



l'esclusivitatà
catering

BARCELONA

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L'Esclusivité Catering wants to make your event a unique and unforgettable experience. Founded in 2010, we are a company devoted to high-level service. Counting on a team with more than 18 years of experience in the field, we deliver the highest standards of modern cuisine, from the best professionals in the market. This given, our next challenge is to take the cuisine of the restaurant wherever you wish, adjusting our services to the schedule, needs and specific purposes of your event.

Because these types of events often gather beloved people, we understand that we need to meet your high expectations. A birthday party to surprise your friends and family, baptisms, communions, encounters with your loved ones, etc. We would be delighted to provide for and to contribute to the success of your event.

The project was initially to be a deluxe restaurant with only a few tables, exquisite treatment and first quality food and service; however we have decided to consolidate our high standards into a more exclusive catering experience. We have adopted exclusivity as our hallmark, covering a maximum of one event per day, allowing us to offer a distinctive service. This approach has permitted us to succeed in the following purposes:

- ◇ First of all, the special attention devoted to our customers and the prioritized good communication throughout all stages of the event allow us to capture your ideas and to organize them in the form of the perfect menu. All the while, the advice and assistance provided help attain a harmonious ambiance from beginning to the end.
- ◇ Secondly, the fact that we work at a one event per day basis allows us to purchase at last minute the raw materials used in our dishes. This ensures the freshness and quality of our food, without losing any of its attributes.
- ◇ Finally, this one event per day method also enables us to work always use the same team of highly qualified chefs. As common in the catering business, our waiting staff may vary from event to event, however all our staff are professionals in the field and dedicated to delivering the highest standard of service.

Cold appetisers

- “Coca d’oli” (a savoury olive oil flatbread typically made in Catalonia) with Cinco Jotas ham
- Mango vichyssoise with foie gras shavings
- Toast savoury of escalivada (grilled vegetables) with Cantabrian anchovies
- Steak tartare toast topped with rosemary and parmesan
- Crunchy langoustines with mango chutney (warm dish)

First course

- Prawn cocktail topped with mango, chives and crispy bacon
- Fresh clams chowder with fennel in a white wine reduction
- Crunchy crepes of vegetables and langoustines seasoned in coral sauce (+ 1,00€)
- Mille-feuille of eggplant, onion strips, mozzarella and goat cheese with rucola pesto
- Timbale of aubergine, pasta fresco, smoked salmon and langoustines with dill sauce (+0, 75 €)
- Puff pastry with poached eggs seasoned with boletus and foie sauce (+1 euro)
- Cod brandade with tomato marmalade drizzled with basil oil au gratin
- Tuna tartar with mixed leaves salad, avocado cream and Japanese toast (+1,50 €)
- Puff pastry with sole and prawns, served with chive sauce and artichoke chips (+0, 75 €)
- Grandmother’s style cannelloni with foie and truffle (+ 2,00€)

Second course

- Roast beef with apple compote and foie vinaigrette dressing (served cold) (+1,00 €)

- Free range boneless chicken in the Catalan style stuffed with apple and ratafia sauce
- Baked monkfish tail on a bed of potatoes, vegetables and clams
- Fresh grilled hake with penny bun boletus rice and tomato marmalade
- Duck confit with “trinxat de la Cerdanya” (traditional dish) and caramelized port reduction (+1,00 €)
- Duck magret served with carrot ganache and strawberries seasoned with Modena vinegar and mint (+1,00 €)
- Duck magret drizzled with port with foie and glazed apple wedges (+2,50 €)
- Mustard beef entrecote served with creamed potatoes (+1,50 €)
- Beef tenderloin with penny bun boletus sauce and roasted potato (+3,50 €)
- Beef tenderloin with foie, glazed apple wedges and port sauce (+5,00 €)
- Grilled monkfish tournedos with tomato marmalade and mushroom wontons. (+3,50 €)

Deserts

- Fruit brochette with chocolate or mint yoghurt sauce / Mango-glazed brownie (+2,50 €)
- Banoffee pie (+3,00 €)
- Coulant of black or white chocolate with wild berries (+3,00 €)
- Lemon pie (+3,00 €)

Proposed Gastronomic Menu:

TOTAL PER PERSON: 60,00 €

Our budget includes

- Material needed for the event.
- Mineral waters, soft drinks, and juices.
- White and red wine Xenius D.O. Penedés
- Cava Xenius Brut Selected.
- Cafes and spirits.
- 1 Assembly
- 1 waiter for every 20 people.
- 3 chefs.
- 1 Coordinator (Roger).
- Transport

