



## INTRODUCTION

*In the world of gastronomy and events organization, the name of Ametller Catering is synonymous of quality and good service. It is part of the prestigious company Ametller Grup de Restauració, which has among its references Masia Can Ametller in Sant Cugat del Vallès. The group has almost 40 years offering restaurant service to its clients.*

*Ametller Catering is in charge of bringing good cuisine and organizational excellence wherever there is an event to prepare: event, celebration, meeting or family party. Whether it is a simple act or a huge event, our team of professionals always pours its full attention and know-how to offer the best catering service possible. Tell us what you need and we will make it happen.*

*At Ametller Catering we also have a wide range of spaces where you can celebrate your acts and events: traditional farmhouses, picturesque castles, large halls and small rooms. Both outdoor or indoor, Ametller Catering will offer you an exceptional service and high-quality catering.*



# COFFEE BREAKS

## COFFEE DRINKS

Coffee, milk, teas  
Fruits juices  
Mineral water

Price: 6,50€ + 10% VAT

## COFFEE 1

Assortment of sweet puff pastries (2)  
Coffee, milk, teas  
Fruits juices  
Mineral water

Price: 8,50€ + 10% VAT

## COFFEE 2

Mini chocolate croissant (1)  
Mini butter croissant (1)  
Coffee, milk, teas  
Fruits juices  
Mineral water

Price: 9,50€ + 10% VAT

## COFFEE 3

Mini chocolate croissant (1)  
Mini butter croissant (1)  
Mini sausages ciabatta (1)  
Coffee, milk, teas  
Fruits juices  
Mineral water

Price: 11,00€ + 10% VAT

## COFFEE 4

Mini croissant de chocolate (1)  
Mini croissant de mantequilla (1)  
Mini brioche salado (1)  
Mini chapata de jamón ibérico (1)  
Café, leche, infusiones  
Zumos de frutas  
Aguas minerales

Price: 12,00€ + 10% VAT

## COFFEE 5

Mini chocolate croissant (1)  
Mini butter croissant (1)  
Mini classic cupcakes (1)  
Mini savory brioche (1)  
Mini iberian ham ciabatta (1)  
Coffee, milk, teas  
Fruits juices  
Mineral water

Price: 13,00€ + 10% VAT



## COFFEE 6

Mini chocolate croissant (1)  
 Mini butter croissant (1)  
 Assortment of mini donuts (1)  
 Mini ham and cheese brioche (1)  
 Mini sausages ciabatta (1)  
 Seasonal fruit skewer (1)  
 Coffee, milk, teas  
 Fruits juices  
 Mineral water

Price: 14,50€ + 10% VAT

## COFFEE 7

Mini cheese ciabatta (1)  
 Mini sandwich of turkey, lettuce and tomato (1)  
 Mini smoked salmon and creamy cheese brioche (1)  
 Mini iberian ham ciabatta (1)  
 Seasonal fruit skewer (1)  
 Mini glass of yogurt with cereals (1)  
 Coffee, milk, teas  
 Fruits juices  
 Mineral water

Price: 16,00€ + 10% VAT

## COFFEE 8

Mini chocolate croissant (1)  
 Mini butter croissant (1)  
 Assortment of sweet puff pastries (1)  
 Mini smoked salmon and creamy cheese brioche (1)  
 Mini iberian ham ciabatta (1)  
 Seasonal fruit skewer (1)  
 Mini glass of yogurt with cereals (1)  
 Coffee, milk, teas  
 Fruits juices  
 Mineral water

Price: 17,00€ + 10% VAT

## COFFEE 9

Mini chocolate croissant (1)  
 Mini butter croissant (1)  
 Mini classic cupcakes (1)  
 Mini smoked salmon and creamy cheese brioche (1)  
 Mini iberian ham ciabatta (1)  
 Mini cheese ciabatta (1)  
 Seasonal fruit skewer (1)  
 Coffee, milk, teas  
 Fruits juices  
 Mineral water

