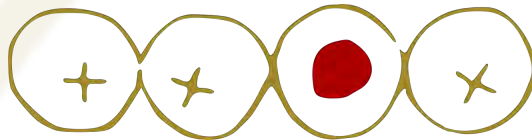


Crème de la Crème



Let our chefs come and cook for you, your friends and family in the comfort of your villa or yacht.

From personal chef services to one-off dinners for those special occasions, Crème de la Crème have been serving all your catering needs for over fifteen years.

Let us prepare your favourite meals from our "a la carte" suggestions or delight you with our range of set menus inspired by local cuisine.

Have something else in mind ? Get in touch with us !

For fabulous food and exceptional service with the freshest most seasonal ingredients, we'll help you design the perfect culinary experience tailor made to your tastes and dietary requirements.

CHARLOTTE STONE

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APPENDIX

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COLD STARTERS

Gazpacho andalusia

Watermelon gazpacho

Baby spinach, bacon, pear and goat cheese salad

Home smoked salmon with wild fennel crème fraiche dip

Classic greek salad

Iberian cold cuts served with olives, pickles and fresh local breads

Watermelon salad with feta and mint

Tartare de boeuf

Chicken caesar salad

Prawn and noodle salad with thai style dressing

Tomato, mozzarella and avocado salad with a basil vinaigrette

Endive salad with blue cheese, celery, apple and walnut

Roasted red peppers with feta, capers and preserved lemons **VG**

Turnip, sweet potato and pumpkin soup with coconut milk **V**

Edamame salad with chilli, fresh coriander **V**

Fattoush salad with cucumber, cauliflower, fresh mint and parsley **V**

Beetroot orange and mint salad **V**

HOT STARTERS

Red pepper, tomato and basil soup

Thai style cauliflower and coconut soup

Tomato, mozzarella and basil tartlets with thyme vinaigrette

Linguine with smoked salmon, crème fraiche and dill

Warm thai beef salad

Lamb koftas

Courgette, ginger and lemongrass soup

Spanish tapas:

chorizos al vino tinto, padron peppers, calamares with a spicy

tomato sauce, sauté prawns with ginger, cilantro and chilli

MEAT AND FISH

Entrecote steak with pepper or blue cheese sauce

Chicken fillet with wild mushrooms

Duck magret with a fig glaze

Salmon fillet

Mallorcan style cod with potatoes and tomatoes

Pan fried fillet of seabass with sautéed seasonal vegetables

Seafood or mixed paella

Thai red curry with prawns or chicken

Cod with a herb crust and a sweet pepper sauce

Aubergine stuffed with minced beef & tomato, garlic & tomato sauce

Lamb chops roasted with lemon, garlic and rosemary

Lamb koftas served with turkish couscous, yogurt and mint salsa

VEGETARIAN AND VEGAN DISHES

Stuffed aubergines with mediterranean vegetables **V**

Ginger chilli mushrooms with noodles, bean sprouts and coriander **V**

Pumpkin curry with tofu, brown rice, spinach coconut ginger sauce **V**

Vegetable paella **V** (Spanish menu)

BBQ teriyaki tofu (BBQ menu)

Mediterranean veg skewers with smoked paprika (BBQ menu)

Pumpkin and quinoa veggie burger (BBQ menu)

DESSERT

Chocolate mousse verrine

Crema catalana

Individual cheesecake with fresh berries

Chocolate fondant

Almond and lemon cake served with almond ice cream

Tarte tatin with vanilla ice cream

Fresh fruit salad with sorbet

Classic chocolate brownie

Raspberry tiramisu

Vanilla panna cotta with strawberry compote

CHILDREN'S MENU

Starters

Garlic bread and cheese

Melon and ham

Crudité

Main

Homemade burger with french fries

Pasta carbonara

Homemade chicken nuggets and french fries

Homemade vegetable pizza

Desserts

Vanilla ice cream sundae

Fresh fruit

SPANISH THEMED MENU

Sangria and canapés are served as an aperitif.

Tapas

"Pa amb Oli" Cold cuts platter with Mallorcan bread, tomato and olive oil

Padrón peppers

Spanish tortilla

Trampó

Main

Fish & seafood Paella

OR

Fish and seafood Fideua (paella made with pasta)

Dessert

Crème Catalana

Vanilla ice cream (children)

Minimum 6 adults, 65€ per adult. Children the under the age of 12 years will be served the children's menu, 20€ per child. All expenses included.

