

Catering prices for Business Meetings, Lunches and Corporate Events - £12 per person.

OPTION 1

Soup: Please choose from,

 \sim Cream of Broccoli and Cauliflower, \sim Chicken and Vegetables, \sim Cream of Mushroom, \sim Chicken and Rice, \sim Cream of Lentil.

Served with white/brown bread or home-made croutons. Soup kettle provided on request.

Pasta salad: Baby spinach, roasted pinenuts, fresh basil, black olives and parmesan shavings.

Spanish omelette: Potatoes and onion omelette, chorizo can be added for an extra £1 per person.

Chicken goujons: Chicken breast marinated in parsley, garlic and spices.

<u>Mixed leaves, cooked beetroot and baby tomatoes salad</u> in an extra virgin olive oil and balsamic vinegar dressing.

OPTION 2

Soup as above plus,

<u>Selection of canapés and vol-au-vents</u> \sim Smoked salmon and soft cheese, \sim Brie, walnuts and grapes, \sim Cheddar, cooked ham and roasted pepper, \sim Cheddar, salami and olives, \sim \sim Cherry tomatoes, fresh mozzarella and basil leaves skewers.

Spanish omelette: Potatoes and onion omelette, chorizo can be added for an extra £1 per person.

<u>Mixed leaves, cooked beetroot and baby tomatoes salad</u> in an extra virgin olive oil and balsamic vinegar dressing.



'PAELLA FRESHLY COOKED AT YOUR EVENT'

We offer our authentic Valencian paellas at your event; we cook them from fresh on site and serve it to your guests from the paella pan. Choose from <u>Vegetables</u> or <u>Chicken and Prawns</u>.

We can also deliver it in individual dishes or trays ready to be eaten.

You could add it to any of our Options above or order it on its own.

- $\}$ **£8** extra per person when ordered in addition to any of our Menu options.
- **£16** per person when ordered on its own, served with brown and white bread and our signature salad of Mixed leaves and vine-ripened tomatoes, dressed in extra virgin olive oil and Sherry vinegar from Jerez.

NOTES

- Minimum order: 5 people
- Order in advance (at least 2 working days before the event). Payment: 25% deposit when booking, remaining balance 1 day before the event.
- Cancellation policy: 10% fee for cancellations within 48 hours, full charge for cancellations within 24 hours
- Please let us know of any allergies and dietary requirements. We will try and accommodate your request.