

Wedding Menus  
2015

La Garriga  
de Castelladral

150 people

airolo  
CATERING



**High Quality Cuisine** based on a fusion of a traditional Mediterranean cuisine and a innovative and creative signature cuisine

Careful selection of **top-quality ingredients**

**Impeccable service and customized attention** for our clients

Flexibility to **find customized and proper solutions**

**Advising in the whole** organization of the event choosing the most appropriate location and setting and collaborating with the best suppliers in the market

Special attention to **details to get a great memory of the event**

**Expertise, professionalism and illusion** of a young and qualified team

**You will find us in:**

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## **COLD APPETIZERS**

Crunchy Curry  
Iberian Ham with bread and tomato  
Foie Rocher with candied pine nuts  
Sea bass ceviche shot  
Salmon with citrus shot  
Tuna with tomato pulp and artichoke hearts spoon  
Cod dice with white beans and black olive paste spoon  
Fish pie mousse with parma cheese  
Melon frappé with crispy ham

## **HOT APPETIZERS**

Lobster brochette with bacon  
Vieira and mushrooms brochette  
Baby squids corns  
Octopus with paprika potato  
Three Catalan sausages brochette  
Homemade croquettes  
King prawns crusty with gorgonzola cheese fondue  
Duck breast with pears in wine

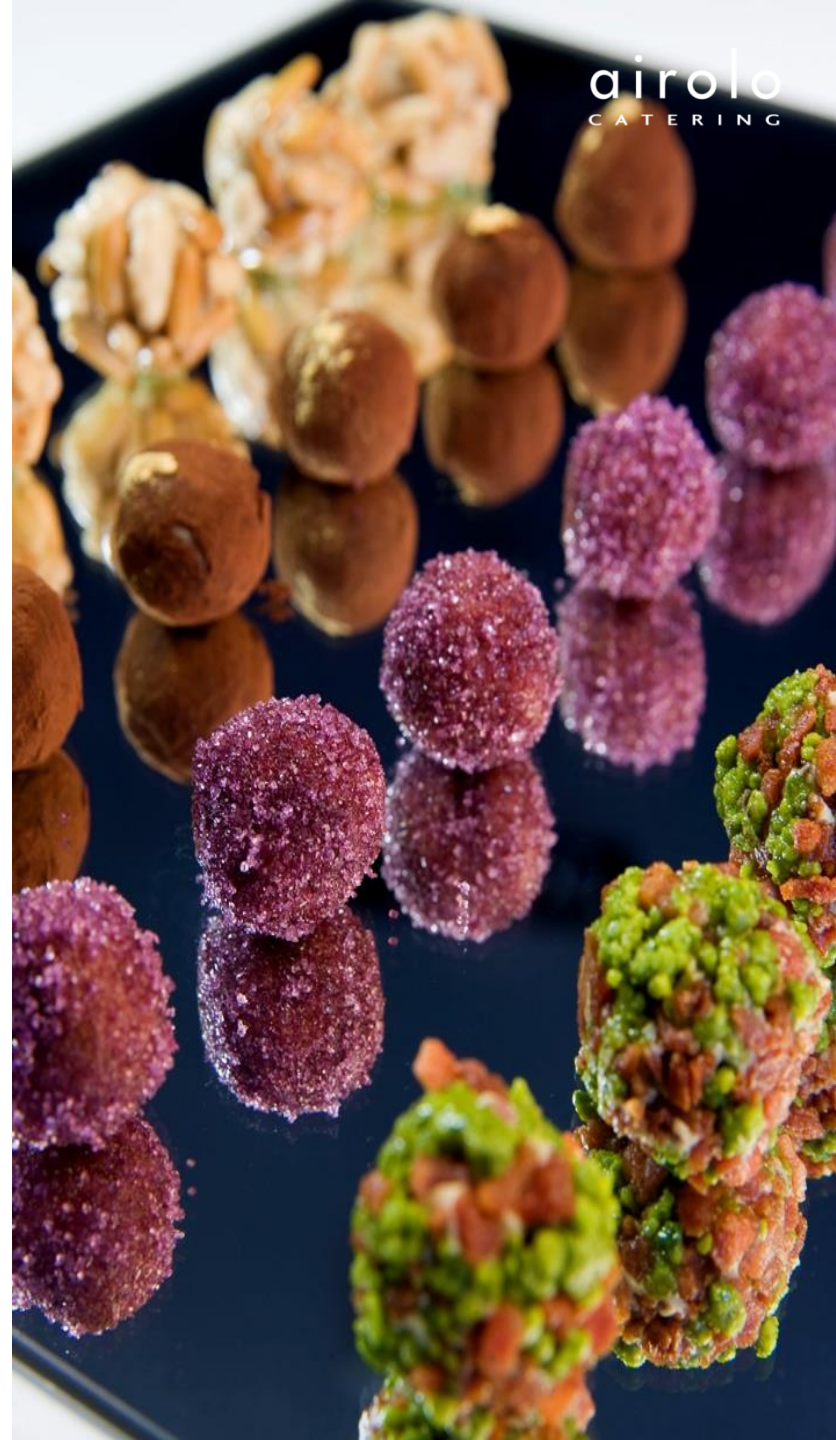
**Spanish and French Cheese Buffet with breads selection**