Services are up to 4 hours at the venue. An assistant will be required at 100€ per service.

For vegetarian and vegan options please refer to our "a la carte" suggestions.

BARBEQUE MENU

Kir Royal and canapés are served as an aperitif

Mains

Salmon fillet with Thai marinade

Honey and mustard glazed chicken breast

Barbecue baby back ribs with salsa

Side dishes

Classic Caesar salad

Greek salad

Grilled Mediterranean vegetables

Jacket potato with sour cream

Desserts

Brownie with ice cream

Minimum 6 adults 65€ per adult. Children under the age of 12 years will be served the children's menu, 20€ per child.
All expenses included.

Services are up to 4 hours at the venue. An assistant will be required at 100€ per service.

For vegetarian and vegan options please refer to our "à la carte" suggestions.

DELUXE BARBECUE MENU

Kir Royal and canapés are served as an aperitif.

Mains

Grilled 180g sirloin steak

Marinated shrimps served with mallorcan aioli

Seabream or seabass "papillote"

Side dishes

Rocket salad with roasted almonds and apple shavings with a balsamic vinaigrette

Classic caesar salad with garlic croutons and parmesan shavings

Tomato and mozzarella salad with fresh basil, extra virgin olive oil

Patatas bravas with a spicy dip

Grilled Mediterranean vegetables

Dessert

Apple tart with vanilla ice cream

Minimum 6 adults 75€ per adult. Children the under the age of 12 years will be served the children's menu, 20€ per child. All expenses included.

Services are up to 4 hours at the venue. An assistant will be required at 100€ per service.

For vegetarian and vegan options please refer to our "a la carte" suggestions.

BESPOKE BUFFET

Create your own menu served buffet style for your special occasion. We would recommend a choice of 3 grilled items/or platters and 3 salads/or side dishes. Please select from the list and we will quote you per person

Choice of Meats and Fish

- Jamaican jerk pork loin cumberland sausages
- Red Thai prawn kebab
- Surf 'n turf BBQ skewers monkfish, bacon and sage wrap
- Hot or mild buffalo wings skewers
- Cajun style beef kebab
- Trio of mallorcan sausages (butifaron, chorizo, sobressada)
- Grilled gambas with aioli
- Honey and mustard marinated chicken breast
- Homemade herby burgers
- Salmon fillet with Thai marinade
- Grilled Mediterranean vegetables
- Portabella mushrooms stuffed with spinach and feta and pine nuts

SALADS DISHES PLATTERS

Salads

Classic caesar with homemade light caesar dressing

Thai pasta salad with fresh ginger, chilli, vegetables, soya and cashew nuts

Organic beef heart tomatoes with buffalo mozzarella and fresh basil

Mixed leaf salad with fresh pomegranate and coconut shavings with a balsamic reduction

Fresh spinach salad with pine nuts, apple shaving and parmesan

Classic greek salad

New potato salad with celery, spring onion and mayonnaise

Dishes and Platters

Pa "amb oli" served with a selection of iberico cold cuts and cheeses from

Spain and Balearic's

Home made quiche with salad

Roasted chicken with greek potatoes and mesclun salad

Seabass papillote

Chicken breast stuffed with mozzarella and wrapped in bacon

Meat and seafood paella

Minimum 6 adults. All expenses included. Services are up to 4 hours at the venue.

An assistant will be required at 100€ per service.

For vegetarian and vegan options please refer to our "a la carte" suggestions.

CHEF SERVICE

From dinner parties to weeks long chef services, for complete relaxation and exquisite dining while you're vacationing, "Crème de la Crème" personal chefs are available to serve breakfast, lunch and dinner in the privacy of your villa or yacht.

You may request one, two or three meals served per day. Every event is treated individually. Menus and service style can be tailor-made to meet your taste and specific requirements and will be quoted upon request.

Outlay

Food costs, groceries and equipment rental (if necessary) are not included. All bills and receipts will be presented on the day of departure when any balance or overpayment will be settled. Rates include shopping, food preparation, service and clean up.

Deposit

50% of the service is charged upon reservation as a deposit to secure the booking. A cash float is determined to cover preliminary food costs which will be adjusted according to your needs and throughout your stay.

Cancellation Policy

Cancellations made 30 days before the service will be charged 20% of the deposited amount; between 15 and 30 days before the service will be charged 50% of the deposited amount; within 15 days before the service will be charged 100% of the deposited amount.

Sit back, relax, and let us bring the restaurant to you... No matter the occasion it will be one to remember