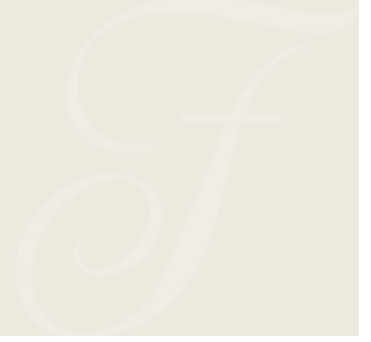


WEDDING COCKTAIL 2015 FOR ALL MENUS



Welcome drink (at the guests arrival)

Cava Castillo Perelada Brut Rose

Fruit juices

Mineral waters

Table snacks (to choose 2 options)

Vegetables chips

Yucca chips

Fried banana shavings

Crunchy parmesan cheese

Cold specialties (to choose 7 options)

Cod confit with a tapenade vinaigrette and chives

Brie blini with tomato preserves

Blini of camembert cheese with walnuts

Blini of smoked salmon with sprouts

Bloody Mary with a cockle and celery brochette

Stuffed anchovy with fresh cheese and apple purée

Mini smoked salmon sandwich and tartar sauce

Mozzarella and tomato brochette with pesto sauce

Quince cannelloni with creamy cheese

Beef carpaccio with mustard sauce

Creamy potato with smoked scented oil

Spoonful of foie with mango chutney and balsamic vinegar reduction

Confit tuna dice macerated in balsamic and poppy seed

Watermelon dice with caramelized tomato and prawn

Sivers of Iberian ham served over flatbread, with tomato and extra virgin olive oil

Chicken roll with green mustard sauce

Cold soups: melon, cucumber, leek

Continues

WEDDING COCKTAIL 2015 FOR ALL MENUS



Hot specialties (to choose 6 options)

Seafood cream

Mushroom cream

Crunchy prawns with romesco sauce

Mini croquettes:

Iberian Ham

Seafood

Chicken

Mushroom

Vegetables

Mini hamburger with caramelized onion

Mini puff pastry stuffed with brandade of cod

Mini puff pastry stuffed with "sobrasada" cream and quail egg

Shrimp and toasted sesame stick

Calamari in a lollipop with lime perfume

Sliced Galician-style octopus

Black sausage in a lollipop with sweet tomato comfiture

Vegetable tempura with soy sauce

Chicken yakitori with ginger cream

Buffet table (to choose 1 option)

Catalan fishermen's noodles "Fideuá" with all i oli

Cheese assorted with breads, nuts and preserves

Show cooking egg quail in toast with "sobrasada"

Digestive (to choose 1 option)

Creamy of lemon and ginger confit

Fresh fruit soup with apple vinaigrette

Skewer strawberry and balsamic

Drinks

Cava Castillo Perelada Brut Reserva

Wines, Vermouths and Sherry

Soft drinks and juices

Beers

GARRAF MENU



Starters

Prawn millefeuille with marinated vegetables and raspberry vinaigrette

Seafood bisque with Armagnac essence

Micuit foie with apple, walnut bread and caramelized wild berry preserves

Smoked cod and salmon salad with a passion-fruit vinaigrette

Main courses

Duck thigh confit with herbs and glazed peach

Slow-cooked long-line hake with prawns and essence of the sea

Sweet Cabernet Sauvignon veal

Iberian tenderloin medallions in a cream sauce with waxy cap mushrooms

Desserts

Tangerine sorbet with raspberry gelée

Apple, mango and peach sorbet trilogy

Caramelized pineapple with coconut ice cream

Mojito cream delight

Wedding cakes

Dark chocolate and crunchy blood orange

Massini with cream, truffle and sweet toasted yolk

Sacher torte with preserves

Black forest cake filled with cherries

Cellar

White wine: Blanc de Blancs – Castillo Perelada

Red wine: Crianza 3 Fincas – Castillo Perelada

Cava Brut Reserva – Castillo Perelada

Mineral waters

Coffees, digestives and liqueurs

Petits fours

Dishes to select from among the different options

SITGES MENU



Starters

Duck ham salad with mint-infused tender broad bean confit

Seafood bundle with Mediterranean prawns

Smoked salmon timbale with guacamole, salads and a tapenade vinaigrette

Bream supreme with prawns and a basil marinière sauce

Main courses

Moulard duck magret with red berry sauce

Rack of lamb roasted in its juice, with citrus fruit and sage

Loin of sea bass over caramelized eggplant tartar

Veal tenderloin with Jabugo sauce

Desserts

Tangerine sorbet with raspberry gelée

Apple, mango and peach sorbet trilogy

Caramelized pineapple with coconut ice cream

Mojito cream delight

Wedding cakes

Dark chocolate and crunchy blood orange

Massini with cream, truffle and sweet toasted yolk

Sacher torte with preserves

Black forest cake filled with cherries

Cellar

White wine: Blanc de Blancs – Castillo Perelada

Red wine: Reserva 5 Fincas – Castillo Perelada

Cava Brut Reserva – Castillo Perelada

Mineral waters

Coffees, digestives and liqueurs

Petits fours

Dishes to select from among the different options

SANT PERE MENU



Starters

Shrimp and long-line hake cake with wild mushrooms and shrimp sauce
Roasted turbot supreme with crunchy Iberian ham and fresh vegetables
Red shrimp and a bouquet of salads with crudités vegetable vinaigrette
Lobster salad with natural fruit brunoise and mango vinaigrette

Main courses

Crunchy suckling pork with apple compote
Roasted Avila-bred veal chop with a porcini mushroom sauce and vegetables
Veal tenderloin medallions with perigourdine sauce
Tenderloin tournedos with Rossini-style breaded foie

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Desserts

Tangerine sorbet with raspberry gelée
Apple, mango and peach sorbet trilogy
Caramelized pineapple with coconut ice cream
Mojito cream delight

Wedding cakes

Dark chocolate and crunchy blood orange
Massini with cream, truffle and sweet toasted yolk
Sacher torte with preserves
Black forest cake filled with cherries

Cellar

White wine: Blanc de Blancs – Castillo Perelada
Red wine: Reserva 5 Fincas – Castillo Perelada
Cava Brut Reserva – Castillo Perelada
Mineral waters
Coffees, digestives and liqueurs
Petits fours

Dishes to select from among the different options