**Scrambled eggs, with potatoes and black pudding Buffet**

**Piggy Pekín Buffet**

## **DRINKS BAR**

Cava, red and white wine, soft drinks, beer, fruit juices, vermouths  
Welcome drink



## Some suggestions for alternative appetizers

### COLD

Grilled capsicum and eggplant with anchovies on toasted  
Smoked Salmon with potato and vanilla oil  
Guacamole with Almadra tuna tartar shot  
Aubergine mousse with creamy yogurt and salmon caviar shot  
Prawn with tomato coulis and baby lentils in spoon  
Lobster with mango brochette and citrus brochette  
Sea bass and lobster tartar  
White asparagus from Navarra  
Pink scallop with pistachios crusty

### HOT

Artichoke heart and prawn in tempura on brochette with soy sauce  
Crusty green asparagus with romesco sauce  
Sweet spicy sausage with potato and honey  
Monkfish with King Prawns brochette and teriyaki sauce  
Mild mushrooms cream with truffle oil  
Lobster and meatball with sea and mountain sauce shot  
Lamb with Orloff sauce shot  
Cinnamon toast with black pudding from Burgos and caramelized onion  
Hake cheeks casserole at pil-pil style



## Some suggestions for alternative buffets

### COLD

Iberian Ham

Japanese

Olives

Oysters

Creams

Preserves and pickles

Ceviche

Tataakis

Foie

### HOT

Galician Octopus

Shellfish

Brochettes

Majorcan sausage toast with quail eggs

Risottos or fideuas

Fried's

Raviolis





## MENU I

Truffle potato cream with scallops, crunchy artichoke and hazelnut oil

\*\*\*\*\*

Feulleté of aubergine and duck with orange sauce

\*\*\*\*\*

Red fruits cocktail with raspberry syrup and vanilla ice cream

\*\*\*\*\*

Lemon Pie

## CELLAR

Blanc de Pacs D.O. Penedés  
Austum D.O. Ribera del Duero  
Rovellats Premier Brut Nature

Coffees and teas  
Chocolate delights  
Spirits

**Price per person: 125 €**



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## MENU II

Crab raviolis with vegetables and prawns

\*\*\*\*\*

Tender beef with foie, sweet potato, glazed onions and wine sauce

\*\*\*\*\*

Greek yogurt ice cream with tomato jam and basil caramel

\*\*\*\*\*

Raspberry Sacher

## CELLAR

Cigonyes Blanc D.O. Empordà

Black D.O. Penedès

Parxet Brut Reserva

Coffees and teas

Chocolate delights

Spirits

**Price per person: 127 €**



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## MENU III

Scallops and king prawns salad with wild mushrooms, salsify and citrus vinaigrette

