



Goyo  
CATERING

Kosher Wedding Dossier 2023 "La Concepción"

[www.goyocatering.com](http://www.goyocatering.com)



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.





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Format: Cocktail Reception  
( Choose 8 options)







# Goyo

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> Format: Stations  
(Choose 2 options)





# Stations

## The "Spanish" Corner :.....

- :: Mini Casserole with Chicken and Vegetables Paella.
- :: Red Tuna Mojama from Almadraba.
- :: Tarditinal Mini Spanish Omelette.
- :: Assorted Olives and "Basque Country Gildas".
- :: Olive Oils Tasting, Assorted Salts and Artisan Breads.

## The "Cevicheria" from the South" .....

- :: Choose Seabass or Croaker Fish.
- Options ( Please, choose one option)
- Traditional Tiger Milk.
  - Maracuya Tiger Milk with Sweet Potato, Corn and Coriander.
  - Vegetarian with Patacón.



100% Japanese .....

:: Makis: Wakame, Tuna, Salmon.

:: Californian Roll: Salmon, Tuna and Vegetarian.

:: Nigiri: Tuna, Salmon and Seabass.

:: Soy, Wasabi & Ginger.

Crudité Corner .....

:: Red, Green and Yellow Pepper.

:: Green Asparagus.

:: Three Color Cherry Tomatoes.

:: Horseradish.

:: Baby Carrots.

:: Mini Corn Knobs.

:: Celery Sticks.

:: Mini Pita Bread with Hummus, Beetroot Hummus and Guacamole.



### Asian Bao Ban Corner.....

:: Steamed Bao Ban Stuffed with Crunchy Chicken Japanese Style, Siracha, Mayo and Lettuce.

### Mexico Lindo.....

#### Meat Option

:: Crunchy Taco Shell Stuffed with Roasted Beef Entrails, Red Beans, Violet Onion, Lime Pickles and Cheese.

#### Vegetarian Option

:: Crunchy Taco Shell Stuffed with Red Beans, Corn, lettuce, Violet Onion, Lime Pickles and Cheese.



### Pasta e Solo Pasta.....

:: Trofie with Pesto alla Genovese.

:: Gnocchi, Fresh Tomato and Basil.

### Playing with Fire..... (3 und/pax)

:: Wild Salmon Skewer with Grilled Zucchini.

:: Yakitori Chicken Skewer.

:: Beef Kefta Skewer.

:: Fresh Vegetables Skewer.

### Rice Station...

:: Rice with Boletus & Truffle.

:: Vegetarian Rice "Murciana" Style.



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Format: Menu



Men1 1

P/p: 243 €\*

## Starter

:: Mediterranean Salmorejo with Pink Tomato Tartar, Crudités and Crunchy Bread with AOVE and Herbs.

## Main Course

:: Glazed Beef Cheeks with Spiced Creamy Sweet Potato and Candied Boletus.

## Dessert

:: Chocolate Duo: White Chocolate Mousse, Apricot with Dark Chocolate and Vanilla Sauce.

:: Artisan Bread and Olive Oil.

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

כאשר נערכו הנאמרים קיימו  
החוקים והתקנות הנוגעים לזמן  
ההוא והתקנות נעשו על  
פי שטחם.

כעבור שנים נערכו הנאמרים



## Menu 2

P/p: 252 €\*  
P/p: 252 €\*

### Starter

:: Pumpkin Cream with Assorted Vegetables , Green Oil and Violet Potato with WhiteTartufo.

### Main Course

:: "Pintxo" Hake with Green Sauce, Asparagus, and Mediterranean Vegetarian Cous Cous.

### Dessert

:: Our "Gianduja": Olive Oil Sponge, Gianduja Mousse, Chocolate Cream, Caramelized Hazelnuts, White Chocolate Cylder and Assorted Fruits.

:: Artisan Bread and Olive Oil.

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



## Menu 3

P/p: 259 €\*

### Entrante

:: Smoked Salmon Flower Salad over Green Apple and Basil Gellée, Beetroot Textures, Marinated Quail Egg in Balsamic Vinegar, Green Asparagus, Crunchy Polar Bread with Green Pesto, Micro Sprouts, Floral Touch and Tartar Sauce.

### Main Course

:: Wild Seabass Loin at Low Temperature with Potato ad Leek Purée, Sautéed Vegetables, Carrot, Green Thin Beans, Bimi and Citrus Veloute Sauce with Dill.

### Dessert

:: Orange Blossom Shot: Bitter Orange Jam, Creamy Chocolate and Orange Blossom Mousse.

:: Artisan Bread and Olive Oil.

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



בהשגחת הרבנות מלאנה  
ספרד  
הרשמי והמקצועי של  
מנהל המזון והמזון  
מנהל המזון והמזון  
מנהל המזון והמזון





## Menu 4

P/p: 263 €\*

### Starter

:: Red Tuna Tataki from Almadraba with Wakame Seaweeds and Mando Dices.

