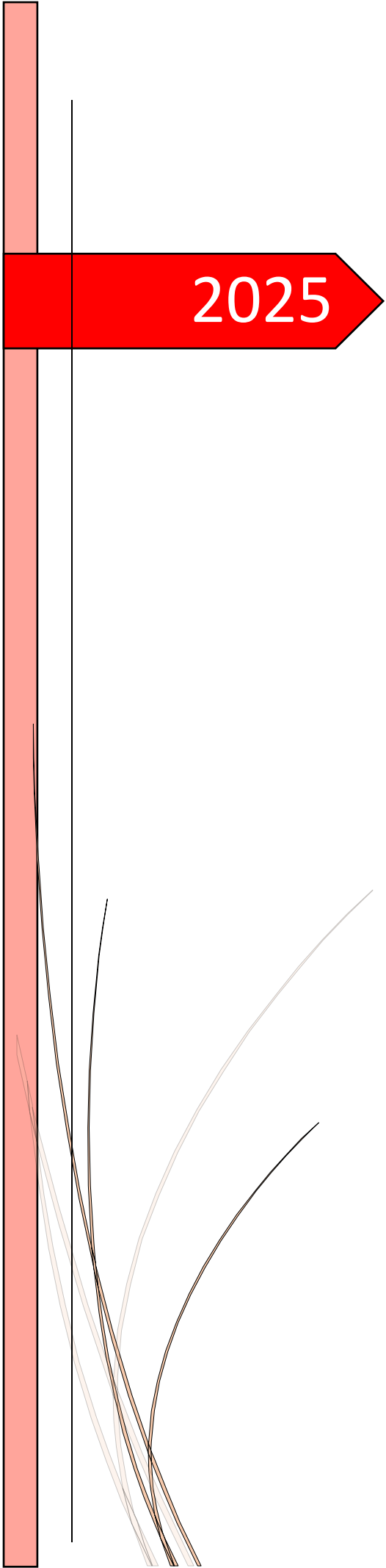


A decorative vertical bar on the left side of the page, consisting of a light red vertical rectangle and a red arrow pointing right, which contains the year '2025'.

2025

IDEAS CULINARY EVENTS FOR FAMILIES LA GARRIGA 2025

Josep Torras A.
MIRADOR MONTSERRAT CÀTERING
Inglés



Dto. de Catering Mirador del Montserrat s.l.
Urb. Mirador del Montserrat s/n.
08251 Santpedor
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E-mail::miradormontserrat_presupuestos@hotmail.com

Hello, partner, Josep Torras am chef and owner of Mirador Montserrat Catering and the events Catering in all dealings will be with me.

Like every couple has different ideas that expose below will be just a touch, both in concept and in economic contained and all every things, can be changed and modified.

I can tell you that you have an option first price, you have an first option 104'00 per diner / super, menu with appetizer and masters with more ...



- *the exclusive menu paper" minutes"*
- *chocolate fountain with strawberries, clouds, banana etc. ..*
- *"Resupó" (Small sandwich snacks with de dancing session) included.*
- *The assembly disassembly is included cutlery, plates, coups etc. .. (See Joseph) includes all necessary equipment for any meal - menu.*
- *kitchen staff and service management*
- *Try tasting menu in our restaurant for 2 places.*
- *2 hours of open bar free minimum 100 guests*

A whole series of ideas.....

La Garriga
★★★★ *de Castelladral*



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Welcome Drink

2 Snacks to choose from a list of tapas

Global Appetizer A

Al Buffet:

From: "Jamón" cellar with diced tomato ciabatta

From Plato 10 types of cheeses with a selection of 6 types of toast and jam 6 reds wine and 1 white wine

Savouries popular

*8 types to choose savouries from relation and
2 cold or fresh soups*

Savouries new kitchen:

8 types to choose from savouries and relationship

Drinks:

Different Beers, soft drinks common fruit juices,

Brut Cava

Black and white artisan vermouth

Total 30 snack temptations

Price per guest 27'50€



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Welcome Drink

2 Snacks to choose from a list of tapas

Global Appetizer B

Buffet:

