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CATERING EVENTS CATALOG

CATAMARAN CATS-37-33



A close-up photograph of a wicker basket filled with various pastries, including croissants and small buns, resting on a wooden surface. In the background, another wicker basket contains bread. Two silver serving forks are placed on the right side of the basket. The text "COFFEE BREAKS" is overlaid in the center in a white, serif font.

COFFEE
BREAKS



Charlie Coffee

16€ pax

Mini baguettes with Iberian ham ; Fuet de Vic ; Turkey, lettuce and mayonnaise ;
White butifarra; Smoked salmon with cream cheese

*Barritas de Jamón ibérico; Fuet de Vic; Pavo lechuga y mayonesa;
Butifarra Blanca; Salmón con queso crema*

Brioche rolls with chicken, lettuce and Dijonnaise sauce; Cooked ham and mild
cheese; Tuna, lettuce, hard-boiled egg and mayonnaise; Iberian ham.

*Brioche de Pollo, lechuga y salsa Dijonnaise; Jamón york y queso
tierno; Atún, lechuga, huevo duro y mayonesa; Jamón Ibérico.*

Assorted mini butter croissants and chocolate croissants.

Mix de Mini croissants de mantequilla y chocolate.

Orange Juice

Zumo de Naranja

Coffee

Café

VAT not included *IVA no incluido*

Waiter service and open bar not included

No incluye camarero y open bar

Gluten Free/Veggie option available upon request

Opción Gluten Free/Veggie disponible bajo petición



A top-down view of a wooden cutting board. On the left, there are several black olives. In the center, there are several yellow olives, some of which are pitted. To the right, there is a small pile of dark peppercorns. In the bottom right corner, there is a white bowl filled with olive oil, with three yellow olives floating in it. The word "APPETIZERS" is written in white, serif, all-caps font across the center of the board.

APPETIZERS



Tango

20€ pax

Mini baguettes with berian ham ; Fuet de Vïc ;
Turkey, White butifarra; Smoked salmon
*Barritas de Jamón ibérico; Fuet de Vïc; Pavo;
Butifarra Blanca; Salmón*

Sandwiches with Chicken; Roast beef, Salmon;
Avocado
*Sandwiches de Pollo; Roast Beef; Salmón;
Aguacate*

Brioche rolls with Ham & Cheese;
Chicken; Tuna; Iberian ham
*Brioche de Jamón y Queso; Pollo; Atún y
Jamón Ibérico*

Spanish Iberian Ham croquettes
Croquetas de Jamón Ibérico

Assortment of sweet puffpastry
Surtido de hojaldres dulces

VAT not included *IVA no incluido*
Waiter service and open bar not included
No incluye camarero y open bar
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Zulu

22€ pax

Assortment of mini canapés
Surtido de mini canapés

Pineapple and Spanish ham Skewer
Brocheta de piña con Jamón

Eggplant and roasted bell pepper flatbread with
goat cheese
*Coca de berenjena y pimiento escalivado con
queso de cabra*

Cherry tomato and mozzarella skewer with basil oil
*Brocheta de tomate cherry y mozzarella con
aceite de albahaca*

Whole wheat croissant with smoked salmon and
lamb's lettuce
*Croissant integral con salmón ahumado y
canónigos*

Iberian steak sandwich with caramelized onion
Pepito de filete ibérico con cebolla confitada





LUNCH AND
DINNERS



Echo

35€ pax

STARTER OF CHOICE

Mixed baby greens with feta cheese and corn
or
Seafood salad

Skewer of cherry tomato and mozzarella with basil oil
Tuna tataki skewer with mango, feta and soy sauce
Flatbread Egg plant and roasted peppers with goat cheese
Smoked salmon flatbread
Butter croissant with Iberian ham, goat cheese and lettuce
Cod cup with avocado
Mini beef and onion burger with roasted vegetables

DESSERT

Chocolate and raspberry Vienese mini sacher
Fresh fruit skewer

ENTRADA A ELECCIÓN

Degustación de Brotes verdes , queso feta y maíz
o
Ensalada de marisco

Brocheta de tomate cherry y mozzarella con aceite de albahaca
Brocheta de tataki de atún con mango, feta y salsa de soja
Coca de berenjena y pimiento escalivado con queso de cabra
Coca de salmón ahumado
Croissant con jamón ibérico, queso de cabra y canónigos
Búcaro de bacalao con aguacate
Mini hamburguesa de ternera y cebolla con verduras confitadas

POSTRE

Mini Sacher vienés de chocolate con frambuesa
Brocheta de fruta natural

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Bravo
40€ pax

STARTERS

Shrimp sashimi with sour apple compote
Cod and salmon skewer with olive paste
Roast beef bread with baked apple
Whole grain croissant with fresh tomato and feta cheese
Seafood salad
Sesame mini sandwich with Iberian sirloin, arugula, and Parmesan
Grilled vegetable skewer
Salmon búcaro spoon with fresh cheese
Mini 5-grain roll with ham, arugula, and pesto shavings
Octopus tasting with potato parmentier and Pimentón de la Vera

DESSERT

Skewer of fresh fruit
Chocolate truffles

ENTRANTES

Sashimi de langostino con compota de manzana ácida
Brocheta de bacalao con salmón y olivada
Coca de rosbif con manzana al horno
Croissant integral con tomate natural y queso feta
Cucharita de ensalada de marisco
Mini de sésamo con solomillo ibérico, rúcula y parmesano
Brocheta de verduras a la brasa
Cucharita de búcaro de salmón con queso fresco
Panecillo mini 5 cereales con virutas de jamón york, rúcula y pesto
Degustación de pulpo con parmentier de patata y pimentón de la Vera

POSTRE

Brocheta de fruta natural
Trufas heladas

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Foxtrot

45€ pax

STARTERS

Hummus with crudité
Foie gras canapé with caramelized apples
Tuna tataki skewer, feta cheese with soy and
sesame vinaigrette
Shavings of Iberian ham with tomato bread
Zucchini flatbread with baked apple and goat
cheese log
Mini burger with roasted vegetables

MAIN COURSE TO CHOOSE

Fideuà of shellfish and clams
or
Wild mushrooms Risotto
or
Rice with vegetables

DESSERT

Mini Lemon pie
Chocolate and almond Catanias

ENTRANTES

Hummus con crudité
Canapé de foie gras con manzanas
caramelizadas
Brocheta de tataki de atún, queso feta con
vinagreta de soja y sésamo
Virutas de jamón ibérico con pan con tomate
Coca de calabacín con manzana al horno y rulo
de cabra
Mini Burger con vegetales confitados

PLATO PRINCIPAL A ELECCIÓN

Fideuà de mariscos y almejas
o
Risotto de ceps
o
Arroz de verduras

POSTRE

Mini Lemon pie
Catanias de chocolate y almendra

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OPEN BAR CATAMARAN

OPEN BAR

Agua mineral
Refrescos
Cerveza
Vino Blanco
Vino Tinto
Cava

HORAS

2 horas: 10 € + 10% IVA por persona
3 horas: 15 € + 10% IVA por persona
4 horas: 20 € + 10% IVA por persona

Las consumiciones alcohólicas se servirán siempre, si lo hubiera, después del baño

CAMAREROS

Recomendado
1 camarero por cada 20 personas
Precio: 180 € + 21% IVA

185€ + 21% IVA Transporte



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