



EL CATERING FRANCES

INCENTIVES MENUS

- CATERING & PRIVATE CHEFS DESDE 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

VAT 10% and 21% not included.

Order of more 30 people and with 15 days of advance.



COFFEE BREAKS

Classical →Maximum duration 1h

- . Tea and coffee espresso LAVAZZA, SOY and cow milk
- . Mini artisanal pastry (mini croissant...) 3unt/pers
- . Orange juice and waters
- . Glasses for take away, high tables and buffet with white tablecloth
- . Barman and waiters

Price per person: 9,50€ + 10% VAT

Spanish →Maximum duration 1h

- . Tea and coffee espresso LAVAZZA, SOY and cow milk
- . Mini artisanal pastry (mini croissant...) 3unt/pers
- . Small Iberia ham and tomatoes coulis sandwich 1unt/pers
- . Orange juice and waters
- . Glasses for take away, high tables and buffet with white tablecloth
- . Barman and waiters

Price per person: 12,50€ + 10% VAT

Luxury →Maximum duration 1h30

- . Tea and coffee espresso LAVAZZA, SOY and cow milk
- . Mini artisanal pastry (mini croissant...) 2 unt./pers
- . Varied macaron 2 unt/pers
- . Small Iberia ham and tomatoes coulis sandwich 1unt/pers
- . Orange juice FRESHLY pressed and waters
- . Glasses for take away, high tables and buffet with white tablecloth
- . Barman and waiters

Price per person: 16,50€ + 10% VAT

Porcelain coffee and tea cups option:

+1,20€ +21% VAT





COCKTAILS & RECEPTIONS

SPANISH COCKTAIL

FOOD

- . Cut of Iberian ham with tomatoes coulis and toast
(with professional cutters show)
- . Chupito of Andalusia gazpacho 1unt. /pers
- . Cheese croqueta with tomatoes and basil marmalade 1unt. /pers
- . Spanish omelette with onions marmalade 1unt. /pers

DRINKS DURING 1 HOUR

- . Cava "Roger de Flor" brut, red wine "Azpilicueta", white wine chardonnay "Nuviana", beer, softs and waters.

MATERIAL & STAFF

- . Glasses, high tables, bar and small material.
- . Barman, waiters and chefs (Total of 3h)

Price per person: 29€ +10% VAT

CLASSIK COCKTAIL

FOOD

- . Varied cold kebab (Tomatoes & mozzarella, melon with chorizo, goat cheese chupa chup, "Mahon" cheese with plum) 1unt. /pers
- . "Pressé" of Foie gras & "pain d'épices" 1unt. /pers
- . Assortment of classic canapés 1unt. /pers
- . Parmesano cheese and ham lolly pop 1unt. /pers
- . Wrap of salmon, dill fresh cheese and lime caviar 1unt. /pers

DRINKS DURING 1 HOUR

- . Cava "Roger de Flor" brut, red wine "Azpilicueta", white wine chardonnay "Nuviana", beer, softs and waters.

MATERIAL & STAFF

- . Glasses, high tables, bar and small material.
- . Barman, waiters and chefs (Total of 3h)

Price per person: 25€ +10% VAT

COLD AND HOT COCKTAIL

FOOD

- . Varied cold kebab
(Tomatoes & mozzarella, melon with chorizo, goat cheese chupa chup,
"Mahon" cheese with plum) 1unt. /pers
- . Assortment of classic canapés 1unt. /pers
- . Parmesan cheese and ham lolly pop 1unt. /pers
- . Wrap of salmon, dill fresh cheese and lime caviar 1unt. /pers
- . Chupito of Andalusian gazpacho 1unt. /pers
- . Ham croqueta with tomatoes and basil marmalade 1unt. /pers
- . Yakitori chicken kebab 1unt. /pers
- . Assortment of hot salty small pastry 1unt. /pers

DRINKS DURING 1 HOUR

- . Cava "Roger de Flor" brut, red wine "Azpilicueta", white wine chardonnay
"Nuviana", beer, softs and waters.

MATERIAL & STAFF

- . Glasses, high tables, bar and small material.
- . Barman, waiters and chefs (Total of 3h)

Price per person: 29,50€ +10% VAT



**"Fingers Food" MENU
FOR LUNCH OR DINNER**



FOOD

Cold canapés served by the waiters

- . Spanish omelette with onions marmalade 1unt. /pers
- . "Pressé" of Foie gras & "pain d'épices" 1unt. /pers
- . Pepper mini coca Ibicenca (Pizza from Ibiza) 1unt. /pers
- . Varied cold kebab
(Tomatoes & mozzarella, melon with chorizo, goat cheese chupa chup,
"Mahon" cheese with plum) 1unt. /pers
- . Assortment of classic canapés 1unt. /pers
- . Parmesan cheese and ham lolly pop 1unt. /pers
- . Wrap of salmon, dill fresh cheese and lime caviar 1unt. /pers
- . Chupito of strawberries gazpacho with duck & grapes kebab 1unt. /pers