SUPPLEMENTS AND DISCOUNTS

+150 PERSONAS	- 10 %
- 80 PERSONAS	+ 5 %
- 50 PERSONAS	+ 20 %
- 30 PAX	+ 30 %
-25 PERSONAS	+ 40 %

Cold appetisers

- Curried banana chips
- Shavings of jamón de Bellota (Iberian acorn-fed ham) on top of bread with tomato
- Watermelon summer gazpacho tasting with olive sauce
- Toast savoury of escalivada (grilled vegetables) with Cantabrian anchovies
- Mini Carpaccio of salmon with dill
- Monkfish Asturian style bouquets

Cheese degustation: Cabrales, Tou de Tilers, Tupí, Idiazábal and Torta del Casar with flavoured breadsticks and a variety of toasts / or tasting of smoked salmon with toasts and butter

Warm appetiser

- Chicken brochette with sesame in teriyaki sauce
- Savoury toast of foie mi-cuit with fried quail eggs
- Fresh clams with creamed spinach
- Chocolate glazed quail breast
- Tuna tataki with tomato marmalade and avocado mousse • Roman-style hake with romesco sauce

Tasting of "fideuá" of monkfish with all i oli sauce / Tasting of pasta with prawns and courgettes

First course

runchy crepes of vegetables and langoustines / Gazpacho of langoustines finished with crispy Cinco Jotas Puro Bellota Ham / Duck ham served with blackened orange salad and caramelized pistachios

Second course

Grilled duck magret with port sauce served with foie and glazed apple wedges / Beef tenderloin tournedos seasoned with fines herbs served with grated potatoes and sautéed mushrooms / Grilled monkfish tournedos with basil oil and tomato marmalade with mushroom wontons

Predessert and desert

- Mandarinine Sorbet with orange "risolé" / Fruit brochette with mint yoghurt dressing
- Black chocolate coulant / Banoffee pie / Mango-glazed brownie / Fresco of citrus with mango / Lemon pie

Proposed Gastronomic Menu:

TOTAL PER PERSON: 98,00 €

Our budget includes

- Material needed for the event.
- Mineral waters, soft drinks, and juices. White and red wine Xenius D.O. Penedés Cava Xenius Brut Selected.
- Cafes and spirits.
- 1 Assembly
- 1 waiter for every 20 people.
- 3 chefs.
- 1 Coordinator (Roger).
- Transport

SUPPLEMENTS AND DISCOUNTS

+150 PERSONAS	- 10 %
- 80 PERSONAS	+ 5 %
- 50 PERSONAS	+ 20 %
- 30 PAX	+ 30 %
-25 PERSONAS	+ 40 %



Cocktail Menu 1, Warm

Cold appetisers

- Yucca chips with soft guacamole sauce
- Shavings of the exquisite ham Cinco Jotas on top of “coca d’oli” with tomato • Mini Carpaccio of fresh salmon with dill
- Watermelon summer gazpacho tasting with olive sauce
- Toast savoury of escalivada (grilled vegetables) with Cantabrian anchovies
- Toast savoury of cod brandade topped with basil and cherry tomatoes

Warm appetiser

- Mushroom croquettes
- Teriyaki chicken brochette
- Pork loins
- Roman-style hake with romesco sauce
- Mini burger with onion strips al Modena
- Tasting of pasta fresco with prawns and courgettes

Dessert

- Fruit brochette with chocolate or mint yogurt sauce
/ or mango-glazed brownie (+2,50 €)
- Banoffee pie (+3,00 €)
- Coulant of black or white chocolate with wild berries (+3,00 €)
- Lemon pie (+3,00 €)

Proposed Gastronomic Menu:

TOTAL PER PERSON: 40,00 €

Our budget includes

- Paper napkins.
- Water and soft drinks.
- Beer.
- White and red wines Xenius D.O. Penedés Cava Xenius Brut Selected.
- Tables with tablecloth for bar and support. Buckets and buckets to cool. Glassware, crockery and cutlery.
- 1 waiter every 20 pax.
- 1 cook every 40 pax.
- Transport.

SUPPLEMENTS AND DISCOUNTS

+150 PERSONAS	- 10 %
- 80 PERSONAS	+ 5 %
- 50 PERSONAS	+ 20 %
- 30 PAX	+ 30 %
-25 PERSONAS	+ 40 %

Cold appetisers

- Yucca chips with soft guacamole sauce
- Shavings of the exquisite ham Cinco Jotas on top of “coca d’oli” with tomato
- Spoon of tuna tartar with pine nuts brittle and soy crocanti
- Mango vichyssoise with foie shavings
- Brochette watermelon, cherry tomatoes, anchovies and basil
- Diced cod with dried tomato and olive sauce

Cheese degustation: Idiazábal French brie, goat cheese roll, and Torta del Casar, Teta Gallega, and gorgonzola.