### Main Course

:: Baby Beef Roti Stuffed with Raisins, Onion and Carrot with It's Bechamel Jus, Roasted Cherry Tomatoes, Sautéed Green Asparagus and Roasted Baby Potatoes with Rosemary.

### Dessert

:: Pistachio and Raspberries "Polo": Pistachio Cremé Brulée, Creamy Chocolate 70%, Fresh Raspberries and Pistachio Glaze.

:: Artisan Bread and Olive Oil.

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



בהשגחת הרבנות מלאנה  
ספר  
רפ"ק ופיקוח שלטוני  
מנהל המזון והמזון רב מרדכי יצחק כהן  
Recognized by The Chief Rabbinate of Israel  
באשר: הרבנות הראשית לישראל



## Menu 5

P/p: 283 €\*

### Starter

:: Tuna Belly Salad with "Huevo Toro" Tomato Tartar, Avocado, Lettuce Sprouts, Mint Baby Cucumber and "Marinated Olives Vinaigrette.

### Main Course

:: National Beef Tournedo with Truffle Mashed Potato, Baby Carrot, Green Thin Beans, Chives and Red Wine Sauce.

### Dessert

:: Goyo's Pavlova with Red Fruits of the Forest and Raspberries Coulis.

:: Artisan Bread and Olive Oil.

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



בהשגחת הרבנות מלאנה  
ספרד  
רפ"ק ופיקוח שלטוני  
מטבח המסעדות רב מרדכי יצחק כהן  
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# Cellar

Cocktail Reception and Dinner

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- :: A selection of first brands of: Rum, Whisky, Gin, Vodka and Tequila.
- :: White Wine Mevushal.
- :: Rosé Wine Mevushal.
- :: Red Wine Mevushal.
- :: Beer with and without Alcohol.
- :: Regular and Zero Coke, Ginger Ale, Sprite, Nestea & Schwepps Tonic Water and Lemon Schwepps Soda.
- :: Assorted Juices.
- :: Still and Sparkling Mineral Water.
- :: Coffee Station, Milk and Teas.



בהשגחת הרבנות מלאנה  
סניף  
רוב דוקי ודוקי עולמית  
משרד הבריאות ורוב דוקי עולמית  
Approved by The Chief Rabbinate of Israel  
באשר הרבנות הרשומות לישראל



:: Ron Havana Club 3 years.

:: Vodka Absolut and Smirnoff.

:: Gin Beefeater, Larios and Gordons.

:: Whisky J.W. Red Label, J&B, Ballantines.

:: Beer with and without Alcohol.

:: Regular and Zero Coke, Ginger Ale, Sprite, Nestea & Schwepps Tonic Water and Lemon Schwepps Soda.

:: Assorted Juices.

:: Still and Sparkling Mineral Water.

Late Night Snacks: Assorted Mini Pizzas.

Note: Price per one extra Hour open bar service: 10,00 €/Pax + 10% V.A.T.



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## THIS SERVICE INCLUDES

- 1.- Cocktail reception with food stations, served dinner and cellar package (4 hours long).
- 2.- Three hours open bar service with late night snacks included.
- 3.- Menu tasting for maximum 6 guest if the date is reserved with our catering. If not the tasting as a price of 150,00 € per person, which will be deducted of the final payment, if the party is confirmed.
- 5.- Head waiter service and waiters (1 waiter each 10 guest).
- 6.- All necessary services such as tables, chairs, linen, glassware, cutlery, crockery, bar and buffet tables to choose from our kitchenware and furniture dossier according to availability.
- 7.- Kitchen service, equipment and staff.
- 8.- Setup and setdown staff.
- 9.-Kasher 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 to 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, fifteen labor days before the party.





“

OUR GOAL IS TO MAKE EACH  
EVENT A UNIQUE MOMENT

”

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 Brûlée, 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, Cheesecake 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)



השנחת הרבנות מלאנה  
ספרד  
הרב יוסף חבון שליט"א  
החל הכשרות רב מרדכי יצחק כהן  
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## Kid's Menu

P/p: 49 €\*

### Savory

- :: Mini Pizza.
- :: Deep Fried Breaded Hake Sticks.
- :: Crunchy Chicken Fingers.
- :: Chicken Croquette.
- :: Mini Beef Burger with Fries, Ketchup Tomato and Mayonnaise.

### Sweet

- :: Mini Eclair and Mini Chocolate Mousse.
- :: Mini Bottled White Chocolate Soup Chocolate with Strawberry.

### Beverage

- :: Assorted Sodas, Juices and Mineral Water.

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







Lets start your party

(+34) 952 898 714



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