



TRADITIONAL

28,00 p.p.

NO service included - Drop off buffet

Ibiza traditional appetizer of Bread and Alioli with olives

Tuna belly tartlet with grilled red peppers salad and black olives Goat cheese and fresh figs skewers with fresh leaves and iberic ham

Continental MiniCroissants stuffed with pickled chicken breast salad

Spanish "montaditos" assortment with varied homemade breads, cured iberic cold cuts, cured

cheeses and grated tomato



WORLD TRENDS

38,50e p.p.

NO service including - Drop off buffet

Mexican trendy appetizer with Nachos and vegetables crudités garnished with freshly made guacamole, smoked chipotle humus and homemade "salsa" dips

Breakfast Quiche with sautéed spinach, spiced sausage, goat cheese and crispy bacon topping

Caprese salad skewer with rocket leaves, pesto dressing and homemade focaccia

Hawaiian Poke roll with marinated salmon, avocado and spiced pineapple

Crab and prawns mini burger with pickled cucumber, fresh leaves and mchi mayo

Plastic plates and cutleries included in a price.





TRADITIONAL BBQ MENU

50,00 p.p.

(Chef service included – up to 7h on a boat)

Always need to be checked by the Chef if is possible to offer this menu, and new menus can always be settled down for new boats.

Chef setting Buffet:

Ibiza traditional appetizer of Bread and Aioli with olives

Goat cheese and fresh figs skewers with fresh leaves and Iberic ham

Iberic meats cold cut assortment with toasted bread and grated tomato

Ibiza traditional Paguesa salad with potatoes, grilled peppers, tuna and black olives



From BBQ:

Beef Cheeseburger with salad, pickles and Ketchup & Mayo sauces

Spiced sausage and chorizo skewer with homemade Chimichurri sauce

Grilled jacketed potatoes with sour cream and chives

Dessert:

Oven cheesecake with berries and maple syrup



Optional Waiter Service:

Up to 50 pax + 225,00 euro for service 1 waiters up to 7h

Up from 51 pax + 450,00 euro for service 2 waiters up to 7h

Up from 71 pax + 675,00 euro for service – 3 waiters up to 7h



PICNIC BAG SELECTION

The Ibiza Catering



BASIC MENU 58,00e p.p.

Starters

Home spiced pickles and olives

House dips and pates with grissinis and breads

Spanish cheeses with homemade jam and walnuts

Mains

(Choose 2)

Stuffed focaccia with mozzarella, dried out tomatoes and rocket leaves Smoked

salmon bagel with cream cheese, cucumber and fresh spinach leaves

Rustic bread sandwich with cured Iberic ham, Manchego cheese and sliced tomato

Dessert

Oven cheesecake with red fruits and maple syrup

Fresh fruit skewer with pineapple, strawberries and mint touch



RUSTIC PICKNICK MENU 71,50e p.p.

Starters

Home spiced pickles and olives with house dips with grissini

Traditional Iberian cured meats and Spanish cheeses platter

Mains

Rustic bread sandwich with cured Iberic ham, Manchego cheese and sliced tomato

Roast beef Carpaccio salad with aged parmesan shavings and rocket leaves

Spicy chorizo bites with honey and beer glaze

Dessert

Traditional apple crumble with cinnamon touch and hazelnuts

Fresh fruit salad with orange juice dressing

Homemade mini dessert assortment

Fresh fruit salad with dark chocolate sticks





WORLD TRENDS BBQ

60,50e p.p.

(Chef service included - up to 7h on a boat)

Always need to be checked by the Chef if it is possible to offer this menu, and new menus can always be settled down for new boats.

Chef setting Buffet:

Mexican trendy appetizer with Nachos and vegetables crudité's garnished with freshly made Guacamole, smoked chipotle humus and homemade "salsa" dips

Caprese salad skewer with rocket leaves, pesto dressing and homemade focaccia

Breakfast Quiche with sautéed spinach, spiced sausage, goat cheese and crispy bacon topping

Hawaiian Poke Bowl salad with marinated salmon, brown rice, avocado, spiced pineapple, fresh sprouts, Wakame seaweed and sliced crunchy carrot with Kimchi mayo dressing



From BBQ:

Grilled chicken pita with tandoori marinated farm chicken breast and spiced mint and yogurt sauce

Pulled pork Tacos with pickled red onions and fresh coriander leaves

Grilled mushrooms skewers with broccoli sprouts and greek cheese, fresh garlic and olive oil dressing

Dessert:

Vegan brownie with walnuts and fresh strawberries



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Up from 51 pax + 450,00 euro for service 2 waiters up to 7h

Up from 71 pax + 675,00 euro for service – 3 waiters up to 7h





MEDITERRANEAN RICE & PAELLA MENU

77,00e p.p.

(Chef service included - up to 7h on a boat)

Always need to be checked by the Chef if is possible to offer this menu, and new menus can always be settled down for new boats.

Paella can be only served with good weather conditions and flat sea.

