



WEDDING AND PRIVATE DINNER MENUS

- CATERING & PRIVATE CHEFS SINCE 2006 -



We are chefs!

"El catering francés" was born in 2006 to cover customer's culinary needs in their villas and yachts Ibiza and Formentera.

Alexis Carini, our manager and chef of El Catering Francés for many years, has a gastronomic trajectory that goes back several generations and has been formed by the best chefs of France.

Alexis, with his team of young and talented collaborators, will make your event an unforgettable moment.

Crockery, tables, chairs, music and decoration, 10% and 21% VAT not included.

For events higher than 200 people, please ask our commercial department and have a look on our "incentives and congress menus".

Dessert on the table option before the wedding cake:
+7€/pers

OUR APERITIFS...

Please select your favourites delicatessen for your menu

Chupitos

Cream of zucchini and ginger

Ceps capuchino and smoked marlin "espuma"

Strawberry gazpacho, mini kebab of smoked magret and white grape

Cold canapés

Classic with toasted bread ...

Serrano ham and butter

Mini-asparagus with cocktail sauce

Brie cheese with quince

Fish eggs and butter

Ham with gherkin

More modern...

Pintxo of tortilla with caramelized shallot

Parmesan lollipop with iberico ham powder

Mini eggplant caviar cone and feta

"Montadito" of Iberian ham with tomato and "del padron" green pepper

Panna cotta red pepper and basil crumble

"Rillettes" sardines with orange toast, fish eggs emulsion

Scallop ceviche coconut milk and lime, apple and celery condiments

Mini cheese cucumber stuffed with crab

Domino foie gras and figs, Porto jelly

Our table of French cheese and nuts

Cold spoon

Candied octopus with sesame seeds and asparagus

Tuna "ventresca" low temperature cooked and tomato salad with avocado

Marinated prawns with tea jelly

Quinoa tabulé with lobster and citrus

Ravioli of goat cheese and piquillo pepper

Thai style beef salad

Scallops tartar with apple and wakame seaweed

Radish with crab and fish roe

Tuna tartar tropical flavour

Cold kebab

Blue cheese walnuts and pears in Modena

Profiterole fresh cheese and salmon

Bonbon of foie and nuts

Vegetables "glacé" Greek style

Surprise bread (More or less 40 und.)

Charcuterie 45€

Duck foie gras mousse, cooked ham and butter, salami and butter, sobrasada (Ibiza speciality)

Smoked fish 49€

Smoked salmon and codfish with butter, red and black fish eggs.

Vegetable/Cheese 40€

Philadelphia cheese with basilic and beetroot, Camembert y cheddar creamy cheese.

Mix 49€

Hot canapés

Our assortment of homemade puff pastry
(Ready to heat at home. Chicken curry, sausage, quiche lorraine, mini pizza...)

Our "brava" potatoes

Cup cake pepper and chorizo

Mediterranean tartlet thin

Seasonal vegetable tempura

Pintxo of duck breast and pineapple

Papillote prawn pil pil style

Hot spoons

Dim sum pork and prawns

Candied "carrilada" pork purple carrot coulis

Shallot scented with truffa and quail egg

Hot kebabs

Shrimp with pineapple

Chicken yakitori

Grilled octopus and green aioli

"Sobrasada" tempura

« Cooking show », stations & Spanish ham cuts

Bruschetta of quail eggs with spicy sausage and bacon
(1,80€ sup. on the total menu price)

Mini homemade burger, red onion marmalade, homemade bread and mustard foam
(1,50€ sup. on the total menu price)

Mini escalope of foie gras with fig jams on bread
(2,30€ sup. on the total menu price)

Galician octopus (professional "Pulpeiro")
(7,50€ sup. on the total menu price)

Sushi bar (with a man making 1 nigiri prawn, 1 nigiri tuna, 1 rolls of vegetables, salmon futomaki 1 per person, Sushi man included
(12€ sup. on the total menu price)

Ceviche bar (With ceviche man included): Tapas of white fishes (Sea bass & sea bream), coco milk & mango ceviche, Octopus & mussels ceviche with veggies chips, preparing at the moment on ice bed: 12€

Oysters & champagne bar (Oysters man included): 2 French Oysters with toppings and sauces on ice bed, 1 cup of our champagne "Matthieu Gandon" brut: 13€

Iberian ham cut with coulis of tomatoes and toast 490 € or Gran Reserve Bellota Ham 690€ (Professional Cutter included)

Sushi's (Withou+ sushiman)

Nigiri (rice low):

Pink salmon / 2 pieces 5 +3€ Red tuna / 2 pieces +3€

Prawns / 2 pieces +3€ Futomaki / 4 pieces +6€
(Coiled avocado, cucumber, ginger and turnip with seaweed outside)

California roll / 4 pieces +6€
(Coiled with cream cheese and avocado kanicama (surimi) with rice on the outside)

Bronze MENU TO 129€

Cocktail

(45 mins. approx.)

Please select 6 canapés on our list (With or without option "cooking show")

Starter

- Salmon marinated wild fennel of Ibiza and Indian perfumes cream

Or

- Sphere of tomatoes on a bed of arugula and radishes, mozzarella foam.