Price: 18,00€ + 10% VAT



# COCKTAILS

## COCKTAIL 1

Fruits and vegetables chips  
Assortment of nuts

### Drinks

Mineral water

Class of cava

*\*Soft drinks/beer suppl. 3,5€ + VAT per person*

Price: 10,50€ + 10% VAT

## COCKTAIL 4

Fruits and vegetables chips  
Iberian ham shavings on bread with tomato  
Assortment of canapes  
Assortment of cheese cubes

### Drinks

Mineral water

Class of cava

*\*Soft drinks/beer suppl. 3,5€ + VAT per person*

Price: 17,00€ + 10% VAT

## COCKTAIL 2

Fruits and vegetables chips  
Assortment of nuts  
Assortment of canapes

### Drinks

Mineral water

Class of cava

*\*Soft drinks/beer suppl. 3,5€ + VAT per person*

Price: 13,50€ + 10% VAT

## COCKTAIL 3

Fruits and vegetables chips  
Iberian ham shavings on bread with tomatoe  
Assortment of cheese cubes

### Drinks

Mineral water

Class of cava

*\*Soft drinks/beer suppl. 3,5€ + VAT per person*

Price: 15,50€ + 10% VAT



## LUNCH COLLSEROLA

Fruits and vegetables chips  
 Iberian ham on bread with tomato  
 Beetroot hummus with concassé tomato  
 Mini sandwich of salmon and creamy cheese  
 Mascarpone, tomato and basil brioche  
 Tenderloin sandwich with peppers and cheese  
 Assortment of spanish omelette (potatoe and zucchini)

Ametller pastries

### Drinks

Mineral water  
 Soft drinks and beer  
 White wine l'Arnot D.O. Terra Alta  
 Red wine l'Arnot D.O. Terra Alta

Price: 22,00€ + 10% VAT

## LUNCH TIBIDABO

Fruits and vegetables chips  
 Iberian ham on bread with tomato  
 Mini César salad with yogurt vinaigrette  
 Assortment of canapes  
 Veggie sandwich of avocado, spinach and mushrooms  
 Chicken fingers with corn and yuzo sauce  
 Sobrassada toast with grilled quail egg  
 Assortment of homemade croquettes

Seasonal fruit skewer  
 Ametller pastries

### Drinks

Mineral water  
 Soft drinks and beer  
 White wine l'Arnot D.O. Terra Alta  
 Red wine l'Arnot D.O. Terra Alta

Price: 25,00€ + 10% VAT

## LUNCH LA MOLA

Fruits and vegetables chips  
 Iberian ham on bread with tomato  
 Mini caprese salad of fresh pasta with nuts vinaigrette  
 Assortment of canapes  
 Salmon and mascarpone skewer  
 Tomato tartar and kalamata olive  
 Caramelized pineapple and duck ham skewer  
 Assortment of homemade croquettes  
 Mini beef burger with cheese and onion

Meat balls buffet with vegetables

Seasonal fruit skewer  
 Ametller pastries

### Drinks

Mineral water  
 Soft drinks and beer  
 White wine l'Arnot D.O. Terra Alta  
 Red wine l'Arnot D.O. Terra Alta

Price: 29,00€ + 10% VAT

## LUNCH MONTSERRAT

Fruits and vegetables chips  
 Iberian ham on bread with tomato  
 Mango and feta cheese mini salad with citrus vinaigrette  
 Foie bonbon on 'coca de recapte' and caramelized apple  
 Coca mallorquina' with vegetables  
 Salmorejo' shot with basil oil / Asparagus cream shot  
 \*Seasonal  
 Assortment of spanish omelette (potatoe and zucchini)  
 Truffled bikini of iberian ham  
 Tuna tataki battered with sesame and soy sauce  
 Chicken fingers with corn and yuzo sauce  
 Mini beef burger with cheese and onion

Seasonal fruit skewer  
 Ametller pastries

### Drinks

Mineral water  
 Soft drinks and beer  
 White wine Montemar D.O. Terra Alta  
 Red wine Montemar D.O. Terra Alta

