

FOSH FOOD*

CATERING MENUS

**CATERING
2010 MENUS**



1. RUSTIC DINNER



RUSTIC SPANISH DINNER:

SHARED TAPAS AND FAMILY STYLE PLATTERS

TAPAS - SERVED BY WAITERS ON TRAYS

- Marinated Mallorquin Olives
- Coca de Verduras
- Boquerones
- Home-made Croquetas
- Gambas Rebozados
- Iberian Pork Brochette with Olive Tapenade

MAIN COURSE TO BE SERVED ON PLATTERS AND PLACED ON TABLES

- Gazpacho
- Jamon Serrano
- Rustic Bread with Olive Oil, Ali-Oli
- Selection of Local Cheeses with Quince Paste
- Mixed Fosh Food salad with mixed greens, tomatoes, and a balsamic/honey dressing
- Grilled Mediterranean vegetables with romesco sauce
- Pimientos de Padron
- Herb crusted Cod
- Grilled lamb chops with roasted garlic and rosemary oil

DESSERTS

- Chocolate Tarte with mandarin and lavender
- Cava and Strawberry Terrine with White Chocolate Cream

49,00 euros per person,

vat tax not included

BUFFETS & BBQ'S

2.

BUFFETS & BBQ'S

BUFFET MENU 1

- Selection of Breads with sauces: humus, tzatiki, and romesco
- Mozzarella & tomato salad with fresh herbs
- Spinach salad with toasted pine nuts, sherry soaked raisins and cherry tomatoes
- Saffron potato salad with smoked salmon & rocket leaves
- Roast Beef Salad with Creamy Truffle dressing, pinenuts, rocket and parmesan

ON THE GRILL

- Roasted Dorada Filets with grilled Mediterranean Vegetables
- Chinese style chili spare ribs
- Grilled Green Asparagus and Spring Onions with Fresh Herb Oil

DESSERTS

- Chocolate and hazelnut brownies
- Lavender panna cotta with red fruits
- Apple crumble with mascarpone and vanilla

50 euros per person,
does not include

BUFFET MENU 2

- Grilled Mallorcan country bread with crushed vine tomatoes & olive oil
- Garganelli Pasta Salad 'a la puttanesca'
- Spiced couscous salad with prawns & coriander
- Fresh greek salad with feta cheese & kalamata olives
- Italian smoked beef with parmesan and rosemary oil

ON THE GRILL

- Pepper crusted sirloin of beef with grilled polenta
- Teriyaki glazed salmon with oriental cucumber salad
- Grilled Green Asparagus and Spring Onions with Fresh Herb Oil

DESSERTS

- Chocolate truffle tart with red fruits
- Mango and Passionfruit Mousse with a Coconut-Cardamom Sauce
- Strawberry and cava terrine with vanilla mascarpone

55 euros per person,
does not include



SET MENUS

3.



SET MENUS:

MENU 1

- Mediterranean Fish & Shellfish soup with Saffron Alioli
- Slow Cooked Pork Belly with Carrot & orange puree, Rosemary Jus
- Cava and Strawberry Terrine with White Chocolate Cream

40 euros per person,
does not include

MENU 2

- Fillet of Salt Cod with Porrosalda, Rocket leaves & Chorizo Iberico
- Braised Veal Cheeks with Sun Dried Tomatoes, Black Olives & Basil
- Mango & passion fruit Mousse with Coconut-Cardamom Sauce

44 euros per person,
does not include

MENU 3

- Prawn & avocado salad with fresh herbs & a citrus fruit Vinaigrette
- Romesco Crusted Lamb Rack with Grilled Mediterranean Vegetables and Rosemary Jus
- Lavender Panna Cotta with Fresh Strawberries and Vanilla

50 euros per person,
does not include

MENU 4

- Wild Sea Bass 'a la Mallorquina' served with a pinenut, cherry tomato and sultana vinaigrette with an olive oil and potato soup
- Oven Roasted Fillet of beef with wild mushrooms, creamy polenta and a white truffle-rosemary sauce
- Chocolate and olive oil truffle with flor de sal, and a raspberry-red pepper jelly

57 euros per person,
does not include

4. CANAPES



CANAPES:

MENU 1

- Tandoori chicken wrap with yogurt
- Goat Cheese and Truffled Honey Toasts with Pinenuts
- Watermelon gazpacho
- Teriyaki Chicken Skewers
- Blinis with smoked salmon and Hill
- Fresh Fish Ceviche with Avocado and Cilantro

10 euros per person
does not include

MENU 2

- Chilled lemongrass and green pea soup
- Greek lamb kefkas with tzatiki
- Asia Style Tuna Tartar with Sesame-Ginger Dressing
- Foie gras ballontine with tomato confiture
- Thai Green Curry Tempura Spring Rolls
- Citrus tiger prawns with snap peas

12 euros per person
does not include

MENU 3

Spanish 'tapas' style canapes

- Marinated Mallorquin Olives
- Coca de Verduras
- Boquerones
- Home-made Croquetas
- Gambas Rebozadas
- Bacon Wrapped Monk Fish Skewers
- Baby squid with chorizo and passion fruit

13 euros per person
does not include

PACKS OF WINE



PACKS OF WINE:

Pack 1

- **Cava:**
Cava Roura Brut Nature
- **White:**
Fosh Blanco - 100 % Macabeo
- **Red:**
Fosh Tinto 2007 - Navarra
Tempranillo, Cabernet Sauvignon y Merlot

12,50 euros per person

Pack 2

- **Cava:**
Cava Privat Brut
- **White:**
Jose Pariente, Verdejo Rueda
- **Red:** Mazarredo de Ostatu, Rioja Crianza 2006

15,00 euros per person

Pack 3

- **Cava:**
Juve i Camps, Reserva de la Familia
- **White:**
Blanco Nieva, Sauvignon Blanc, Rueda
- **Red:**
Mazarredo de Ostatu, Rioja Crianza 2006

18,00 euros per person

Pack 4

- **Cava:**
Agusti Torello Mata Reserva
- **White:**
Zarate, Albariño, Rias Baixas 2008
- **Red:**
Legaris, Crianza 2006 Ribera del Duero

26,50 euros per person

FOSH FOOD*

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