From: Iberic "Jamón" cellar with diced tomato ciabatta

From Plato 12 types of cheeses with a selection of 6 types of toast and jam 8 reds wine and 2 white wine

Savouries popular

*10 types to choose savouries from relation and
2 cold or fresh soups*

1 small kitchen dishes of homemade food

Savouries new kitchen:

10 types to choose from savouries and relationship

Drinks:

Beer, soft drinks common fruit juices,

Brut Cava

Black and white vermouth

Total 37 snack temptations

Price per guest: 32'50€



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Welcome Drink

2 Snacks to choose from a list of tapas

Global Appetizer C

Buffet:

From: Iberic 2Jamón” acorn with diced tomato ciabatta

From Plato 12 types of cheeses with a selection of 6 types of toast and jam 8 reds wine and 2 white wine

Savouries popular

*12 types to choose savouries from relation and
2 cold or fresh soups*

2 small kitchen dishes of homemade food

Savouries new Modern kitchen:

8 types to choose from savouries and relationship.

Barbecue:

2 options to choose from the list

Drinks:

Beer, soft drinks common fruit juices,

Brut Cava

Black and white vermouth

Total 41 snack temptations

Price per guest: 37,50€



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LIST OF TAPAS APPETIZERS

Snaks

- - Cheese lollipops with nuts to taste (VG)
- - Wild rice popcorn (VG)
- - Kikos and caramelized fried pork skin
- - Bocabits of cod skin
- - Vegetable chips, cassava, sweet potato, lotus root, beets ... (VG)

Cold hot, soups

- mushroom soup with truffle
- Strawberry Gazpacho (VG)
- Grandma soup with small meat balls i pinions
- leek soup with duck ham
- fish soup with prawns
- red melon with vodka and brown sugar
- melon soup with extract port (VG)
- truffle potato foam with green oil (VG)
- small foam peas (VG) with dry ham



Popular

- Eggs with garlic or smoked salmon (VG)
- cod marinated with regional beans
- mashed cod au gratin with cheese
- mushroom croquettes (VG)
- Cod Carpaccio, diced tomatoes and pine nuts
- Beef carpaccio with parmesan
- Round seafood croquettes
- Longish cheese croquettes (VG)
- Regular ham croquettes and chicken
- Fried Squid Andalusian
- Nozzle pop and potato woods
- Cake bread with cheese and anchovies
- Cod fritters
- Scrambled eggs with eels in garlic
- Quitche traditional loreenne
- Wood Catalan sausage
- Wood Iberian
- Toast of roasted peppers and eggplant (VG) with anchovies



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ScalePernils Ham

- Iberian ham Romero and C. Sanchez J 5 suppl 575

Popular casserole dishes

- Black noodles with rabbit and sepia
- Small noodles with seafood
- Black rice with Small squid
- mushroom risotto (VG)
- Rice with vegetables and germinated plant(VG)
- Risotto with pork and forest mushroom
- Risotto soup with lobster
- Rice with rabbit and meat casserole



Modern kitchen dishes

- Skewer shrimp tempura made with beer and rosemary
- Roller Smoked salmon with cream cheese and marinated reduction PX
- Toast Mallorca (typical sausage baked brie and honey)
- Cuttlefish skewer with garlic and parsley
- Skewer of prawn pickles with wood
- Small glass of anchovies in vinegar and tomato juice
- Small cup cream cheese with marinated mango (VG)
- Small glass of Pedro Ximenez jelly with foie gras
- Ball goose foie pate with crispy almond
- Dice tuna with caramelized onion with homemade tete de Moie
- "Gotlle" quail thigh marinated sesame
- Martini glass, Oives, lemon crystal (VG) with suspended clams
- Natural foie gras croquettes
- Steak tartare meat
- Steak tartare of salmon
- Steak tartare of tuna
- Roller ham cream cake in old sherry
- Assortment of Japanese Sushi and Maki salmon and tuna sauce yajisaki-thorium
- Baby octopus sauce fire mini dishes



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Vegetarian (VG)

