



Catering & events



Mallorca



**chefacasa.es**
private chef service

t: +34 625 959 096
email: info@chefacasa.es
web: www.chefacasa.es

Catering & events



We offer a special service for bigger events. Get in touch with us and we'll assist you throughout the process. We'll design your event or celebration into the detail so that it is exactly the way you have dreamed it.



Menus and wines

Choose the menu for your event. Then choose among our packs of wines and cavas



Extras

We'll design your event carefully and you'll be able to choose a welcome cocktail with fingerfood, appetizers, gastronomic tables with Mallorcan and Asian cuisine, fresh fruit juices and a ham cutter... finishing with open bar with cocktails and gins to make your day

We'll take care of everything because we know how, and we know how important this day is for you. We organize weddings, birthday parties, corporate meetings and friend reunions...



something casual

Min. 10 persons

Fingerfood (Chill out)

16 €
x person

Melon gazpacho with black pepper and crunchy salt
 Toast with salmorejo and Iberian Ham
 Tuna tartar with soy cubes
 Small spoon with smoked salmon, cod and tomato vinaigrette and black olives tapenade
 Rice with cuttlefish and alioli
 Skewer with Iberian pork tender shoulder fillet

Sushi & asian (Chill out)

20 €
x person

Tuna and salmon makirolls
 Prawns tempura
 Small skewer with chicken and sesame
 Small bowl with Japanese cuttlefish salad
 Vietnamese summer rolls with chicken and prawns
 Green tea ice cream and almond biscuit

to enjoy sitting down

Min. 10 persons

Appetizer

Gazpacho with red fruits
 Prawns in tempura with a cheese cloud

Main courses

Seafood paella
 Fresh wild fish from the bay
 (depends on the season)

Dessert

Frozen coconut and almond brittles
 on a sea of orange

Paella & wild fish menu

30 €
x person

Appetizer

Sweet melon with ham consommé
 "Cecina" with garlic and paprika

Main courses

Lobster stew
 T-Bone-Steak with fried green peppers

Dessert

Baked pineapple ice cream with a mandarin soup

Caldereta & "Txuleta" menu

45 €
x person

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Menus for Events at villas & other places



Buffet style

Includes transport, chef service, buffet service and clearing

Does not include table service

Classical Buffet

Tray with cheeses, Iberian ham and sausages
Salads and sauces buffet
Kebab with salt and sweet fruit
Seafood Paella
Pork loin with mushrooms and white wine
Oven baked ham
Dessert
Lemon and cava sorbet

30 € x person

Min. 20 people

Extras to add:

BBQ Buffet

Table with salads and sauces
Chicken with lemon and marinated pork chops
T-Bone-Steaks
Grilled prawns and cuttlefish
Roasted aubergine and courgette
Baked potatoes with rosemary
Dessert
Cream with soft cheese and berries

38 € x person

Wine & cava Pack

From 12€ per person

Furniture rental

10€ per person

Sitting Down menus

Includes transport, chef service, table service and clearing

Menu 1.0

Appetizers

Vietnamese summer roll with prawns, chicken and cabbage with a soy veil and sesame
Duck confit with carrot slices in ginger
Toast with bonito and baked sweet tomatoes

Main courses

Seafood rice
Iberian shoulder tender fillet with banana chips

Dessert

Strawberries flambé with a basil foam

50 €
x person

Min. 20 people

Extras to add:

Menu 2.0

Welcome cocktail (1hour)

A selection of 8 appetizers with cava

Main courses

Raspberry gazpacho with crunchy prawns
Veal tenderloin with "trampó" salad

Dessert

Sweet bread with creamy rice and mango air

65 €
x person

Wine & cava Pack

From 12€ per person

Furniture rental

15€ per person

Wine

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Wine & cava packs



12 € x person

1

Cava
Luna de murviedro
(Rosado) Valencia

White
Murviedro
(Sauvignon blanc)
Valencia

Red
Zuazo Gastón
(Tempranillo) Crianza
D.O. Rioja

18 € x person

2

Cava
Giro Ribot Brut Nature
Penedés

White
Vega Murillo
(Verdejo)
D.O. Rueda

Red
Marqués del puerto 2004
Reserva
(Tempranillo) D.O. Rioja

24 € x person

3

Cava
Giro Ribot Mare
Gran Reserva
Penedés

White
Giró 2
(Giró)
Penedés

Red
Nexus 2010 Crianza
(Tempranillo)
D.O. Ribera de Duero

* 1 bottle every 3 people



Catering & events

Food stations before
& after the dinner



Mallorca Station

A selection of traditional Mallorcan dishes only using 100% Mallorcan produce

Pa amb oli (Roast bread with tomato and olive oil)

Frito marinero (Seafood and fish stew with sea herbs)

Frito de cordero (Lamb stew with herbs)

Mallorcan cheese tray

Mallorcan cold meats tray

The two typical mallorcan olives: "trencades" and "pansidas" with alioli

Asian station

Our asian station will offer dishes from Japan, Vietnam, Thailand and China. A great show of varied tastes, smells and colours.

Sushi: Makirolls, nigiri, sashimi with Tuna, Salmon and Fish from the bay

Vietnamese summer rolls with fish sauce

Spring rolls with sweet and sour sauce

Small bowls of green, red and massaman curry

Sii Sii - Stir fried beef with ginger and garlic

Yakiniku - Braised slices of entrecote in teriyaki and wine sauce

Pad Thai - The most typical Thai dish with chicken and/or prawns

BBQ station

Enjoy a rich and healthy barbecue with a Mediterranean touch.

Porkloin with wild berries sauce

Chicken marinated in teriyaki sauce with lemon

Duck magret with herbs

Beef: Tenderloin, steak, T-bone

Mediterranean wild fish: John Dory, seabass, red tuna, monkfish, hake

Fresh Seafood: Mallorcan lobster, langustines, prawns, clams

Season vegetables in romesco sauce: leek, peppers, zucchini, mushrooms, tomatoes

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Food stations before
& after the dinner

Iberian ham cutter: Live at the place

A ham delicacy, with a selection of breads, mature tomatoes, a variety of olives and virgin olive oil.

Fresh fruit and juice table

Natural juices (Orange, mango, pineapple, grapes, apple...)

Orange and carrot juice

Tropical fruit salad (Pineapple, mango, banana, kiwi...)

Fresh fruit flambé show:

Strawberries with vanilla icecream

Pineapple with cream



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Special collaboration



Cocktails, cavas and drinks with Escapade bar

Before and after the dinner... make a place for the cocktail mixer. The best way to round up our services...

Since 2003, Escapade bars have been providing a specialist mobile bar service for weddings and special events throughout the UK and on the beautiful island of Mallorca.

They provide fully mobile, elegant and stylish bars, world-class mixologists, flare bartenders, ice, equipment, premium glassware, an excellent range of spirits, beers, wines, fruit juices, fridges and everything else needed to run a high calibre bar in your venue.

Packages

- Full bar package. We quote a fixed price per head based on the details provided ensuring that you know exactly what your costs will be before the event.
- Service only package. We provide the service to whatever degree is required: be it bars, glassware, ice, fruit, staffing etc and you provide your own stock after a full consultation with Escapade.
- Cash bar package. We provide the service and your guests pay the costs of our catering your event through the takings on the bar.