Warm appetiser

- Langoustines in tempura with mango chutney
- Mini poppy bread with black pudding and onion strips
- Grilled vegetables brochette with romesco
- Beef tenderloin mini sandwich
- Tasting of mushroom risotto

Dessert

- Fruit brochette with chocolate or mint yogurt sauce
/ or mango-glazed brownie (+2,50 €)
- Banoffee pie (+3,00 €)
- Coulant of black or white chocolate with wild berries (+3,00 €)
- Lemon pie (+3,00 €)

Proposed Gastronomic Menu:

TOTAL PER PERSON: 45,00 €

Our budget includes

Paper napkins.

Water and soft drinks.

Beer.

White and red wines Xenius D.O. Penedés Cava Xenius Brut Selected.

Tables with tablecloth for bar and support.

Buckets and buckets to cool. Glassware, crockery and cutlery.

1 waiter every 20 pax.

1 cook every 40 pax.

Transport.

SUPPLEMENTS AND DISCOUNTS

+150 PERSONAS	- 10 %
- 80 PERSONAS	+ 5 %
- 50 PERSONAS	+ 20 %
- 30 PAX	+ 30 %
-25 PERSONAS	+ 40 %



Cold appetisers

- Iberian acorn-fed ham D.O. Guijuelo on top of "coca de oli" with tomato
- Foie mi-cuit (semi-cooked) with blueberry sauce
- Diced smoked salmon with a hint of Madagascar vanilla
- Venison Carpaccio with goat cheese foam and honey vinaigrette
- Lobster bouquets served with French endive and tartar sauce
- California roll of avocado and salmon roe
- Langoustines brochette with artichoke and hazelnut vinaigrette

Seafood tasting: razor shell, clams, cockles with espinaler sauce, lime or passion fruit vinaigrette

Warm appetiser

- Tenderloin brochette with Dijon sauce
- Diced duck magret with port sauce and glazed Apple wedges
- Monkfish "suquet" brochette with prawns
- Mini kangaroo burger with tarragon mustard and walnut bread
- Tasting of parmesan and truffle risotto
- Tasting of handmade raviolis of prawn and artichoke, sautéed with sage and tomato concasse

Dessert

- Fruit brochette with chocolate or mint yogurt sauce / or mango-glazed brownie (+2,50 €)
- Banoffee pie (+3,00 €)
- Coulant of black or white chocolate with wild berries (+3,00 €)
- Lemon pie (+3,00 €)

Proposed Gastronomic Menu:

TOTAL PER PERSON: 75,00 €

Our budget includes

Paper napkins.

Water and soft drinks.

Beer.

Fortunate white wines (Verdejo).

Red wine Luis Cañas (Rioja).

Cava Mas Tinell Brut Real.

Tables with tablecloth for bar and support. Buckets and buckets to cool. Glassware, crockery and cutlery.

1 waiter every 15 pax.

1 cook every 30 pax.

Transport

SUPPLEMENTS AND DISCOUNTS

+150 PERSONAS	- 10 %
- 80 PERSONAS	+ 5 %
- 50 PERSONAS	+ 20 %
- 30 PAX	+ 30 %
-25 PERSONAS	+ 40 %



Cold appetisers

- Cherry tomatoes brochette with mozzarella and pesto / Baguette with La Man- cha cheese
- Ciabatta of Cinco Jotas ham
- Salmon mouse toast topped with pesto and cherry tomatoes / Steak tartar with rosemary and parmesan
- Spanish potato omelette canapé / Fishcake with cocktail sauce
- Toast savoury of escalivada (grilled vegetables) with Cantabrian anchovies / Ricotta toast with Cantabrian anchovies
- Mini chicken vegetable sandwich / Mini smoked salmon vegetable sandwich / Mini tuna vegetable sandwich
- Mini ham and cheese croissant / Mini sobrasada and cheese croissant
- Mustard chicken brioche / Ham and cheese brioche
- Leek and bacon quiche Lorraine / Mushroom quiche Lorraine

Tasting of pasta with tuna / Tasting of past with smoked salmon /
Tasting of Russian salad / Tasting of vitello tonnato

Dessert

- Fruit brochette with chocolate or mint yogurt sauce / or mango-glazed brownie (+2,50 €)

Proposed Gastronomic Menu:

TOTAL PER PERSON: 35,00 €

Our budget includes

- Plates and plastic cutlery. Transport.
- Paper napkins.
- Water and soft drinks.
- Beer.
- White and red wines Xenius D.O. Penedés Tables with tablecloth for bar and support. Buckets and buckets to cool. Glassware, crockery and cutlery.
- 1 waiter every 20 pax.
- Transport.

