



L'Esclusivité
catering & events

To enjoy with yours



At L'Esclusività Catering we want to make your event a unique and unrepeatable experience. We are a company founded in 2010 dedicated to high-end clients, we start with a team with more than 18 years of experience in the sector in its components, following the evolution of the hotel and catering industry with the best professionals in the sector. That is why our challenge is to bring the restaurant's kitchen wherever you want, improving the current gastronomic level in the market, adapting to any schedule or type of service, gastronomic modality or end of the particular event.

In this type of event, dear people always meet with what increases the emotional level of the same and thus its demand. Birthdays to surprise your friends and family, sweet baptisms and communions, meetings with your loved ones, etc. we would be very happy to collaborate on them.

We had to be a deluxe restaurant with a few tables, with exquisite treatment, first-line gastronomy but in catering. For that we had to adopt the philosophy of exclusivity, holding a single event per day since it allows us to work in a different way than most, and thus we achieve the following purposes:

- First of all, to be able to dedicate extensive attention and communication with our client to soak up their ideas and later be able to capture, organize and carry them out, giving our constant advice to achieve harmony from the beginning to the end of the event.
- Second, by not looking for a volume of daily events, it allows us to rush in the purchase of raw materials so that they are as fresh as possible and be prepared when necessary without losing the slightest quality so that our client can enjoy our gastronomy.
- Third, the same team always goes to work, supported by extra waiters as do all caterings, but having only one event we are not forced to divide the usual staff into several events, being our base at each banquet.

Gala Menu 1

Cold appetizer

Iberian ham on bread with tomato and olive oil

Shot of watermelon gazpacho with olive paste

Steaktartare toast topped with rosemary and parmesan.

Crispy langoustine with mango chutney (warm dish).

First course

Prawn cocktail topped with mango, chives and crispy bacon.

Fresh clam chowder with fennel with the perfume of white wine.

Eggplant millefeuille, onion strips, mozzarella and goat cheese with arugula pesto.

Cod brandade gratin with tomato jam and basil oil.

Criunchy crepe of vegetables and langoustines with coral sauce (+ 1€).

Timbale of eggplant, fresh pasta, smoked salmon and prawns with dill sauce (+ 0.75 €).

Poached egg puff pastry with boletus and foie sauce (+ 1 €).

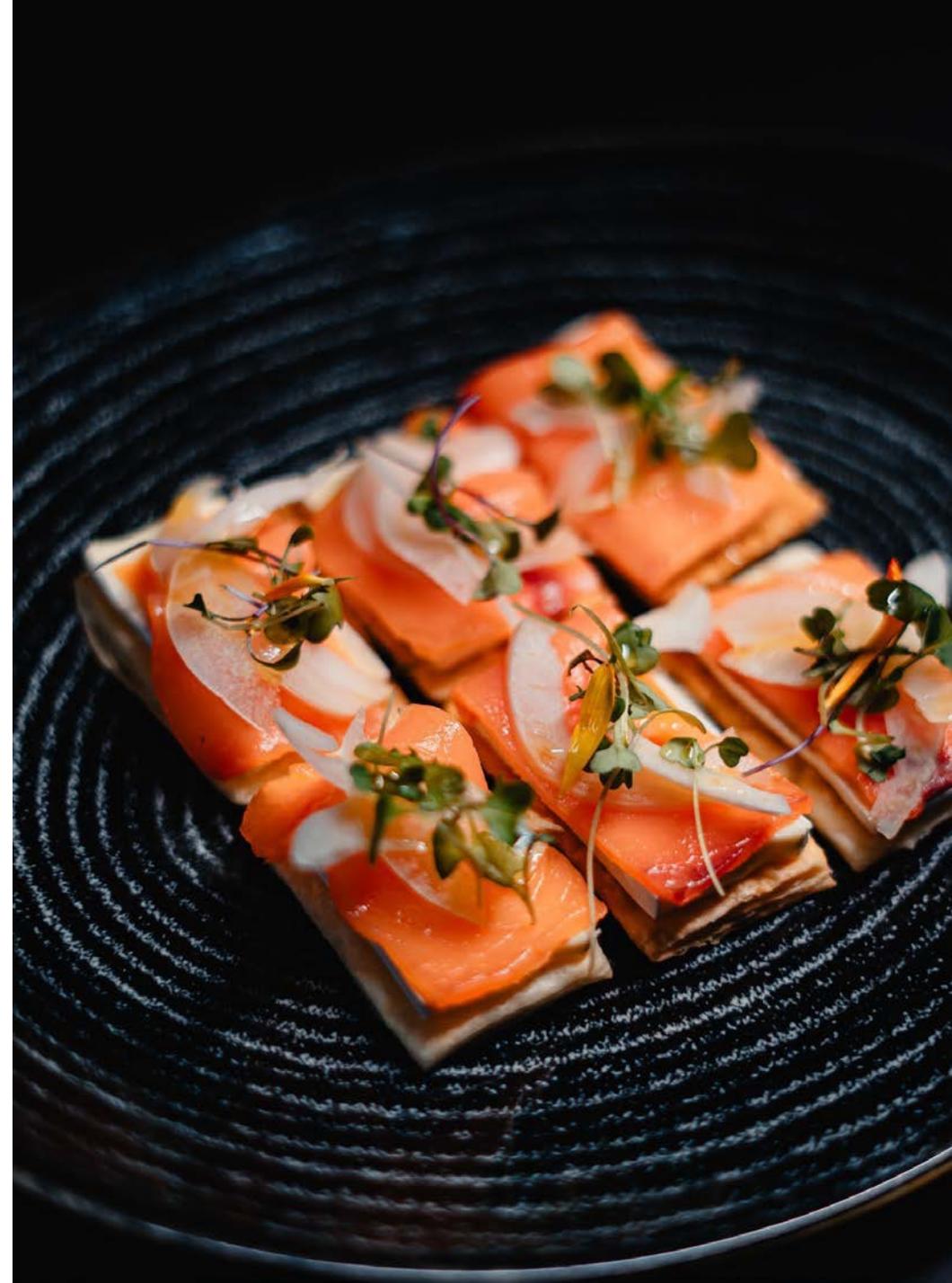
Tuna tartare, jungle salad, avocado cream and Japanese toast (+ 2.5 €).