\*\*\*\*\*

Lamb ingot with mashed trumpets and rosemary and honey sauce

\*\*\*\*\*

Caramelized peaches with caramel biscuit ice cream

\*\*\*\*\*

Two textures of chocolate

## CELLAR

White D.O. Penedés

Castell de les Pinyeres D.O. Montsant

Anna de Codorniu Brut Nature

Coffees and teas

Chocolate delights

Spirits

**Price per person: 132 €**





## MENU IV

Tomato cream with prawns millefeuille and avocado, mozzarella di bufala and Greek yogurt ice-cream

\*\*\*\*\*

Veal tenderloin medallion with Périgueux sauce, seasonal mushrooms and green asparagus

\*\*\*\*\*

Pineapple cocktail with coconut mousse

\*\*\*\*\*

Chocolate sphere

## CELLAR

Raimat Chardonnay D.O. Costers del Segre

Luis Cañas Crianza D.O. Rioja

Agustí Torelló i Mata Brut

Coffees and teas

Chocolate delights

Spirits

**Price per person: 134 €**



## MENU V

Lobster ingot with vegetables bouquet and wakame vinaigrette

\*\*\*\*\*

Monkfish medallion with mild honey sauce and potato cooked with fine herbs

\*\*\*\*\*

Citrus frappe with black chocolate chips

\*\*\*\*\*

Raspberry millefeuille

## CELLAR

José Pariente D.O. Rueda

Terral D.O. Penedés

Raventós i Blanc Brut Reserva

Coffees and teas

Chocolate delights

Spirits

**Price per person: 143 €**



## MENU VI

Monkfish and king prawns salad with nest of green beans with herbs

\*\*\*\*\*

Nebraska beef tenderloin with five peppers and artichokes hearts

\*\*\*\*\*

Creamy Greek yogurt with strawberries, white chocolate truffle and tarragon

\*\*\*\*\*

Hazelnut mousse

## CELLAR

Ermita d'Espiells D.O. Penedés

Marqués de Murrieta Reserva D.O. Rioja

Torelló Brut Nature

Coffees and teas

Chocolate delights

Spirits

**Price per person: 145 €**





## TASTING MENU

Cream of celery soup with goat cheese roasted with rosemary

\*\*\*\*\*

Supreme sea bass with sautéed squids and beans

\*\*\*\*\*

Loin of lamb on truffle potato nest

\*\*\*\*\*

Crumble with exotic fruit flavored cheese di Parma

## CELLAR

Paco y Lola D.O. Albariño

5 Fincas D.O. Empordà

Llopart Extra Brut

Coffees and teas

Chocolate delights

Spirits

**Price per person: 148 €**



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### **SPIRITS IN THE COFFEE**

Whisky Malta Glenfiddich 12 años, Brandy Hors d'Age Torres 20, Bailey's, Pacharan Etxeco, fruit liqueurs (apple and peach), Frangelico, Melody, Marie Brizard, Orujo, Herbs Orujo

### **OPEN BAR**

Whisky: Ballantines, JB, Cutty Shark...

Gin: Beefeater, Bombay, Seagrams...

Rum: Bacardi, Barceló añejo, Brugal...

Vodka: Absolut, Eristoff Black, Moskoskaya...

Beers, soft drinks, fruits juices....

### **Some suggestions for alternative bars**

Mojitos and caipirinhas, Gin Tonics, Natural fruit juices ...

### **SNACKS DURING THE OPEN BAR**

Small sandwiches: cheese, ham, Catalan sausage...