Price: 31,00€ + 10% VAT



## LUNCH MONT CARO

Fruits and vegetables chips  
 Iberian ham on bread with tomato  
 Vegetables mini salad with basil vinaigrette  
 Assortment of canapes  
 Cucumber, Eneldo cream cheese and ham roll  
 Caramelized pineapple and duck ham skewer  
 Sea bass ceviche with apple and celery granita  
 Seafood gyoza with teriyaki sauce  
 Truffled bikini of iberian ham  
 Roast beef roll on caramelized apple and P.Ximenez reduction  
 Assortment of homemade croquettes  
 Prawn with Greek noodles and soy sauce and honey

Mediterranean fideuà buffet

Seasonal fruit skewer  
 Ametller pastries

### Drinks

Mineral water  
 Soft drinks and beer  
 White wine Montemar D.O. Terra Alta  
 Red wine Montemar D.O. Terra Alta

Price: 34,00€ + 10% VAT

## LUNCH MONTSENY

Fruits and vegetables chips  
 Iberian ham on bread with tomato  
 Mini caprese salad of fresh pasta with nuts vinaigrette  
 Foie bonbon on 'coca de recapte' and caramelized apple  
 Tuna, lettuce and mayonnaise sandwich  
 Cucumber, Eneldo cream cheese and ham roll  
 Salmon and avocado tartar  
 Sobrassada toast with grilled quail egg  
 Chicken fingers with corn and yuzo sauce  
 Prawn with Greek noodles and soy sauce and honey  
 Honeyed octopus on potato parmentier  
 Mini beef burger with cheese and onion

Fresh pasta ravioli buffet with foie sauce

Seasonal fruit salad with raspberry coulis  
 Ametller pastries

### Drinks

Mineral water  
 Soft drinks and beer  
 White wine Montemar D.O. Terra Alta  
 Red wine Montemar D.O. Terra Alta  
 Cava Parxet Brut D.O. Cava

Price: 41,00€ + 10% VAT

## LUNCH CADÍ

Fruits and vegetables chips  
 Iberian ham on bread with tomato  
 Mango and feta cheese mini salad with citrus vinaigrette  
 Watermelon soup shot / Mushrooms cream shot  
*\*Seasonal*  
 Foie bonbon on 'coca de recapte' and caramelized apple  
 Cucumber, Eneldo cream cheese and ham roll  
 Steak tartar with crudites  
 Prawn with Greek noodles and soy sauce and honey  
 Galician style octopus on a bed of mashed potato  
 Chicken cannelloni with foie bechamel sauce  
 Mini beef burger with cheese and onion  
 Grilled sirloin skewer with pepper and truffle oil

Mediterranean fideuá buffet  
 Cheeses buffet with assortment of breads and jams

Seasonal fruit salad with raspberry coulis  
 Ametller pastries

### Drinks

Mineral water  
 Soft drinks and beer  
 White wine Bitácora Verdejo D.O. Rueda  
 Red wine Heredad Don Tomas D.O. Rioja  
 Cava Parxet Brut D.O. Cava

Price: 48,00€ + 10% VAT

## LUNCH PEDRAFORCA

Fruits and vegetables chips  
 Iberian ham on bread with tomato  
 Watermelon soup shot / Mushrooms cream shot  
*\*Seasonal*  
 Foie bonbon on 'coca de recapte' and caramelized apple  
 Tomato tartar and kalamata olive  
 Cucumber, Eneldo cream cheese and ham roll  
 Smoked cod and cherry tomato skewer with olivada oil  
 Prawn with Greek noodles and soy sauce and honey  
 Truffled bikini of iberian ham  
 Galician style octopus on a bed of mashed potato  
 Chicken cannelloni with foie bechamel sauce  
 Tuna tataki battered with sesame and soy sauce  
 Mini beef burger with cheese and onion  
 Grilled sirloin skewer with pepper and truffle oil

Cheeses buffet with assortment of breads and jams  
 Fresh pasta ravioli buffet with foie sauce

Fruit bonbon (50% with chocolate, 50% normal)  
 Ametller pastries

### Drinks

Mineral water  
 Soft drinks and beer  
 White wine Bitácora Verdejo D.O. Rueda  
 Red wine Heredad Don Tomas D.O. Rioja  
 Cava Parxet Brut D.O. Cava