- Hummus with nachos
- Mozzarella ball skewer, tomato and pesto (basil)
- Vegetable croquettes
- Guacamole
- Grilled omelette nozzle
- Bean foam with beetroot
- Small salad with tofu

Barbecue BBQ

- Laminated with hot cheese steak Iberian
- Prawns with garlic and parsley
- Razor shells
- Nozzle au curry
- Chorizo Segovia
- Skewer vegetables with Romesco (VG)
- Fried quail eggs with sausage from Mallorca
- Skewer sausage mushrooms



LIST OF BAR

ola, Orange, Cola

Black and White Martini and artisan local production, Bitter

Cava Brut and Rosé

Wines selection of cheese origin:

Catania, Rioja, Rivera del Duero

Navarre, etc ...

5 types of Beer and non-alcoholic

Fruit juices

Mineral water without gas

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MENU 1

Glass terrine with fresh sprouts and shrimp with a touch of yogurt and oil and vinegar balls

or

Puff pastry with shrimp and smoked salami with salad

Duck leg with pears in red wine in the traditional way and potato cake with cheese

or

Lamb shoulder baked for 7 hours with baker's potatoes and dwarf tomatoes with oregano and red onion pearls



Duo of sherbet

Group No. 1 cake

*Mineral water, coffee, liquor, bread
Crunchy almonds*

*Wines: white Synera D: O: Catalonia
Mediterranean Black D.O. Penedes
Cava Freixenet Brut par excellence*

PRICE U P.P. 76'50



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MENÚ 2

Supreme of boneless bream with tomato and onion confit and clam grated cookies.

Lean beef with sautéed mushrooms with garlic mashed potatoes and crispy pork with sweet onions.

Duo sorbet with fruit skewer

Group No. 1 cake

*Mineral water, coffee, liquor Up, Pa
Crispy almonds*

*Wines: Mediterranean white D.O. Penedes
Enantico aging 2008-9 Black D.O. Penedes
Cava Segura Viudas Brut*

PRICE PP 78.50



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MENÚ 3

*Homemade ravioli with porcini truffle sauce and vegetables
round, reducing Oporto Ruby and toasted pine nuts*

*Supreme bass with walnut sauce, basmati rice with diced apricot
cream*

Pastis group 1

Mineral water, coffee, liquor Up, Pa

Wines: Mediterranean white D.O. Penedes

Rioja Viña Mantibre D.O

Cava Segura Viudas Brut

The waiter service every 20 diners

PRICE PP 82.75



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MENÚ 4

*Prawns with escarole and coloured crepe salmon and honey
vinaigrette*

*Veal shank slow cooker with rosemary and Pedro Ximenez and
forest mushrooms, sautéed carrots and cream*

duo of sorbets

Pastis group 2

*Mineral water, coffee, liquor Up, Pa
Crispy Almonds*

Wines: Mediterranean white D.O. Penedes

V.dV. D.O. Ribera del Duero

Cava Brut Reserva Perelada

The waiter service every 20 diners

PRICE PP 84.75





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MENÚ 5

*Laminate cod with tomato "casse" arugula parmesan cheese,
pine nuts and escarole colours with duck ham*

*Cubes beef tenderloin point and strawberries sauce threads
crispy potato, mashed yucca with corn*

Pastis group 2

*Mineral water, coffee, liquor Up, Pa
Crispy Almonds*

Wines: Rene Barbier White

Rioja 828 D.O.Rioja

Cava Brut or Vallformosa Luis Guitart Gross

PRICE PP 85.25



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MENÚ 6

Supreme hake wrapped in Iberic with mashed potato and oil and chives

Tournedos of Aragon boneless leg of lamb with ragut vegetables sautéed with Iberian

Pastis group 2

*Mineral water, coffee, liquor Up, Pa
Crispy almonds*

*Wines: Rene Barbier Black
Monologo D.O Verdejo Rueda
Cava Brut Sumarroca*



PRICE PP 90'75



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MENÚ 7

Salmon stuffed cod with mushroom sauce and roasted almond sticks and ruby port wine reduction

