



Goyo

CATERING

> Kosher Wedding Menus 2022



BEFORE WE BEGIN...

We would like to tell you that we are at your entire disposal providing every single detail that you may need for your Big Day.

For the Gastronomy, we count with a personalized consultancy with the latest trends. With more than 30 years experience in the catering business we have reinforced our main values to create a unique wedding each time.

Our creative team project has endless surprises with the Design and Avant-Garde Cuisine maintaining our quality value.

We create sensations to make you really enjoy your wedding.

We are proud then to present our Kosher Weddings Dossier where you will find different menu options and formats that we can adapt and vary to your wishes and preferences.



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CATERING

Format: Cocktail Reception

(Please Choose 8 types)



Pre-ceremony Drinks

P/p: 3 €(*)

Drinks

:: Assorted Flavored Waters:

Grapefruit, Lemon, Basil and Rosemary.

Pineapple, Cucumber, Mint y Ginger.

Apple and Cinnamon.

:: Still and Sparkling Mineral Water.

*(10% V.A.T not Included)



Appetizers

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COLD

- :: Green Tomato Gazpacho, Apple, Celery Juice and Ginger.
- :: Russian Potato Salad with Roasted Peppers and Tuna Belly served in a Tin Can.
- :: "Mini Mollete" Roll stuffed with Mushrooms "Duxelles" and Truffle Oil.
- :: Italian Caprese Yoghourt in Textures.
- :: Smoked Salmon Spherical over Yucca Chip and Fresh Cream.
- :: Marinated Tuna on Crunchy Wonton, "Jalapeños" Peppers Guacamole and Sunflower Seeds Crumble.
- :: Raw Croaker Fish Dices with Peruvian "Causa" and Lyophilized Raspberries.
- :: Foie Gras Bombón with Gold Shaves.
- :: Steak Tartar with Wasabi Mayonnaise, Flower Petal and Horseradish Sprouts.



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WARM

:: "Bravas" Spice Potatoes Malaga's Style by Goyo.

:: Scrambled Eggs with Candied Baby Beans with Castilian "Porra" Foam and Duck Ham Powder.

:: The Game: Croaker Fish "Pastela" and Chicken "Briwat" with Mozarabic Mayonnaise.

:: Tarifa's Surf Board: Cod Fish Rock in Saffron Tempura with Green Aioli.

:: Goyo's Croquettes: (Please, choose one option) Duck Ham Croquette with Dates and Coriander or Boletus & Truffle*.

:: Potato Bomb Stuffed with Italian Spicy Bolognese* from the Volcano with "Gaucha" Sauce.

:: Deep Fried Aubergines Sticks with Honey Sauce.



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- Format: Showcooking Station
- (Please choose 5 stations)



Show Cooking Stations

(Please, choose five stations)

The South "Cevicheria" ...

:: Corvine Fish with "Choclo", Purple Onion, Avocado, Sweet Potato, Tender Sprouts and "Tajete" Petals.

Options: Traditional Tiger Milk or Orange Flavor Tiger Milk.

100% Japanese ...

:: Makis: Vegetarian, Tuna and Salmon.

:: Californian Roll: Salmon with Sesame Seeds, Prawn and Tuna.

:: Niguri: Tuna, Salmon and Sea Bass.

:: Soy, Wasabi and Ginger.

Direct from L.A. ...

:: Mini Beef Burger with Caroline Sauce, Pickled Cucumbers and Marinated Fresh Tomato.

:: Mini Cone Stuffed with French Fries, Kimchi and Sweet Mustard Sauce.



From Barbate to The Table ...

:: Tuna Tataki Crusted with Teriyaki and Korean Mashed Pumpkin.

:: "Almadraba" Trap Tuna with Citrus Guacamole, Strawberries, Caramelized Sunflower Seeds and Sesame.

La Dolce Vita ... *(Please choose one)*

:: Penne all'Amatriciana.

:: Genoese Pesto Style Gnocchi.

:: "Tagliatelle alla Tartufata" with Foie and Granny Smith Apple.

Andalusian Flavors... ..

:: "Salmorejo Cordobés" with Olive Oil.

:: Mini Casserole with Vegetables and Chicken Paella, Crispy French Beans.

:: "Sanlucar" Spanish Omelet.

México "Lindo"

:: Mini Taco Stuffed with Chicken Tinga with Spicy Tomato Sauce, Arucula, Red Onion and Corn.

:: Nachos with Guacamole, Cheddar & Pico de Gallo.



Moroccan Corner... ..