Price: 51,00€ + 10% VAT



# BUFFETS

## RICE OR FIDEUÁ BUFFET (choose an option)

Cuttlefish and clam fideuá  
Mushroom fideuá and pork rib  
Cuttlefish and clam rice  
ECO vegetables rice  
Soupy lobster rice (Suppl. 4€ + VAT per person)  
Señorito rice with monkfish, cuttlefish and shrimp  
(Suppl. 5,5€ + VAT per person)  
Price: 5,50€ + 10% VAT per person

## CHEESES BUFFET

Parmesan lolipops  
Mahón  
Gorgonzola  
Garrotxa  
Pesto  
*With an assortment of breads, homemade jams and nuts.*  
Price: 5,50€ + 10% VAT per person

## ACORN-FED IBERIAN HAM BUFFET

Acorn-fed Iberian shoulder ham  
(maximum 50 people)

Price: 400€/u + 10% VAT

Acorn-fed Iberian ham cut  
(maximum 100 people)

Price: 680€/u + 10% VAT\*

*Both options accompanied with coca bread with tomato and virgin olive oil.*

*\*Supplement second ham 350€ + 10% VAT*



## JAPANESE BUFFET

Sushi, makis, nigiris

*Accompanied with wasabi and soy sauce*

Price: 9,50€ + 10% VAT per person

## HEALTHY CORNER

Iberian ham and mozzarella truffled sandwich

Mango and feta cheese mini salad with citrus vinaigrette

Melon cream shot / Asparagus cream shot \*Seasonal

Guacamole with nachos

Mini salmon burger with coloured bread

Price: 9,50€ + 10% VAT per person

## AMERICAN CORNER

Mini beef burger with cheese and caramelized onion

Tenderloin sandwich with peppers and cheese

Chicken nuggets with barbecue sauce

Mini frankfurt with crunchy onion

Price: 7,50€ + 10% VAT per person

## SKEWER BUFFET

Chicken and vegetables skewer

Monkfish and prawn skewer

Duck breast and caramelized pear skewer

Iberian secreto and candied onions skewer

Price: 8,50€ + 10% VAT per person



# S D M E N U



## MOSCATELL MENU

### Starters

- Fruit and vegetable salad in different textures
- Ganxet beans timbale with crunchy acorn-fed ham
- Mushrooms cream with vegetable ravioli
- Asparagus cream with sautéed prawns
- Sautéed of artichokes, wild asparagus and prawn with Romesco
- Eggplant hummus with gilled octopus and sweet potato chips

### Main dishes

- Duck confit with eggplant caviar and caramelized onions
- Galician beef ingot with mashed potatoes and vegetables
- Duck magret with candied artichoke in rosemary oil and red berries
- Grilled sea bass with tender garlic fried and Verdejo reduction
- Hake supreme donostiarra style on a vegetable bed

### Drinks

- Mineral water
- White wine l'Arnot D.O. Terra Alta
- Red wine l'Arnot D.O. Terra Alta
- Cava Parxet Brut D.O. Cava

Price: 38,00€ + 10% VAT per person

# PARELLADA MENU

## Starters

Baby spinach salad with crispy bacon, feta cheese and strawberries  
 Beef carpaccio with parmesan cheese shavings  
 Truffled potato parmentier with grilled scallops and vegetable chips  
 Pumpkin cream with candied scallops and crispy ham  
 Seafood cannelloni with carabinieri sauce  
 Marined crab ravioli with Anís del Mono