Hot canapés served by the waiters

- . Ham croqueta with tomatoes and basil marmalade 1unt. /pers
- . Yakitori chicken kebab 1unt. /pers
- . Assortment of hot salty small pastry 1unt. /pers
- . Vegetables tempura with tartar sauce 1unt. /pers
- . Fried small fish 1unt. /pers

"Cooking shows"

- . Cut of Iberian ham with tomatoes coulis and toast

(With professional cutters show)

Salads Island

- . Quinoa and octopus salad

. Niçoise salad

Rice Island

- . Mixed paella

Meat Island

- . Beef entrecotes churrasco, cube cutted with stick

Dessert served by the waiters

2 mignardises per person

DRINKS DURING 3 HOURS

- . Cava "Roger de Flor" brut, red wine "Azpilicueta", white wine chardonnay "Nuviana", beer, softs and waters.

MATERIAL & STAFF

Glasses, high tables, bar and small material.

- . Barman, waiters and chefs (Total of 3h)

Price per person: 89€ +10% VAT

A photograph of a restaurant table set for a meal. The table is covered with a white tablecloth and is surrounded by white chairs with pink fabric covers. The table is set with white plates, silverware, and several glasses. A centerpiece of red flowers in a glass vase is visible. The text "SITTING LUNCH & DINNER" is overlaid in red on the table.

SITTING LUNCH & DINNER

STANDAR LUNCH & DINNER

FOOD

To start...

Mix salad with Spanish ham and melon

Or

Authentic Caesar salad

To continue...

Salmon filet with leeks fondue, broccoli and coliflor, dill creamy sauce

Or

Chicken breasts with mushrooms sauce, potatoes french purée and vegetables.

To finish...

Apricot and vanilla cake, fruits decoration.

Or

“Flao ibicenco” (cake with mint and cheese) with vanilla ice-cream

DRINKS DURING 2 HOURS

. Cava “Roger de Flor” brut, red wine “Azpilicueta”, white wine chardonnay “Nuviana”, beer, softs and waters.

Coffee Espresso and tea LAVAZZA, milk served on the bar, not on the tables.

MATERIAL & STAFF

. Round tables of 10 people, white chairs, crockery, bar and small material.

. Barman, waiters and chefs (Total of 8h)

Price per person: 95€ +10% VAT



GALA DINNER

FOOD

To start...

½ lobster salad with wakame seaweed and mango

Or

“Foie gras mousse” and smoked duck filet salad with strawberries

To continue...

Cod fish filet with potatoes and lime purée, asparagus, apricot and saffron creamy sauce

Or

Beef filet with potatoes gratin and veggies, meat sauce

To finish...

3 chocolate cake with fruits decoration

Or

Mango and passion cake with fruits decoration

DRINKS DURING 2 HOURS

. Cava “Roger de Flor” brut, red wine “Azpilicueta”, white wine chardonnay “Nuviana”, beer, softs and waters.

Coffee Espresso and tea LAVAZZA, milk served on the bar, not on the tables.

MATERIAL & STAFF

. Round tables of 10 people, white chairs, crockery, bar and small material.

. Barman, waiters and chefs (Total of 8h)

Price per person: 118€ +10% VAT



Customers who have already trusted us!





Others extras

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

GENERAL CONDITIONS

Booking conditions and final payment:

- To reserve the date and confirm the event: deposit of 20% of the total of the event (invoicing in excess of € 1,500), 50% of the total (for total less)
- 30% 2 months after reservation date.
- 2 weeks before the event when confirming the number of guests: settlement of the total invoice.
- If you do not pay by the deadline, El Catering Francés Eivissa S.L. the right of celebration is reserved, not being refunded the amount delivered to account.
- If 20% less of the expected guests arrive after confirming the (signed) budget, the company reserves the right to re-evaluate the price per person, previously stipulated with the client.

Conditions of return of the reservation in case of cancellation or postponement of the event:

- More than 2 months before the event: return of the entire deposit delivered to account.
- Less than 2 months before the event: we do not return the deposit delivered to account.

The menu include:

- Qualified waiters, chefs and bartenders. Staff extra hours: 25 € / 1h before 03:00 am; 35 € / 1h after 03:00 a.m.
- Chairs, tables and tableware (Depend of the menu, check our packs), buffet table and kitchen material.

The menu does not include:

- Resopón (re-scene)
- Lemonades, sangrias or cocktails
- Bartender Show (Flair)
- Minutes or lists of tables
- Floral decoration, centerpieces or candles
- 10% VAT for menu and open bar, 21% VAT for rental material and possible overtime
- Ambient music or DJ
- Tips to take into account for the physical appropriateness of the celebration space:
- Provide an alternative covered space in the event of adverse weather conditions
- Illumination of the areas to be used
- Reserve a covered space for the kitchen and office assembly
- Sufficient electrical power
- Bathrooms (possibility to rent portable toilets)
- Parking space for guests and access well signposted

Contacto

+ 34 664 347 680

info@elcateringfrancesibiza.com



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



Ibiza Chef Villa

Exclusive Chef & Waiters



Ibiza Private Bar
Creative Cocktails & Flair Shows