Tournedos (2) of veal blackberry sauce
Semi wild rice with nuts and cheese braised endive*

Trio of sorbet with citrus fruit brunoise Muscat

Pastis group 2

*Mineral water, coffee, liquor Up, Pa
Mirror confectionery coffee*

Wines: white Abadal

*Tres peus al gat D.O. Catalunya
Cava Brut Reserva Perelada*



PRICE P.P. 90'75



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MENÚ 8

Lobster on sheet cake with escalivat, bouquet of colorful shoots, with vinegar ice cream and cube of coral cakes, cider vinaigrette

Young lamb thighs, roasted and served with honeyed tomatoes dwarfs and mushrooms marinated with oregano.

Pineapple carpaccio with coconut ice cream

Pie group 2

*Mineral water, coffee, liquor Up, Pa
Crispy Almonds*

*wines: Monologo D.O Verdejo Rueda
Abadal Cabernet Franc
Cava Brut Reserva Perelada*



PRICE P.P. 92'50



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MENÚ 9

Supreme turbot with clams sauce the traditional way

Veal cheek with its broth and garnish mushrooms and mashed potatoes

Pastis Group 2

Mineral water, coffee, liquor Up, Pa

Crunchy Almond

Wines Torres ibericos aging 2008-9 Black

Monologo Verdejo Rueda

Cava Brut Anna Codorniu

PRICE PP 95'50



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MENÚ 10

Crayfish salad with acorn ham oil and apple brunoise with star anise.

Duo of beef sirloin steak with both green pepper and raspberry sauces with potato and cheese gratin with caramelized shallots and bundle of green asparagus

Pastis Group 3

Mineral water, coffee, liquor Up, Pa

Crunchy Almond

Winery: Cop de vent D.O. Emporda white
Cop de vent D.O Emporda red
Cava : Vallformosa Brut Nature



PRICE P.P. 102'00



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MENÚ 11

*Lobster on sheet cake with escalivat, bouquet of colorful shoots,
with vinegar ice cream and cube of coral cakes, cider
vinaigrette*

*Medal of beef tenderloin with a thousand leaves of potato and
mushroom sauce with crispy ham and banana fritter*

Pastis Group 3

*Mineral water, coffee, liquor Up, Pa
Crispy Atmella*

*Winery: La Goleta D.O Verdejo Rueda
Abadal 3.9 D.O.Bages
Cava Juve & Camps Brut*

PRICE PP 109'00



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MENÚ no.12

Duck foie grass semi cooked with Calvados sauce and escarole bouquet and toasted pine nuts selection.

Anglerfish medal with mushrooms (chanterelles or Llanega) season three perfumes forest

Lamb shoulder confit, roasted potato slices with dressing bundle of asparagus, miniature red peppers and aubergine.

Cake Group 3

*Mineral water, coffee, bread Spirits Up
Trio of gourmet*

*Winery: Perelada blanc Pescador
Abadal Cabernet D.O. Bages*

Cava:

Torelló Brut Nature o Recaredo brut Nature



PREU P.P. 110'50

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MENÚ 13

*Gazpacho with lobster
And small vegetables*

*Sirloin steak Iberian sweet cranberry sauce and apple jam with
star anise*

Pastis Group 3

Mineral water, coffee, liquor, bread

Or fine pastry gourmand

Wines: white Vallformosa

Marqués de Cáceres

Cava Mont Ferran Brut Nature

includes:



PRICE P.P. 112'00



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MENÚ 14

Melon cream and crispy duck ham with peppermint oil and caviar made from Oporto

Steamed seafood:

Half Lobster. 2 crayfish sea 5 crayfish coast, 2 prawns, 1-2 screws spikes, Barnacles (1)*

Milk sirloin steak slices with cranberry sauce, mushrooms and garlic confit

Cake Group 3

*Mineral water, coffee, liquor, bread
Trio of gluttony*

Winery:

Torres Vinya sun D.O. Penedes

Viña Albina book D.O. Rioja

In the cellar:

Imperial Gramona

The waiter service every 20 guests

PREU P.P. 135 '00



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OTHER DISHES TO CHANGE FOR THE MENÚ

