

Entidad:	Tel:	Tel:	Ref: 1000 Fecha : Revisión: 1
A la atención de:	Fax:		
Lugar de celebración:	e-mail:		
Fecha del evento: 2011	Hora:	Pax:	

BUFFET N° 1

Traditional Mallorcan savoury pastry with 'trepó'
 Creamed spinach in flaky pastry
 Cheese terrine with smoked salmon & dried fruits
 Pepper and aubergine salad with garlic, parsley & olive oil
 Chicken salad with pineapple in a creamy orange sauce
 Creamy tuna-filled eggs with mayonnaise
 Slices of cold stuffed chicken in aspic
 Roast fillet of pork with apple sauce
 Aubergine & meat bake with oregano-flavoured tomato sauce
 Cuttle fish & onion stew Mallorcan style
 Choice of white & brown bread

Price: €22 per cover

BUFFET N°2

Traditional Mallorcan savoury pastry with peppers
 Prawn & bacon quiche
 Terrine of cold fish with chive sauce
 Tomato salad with cottage cheese & pesto-flavoured olive oil
 Selection of lettuce leaves with fresh fruit & citric vinaigrette
 Baby gem lettuce with anchovies, mature cheese & balsamic dressing
 Smoked salmon with fresh fennel
 Roastbeef
 Roast leg of pork with cranberry sauce
 Courgettes stuffed with fish and shellfish served with tomato sauce
 Pork & 'tumbet' casserole Mallorcan style
 Grilled cod supreme with 'alioli'
 Choice of three kinds of bread

Price: €28 per cover

Nuestros postres

DESSERT No. 1 (€5 per cover)

Ice-cream (two flavours)
 Mallorcan almond cake
 Select confectionery

DESSERT No. 2 (€7 per cover)

Ice-cream (two flavours)
 Mallorcan almond cake
 'Spring' gâteau
 'Ensaimada'
 Chocolate truffles

These prices include:

- Food

These prices do not include:

- Drink
- Cook service
- Waiter service
- Transport
- VAT

Tiberi Catering S.L