### **Some suggestions for alternative snacks**

Mini hamburgers and mini frankfurts

Candy buffet

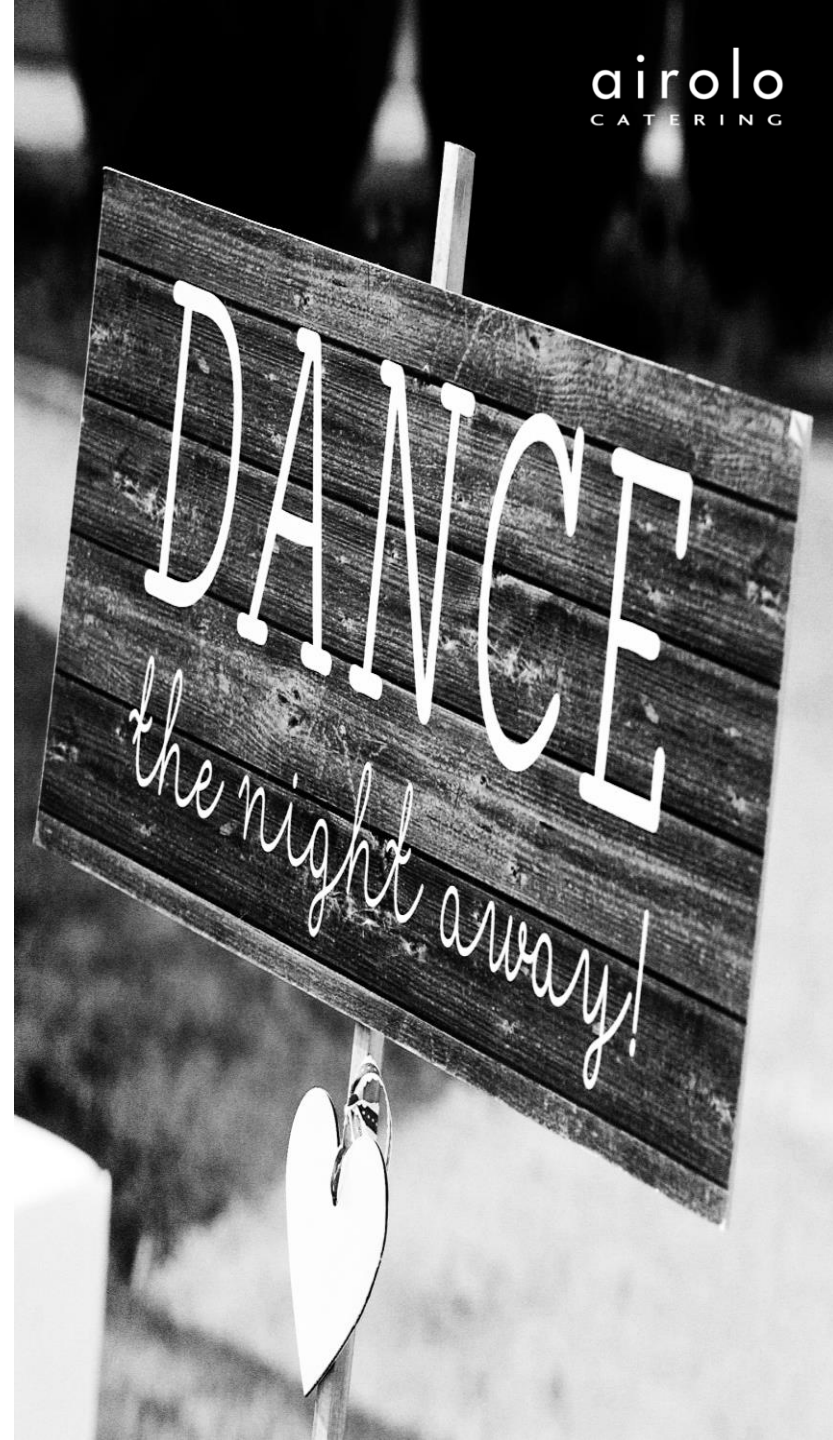
Ice-creams

Creperie

Chocolate fondue

Churros with chocolate

Chocolate lollipops, macaroons...



**This budget is valid for a minimum of 150 adult people, if fewer guests, ask.**

**The budget includes:**

- Appetizer, menu, cellar, coffees, spirits and snacks during the open bar
- Open bar: 3 hours
- Tablecloth and material standard, the catering is not responsible for returns of burns or wax tablecloths
- Personalized menu printings
- Staff: Maître, waiters, cooks...
- Tasting menu for 6 people
- Transport to La Garriga

**The budget doesn't include:**

- La Garriga Rent
- Cover chairs: 1,50 €
- Dj, photographers, floral decoration...
- Kids and staff menus
- 10 % VAT

**Terms of payment:**

- Advance booking for the day: 1.000 €
- 50% of the total service 10 days prior to the event
- Rest, day before the event
- Final confirmation of the number of guests 72 hours prior to the event

**Prices valid for 2015**

**In the case of day or before a holiday, ask**

