

Crème de la Crème



Gourmet Villa & Yacht Catering

Dinner Service Menu Suggestions 2008

Cold Starters

Gaspacho soup Andalusia style
Vichyssoise soup (leek & potato)
Medaillon of foie gras with chutney and brioche toast
Spiced shrimp and crab salad, fresh tarragon dressing
Shrimp cocktail with Marie Rose sauce
Chicken salad with croutons and Caesar dressing
Curry chicken salad with fresh mango
Classic Greek salad
Authentic " Salade Niçoise "
Assortment of Greek mezedes with toasted Pitta bread
Green Salad with goat cheese toast in honey vinaigrette
Tomato salad with mozzarella and fresh basil
Crispy crudités salad
Marinated salmon with lime and chive whipped cream
Duo of smoked salmon and cod salad, salmon caviar
Salmon or tuna tartare with extra virgin olive oil
Salmon and tuna sashimi with pickled ginger, wasabi and soy sauce
Mixed sushi plate with pickled ginger, wasabi and soy sauce
Serrano ham, melon and parmesan shavings
Oven roasted Mediterranean vegetable salad with balsamic dressing
Assorted grilled vegetables with balsamic dressing
Iberic cold cuts platter with pickled onions and gherkins
Beef filet carpaccio

Hot Starters

French onion soup gratinée
Lobster bisque with croutons
Escargots in puff pastry with leek compote
Tomato & mozzarella tartlet, basil dressing
"Vol au vent" filled with chicken mousse and wild mushrooms
"Vol au vent" filled with seafood, saffron sauce
Panfried duck foie gras, flambéed apples with Calvados
Seared scallops with ginger and lime butter
Grilled shrimp salad with passion fruit dressing
Chicken liver salad with raspberry dressing
Tagliatelle with smoked salmon
Tagliatelle with crab bisque and sautéed gambas
Tagliatelle Primavera
Sautéed frog legs flambées with Tio Pepe
Ham & leek au gratin, camembert sauce

Main courses

Meat

Beef medaillons with wild Cèpe sauce
Beef Wellington
Surf n' Turf, garlic butter
Filet steak Rossini with foie gras
Filet steak green peppercorn sauce
Entrecote with red wine sauce
Entrecote Maitre d'hotel butter
Steak'n Ale pie
Mixed brochette with 3 side sauces
Red or green Thai chicken curry
Chicken breast with wild mushroom sauce
Sautéed chicken with honey & lemon sauce
Duck breast a l'orange
Red or green Thai duck curry
Roasted duck filet with Moscatel, honey & ginger
Duck leg confit with plum sauce
Leg of lamb stuffed with spinach & goat cheese (minimum 4 pax)
Rack of lamb roasted with rosemary and garlic
Lamb stew with spring vegetables
Lamb pie with wild mushrooms

Fish

Gambas kebab with spicy Creole sauce
Red or green Thai shrimp curry
Baked sea bream with wild fennel
Grilled tuna steak Cajun style
Salmon with Champagne sauce
Grilled sea bass with aioli and steamed vegetables
Pan fried sea bass with tomato, avocado and fresh basil salsa
Monkfish wrapped in bacon, fresh thyme jus
Baked Cod with tomatoes & potatoes, Mallorcan style
Pan fried cod with herb crust, sweet pepper sauce
Fisherman's pie
Trout with toasted almonds
Fish & seafood casserole with fresh herbs, garlic croutons
Paella, seafood, meat, vegetarian or mixed (minimum 2 pax)

Desserts

Crème brulée with Bourbon vanilla
Chocolate truffle cake, crème de menthe
Profiterolles filled with ice cream
Raspberry mousse cake with apricot coulis
Caramelised pineapple carpaccio with coconut sorbet
Fresh fruit salad with sorbet
Cheese cake with raspberry coulis

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BBQ Menu

Suggestions for Main Course Choices

- * Cajun style beef kebab
- * Jamaican jerk pork loin
- * Cumberland sausages
- * Red Thai prawn kebab
- * Surf & turf BBQ skewers
- * Monkfish, bacon & sage wraps
- * Hot or mild Buffalo wings
- * Citrus seafood kebabs
- * Trio of Mallorcan sausages (Butifaron, Chorizo, Sobressada)
- * Marinated chicken breast Teriyaki
- * Homemade herby burger
- * Lamb Tikka Massala skewer
- * Baby back ribs BBQ sauce
- * Beef "Bourguignon" kebabs
- * Salmon steak basted in ginger & lemongrass
- * Coco-chicken & mango skewers
- * Marinated Pancetta & plum wraps

List of side orders included in the menu

- *Corn on the cob
- *Fresh tomato & basil salad
- *Jacket potato with sour cream
- *Taboulé
- *Coleslaw
- *Caesar salad

Adult menu - 4 main courses + side orders

4 main courses per person to be chosen from above list (all choosing the same dishes)

Kids menu - available- up to 12 years old - 2 main courses + side orders

2 main courses per person to be chosen from above list (all choosing the same dishes)

To be served on a buffet

Please contact us for rates

An extensive fine wines & champagne list is also available.

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Mallorcan buffet

Cold buffet

Trempo (tomato, pepper and onion salad)

Escalivada (roasted Mediterranean vegetables)

Mixed green salad

Iberic cold cut platter (Chorizo, salchichon, Serrano ham, cured pork loin)

Pa amb oli (toasted mallorcan bread brushed with tomato and garlic)

Pimientos de Padron (spicy green peppers)

Hot buffet

Lechona al horno

Suckling pig with roasted potatoes

Arroz de verdura

Vegetarian paella

Merluza a la Mallorquina

Baked hake in tomato, onion and pepper sauce

Dessert

Fresh fruit salad

Almond cake

Served on a buffet

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