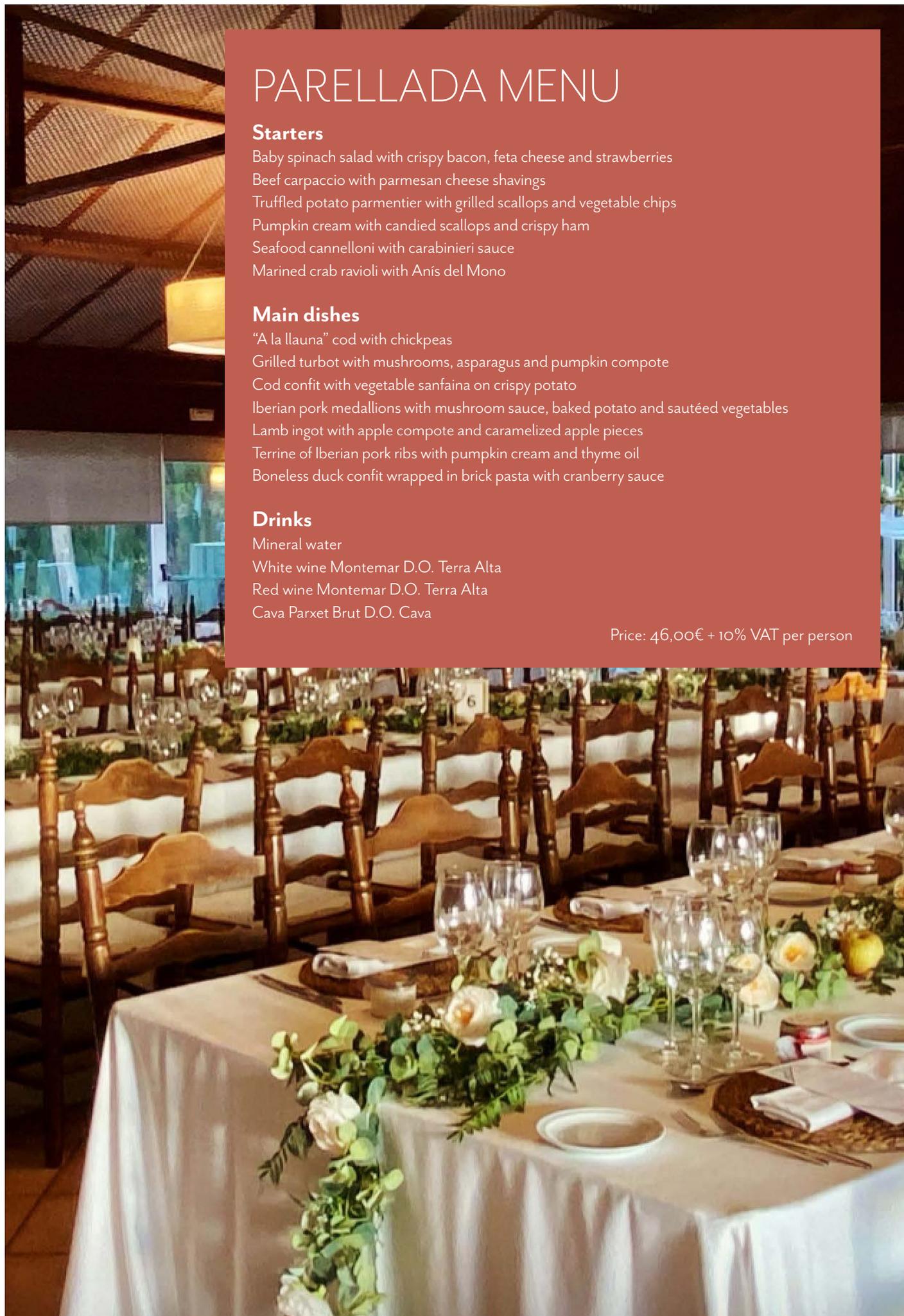
## Main dishes

“A la llauna” cod with chickpeas  
 Grilled turbot with mushrooms, asparagus and pumpkin compote  
 Cod confit with vegetable sanfaina on crispy potato  
 Iberian pork medallions with mushroom sauce, baked potato and sautéed vegetables  
 Lamb ingot with apple compote and caramelized apple pieces  
 Terrine of Iberian pork ribs with pumpkin cream and thyme oil  
 Boneless duck confit wrapped in brick pasta with cranberry sauce

## Drinks

Mineral water  
 White wine Montemar D.O. Terra Alta  
 Red wine Montemar D.O. Terra Alta  
 Cava Parxet Brut D.O. Cava

