



BARCELONA Sailing Charter

<http://www.barcelonasailingcharter.com/>

Email: info@barcelonasailingcharter.com – Phone: +34 669 883 272

Barcelona Olympic Port

Catering options for Azymut 46-11 pax in Barcelona

Minimum 4 pax. Maximum 11 pax. Including transport in Barcelona

Cava Cup

Appetizer

Assorted Pasta Savory Cocktail

Needles Manchego cheese

or

Needles manchego cheese and salami tacos.

Wine cellar

Brut Cava and wine aging and white

Soft drinks, beer, water and coffee

Price € 17,00 (21% VAT not included)

Appetizer 1

Cocktail croquettes

Escalivados with anchovy focaccia

Crab and prawns tartlet

Diced potato omelette

Skewered melon with duck ham

Diced salami and Edam cheese

Tomato slices

Soft drinks, beer, water and coffee, wine and champagne

Price € 27,00 (21% VAT not included)

Appetizer 2

Spinach quiche lorraine
Tostadita with brie and walnuts
Breaded artichoke hearts
Mini vegetable spring rolls with sweet and sour sauce
Diced marinated salmon with dill
Montadito foie mousse with walnuts
Fried monkfish fillets
Manchego needles with Tête de Moine roses
Shavings of Iberian ham
Pan flute with tomato
Soft drinks, beer, water, coffee, wine and cava

Price € 35,00 (21% vat not included)

Lunch 1

Assorted canapes and starters

Breaded Chicken Fingers
Skewer sausage with mushrooms
Tortilla triangles: potatoes, shrimp, eggplant
Montadito sausage with fried quail egg
Squids at "Andaluza" style
Delicias burnt caramel
Brochetita of grilled vegetables with romesco
Palm roll with salmon
Iberian ham croquettes
Assortment of domestic and imported cheeses
Selection of cold cuts

Dessert

Natural fruit brochette

Wine cellar

White wine (similar Sumarroca) and Tinto Rioja Marqués de Griñon
or Cava Brut (brut reserve Sumarroca or similar)
Soft drinks, beer, water and coffee

Price €3 9,50 (21% VAT not included)

Lunch 2

Assorted canapes and starters

Montadito of Iberian ham
Tandoori chicken brochette style
Skewer cherry and mozzarella
Tartlet shrimp and cocktail sauce
Roast-beef rolls with egg yolk
Mini crab salad baguette
Green asparagus tips in tempura
Plate of diced tomatoes with fresh cheese with oil and oregano
Pasties Mini bonito
Brochetita Feira octopus with paprika
Tostadita with caramelized foie duck with apple
Mini Pepito fricassee of veal with moixernons

Dessert

Mini seasonal fruit skewers
Rocks chocolate brownie with walnuts

Wine cellar

White wine (Sumarroca or similar) and Tinto Rioja Marqués de Griñon
or
Cava Brut (brut reserve Sumarroca or similar)

Soft drinks, beer, water and coffee

Price € 49,00 (21% VAT not included)

Waiter/hostess on board: from € 70 including taxes



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