- *Trio of foie gras ravioli with praline sauce
wok vegetables and toffee sauce*
- *Cream of pumpkin soup with shrimp and
crispy cheese*
- *Supreme turbot with small beans
Iberian fennel puree.*
- *Supreme medal crusted sea bass
rice with almonds and apricots*
- *Ingot jobless lamb with mashed pears
sauce of your roast and grilled asparagus
Muscat reduction.*
- *Leg of little pork with mashed small comfited
apple star anise and twelve shallots*
- *Hake with iron spear spices and chopped*
- *Oxtail rate with mashed potatoes, mushrooms
sauce is cooked, crisp tile then*
- *Duck confit with pan or preserved
Homemade and beans*



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- CAKES FOR WEDDING

GROUP -1 - individual pieces

- SOFT PASTRY CAKE LEMON WITH RASPBERRY COULIS
- SOFT PASTRY CAKE ORANGE WITH CARAMELIZED JULIANA AND S. CHOCOLATE
- SOFT PASTRY CAKE SEMI SPHERICAL PISTACHO WITH RED FRUIT SAUCE
- NATURAL MARACUJA SEMI FRED S, OF TOFFE
- SOFT PASTRY CAKE NATURAL MANGO WITH SPIDER OR BLACKBERRY SAUCE
- SOFT PASTRY CAKE MANDARIN AND LEMON CITRUS
- SOFT PASTRY CAKE CHOCOLATE
- SOFT PASTRY CAKE PISTACHO
- CHOCOLATE TIRAMISU AND MOSCATELL JELLIES
- SOFT PASTRY CAKE CHOCOLATE TRIO
- SOFT PASTRY CAKE CHEESE GROUP -2 -

GROUP -2 - individual pieces

- BURNT YOLK MASSINI WITH CREAM AND FRUIT STOCK
- SANT JORDI TYPE CREAM AND TRUFFLE MASSINI
- MASSINI CREAM OR BUTTER
- SATCHEL-TYPE CHOCOLATE WITH RASPBERRIES AND RED FRUITS
- SEMI "NAQUEJAT" CARROT CAKE
- BELVET NETWORK

GROUP -3- WHOLE PIECES IN FLOORS

- LYONESE AND HOT CHOCOLATE
- BASE WITH CREAM AND FOREST FRUITS
- SATCHEL-TYPE CHOCOLATE WITH RASPBERRIES AND RED FRUITS
- SEMI "NAQUEJAT" CARROT CAKE
- BELVET NETWORK
- BASED ON DIFFERENT INTERNAL TASTE
- INDIVIDUAL WITH BAGS OF CHOCOLATE TO YOUR TASTE

Sorbet and ices

- LEMON SORBET, LEMON, MANDARIN, MINT, RASPBERRIES, CASSIANS, STRAWBERRY, APPLE, BLACKBERRIES, GRAPE PEACH, MOJITO, PINEAPPLE COLADA.
- BOURBON VANILLA ICE CREAM, EARL GRAY TEA IN FLOWER, MANGO, VINEGAR OF MODENA, CARAMEL, GINGER, MILK MERINGADE WITH CARAMELIZED PEANUTS, CHOCOLATE, SWEET PEGA, BAYLEIS, RATAFIA, RUM AND RAISINS



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● CANDY BAR:



Price junior.....200'00
 Price thr regular.....300'00
 Price Candy bar super.....350'00

PRE-DESSERT

Seleció-muscat jelly with fruit and nuts and meringue ice milk caramel

Cup-melon and watermelon soup with fresh mint.

Carpaccio-pineapple flavoured with lime and coconut ice cream.

-Tasting, duo or trio of ice creams (see list)

-Cup of fruit and creamy soft cheese with raspberry coulis and crispy sugar.

Crème Brule, fruit forest

KIDS MENU

Starter-ham and savoury

Cannelloni Al-scratch

Penne Bolognese-

Roast chicken, with potatoes and ketchup

Breaded escalope with potatoes and ketchup

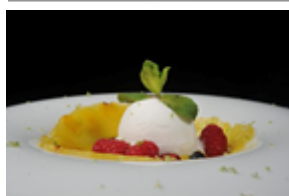
Sausages with potatoes and ketchup

Sirloin steaks pork with cheese, potatoes and ketchup

A tender care appetizers, desserts and sweets and drink will be included.

