

Each member of your group will be able to enjoy our entire "Carnivores feast" menu A...

Appetisers

Fresh baguettes

Aioli

Olives

Grilled Meats

Local Ibicenco sausages

Chorizo, morcilla and merguez.

Roasted lemon and thyme chicken brochettes

Marinated overnight and bursting with flavour.

BBQ smoked baby-back ribs

Sumptuous, smokey and meltingly tender - The epitome of bbq'ing. Slathered with our in-house BBQ sauce.

Grilled Vegetables

Chargrilled corn on the cob

Coated with thyme, chili and herb butter.

Summer Salads

Dressed garden and herb salad

Chargrilled summer vegetable, sweet paprika couscous

Fresh Spanish tomato, red onion and parsley

The sweet stuff

Double chocolate mousse with fresh strawberries

Decadent in every way.

Or each member of your group can feast on our "Surf and Turf" style menu B...

Appetisers

Fresh mixed breads

Aioli

Marinated olives

Grilled Meats

Smoked chipotle pepper chicken on the bone

Hot, sticky, spicy, and succulent. The organic chicken was built for the bbq.

Galician beef sirloin

Grass fed and dry aged for a minimum of 28days makes for happy eaters.

Grilled Fish

Chili and garlic king prawns

De-veined but with shell on, ensures maximum lusciousness and laced with in-house chili sauce.

Grilled Vegetables

Roasted Beetroot

Nestled on a horseradish mousse and topped with toasted hazelnuts.

Summer Salads

Warm baby potatoes tossed with a sun-blushed tomato, black olive and red pepper tapenade

Chilled tender French bean, crunchy toasted cashews and sweet slow roasted red onion

Fresh Spanish tomatoes, torn buffalo mozzarella, with basil and rocket. Finished with a sweet balsamic glaze

The sweet stuff

Chilled lime cheesecake

Accompanied with a mixed fruit compote.

And finally the Crisp de résistance - Each member will indulge heavily in our "VIP" menu C...

Appetisers and canapés

Smoked salmon mousse, cucumber and caviar en crostini
Chicken satay lollipops
Assorted fresh breads
Aioli
Marinated mixed olives

Grilled meats

5-hour slow roasted Ibicenco leg of lamb
Low and slow is the name of the game.

The fillet of beef - In a league of his own
Our favourite. Served with a light Dijon and pepper crust.

Grilled Fish

Tail of Monkfish with salsa verde
Firm, succulent flesh with a vibrant kick from the salsa.

Grilled Vegetables

Twice cooked butternut squash with creamed leeks
Cemented firmly as a Crisp Catering staple.

Summer Salads

A combination of sweet slow roasted and fresh Spanish heirloom tomatoes with caramelised red onion marmalade

A green salad of crunchy baby romaine, roasted broccoli, avocado and pistachio and tossed with chive vinaigrette

Smoked paprika quinoa salad of chargrilled asparagus, marinated feta, slow roasted red peppers and mixed herbs.

The sweet stuff

Orange blossom and rosemary panna cotta
Finishing off your journey through extravagance.