



THE CUTTING EDGE

“friendly guerrilla cooking”

BBQ Buffet

Not convinced by a sharing concept or the passed small plates? Let's go for a classic BBQ buffet with our special twist! Here we look for inspiration from all over the world and cook it over the barbeque.

Canapés

Lil' tasty bites perfect to have during the cocktail.

Please Choose 5 of our amazing canapés.

- 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)

BBQ!

- Texan style ribs with hot bbq sauce
- Roast beef skewer with an Asian glaze and peanut sauce.
- Grilled octopus over Moroccan chickpeas, mint and cumin
- Pork “Toro”, Ginger Braised pork belly, finished over the grill, served in lettuce wraps with Chiang Rai chilli glaze.
- Really rustic grilled country-style bread topped with roasted garlic and parsley butter.
- Wonderful Tabbouleh; Salad of cous cous, fresh herbs, citrus and nuts. (V)
- Salad of wild rocket, spinach, caramelized walnuts, pears with a creamy Gorgonzola dressing. (V)
- Rosemary grilled potatoes with a bacon crème fraiche.

Dessert

- American vanilla, lemon and white chocolate cheesecake with marinated red berries
- Old-fashioned red-wine poached pear tart with frangipane and creamy honey yogurt.



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Services included 2015

Based on a minimum of 80 guests 105€
(60-80 guests 110€, 40-60 guests 115€)

Canapés:

1 Hour of nibbles and welcome cocktails.

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

- 5 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:

- BBQ Buffet 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.
- 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:

3 hours of open bar.

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 during the desserts, approx. 2h (this is very common, for example at Son Marroig) 200€ based on 80 guests.

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

Brabante Beer Bar:

3€ p/p.

During the canapés 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.