Price: 46,00€ + 10% VAT per person



# XAREL·LO MENU

## Starters

Prawn salad with baby broad beans and fresh mint  
 Beef carpaccio with pesto tagliatelle and grilled Norway lobster  
 Mango, coriander and casse tomato tartare with sautéed prawns  
 Red tuna tartare with sesame oil and wasabi ice cream  
 Seafood cream with lobster medallions  
 Crab ravioli "a la marinera" with Anís del Mono

## Main Dishes

Roasted sea bream with crunchy leek and zucchini and eucalyptus soup  
 Suquet-style turbot trunk  
 Turbot supreme with sea urchin sauce  
 Veal medallions with café paris sauce and creamy potato  
 Terrine of Iberian pork ribs with pumpkin cream and thyme oil  
 Lamb ingot with candied puigcerdá pears  
 Pularda cannelloni with béchamel and Pedro Ximénez reduction

## Drinks

Mineral water  
 White wine Bitácora Verdejo D.O. Rueda  
 Red wine Heredad Don Tomas D.O. Rioja  
 Cava Parxet Brut D.O. Cava

Price: 52,00€ + 10% VAT per person



## STARTERS TO SHARE

Iberian ham on bread with tomato

Mango and feta cheese salad with citrus vinaigrette

Caramelized pineapple and duck ham skewer

Assortment of homemade croquettes

Honeyed octopus on potato parmentier

Price: 4,50€ + 10% VAT\* per person

\*\*Supplement for changing a start for starters to share

## DESSERTS FOR MENUS

Seasonal fruit skewer with chocolate

Cream profiteroles with cocoa and caramelized hazelnut coating

Apple tatin with anglaise crème and candied orange slices

Caramelized pineapple carpaccio with coconut ice cream

Chocolate mousse with orange coulis

Hazelnut sweet with praline sauce and lemon ice cream

Seasonal fruit skewer with anglaise crème

Yogurt soup with berries granita and ice cream bourbon vanilla

Homemade cakes (supplement according to cake)

# GENERAL INFORMATION

## GENERAL CONDITIONS:

Prices do NOT include VAT which is 10%

All the proposals are for a minimum order of:

- 250€ coffees
- 300€ cocktails
- 350€ lunches
- 400€ menus

*\*If the total amount is lower, the minimum amount will have to be paid.*

## PRICES INCLUDES:

Gastronomic offer previously exposed

Transport and logistic service (till 25km away from Ametller catering offices). For longer distance please ask for the price.

Necessary material to do the lunch, cocktail and coffee service till 50 people (crockery, cutlery and glassware for single use in case of delivery only).

In case of delivery only but with own material (crockery, cutlery and glassware) the collection supplement is going to be from 65€ + 10% VAT (depends on the distance).

Black or white tablecloths (except if it's just a delivery service).

Ametller catering paper napkins

Necessary kitchen material to do the service.

## PRICES DOES NOT INCLUDE:

Furniture for banquet service: from 25€ + 10%VAT per person.

Furniture for lunch service for more than 50 people: from 20€ + 10%VAT per person.

Special or personalized furniture, tablecloths and utensils.

Flower decoration.

Space rent or canon.

Waiter/Chef service:

- Coffee break: 95€ + 10% VAT / Waiter/Chef (3h)

- Cocktail, lunch and banquet: 140€ + 10% VAT / Waiter/Chef (6h)

*\*We recommend a waiter every 15 people for a good service.*

*\*Chef service essential for set menus and lunch for more than 40 people.*

Coffee or tea service: 2€ + 10% VAT per person

Mineral water 1,5l: 1,90€ + 10% VAT per unit

Soft drink/beer: 4,00€ + 10% VAT per person

Cava glass: 2,50€ + 10% VAT per person

## PAYMENT CONDITIONS:

Service reservation will be made effective at the time of paying a down payment of 20% of the budget.

A second payment of 50% of the budget will be made one month before the event.

In case of cancellation less than 7 days before the event, the amounts paid will not be refunded. In case of cancellation with more than 7 days the amounts paid will be on account for a new date.

The remaining 30% of the total amount will be paid, at the latest, 48 business hours before the event.





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