:: Green Falafel with Tahini and Lettuce Mint's Style.

:: Lemon Chicken Tagine with Saffron Semolina.

Mexico "Lindo"

:: Mini Taco Stuffed with Chicken Tinga with Spicy Tomato Sauce, Arucula, Red Onion and Corn.

:: Nachos with Guacamole, Cheddar & Pico de Gallo.

Playing with Fire... .. (Please, Choose Fish or Meat.

Fish: Glazed Salmon with Lime Zest; Hake Medallion with "Mediterranean Majao", Sea Bass Loin with Roasted Red Onion Petals.

Meat: Veal Low Loin; Baby Lamb Chops; Yakitori Chicken Skewer.

Garnishes: Asparagus, Eggplant, "Piquillo" Pepper and Baby Potatoes

Sauces: Tartar, Romescu. BBQ and "Gaucha" Sauce

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Menu 1

P/p: 198 € (*)

:: Wild Salmon Flakes with Sour Cream, Crispy Onion,
Caramelized Nuts and Micro Sprouts.

:: Beef Cheeks in Toasted Mushroom Sauce with
Grandmother's Puree on Thyme Flavor, Crispy Artisan
Bread from "Coin" and Malaga's Sweet Potato.

:: Goyo's Crunchy Chocolate Cake.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)





Menu 2

P/p: 208 € (*)

- :: Crusted Tuna Tataki, Korean Pumpkin Puree and Spiced Earth.
- :: Cantabrian Wild Hake Loin in Green Sauce with Toasted Noodle "Fideuá" in its Ink, Roasted Baby Carrot and Crispy Coral.
- :: Raspberries Cheese Cake.
- :: Wedding Cake (Symbolic).
- :: Artisan Bread and Olive Oil.

*(10% VAT not included)

Menu 3

P/p: 213 € (*)

:: White Almond Cold Soup with Tuna Sashimi and Yuzu,
Prickly Pear Ice Cream and Black Garlic.

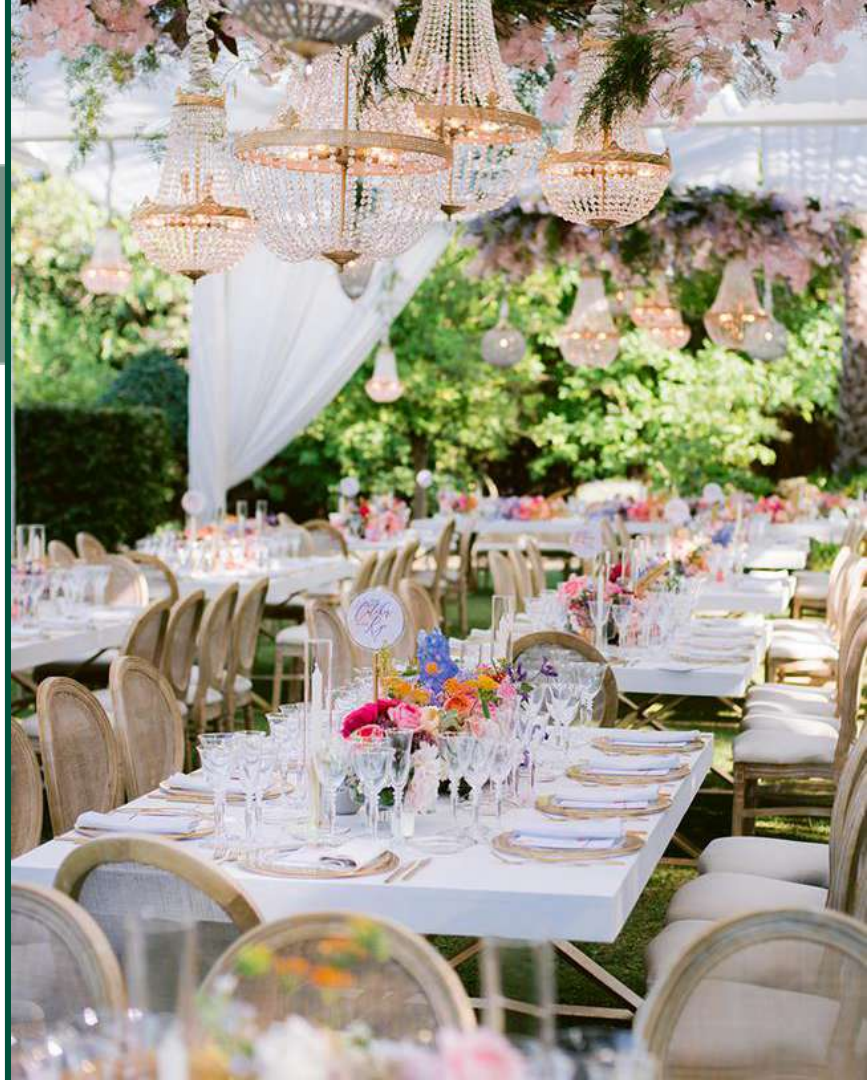
:: Duck Cannelloni with Aniseed Tomato Chutney and Crispy
Leek.