Sole and prawn puff pastry with chive cream and artichoke chips (+ 2.5 €).

Grandma's cannelloni with foie and truffle (+ 2 €).

Duck cannelloni with foie, grapes and P.X. sauce (+2 €)

Cherry gazpacho with shrimp and citrus tartare (+ 1 €)



Gala Menu 1

Second course

Catalan style boneless peasant chicken stuffed with apple and ratafia sauce.

Baked monkfish tail with a bed of potatoes, vegetables and clams.

Grilled fresh hake with mushroom rice and tomato jam (+ 1 €).

Roast beef with natural apple compote and foie vinaigrette (cold) (+ 1 €).

Duck confit with “Cerdanya trinxat” and port caramel (+ 2€).

Duck breast with carrot ganache and modena strawberries with mint (+ 2 €).

Duck breast with port with foie gras and glazed apple (+ 3.5 €).

Beef steak with mustard with creamy potato (+ 1.5 €).

Beef tenderloin with mushroom sauce and potato rostig (+ 3.5 €).

Beef tenderloin with foie, glazed apple and port sauce (+ 5 €).

Fresh monkfish tournedors with tomato jam and a bag of mushrooms (+ 4.50 €).

Fresh hake with saffron cream, and steamed mussels (+ 1€)

Cod confit with pears, sobrasada and chestnuts (+ 2.5 €)

Monkfish loin with rattatouille of vegetables and romesco powder (+ 3.5 €)

Total per person: 65 €

Include : Mineral waters, soft drinks, juices and beer. White wine Xenius D.O. Penedes. Red wine

Faustino Ribero. Cava Xenius Brut Selected. Coffe . 1 Waiter for every 15 people. Chefs



Menü Cocktail Caliente 1

Aperitivo frío

Parmesan sticks.

Iberian ham on bread with tomato and olive oil

Fresh salmon tartare with dill.

Watermelon gazpacho shot with olive leaves.

Escalivada toast roast and Cantabrian anchovy.

Cherry tomato skewer with mozzarella and basil.

Cheese buffet: manchego, goat, emmental roquefort and brie with jams and grissines

Buffet of beetroot hummus, piquillo peppers with cruditées and crispy Arab bread

Hot Appetizer

Trilogy skewer of sausages with truffle oil.

Teriyaki chicken skewer.

Pork loin pepito with fried green pepper.

Roman hake with romesco sauce.

Mini hamburger with onion strings to the modena.

Monkfish fideuá buffet with all i oli.

Porridge risotto buffet with Parmesan.

