



LIFE
ourmet
CATERING & EXPERIENCES



COCKTAIL

Meat menu option. **Select 10 appetizers*

100% Salmon with Furikake

Salmon Flambé

Mini babaganus cones with sesame

Petit Potatoes (creamers) filled with truffle cream and anchovy

Endives with hake and spicy tartare sauce

Small tuna turn over with tapenade

Boletus croquette

Cod grilled small sandwich

Pita bread with spicy chicken

Tuna bao buns

Vegetable skewer with romesco sauce

Mini poultry cannelloni with truffle sauce

Oveo: Our spanish tortilla

Fish loin with avocado with mini-Margarita

Mini elote (corn cob) with crispy corn

Veal skewer with barbecue sauce

Caramelized foie millefeuille

Foie bombon

Broken fried eggs served in a small pot

Vegetables or boletus risotto served in a small pot

Seabass ceviche served inside a lime

Foie and corn layers with spice bread

Veal Mini Burger with caramelized onion, sip of beer



COCKTAIL

Parve menu option. *Select 10 appetizers

Anchovy cronut

Tuna smallt urn overs

Healtly vegetales in pita bread

100% salmon with furikake

Seabass ceviche served in a small spoon

Mini cones with aubergine

Tuna tartare toast

Truffled cheese grilled sandwich

Small artichoke pizza with dried tomatoes and mozzarella cheese

Boletus croquette

Small coness tuffed with codfish cream

Mini hake burger, coriander and kimchi sauce

Tequeños with raspberry culis

Mini coness tuffed with babaganus

Anchovy toast over tomato tartare

Beetroot hummus with crudités

Lettuce hearts with fish, herbs and spicy tartare sauce

Vegetables skewers with romescu sauce

Salmon skewers with mango

Tuna small turn overs with tapenade

Cod and red peppers small tart

Sweet Potato with truffled mayonnaise



STATIONS

**Choose 3 Options*

ROAST BEEF STATION

Side Orders: Truffled Petit Potatoes (Creamers)
Confitted Peppers
Different Types of Vinaigrette with Nuts
Green Salad and Aubergine Salad

RICES AND FIDEUA STATION

**Choose 2 options*

Fish Rice

Abanda Rice

Vegetables Rice

Boletus Fideüa (thin pasta)

Served with With Alli-Olli (Garlic mayonnaise) and cut lemon

MARINADE SALMON STATION, THREE VARIETIES

Natural Salmon Loin.

Salmon Loin gin Tonic flavored.

Salmon Loin with nori seaweed.

Types of breads:

Sardinian bread

Blinis

Sauces:

Tartar sauce

Ponzu sauce

Mayonnaise with kimchi sauce

PITA BREAD STATION WITH SHOW COOKING

**Choose 2 options*

Spicy Chicken (cold)

Healthy Pitas (cold)

Spiced Fish

Veal and Sautéed Vegetables

Ras el hanout chicken with Herbs



CLUB SANDWICH WITH SHOW COOKING

**Choose 2 options*

- Assorted Chips
- Roast Beef with soft mustard
- Finlandian Salmon
- Chicken Ceasar
- Veggie

SASHIMI STATION WITH SHOW COOKING

**Choose 2 options*

- Assorted Chips
- Red Tuna, Avocado, kumquat and sesame
- Wild Salmon, Cucumber, Radish and Yuzo Lime

FOIE (MEAT)

- Sliced foie with Mango Chutney
- Foie skewers with cotton candy
- Foie with Caramelised Apple
- Foie junket
- Hibiscus Flowers tuffed with foie

GUA BAO, DIMSUM OR GYOZA STATION WITH SHOW COOKING

**Choose 2 options*

- Spicy Chicken Bao
- Champignon with Truffle Dim Sum
- Duck Gyoza
- Yasai Itame Vegetables Gyoza
- Hake Gyoza

CHEESE STATION

(Manchego, Roncal, Tronchón, Mahón, Idiazábal, Torta Casar)
(Tomato jam, caramelized nuts, grapes, artisan and crunchy bread)



MENU

parve menu option

STARTER (Choose 1)

Sliced foie with three textures apple

or

Cold cherry soup with tomato tartare, edamame and crispy vegetables

or

Under a golden ring, pistachio soup with fresh dices of salmon

or

Mimicked forest of tuna tartare

MAIN COURSE (Choose 1)

Duck stew with candied onion and foie

or

Braised veal millefeuille with truffle sauce, endless carrot and wild green asparagus

or

Wellington steak 2021 version (+€10,00)

or

Guinea-fowl thigh la royale with mushrooms and perigordini prunes

BEVERAGES

White wine mevushal

Red wine mevushal

Champagne rose mevushal

Sodas, beer and mineral water

Open bar



MENU

jalabi menu option

STARTER(Choose 1)

Salmon salad with golden ring

or

Cold Pink Tomato Soup with Quenelle of Salmon, Shallot and tobiko roe

or

Tuna Salad with Tomato Tartare and Avocado, Green Asparagus and Walnut

Vinaigrette

MAIN COURSE (Choose 1)

Hake with roasted almond sauce, cous-cous with nuts and caper flower

or

Croaker roasted, creamy saffron pumpkin and sage notes

BEVERAGES

White wine mevushal

Red wine mevushal

Champagne rose mevushal

Sodas, beer and mineral water

Open bar



DESSERTS BUFFET

Mini lemon cake

Apple tatin

Praline truffles

Cocunut truffles

Chocolate truffles

4 types of macaron

Fruit small glass

Assorted éclairs

100% chocolate

Assorted small glass: citrus, cheesecake, chocolate

Fruit mini cake

Artisan gummies

Chocolate covered strawberries

Assorted choux

Colored glazed donuts (pastel pink, pastel green and white)

Roses cup cakes

Mini chocolate pan cakes and berries

OPTIONAL

Individual dessert served at the table

(please choose from the dessert menu)

Cakes buffet and individual desserts (+ € 6,00)



OPEN BAR SERVICE “PREMIUM” DURING ALL VENUE

Venue duration: 8 hours

Price jalavi menu: €245,00 /person +VAT

Price meat menu: €255,00 / person +V.AT

Open bar extensión: €12.00 person/hour + VAT

Staff extra: €25,00 person/hour + VAT

KOSHER SUPERVISED AND SPECIAL REQUESTS INCLUDED

**Available for a minimum of 250 people*

COCKTAIL BAR

€15,00 person/hour + VAT

Gin Fizz, Mojito, Daiquiris, Whisky Sour, GinTonic's



CEREMONY

ASSEMBLY, DISASSEMBLY AND CEREMONY TRANSPORT

Price: €900,00 + VAT

Ceremony chairs: €6,00/ unit + VAT

Transport: €250€ + VAT

Welcome drinks: €300,00 + VAT
(before the ceremony)

IT'S INCLUDED IN THE PRICE

8 tables assembly

Selection of table linen(10 different Options to choose)

2 types of cutlery

5 types of chairs

Buffet tables

CONFIRMATION AND FORM OF PAYMENT

For a definitive reservation it will be necessary to make a payment of € 3.500,00 as a deposit. Until the amount is not paid, it will not be considered as a definitive reservation of the chosen date. In case of cancellation by the customer, the amount of the deposit will not be refunded.

The payment method of the event will be made as it follows: fifteen days before the event, 50% of the total amount (discounting the deposit) and three days before the event, the rest of the amount will be paid by banktransfer, bank check or as agreement.



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