:: Mango, White Chocolate and Passion Fruit.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)



Menu 4

P/p: 215 € (*)

:: "Miso" Cod Fish Block with Rave Celery Puree, Fresh Wok Vegetables, Baby Carrot and Toasted Cashew Nuts.

:: Confit Baby Lamb Leg with Sweet Potato Puree in Thai Style and Crispy Vegetables.

:: Nocciola: Virgin Olive Oil Sponge Cake, Gianduja Mousse, Chocolate Cream Core, Caramelized Hazelnuts, Milk Chocolate Cylinder and Assorted Fruits.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)





Menu 5

P/p: 219 € (*)

:: Marinated Sea Bass "Tiraditos" Salad with Raspberry, Mango and Kiwi Gel, AOVE Caviar, Sesame Oil Vinaigrette.

:: Braised National Pink Beef Sirloin with three times cooking Potatoes, Mushroom Duxelle Foam and Red Wine Mevushal Sauce.

:: Chocolate Lover's.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)



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OUR GOAL IS TO MAKE EACH
EVENT A UNIQUE MOMENT

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THESE CATERING SERVICES INCLUDE THE FOLLOWING

- 1.- Cocktail reception with show cooking stations and dinner (4 hours long).
- 2.- Tasting menu for 6 guest if the date of the event is already reserved. If it is not reserved, We will charge 150,00 € per person that will be discounted from the final balance if the event is confirmed.
- 3.- Maître and waiters (1 waiter per 10 guest).
- 4.- All necessary dinner services such as tables, chairs, linen, glasses, cutlery, crockery, bar and buffet tables.
- 5.- Kitchen service, equipment and staff.
- 6.- Assembly and disassembly staff.
- 7.- Kashmer Lamehadrin under the strict supervision of Rabbi Mordejay Cohen (Málaga) Spain.

REMARKS

The prices of these menus are based on a minimum number of a 200 guest. For lower numbers we will requote the menu. The quote may suffer some modifications due to the venue features.

TERMS OF CONTRACT

The payment form is as follows:

- 2.000,00 € Deposit for reserving the date with the caterer.
- 30% Of caterer proposal, when contract signed.
- 50% Of caterer proposal, one month before the party.
- 20% Of caterer proposal, seven labor days before the party.





Beverage Package

(Cocktail Reception & Dinner)

P/p: 25 € (*)

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:::

:: White Wine: Viña Encina Mevushal.

:: Rosé Wine: Viña Encina Mevushal.

:: Red Wine: Herenza Semicrianza Mevushal.

:: Sangría Red and White Mevushal.

:: Victoria Regular Beer & Alcohol Free Beer.

:: Regular, Diet & Zero Coke, Appletiser, Ginger Ale, Sprite, Nestea & Tonic Water.

:: Assorted Juices.

:: Still & Sparkling Mineral Water.

Extra: :: Standard Spirits 80 €* per bottle.

 :: Premium Spirits 120 €* per bottle.

*(V.A.T. not Included)

Cocktails Bar

(Cocktail Reception)

P/p: 15 € (*)

Please Choose 3 Cocktails:

Rum Base:

:: Mojito, Strawberry Mojito, Piña Colada, Mai Thai.

Cachaza Base:

:: Caipiriña.

Martini Base:

:: Porn Martini, Negroni, Dry Martini, Martini Royale.

Vodka Base:

:: Moscow Mule, Electric Blue, Sex on the Beach, Caipiroska.