... Choose a hot or cold buffet

Total per person: 45 €

Includes : Mineral waters, soft drinks, juices and beer. White wine Xenius D.O. Penedes. Red wine

Faustino Ribero. Cava Xenius Brut Selected. 1 Waiter for every 25 people. Chefs



Menú Cocktail Caliente 2

Cold appetizer

Vegetable chips.

5 J ham shavings with coca de oli and tomato.

Tuna tataky with tomato jam and avocado mouse.

Shot of mango vichyssoise with foie.

Smoked salmon wrap with fresh cheese and mezclum.

Cod dice with dried tomato and olive paste.

Cheese buffet: Idiazabal, mouster, curly goat, Galician tit and wedding cake with toasts

Hot Appetizer

Prawns in tempura with mango chutney.

Galician octopus skewer with mini potato.

Mini black pudding poppy bread with onion strings.

Vegetable gyozas with ponzu sauce.

Oxtail brioche with pears in wine

Mini beef tenderloin pepito with cheese.

Risotto buffet with mushrooms and shrimp.

Starry egg buffet with Iberian ham

... Choose two buffet hot or cold

Total per person: 55 €

Includes : Mineral waters, soft drinks, juices and beer. White and red wine Marmellans D.O. Catalunya.

Cava Xenius Brut Selecció..1 Waiter for every 20 people. Chefs



Postres

False tangerine with creamy pine nut fluid

Cheese cake with red fruits and cinnamon crumble

Chocolate cake six textures

Fake white chocolate and mango coulant with
cinnamon crumble Pyramid of creamy chocolates and
lavender petaztas

Lemon pie with crispy white chocolate

Catalan tart with creamy toffee

**included in the above menus in individual format*

Open bar

Whisky: JB / Ballantines / Cutty Sark

Vodka: Absolut / Smirnoff

Ron: Brugal / Cacique

Ginebra: Puerto de Indias / Bombay / Beefeater / Tanqueray (+1€/hora) / Seagram's (+1€/hora)

2.hours: 12 €

3.hours: 16 €



Cold Cocktail Menu

Cold appetizer

Cherry tomato skewer with mozzarella and pesto

Manchego mini baguette.

Ham ciabatta 5 J.

Salmon mouse toast with pesto and cherry.

Toast beef tartare with rosemary and parmesan.

Potato omelette canape.

Fish cake with pink sauce.

Roasted PEPPERStoast with Cantabrian anchovy

Ricotta toast with Cantabrian anchovy.

Mini Chicken Vegetable Sandwich

Mini vegetable wrap of smoked salmon

Mini tuna vegetable sandwich.

Mini croissant with ham and cheese

Mini croissant with sobrasada and cheese.

Chicken brioche with mustard.

Leek loraine quiche with bacon.

Quiche loraine with mushrooms.

Salmon tartare blini with fresh dill

Strawberry macerated sardine coca with Modena vegetables.

** Choose 9 references*



Cold Cocktail Menu

Tasting: pasta with tuna

Tasting: pasta with smoked salmon

Tasting: Russian salad

Tasting: vitello tonato.

** Choose 1 reference*

Desserts

Fruit skewer with chocolate or mint yogurt sauce.

Brownie dice

** Choose 1 reference*

Total per person: 35 €

Includes : Mineral waters, soft drinks, juices and beer. White wine Xenius D.O. Penedes. Red wine Faustino Ribero. Cava Xenius Brut Selected. 1 Waiter for every 25 people.



General conditions

- 10% VAT or that corresponding to the date must be applied to all menus.
- Menus with transport included in Barcelona for at least 100 people.
- Material to carry out the event and its transport in Barcelona included.

Supplements and Discounts:

FROM 10 TO 25 PEOPLE + 40%

FROM 26 TO 49 PEOPLE + 30%

FROM 50 TO 75 PEOPLE + 20%

FROM 76 TO 99 PEOPLE + 10%

FROM 150 TO 220 PEOPLE - 10%

FROM 221 TO 350 PEOPLE - 15%



All the menus are examples so that they have a clear reference to our gastronomy, we personalize and adapt every detail to enamor the palate of the most demanding.



L'Esclusivitat

catering & events

Contact us

Roger Sánchez: 670884059

Daniel Mayor: 648085143

C/Aribau 207 bajos

08021 Barcelona

info@lesclusivitacatering.com

d.mayor@lesclusivitacatering.com

www.lesclusivitacatering.com