



HOTEL ARTS BARCELONA

Tapas Buffet

(Minimum 30 people)

Cold Entrées :

Cured Ham with Tomato Bread
Spanish Potato Omelette
Spanish Olives and Manchego Cheese
Russian Salad with Trumpet Mushrooms
Roasted Vegetables "Escalivada" with Goat Cheese
Seafood "Salpicón" with Scallops, Mussels and Vegetables
Salted Cod in Olive Oil

Hot Main Courses :

Sautéed Prawns with Garlic and Parsley
Vegetables "Paella"
Mussels in Tomato Sauce and Cilantro
Fried Calamari Roman Style
Tuna "Empanada" with Roasted Vegetables
Chicken Wings with Garlic and Spices
Veal Meat Balls Braised with Vegetables
Lamb Chops "A La Cazadora" with Rosemary Potatoes and Spicy Pepper Vinaigrette

Spanish Country Bread

Desserts:

Fresh Fruit Salad
Selection of Tapas Pastries, Chocolates and Creams

Freshly Brewed Coffee, Brewed Decaffeinated Coffee or Tea
Mineral Water

(2 hours service)