



ARTS CATERING



Arts Catering

The Arts Catering team have a creative flair and passion for fine cuisine that makes every event a successful celebration.

The most exquisite Mediterranean specialities reveal the inspiration that makes our catering an art form.

Discover the experience, imagination and flexibility of the Arts Catering Team, a new way to understand both corporate and social events.



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Cold appetizers:

- Crisp of tuna, tomato, basil and parmesan cloud
- Texture of wild mushrooms and truffle balsamic (*)
- Tuna sashimi with watermelon
- Caviar and shrimp blini
- Beef tortita with herbs vinaigrette and anistar
- Candy wrap of iberian cured pork loin, marinades prunes and goat cheese
- Roasted vegetables with polenta and truffle cream (*)

(*) vegetarian



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Hot appetizers:

- Ratte potato with Gruyère cheese (*)
- Mini club sandwich of chicken, bacon and arugula
- Iberian ham croquette from Guijuelo
- Beef skewer with balsamic pearl onion
- Deep fry Maki with crab and dill cream
- Queen scallops Rochefeller style
- Truffle and arugula quiche (*)

(*) vegetarian



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Bar drinks:

- Soft drinks
- Selection of fruit juices
- Mineral water
- Beer and vermouth
- White wine, red wine and cava
(upon menu selection)



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MENU 1

Roast beef mille feuille with grilled vegetables and estragon mayonnaise

Duck confit with apple tatin green pepper with chanterelle mushroom ragoût

White chocolate tart with pineapple compote

Coffee, tea and mignardises

Mineral water and bread service

Wines:

White wine Basa, verdejo viura, Bodegas Telmo Rodriguez, Rueda
Red wine Pere Ventura, cabernet sauvignon, Tempranillo, Penedès
Cava Castell de Perelada Brut Reserva, Perelada



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MENU 2

Prawn, potato and artichoke salad with cantaloupe cava gelee

Fillet mignon with potato
and three bell pepper coulis

Pistachio cake with passion fruit mousse
and coconut crème fraîche

Coffee, tea and mignardises
Mineral water and bread service

Wines:

White wine Perfum de vi blanc, macabeo and muscat, Penedès
Red wine Valdehermoso Roble, tinta fina, Valderiz, R. del Duero
Cava Pere Ventura Brut Nature



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MENU 3

Three spanish moments: traditional gazpacho,
"xató" salad, iberian ham with tomato and crispy bread

Monkfish roasted with porcini mushroom
on potato cream and cous cous balsamic vinaigrette

Soft chocolate cake with coffee and rum cream,
sautéed bananas and sweet green anis stick

Coffee, tea and mignardises

Mineral water and bread service

Wines:

White wine Montenovo Godello, chardonnay, Valdesil, Valdeorras

Red wine LZ, tempranillo, Telmo Rodríguez, Rioja

Cava L´Hereu de Raventós i Blanc



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MENU 4

Foie gras lasagna with wild mushroom crispy panceta and granny smith cream

Slow roasted lamb shoulder with apricot comfiture

Hazelnut crunch with Manjari chocolate and orange

Coffee, tea and mignardises

Mineral water and bread service

Wines:

White wine Mas Pons, chardonnay, Perés Balta, Penedès

Red wine Dehesa Gago, tinta Fina, Telmo Rodriguez, Toro

Cava Pere Ventura Cupatge d' Honor, Gramona



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MENU 5

Half lobster “in pineapple escabeche”
with caramelized crunchy pistachios

Surf and turf of beef tenderloin sea bass and ceps risotto

Sweet symphony: chocolate mousse, ruibarbe stracciatella
crème fraîche, banana and caramelized walnut crêpe,
a shot of coffee gelée and coconut soup

Coffee, tea and mignardises

Mineral water and bread service

Wines:

White wine Gramona Mas Escorpí, chardonnay, Gramona, Penedès

Red wine Herencia Remondo La Montesa, tempranillo garnacha
mazuela H.Remondo, Rioja

Cava Gramona Brut Imperial



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The price of the menu includes:

Welcome glass of cava and bar drinks during the reception

Appetizer: 14 pieces per person (7 cold and 7 hot)

Waiters service (1 server each 10 guest)

Kitchen equipment and transport up to 30 km. from Barcelona

Arts catering tableware:

- Chair with white cover
- White tablecloth
- Arts Catering gala chinaware
- Arts Catering gala glassware
- Arts Catering gala cutlery



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The price of the menu does not include:

Venue rental, flower decoration and entertainment

Open bar: Tanqueray Gin, Absolut Vodka, Dewar's White Label, Whisky Cutty Sark, Rum Bacardi 5 years, National Beer, Martini

- Full open bar after dinner: 18 € per person during 1 hour; each additional hour at 12 € per person (7% VAT not included)
- Liquors service: (Whisky, Cognac, Brandy, spirits and snaps: 12€ per person (7% IVA not included), one drink per person

Price per person: From 120 euros (7 % VAT not included)