The children will be together

Price per guest: 43'00 €



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STATIONS AND FUNNY BUFET. *(For the time dances)*

- Buffet Fruit** and tropical country
- Late dinners "American foot"** hot-dogs, Burger, xips. etc.
- Late dinners of "Spanish sausage"** Assorted flavours of sausage, mushrooms, garlic in, brie, small format xistorretes 3 bites.
- Decorated combined bar** and set for Tropical coconut pineapple and bananas which serves kaipirinya Mojito, piña colada, daiquiri, Manhattan, blueMery, San Francisco
- Santwitches mini snack.** A buffet of different tastes "tente pie" non-stop dancing
- Station candy Enric Rovira, excel •** The excellence of the originality of the chocolate tastes more inhospitable.
- Chocolate Churros:** a traditional way to surprise
- Buffet of red apples:** apples sweetened red wood
- Station marshmallows.** Who has never eaten a cloud of sugar

SERVICE:

HOSTELERY STAFFS

All menus are numbered in a service more 20 people.

The timetables established at the staff lunch from 10:00 to 20:30 and dinner from 17:00 to 03:00 hours. Outside these hours consult Joseph.

CARP:

The management of La Garriga de Castelladral has tents available for the aperitif at a very affordable price, please contact Ms. Montserrat or Mrs. Nuria

Music:

The management of the Viewpoint of LA Garriga has music available appetizer, or dance ceremony at affordable prices, please get in touch with Ms.Montserrat or Mrs. Nuria



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FREE-BAR OPEN : (minimum 100 guests)

Liquor will served at coffee time: Whisky Malta Cardhu, Torres 10, Larios Principe Whisky CuttySark Brandy Mascaró, Pacharan Etxeco, Bailey's, Whisky Peche, Cointreau, Marie Brizard, Liquor of fruit (Peche i apple) Fraangelico Orujo...

Free bar open in closed (2H, minimum 100 people): Whisky CuttySark, JB, Vodka Absolut Gin, Beefeater, Bombay, Ron Bacardi, Cacique, Soft drinks, beers, juices and water mineral....

Includes Mojitos, gins and Tonics, Bombay Sapphire, Grahamms, Bulldog and similar marks

COMMENTS:

- They included the exclusive minutes.
- If you want the Appetizer or apat in the "Era" € 250, and in "El Prat" you have a supplement of 375'00 for lunch or dinner service concept
- On the terrace of the diner room "piano" is the same price
- The assembly disassembly is included cutlery, dishes etc. .. models basic, and models premium +8'25€ for person (see Joseph)
- The service cut ham appetizers included.
- Budget is told exclusively within LA GARRIGA.
- The extras or special things, be agreed before
- includes all necessary equipment for any meal.
- kitchen staff and service management
- Payment must be made with cash or guaranteed heel like before the event 100%
- With prior warning, there is no problem for diets or allergies to coincide with the menu.
- The confirmation will be valid for payment on account de1.000 '00 budget or invoice.
- All menus are sutgerencies can be changed.
- IVA invoice is 10%. (not included)



La Garriga
★★★★ *de Castelladral*



Dto. de Catering Mirador del Montserrat s.l.
Urb. Mirador del Montserrat s/n.
08251 Santpedor
Tel y Fax: 93.8320207
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GARANTIES:

WELL

As you know Mirador Montserrat S.L. Bages is the most experienced company in the world event mount, and the preparation of menus assurances regarding a professional kitchen and insurance coverage up to 450.759 € '00 (pol.n ° T1353795) for their service, and everything we think we deserve your trust.

Att.

Josep Torras.

93.832.0207---619538479



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PHOTOS OF THE GARRIGA OF LA GARRIGA DE CASTELLADRAL



La Garriga
 ★★★★★ *de Castelladral*



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MAY NOTES :