



# COCKTAILS

**ENELDO**

CATERING DESDE 1979

## COCKTAIL N° 1

*Assortment of craft cheeses with andulucian bread and nuts*  
*Mini "chapatín" Iberian pork carpaccio with rucula and old mustard*  
*Mini shot pumpkin cream with ginger*  
*Spanish tortilla in cube with light ali oli*  
*Caprese salad brochet*  
*Puff pastry filled with tuna and tomate*  
*Mini burguers with gouda cheese*  
*Assorted homemade croquettes*  
*Yakitori chicken with sauce tare*  
*Homemade mini pastry*

Price per person: 33,00.-Euros

## COCKTAIL N° 2

*Assortment of iberics with andulisian bread*  
*Smoked salmon brochet with dill´s sweet sauce*  
*Cantalup melón shot with ginger powder and Iberian loin*  
*Pearls of goat cheese with pistachio and rosemary honey*  
*Assortment of craft cheeses with andulusian bread and nuts*  
*Ceviche of sea bass with caviar and Kafir lime oil*  
*Sticks of chicken with sweet and sour sauce*  
*Assorted homemade croquettes*  
*Skewer lamb with saffron*  
*Crispy duck with ginger and apple jam*  
*Hake in cubes with aioli beet*  
*Homemade mini pastry*

Price per person: 37,00.-Euros

## COCKTAIL N°3

*Truffled popcorn*

*Assortment of Iberics with andalusian bread and nuts*

*Caprese salad brochet*

*Goat cheese lollipops, raspberry and mango*

*Diced smoked cod with tapenade of kalamata*

*Shot of light garlic soup with grapes jam*

*Teaspoon lime tartare scallops and lemon thyme oil*

*Ceviche of sea bass with chimichurri sauce*

*Brocheta de pulpo ahumado a la brasa*

*Crispy coconut shrimp*

*Yakitori chicken with tare sauce*

*Smoked aubergine croquettes and parmesan*

*Quail drumsticks in sesame crisp with citrus*

*Skewer vegetables in tempura*

*King size shrimp satay*

*Homemade mini pastry*

*Seasonal fruits brochet*

*Price per person: 42,00.-Euros*



## COCKTAIL N°4

*Truffled popcorn*

*Iberian ham with andulisian bread*

*White and black almonds truffles foie*

*Assortment of sushi and makis with soya, ginger and wasabi*

*Skewer capresse colorful salad with basil pesto*

*Smoked salmon brochet with dill´s sweet sauce*

*Cappuccino foie A.O.V.E. and spiced cake*

*Mini cone of blue cheese and passion fruit*

*Corvina ceviche, avocado, mango and lemongrass*

*Skewered tuna tataki with sesame crisp*

*Skewer shrimp with honey Kataifi*

*Crispy duck with ginger and apple jam*

*Mini caprices of squid with wakame seaweed*

*Pularda brochette with curry and coconut milk*

*Eggplant croquettes with smoked salt and Parmesan cheese*

*Teaspoon d grilled octopus*

*Mini beef burger with gouda cheese*

*Skewered beef tenderloin with mojo rojo whiskey*

*Sticks of chicken with sweet and sour sauce*

*Shots of white chocolate soup*

*Mini assorted pastries*

*Vanilla and chocolate rolls*

*Seasonal fruits brochet*

Price per person: 53,00.-Euros

## Wine cellar

*Red Tinto Montelciego (Rioja), White wine Señorío Real (Verdejo), alcoholic and non alcoholic beer, soft drinks y mineral wáter sparkling and sill.*

## COMPLEMENTOS DEL COCKTAIL

- **GIN TONIC BAR PREMIUM** €12.00/person
- **COCKTAIL BAR, MOJITOS AND CAIPIRINAS** €8.00/person
- **BUFFET TEX MEX** €10.00/person  
Nachos, salad made with red cabbage, beans, corn and peppers, burritos beef, chicken and vegetables, served with guacamole, Chile, Mexican, green and red sauces.
- **IBERIC CUTTER WITH IBERIAN HAM** €600
- **IBERIC CUTTER ONLY** €250
- **JAPANESE BUFFET** €13.00/person  
Varied makis varied, nigiris, sashimi and California accompanied by soy, ginger and wasabi.
- **TASTING OF OYSTERS AND CHAMPAGNE** €25.00/person  
Moët Chandon and local oysters.
- **VARIETY OF ARTISAN CHEESES** €12.00/person  
Manchego, Mahon, Idiazabal, Gouda, Brie and Emmental served with dried fruits and selected assortment of breads.
- **IBERIAN BUFFET** €13.00/person  
Ham, loin, chorizo, sausage and Iberian pork fuet with assortment of breads and tumaca.
- **MEAT BUFFET** €16.00/person  
Diced sirloin steak with boletus mushroom sauce and soubise veal loin with caramelized onions and foie.
- **FISH BUFFET** €15.00/person  
Hake in Green Sauce with clams and prawns and Red Piquillo Peppers Stuffed with Cod brandade.

- **OCTOPUS** €14.00/person  
Octopus prepared in the finest Galician style.
- **MINI HOT DOGS AND HAMBURGERS CART** €14.00/person  
Roast potatoes and potato cones with sauces.
- **CAVIAR AND VODKA TASTING** €55.00/person  
Caviar Nacarii and Grey Goose vodka with homemade blinis and toast bread with butter.
- We have **KOSHER AND HALAL MENUS**(see proposals and rates)

## PRICE INCLUDES

- *Menu and drinks specified*
- *Furniture (bar drinks for more than 50 attendees, high tables support 1 every 25 participants)*
- *Household and glassware*  
*Personal waiter service every 15 attendees included more than 50 attendees. Events less than 50 attendees will be charged at the rate of 80.00 € per waiter service*
- *Assembly and disassembly*
- *Shuttle Service (Madrid city)*

## NOT INCLUDED IN PRICE:

- VAT 10% not included.
- It is not included in the price any concept that does not appear in the previous section (space rental, canon of space, tents, generators, screens ...)

## GENERAL CONDITIONS

- Valid for a minimum of 25 people Prices (for events of less attendees 230,00.-Euros + VAT included)
- To be considered and approved the budget once the venue has been paid 50% of the service as a deposit.
- The remaining 50% will be paid three days before the event.
- Payment by bank transfer or cc entry number ES34 - 0081 -0309- 71-0001817585
- The cocktail has a duration of 60 '(1 and 2) and 90' (3). If you need more time or extra waiters, they are billed at the rate of 20 € + 21% VAT per hour and waiter service.
- Delays 30 minutes after the start time set by the customer will have an increase of € 20,00 + 21% VAT per waiter.

- Last confirmation 48 hours before the event. From here it can only be to increase the number of attendees.