Main course

- Citric crusty cod fish, water melon sauce and vegetables, lemon artichoke purée

Or

- Iberian pork "pluma" with violet carrots purée and vegetables.

Wedding cake

Our "LOVE" wedding support with 4 small desserts and a small cake for cut (Fruits or chocolate taste).

Drinks

Served from the starter to the end of the meal (3 hours)...

Welcome to Cava Kir and rose cream

Red wine Azpilicueta and white wine "Nuviana" chardonnay, French rosé wine côtes de provence "Romance", still and sparkling water, Cava "Oh" brut.

Coffee, tea and milk, served in buffet after dinner.

Overtime € 8

After dinner ... 3 hours open bar

Spirits and cava: Whisky J / B, Beefeater Gin, Absolut Vodka, Bacardi Ron and Cacique, Cava "oh" brut.

Soft drinks (beer, orange juice, tonic, lemon Fanta, coke normal light, water)

Option Red bull 2 €, extra hour €9

Staff

Barman until the end of the free bar distillates, waiters, cooks and office
8 hours from arrival in the house.

Staff overtime € 25 before 00h00, €30 after 00h00

Material

Led bar and high tables included, crockery, tables and chairs not included, please consult our packs rental equipment.

SILVER MENU TO 169€

Cocktail

(45 mins. approx.)

Please select 8 canapés on our list (With or without option "cooking show")

Starter

- White garlic soup (Spanish speciality), avocado and gambas cannelloni with mango caviar

Or

- Foie mi cuit and toast bread spice, seasoning and lime green Apple

Main courses +apas version

- Sea bass poached in the broth and Thai vegetable wok.

Or

- Turbot with cumbawa "espuma", crunchies vegetables.

And

- Piglet crusty fondant pea garnish French

Or

- Duck breast grilled, fig leaf, mushrooms and sweet potatoes

Wedding cake

Our "LOVE" wedding support with 4 small desserts and a small cake for cut (Fruits or chocolate taste).

Drinks

Served from the starter to the end of the meal (3 hours)...

Welcome to Cava Kir and rose cream

Red wine Azpilicueta and white wine "La granja" verdejo viura, french rosé wine côtes de provence "Romance", still and sparkling water, Cava "Oh" brut.

Coffee, tea and milk, served in buffet after dinner.

Overtime € 8

After dinner ... 3 hours open bar

Spirits and cava: Whisky J / B, Beefeater Gin, Absolut Vodka, Bacardi Ron and Cacique, Cava "oh" brut.

Soft drinks (beer, orange juice, tonic, lemon Fanta, coke normal light, water)

Option Red bull 2 €, extra hour €9

Staff

Barman until the end of the free bar distillates, waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 25 before 00h00, €30 after 00h00

Material

Led bar and high tables included, crockery, tables and chairs not included, please consult our packs rental equipment.

GOLD MENU TO 198€

Cocktail

(1h30 approx.)

Please select 12 canapés on our list (With or without option "cooking show")

Starter

- Grilled lobster, virgin sauce and zucchini julienne

Or

- Foie mi cuit and toast bread spice, seasoning and lime green apple.

Main course

- Scallops plancha, passion fruit sauce, apple and fennel

Or

- Turbot and cumbawa "espuma", crunchies vegetables

Or

- Galician beef tataki, sweet potatoes pure and ceps air

Or

- Lamb "carrillada", smoked purée potatoes and roasted rosemary juice apricot.

Wedding cake

Our "LOVE" wedding support with 4 small desserts and a small cake for cut (Fruits or chocolate taste).

Drinks

Served from the starter to the end of the meal (3 hours)...

Welcome to Cava Kir and rose cream

Arzuaga crianza "Ribera del duero" red wine and white wine "Marquez riscall" verdejo, french rosé wine côtes de provence "Chateau de Berne", still and sparkling water, Champagne "Matthieu Gandon".

Coffee, tea and milk, served in buffet after dinner

Overtime €11, 50

After dinner ... 3 hour open bar

- Spirits and champagne: Whisky J / B, Beefeater Gin, Absolut Vodka, Bacardi Ron and Cacique, Champagne "Matthieu Gandon".

Soft drinks (beer, orange juice, tonic, lemon Fanta, coke normal light, and water)

Red bull option +2 €, drinks overtime €12, 50

Staff

Barman until the end of the free bar distillates, waiters, cooks and office 8 hours from arrival in the house.

Staff overtime € 25 before 00h00, €30 after 00h00

Material

Led bar and high tables included, crockery, tables and chairs not included, please consult our packs rental equipment.



Others extras

LIMONADA AND SANGRÍAS
COCTAIL'S BAR
FOOD DURING THE PARTY
PLACE FOR YOUR EVENT
TABLE DECORATION
FLOWERS AND MUCH
MORE...

Contact

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GARANTIA DE CALIDAD Y SERVICIO

ACCIF
ASOCIACION DE CATERING
Y CHEF A DOMICILIO DE
IBIZA Y FORMENTERA

cateringibiza.pimeef.es

GRUPO EL CATERING FRANCES



EL CATERING FRANCES
IBIZA

