

AINERE

CATERING | MENJAR PER ENDUR



FOOD FOR YOUR FIVE SENSES

WEDDING & EVENTS | AMAZING VENUES & VILLAS | CATERING MENUS

BBQ · BARBECUE

// BBQ MENUS. BARBECUE

MEAT

CLASSIC GRILL (Choose 5) —

- Botifarrón (Mallorcan black pudding)
- Longaniza (Mallorcan pork sausage)
- Pancetta
- Pork loin
- Sausages
- Iberian chistorra (fast-cured sausage)
- Pork ribs
- Lamb ribs
- Beef burger
- Veal strip
- Chicken breast
- Chicken and vegetable brochettes
- Grilled seasonal vegetable brochettes

SPECIAL GRILL (Choose 1) —

- Iberian sirloin
- Beef sirloin
- Angus sirloin *
- 1 kg T-bone steak *
- Iberian "pluma" pork fillet
- Iberian "secreto" pork fillet
- Veal rib-eye
- Kobe burger *

FISH

FISH GRILL (Choose 2) —

- John Dory
- Hake pintxo
- Monkfish
- Grouper
- Dentex (from June to November)
- Fish and vegetable brochettes

SEAFOOD GRILL (Choose 1) —

- Razor clams
- Clams
- Mussels
- Domestic lobster *
- Red Mallorcan spiny lobster **
- Cuttlefish
- Squid



BARBECUE SIDES

SALADS (Choose 3-4 options) —

- Green salad with mustard vinaigrette
- Escalivada: roasted aubergine, onion and red pepper salad
- Tomato salad with onion and pesto
- Fresh potato salad with white celery, tomato, purple onion and green mustard dressing
- Waldorf salad: Celery, green apples, various lettuces, walnuts and Waldorf style sauce
- Lamb's lettuce, walnut vinaigrette and cherry tomato confit salad
- Vegan salad with tofu, roasted vegetables and seaweed romesco sauce
- Pasta salad with rocket, sun-dried tomatoes, pine nuts and balsamic dressing
- Bulgur salad with vegetables, beans, peas, field peas, carrots and courgette

- Roast potatoes
- Grilled vegetables (tomatoes, aubergines, peppers, corn)

SAUCES (Choose 2-3 options) —

- Barbecue
- Goat cheese
- Roquefort cheese
- Aromatic herbs
- Romesco
- Alioli
- Pepper



Barbecue Menus: The meat menu includes 5 classic grill options and 1 special grill option. The fish menu includes 2 fish grill options and 1 seafood grill option.

As an accompaniment to the menu, you will choose 3 or 4 side dishes and 2 or 3 sauces.

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BBQ PRICES

(*) **Note:** The options marked with * have an extra charge per person and those marked with ** have another extra charge per person.

On-site chef supplement: BBQ menus require on-site chef service. This service is mandatorily charged by chef and according to the number of guests attending the event.

Special "Custom" Barbecue Price:

Price upon request for options tailored to your needs.

Waiter & Beverage Service: We offer our selection of beverages and professional waiter service for your BBQ event.



BEVERAGES AND WINE LIST

WHITE: Verdeo (Verdejo DO Rueda) or Ercavio (Airén Bodegas Ercavio V.T. Castilla)

RED: Altos Ibéricos Crianza (DOC Rioja) or Damana 5 Roble (DO Ribera del Duero)

CAVAS: Duc de Foix Brut or Francesc Ricart Brut Nature (DO Cava)

Beer: Estrella Galicia o Alhambra

Soft drinks: Coca-cola, Coca-cola Zero, Fanta lemon and orange, Sprite, Nordic tonic water, apple and pineapple juice
Water, coffee, tea and liquors

You can also work hand-in-hand with our sommelier to create a personalised and exclusive wine list that caters to your event needs.

Our deep, carefully selected portfolio –the result of close relationships with the industry’s top brands– means that we can deliver everything you need for a truly unique event.

We can also provide open bar service after the banquet.

KITCHENWARE NOT INCLUDED

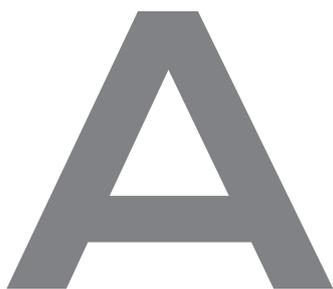
Furniture, table linens, tableware, cutlery, glassware, table décor. Depending on the event venue, these items and/or BBQs must be rented according to the number of guests or if a mixed BBQ is required.

Approximate kitchenware cost: Starting at 26 – 35€. The quote will depend on the materials and menu selected. Price upon request according to the event’s needs and characteristics.

TRANSPORT

The price of transport is determined according to several factors, including distance, route, access, volume and weight, tolls, etc. This price will be determined after a visit to the event venue.

Note: The acceptance by payment of our budgets, supposes the approval of our conditions and services.



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