Chef setting buffet:

Ibiza traditional appetizer:

Bread and Alioli with olives

Grilled vegetables "Escalibada" in olive oil with traditional Romesco sauce and toasted bread

Goat cheese and fresh figs skewers with fresh leaves and Iberic ham

Ibiza traditional Pagesa salad with potatoes, grilled peppers, tuna and black olives



TRADITIONAL RICE AND PAELLA of your choice

Marinera rice (with cuttlefish, prawns, monkfish and mussels)

Mixed paella (with farm chicken, monkfish, prawns and mussels)

Fish and seafood paella (with daily fresh fish, prawns, mussels and squid)

Black rice (with baby squids, prawns and monkfish)

Vegetarian paella with seasonal vegetables



Dessert:

Ibiza traditional Flaó cake with fresh cheese and mint

Optional Waiter Service:

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Up from 71 pax + 675,00 euro for service – 3 waiters up to 7h



The Ibiza Catering

HEALTH LINE MENU 88,00e p.p.

Smoothie Paradise
(Choose 1)

Detox (Lemon, spinach, apple and agave syrup)

Life punch (orange juice, carrot and ginger)

Passion (red fruits, strawberries and pomegranate juice)

Low Carb Starters

Spanish cheeses, olives and pickle bites

Stuffed breakfast omelette with ham, zucchini, avocado and spinach leaves

High Protein Mains

Thai chicken salad with crunchy veggies, fresh coriander, spicy mango dressing and peanuts

Marinated salmon and pineapple skewers with local tomatoes and fresh mint salad

Dessert

Vegan dark chocolate brownie with walnuts

Fresh fruit "ceviche" with coconut tiger milk and muesli crumble

SUSHI LOVERS MENU 93,50e p.p.

Starters

Edamame green soya beans with ginger and sesame dressing

Wakame seaweed salad with fresh sprouts and coriander

Vegetables and chicken gyoza with house dip

Sushi Mains

Futomaki Rolls assortment with:
Crispy tuna roll,
Tobiko California roll
Spicy mango roll

Salmon, shrimp and tuna nigiri

Daily fresh fish sashimi

Sushi kit: soya, wasabi, ginger and sticks

Desserts:

Traditional Japanese stuffed mochis assortment

Fresh fruit skewers with pineapple and strawberries on mint and yuzu dressing



PREMIUM RICE & PAELLA MENU

93.50 e p.p.



(Chef service included - up to 7h on a boat)

Always need to be checked by the Chef if is possible to offer this menu, and new menus can always be settled down for new boats.

Paella can be only served with good weather conditions and flat sea.

Chef setting buffet:

Ibiza traditional appetizer:

Bread and Alioli with olives

Grilled vegetables "Escalibada" in olive oil with traditional Romesco sauce and toasted bread

Goat cheese and fresh figs skewers with fresh leaves and Iberic ham

Ibiza traditional Pagesa salad with potatoes, grilled peppers, tuna and black olives



PREMIUM RICE AND PAELLA of your choice

Lobster pot (with cuttlefish, prawns, Lobster, potatoes and rice)

Lobster paella (with cuttlefish, prawns and Lobster)

Iberic mixed rice (with iberic pork, farm chicken and Norway lobster)

Black rice and king red prawns (with baby squids, king red prawns and cod fish)

Confit duck and mushroom rice (with confit duck, wild mushrooms, green asparagus and rocket)

" Arroz del Señorito" or "peeled off" seafood paella (with all peeled off and ready to eat: red prawns, mussels, squids and scallops)

Dessert:

Ibiza traditional Flaó cake with fresh cheese and mint

Optional Waiter Service:

Up to 50 pax + 225,00 euro for service 1 waiters up to 7h

Up from 51 pax + 450,00 euro for service 2 waiters up to 7h

Up from 71 pax + 675,00 euro for service – 3 waiters up to 7h





All prices are excluding 10% VAT
Delivery and transport: 220 € + 21% VAT
Beverages not included

The prices and timings of the offer are based on the number of 35 guests.
If these numbers changes, prices and times can change.

PAYMENT

To secure your event date we ask you for a 50% of the total + 10% VAT deposit via bank transfer.
Further payment will be 50% of the total amount two weeks before the event date.

When making the transfer please use your full name and date of event so we know the funds have been received from yourself.
Once we have received the payment we will send the confirmation to you.

Payment of the 2nd deposit can be made via bank transfer.

The minimum number of guests is 35.
The chef service included in the menu is up to 7h on a boat.

Refundable 400,00€ damage deposit is required – for damages or extra staff working hours

Surcharge for delays – we reserve the right to charge for staff hours should the service be delayed more than 45 minutes than scheduled.
1h chef – 40,00€, 1h waiter – 25,00€.

With the agreement, every extra hour will be charged extra,
You can not drop the minimum number of guests.

If you should drop more than the minimum amount required, you will be charged for the minimum amount even should they not attend. There is no problem with increasing the numbers as long as we have been informed due course.

CANCELLATION BY THE CLIENT

- In case of cancellation by the client The Ibiza Catering reserves the right not to refund the deposit
- If the cancellation is made within 1 month of the event, The Ibiza Catering will keep the deposit + 50% payment
- 75% of the amount if the cancellation is made one week before.

WEATHER

-In case of meteorological problems or other causes that will make it impossible to celebrate the event on the chosen day, The Ibiza Catering will not be held responsible for any possible expenses incurred.