SUPPLEMENTS AND DISCOUNTS

+150 PERSONAS	- 10 %
- 80 PERSONAS	+ 5 %
- 50 PERSONAS	+ 20 %
- 30 PAX	+ 30 %
-25 PERSONAS	+ 40 %





Breakfast or Coffee Break Menu

Salty

- Mini ciabatta of jamón de Bellota (Iberian acorn-fed ham) or of acorn-fed Iberian loin
- Mini sunflower seeds bread with brie or Idiazábal cheese / Mini milk bread with fuet (a Catalan thin, cured, dry sausage) / Mini botifarra catalana (typical variety of Catalan sausage) / Mini white botifarra (typical variety of Catalan sausage) / Mini black botifarra (typical variety of Catalan sausage) / Spanish potato omelette canapé
- Mini chicken vegetable sandwich / or Mini smoked salmon vegetable sandwich / or Mini tuna vegetable sandwich

Sweet

- Mini butter croissant / or Mini ensaimada (Catalan pastry)
- Apple or yoghurt muffin / or mini chocolate croissant / or small cup of yoghurt with raspberry coulis / or tea cookies / or cream chuchos (pastry) / or cream fritters
- Chocolate or cream napolitana (typical French pastry) / or fruits mini brochette / varied tea cookies / or fruit salad
- Mini cupcakes (+3,50 €) / chocolate cookies (+ 1,00 €)

Proposed Gastronomic Menu:

TOTAL PER PERSON: **16,50 €**

Our budget includes

- Necessary material
- Monodose coffee maker
- Orange juice
- Peach juice
- Pineapple juice
- Mineral waters (2 services) • Sodas
- Set up and clear up
- 1 waitress fo
- Transport

Our budget does not include

- Only 4 pieces of food – 1 €
- Fresh juices (classic, tropical, tutti frutti, etc.) + 3,50 €
- Counter for Freshly squeezed juice (8 types of fresh fruits) + 5,00 € • Extra waitress - 80 €

SUPPLEMENTS AND DISCOUNTS

+150 PERSONAS	- 10 %
- 80 PERSONAS	+ 5 %
- 50 PERSONAS	+ 20 %
- 30 PAX	+ 30 %
-25 PERSONAS	+ 40 %





Deluxe pasta Menu

- Pasta with monkfish and whitened leeks
- Pasta with foie and glazed apple wedges
- Pasta with salmon mousse with dill
- Pasta with dolce gorgonzola and walnuts
- Pasta with brandade and dry tomatoes
- Pasta with quail eggs and Iberian sobrasada
- Pasta with de butifarra negra del perol (typical variety of Catalan sausage) with pine nuts and leek

Proposed Gastronomic Menu:

TOTAL PER PERSON: 16,50 €

Our budget includes

- Paper tissues
- Water
- Sodas
- Cava Xenius Brut Selecció
- Covered tables for support and bar counter
- Ice cube coolers and cold-keeping buckets
- Glassware, tableware and cutlery • 1 waiter for every 50 people
- Transport

SUPPLEMENTS AND DISCOUNTS

+150 PERSONAS	- 10 %
- 80 PERSONAS	+ 5 %
- 50 PERSONAS	+ 20 %
- 30 PAX	+ 30 %
-25 PERSONAS	+ 40 %



These menus are examples for our customers to have a reference of what we demand, should the risk of rain be high, L'Esclusivitatá Catering likewise can offer and an orientation of what our prices are. Nonetheless, our working method allows us to adapt our menus to our customers' particular needs.

General conditions

- Check the table of supplements and discounts in each menu according to the number of guests.
- Extra hour of open bar € 5 expandable during the development of the same.
- Pay and signal 50%. The rest to negotiate. 48 hours before the event, they will confirm in writing the minimum number of guests hired, that if they can increase up to 12 hours before the event.
- Advice, consulting and permanent attention in direct contact with the manager to harmonize all the variables of the event. With a visit to the space where it will take place ..
- All menus must add 10% VAT or the corresponding date.
- The displacement of catering in Barcelona is included.