a coriander and cucumber salad.
  - Grilled pita bread with a light hummus.
  - Crispy pork cheek chilli with soothing avocado dip.
- Chicken Satay skewers; bathed in condensed milk, dark roasted peanut sauce
  - Really tender braised veal cheeks on green peas, smoked bacon and sautéed mushrooms.
- Pork “Toro”, Ginger Braised pork belly, finished over the grill, served in lettuce wraps with Chiang Rai chilli glaze.
  - Grilled octopus over Moroccan chickpeas, mint and cumin
  - Small Moroccan spiced lamb keftas with tzatziki and oregano.
- Spice-roasted Sea Bass on orange flavoured endive, parsley puré

### Dessert

- Orange scented crème brûlée spoons.
- Small brownies with white chocolate chips and peanuts
  - Raspberry and chocolate truffles.
- Our homemade Bailey’s and pistachio fudge.
- Light and refreshing red fruit and vanilla mousse.



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### Services included 2015

Based on a minimum of 80 guests 120€  
(60-80 guests 125€, 40-60 guests 130€)

#### Canapés:

1 Hour of nibbles and welcome cocktails.

For every extra  $\frac{1}{2}$  h there's a surcharge of 2€ p/p.

- 7 nibbles of your choice.
- Vermouth Casa Mariol.
- Cava Jaume Serra Brut.
- 1 Cava based cocktail of choice.
  - Hugo with luscious elderflower liquor.
  - Classic Bellini with White Peach puré.
  - The Kir Royal with Crème de Cassis.
- National beer.
- White wine: La Meta Verdejo, Red wine: Pagos de Araiz.
- Soft drinks and water.
- 1 Flavoured water of choice served in jugs:
  - Cucumber/mint.
  - Lime/lemon.
  - Passion fruit.
- Ice service, all necessary fruit, consumables and 2 types of juice.
- Glass ware.

#### Extras:

Frozen Daiquiri, Frozen Margaritas or maybe a specialty from Menorca; Frozen Pomada...

Includes 1 flavour of choice, Granita machine and glassware, 300€

#### Dinner:

- Passed plates dinner for 3h.  
For every extra  $\frac{1}{2}$  h there's a surcharge of 2€/p/p.
- 1 waiter per every 10 guests.
- Rentals of choice from our catalogue: plates, cutlery glassware, napkins, tables, chairs, etc. Set up and clean up of all rentals.
- White wine: La Meta Verdejo, Red wine: Pagos de Araiz.
- Mahou national beer, soft drinks and water.
- Coffees, teas and porrón filled with Moscatell (sweet wine).
- Artisan bread with tomatoes and olive oil.
- Ice service and consumables.
- All necessary materials for the chefs and waiters to be able fulfil their work.



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### **Open Bar:**

Open bar during the whole event (maximum 5 Hours!)

Bar front and back bar (back bar where possible!) in whitewashed reclaimed wood (non-lit). The bar can be covered in cloth purveyed by the clients and existing décor from the ceremony or the tables that's not being used can be incorporated without any cost.

### **Spirits:**

- **Vodka:** Stolichnaya & Absolut.
- **Gin:** Tanqueray & Seagram's.
- **Rum:** Brugal Añejo Superior & Havana Club 5 Años.
- **Whisky:** J&B Whisky & Four Roses Tennessee Bourbon .
- For an additional cost we can pimp the choice of spirits;-).
  
- **Soft drinks:** Coca Cola, Coca Cola Light, Fanta Orange and Lemon, 7-up, Schweppes Tonic.
- 1 Special cocktail such as; Mojito, Daiquiri, Cosmopolitan....
- **White wine:** La Meta Verdejo, **Red wine:** Pagos de Araiz , **National beer and Cava.**
- **Ice service, all necessary fruit, consumables, water and 2 types of juice.**
- **All necessary glassware.**
- **2 Bartenders.**

### **Extras for the open bar.**

Extra hour of open bar:

3€ p/p calculated on total amount of invited guests with a minimum of 150€ p/h.

Second simpler bar, approx. 2h 200€ based on 80 guests.

Second full bar approx. 2h 500€ based on 80 guests.

### **Brabante Beer Bar:**

3€ p/p.

During the canapés, during, or after dinner...

5 types of Brabante Beers made in Spain. From a light lager to a Weissbier and a really dark and toasty one!

**Prices do not include 10% vat.**

**For further information about extras and what's included and not, pls have a look at the separate PDF that I've attached.**