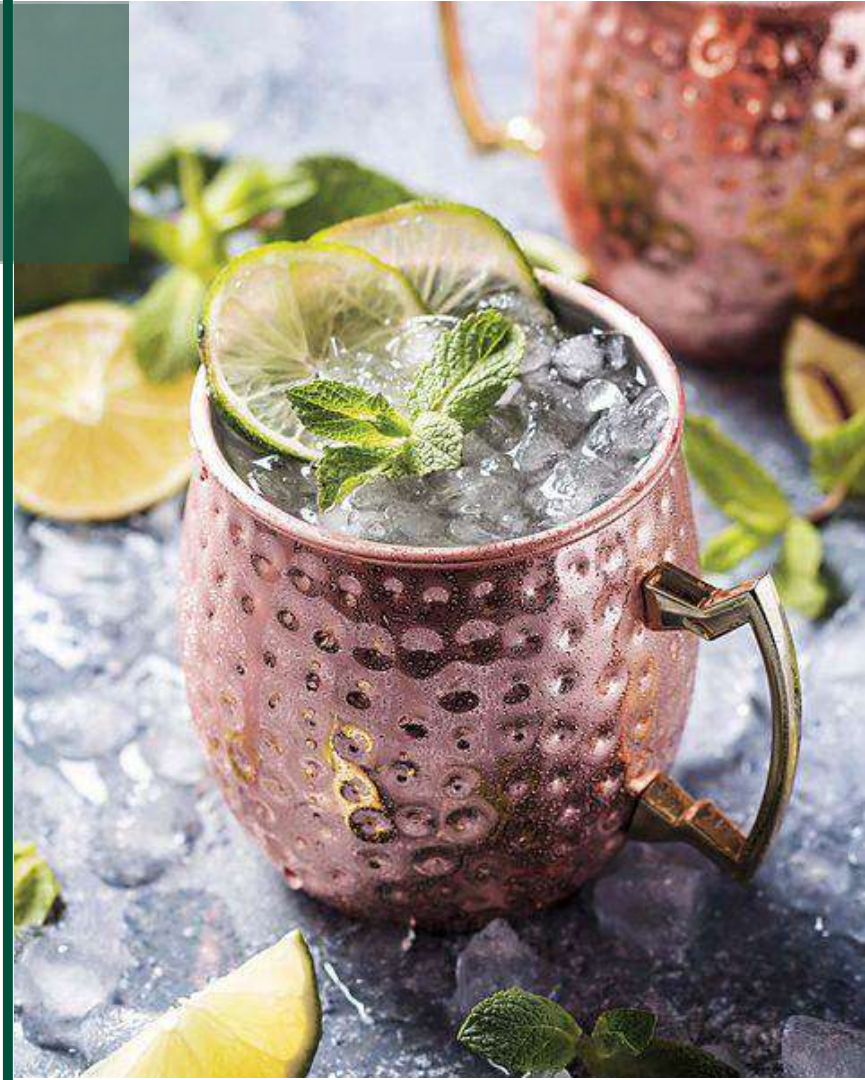
Aperol Base:

:: Aperol Spritz.

Tequila Base:

:: Tequila Sunrise, Margarita.

(*10% VAT not included)



Dessert Buffet

P/p: 15 €*

:: Desserts Show Station:

A desserts show will be delivered with different flavors and textures.

"Cocoa Addiction": Chocolate Eggs stuffed with Artisan Brownie Dices, Brownie Earth Dust, Chocolate Sauce, Strawberries Dipped in Chocolate Pyramid, Mini Crunchy Chocolates, Mini Opera Cake, Black and Milk Chocolate Mini Rocks with Dry Nuts, Mini Chocolate Eclairs, Chocolate Millefeuilles, Chocolate Crème Brule, Chocolate Lovers Shot, Mini Hedgehog and Chocolate Lollipops.

"Tropical Passion": Tropical Fruits Pyramids, Passion Fruit and Raspberries Shakes, Mini Mango and Passion Fruit Spheres, Assorted Fruit, Red Berries Tartlets, Panna Cotta with "Amarena" Cherries Shot, Mini Goyo's Apple Pies, Strawberries and Cream Shots, Cheese Cake Dices with Raspberries.

"Meringue Atelier": Meringue Millefeuille, Meringue and Caramel Toffee Glass, Small "Piononos" with Custard and Meringue, Mini Meringue "Pavlovas" with Red Berries, Lemon Pie Mini Meringues, Mini Coconut "Sultanas", Goyo's Macarons Tasting.

*(10% VAT not included)



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Kid's Menu (Basarí)

P/p: 49 € (*)

Savory

:: Mini Pizza.

:: Battered Hake Sticks.

:: Goyo's Chicken Fingers.

:: Mini Beef Burger with French Fries and Ketchup.

Sweet

:: Brownie with Nuts.

Drinks

Sodas, Juices and Mineral Water.

*(10% VAT not Included)





Let's start with your party

(+34) 952 898 714



www.goyocatering.com