



EL CATERING FRANCES

BARBECUE & CHURRASCOS

- CATERING & PRIVATE CHEFS SINCE 2006 -



We are chefs!

"El catering francés" was born in 2006 to cover customer's culinary needs in their villas and yachts Ibiza and Formentera.

Alexis Carini, our manager and chef of El Catering Francés for many years, has a gastronomic trajectory that goes back several generations and has been formed by the best chefs of France.

Alexis, with his team of young and talented collaborators, will make your event an unforgettable moment.

Waiters, crockery, tables, chairs, music and decoration, 10% and 21% VAT not included.

Chef included during 4 hours.

BARBECUE PARTY 1

SOME SNACKS...

- Assorted skewers

(1 per person, chorizo and melon , Mahon cheese with apricots and plums, cherry tomatoes and mozzarella mini, lollipop goat cheese)

SALADS

(Salads on glasses and ice)

Mini Cesar salad with chicken

Quinoa tabule with octopus and pomelo

Niçoise salad (Tuna, peppers, green beans, quail eggs, cherry tomatoes and olives).

ON FIRE

Marinated chicken breast skewer with lime and basilic.

Onglet skewer with chimichurri.

Mini chorizo skewer

Gambas skewer marinated with coconuts and ginger.

Small potatoes with garlic and persil butter.

Vegetables mix (Zucchini, aubergine, Spanish green pepper, mushroom and tomatoes).

Our barbecues come with varied bread, chimichurri and tartar sauce.

DESSERT

Fresh fruits cut band



PRICE PER PERSON

44€

BARBECUE PARTY 1

CREATE YOUR OWN MENU

Your perfect BBQ menu is composed of:

1 aperitif (Mix of cold kebab 6€) + 3 salads (Select them on the list)
+ 3 Meat or Fishes (Select them on the list) + 1 Dessert (Select it on the list)

SALADS

(Salads on glasses and ice)

Niçoise salad (tuna, pepper, green beans, quail eggs, cherry tomatoes, olives ...)
4,50 €

Mini caesar salad with chicken 5,50€

Taboo of quinoa with octopus and grapefruit 5,50€

Mediterranean salad with peix sec 4,50€

Yucca tomato salad with croutons, green peppers and onions 4,50€

Green salad with French vinaigrette 4,50€

Fennel salad with salmon 4,50€

Salad mix of fresh herbs with smoked tofu iron 4,50€

Vegetable crudites with their dips of hummus and tzatziki 4,50€

Quinoa tabule with umeboshi vinaigrette 5,50€

Couscous cooked in tomato water with herbs and umeboshi vinaigrette 4,50€

ON FIRE

Our meats and fish are about +/- 180gr.

Our barbecues come with varied bread, Chimichurri and tartar sauce and lemon quarter

The beef: Beef chop 12€, Black angus filet 18€, National sirloin beef fillet 13€, Onglet 6€, Vacío 8€, Tira de asado 8€, Wagyu beef fillet 38€, Wagyu Burger 9€

The Iberic pork: Secreto 9€, Pluma 9€, Sirloin 10€, Lagarto ibérico 10€, Presa 10€, Ribs 6€.

Can't miss: Butifarra 2,50€, Black pudding 2,50€, Baby chicken 10€, Chorizo criollo 3,50€, Quails 8€/each, Farm chicken 6€, Rabbit 8€, Baby chicken 10€, Lamb chop 8€.

From the sea: Salmon 8€, Tuna 18€, Sea bass 12€, Sardine 6€, Whole lobster 1/2 cut 18€, Crayfish (000) 14€, Navajas 8€, Whole small rock lobster 1/2 cut 120€
, Prawns skewer 5,50€, Sea bream 12€

From the Earth: Seitan burger 5€, Smoke tofu 5€, Green asparagus 5€, Mushrooms 3€, Oregan tomato 2€, Red peppers 3€, Courgette 2€, Del "padrón" pepper 2€, Aubergine 2€, Halloumi 3€, Baby corn 3€

DESSERTS

Tray of cut fruit 6€

Flao (Iberian cheese cake and mint) 3,50€

Graixonera (Pudding with courses) 3,50€

CHURRASCO PARTY

Orden with a minimum of 30 people and 24h of advance

Your perfect churrasco is composed with:

1 aperitif (Mix of cold kebab 6€) + 3 Starters + 200grs of entrecote or lamb or 150grs of each + 3 vegetables + 1 Dessert

SALADS

(Salads on glasses and ice)

Niçoise salad (tuna, pepper, green beans, quail eggs, cherry tomatoes, olives...) 4,50 €

Mini Caesar salad with chicken 5,50€

Taboo of quinoa with octopus and grapefruit 5,50€

Mediterranean salad with peix sec 4,50€

Yucca tomato salad with croutons, green peppers and onions 4,50€

Green salad with French vinaigrette 4,50€

Fennel salad with salmon 4,50€

Salad mix of fresh herbs with smoked tofu iron 4,50€

Vegetable crudités with their dips of hummus and tzatziki 4,50€

Quinoa tabule with umeboshi vinaigrette 5,50€

Couscous cooked in tomato water with herbs and umeboshi vinaigrette 4,50€

Our churrasco come with varied bread, chimichurri and tartar sauce.

CHURRASCO OF...

Beef entrecot 200grs. 11€ 150grs. 8€

Lamb leg 200grs. 8,50€ 150grs. 7€

WITH GARNICH OF...

Seitan burger 5€

Smoke tofu 5€

Green asparagus 5€

Mushroom 3€

Oregan tomato 2€

Red peppers 3€

Zucchini 2€

Del "padrón" peppers 3€

Aubergine 2€

Halloumi 3€

Baby corn 2€

DESSERTS

Tray of cut fruit 6€

Flao (Iberian cheese cake and mint) 3,50€

Graixonera (Pudding with courses) 3,50€



Others extras

LIMONADA AND SANGRÍAS
COCTAIL'S BAR
FOOD DURING THE PARTY
PLACE FOR YOUR EVENT
TABLE DECORATION
FLOWERS AND MUCH
MORE...

OPEN BAR & COCKTAILS

OPEN BAR - PARTY -

Duración 3 horas
Precio 35€ + 10% IVA

INCLUYE:

Bar / Camareros / Material

Vodka	Absolut
Gin:	Beefeter
Ron	Bacardi, Caciue
Wisky	J&B

VINOS

Tinto	"Azpilicueta" Crianza
Blanco	"Nuviana"
Rosado	"Romance" Côte de Provence
Cava	"Oh" Brut

Cerveza
Refrescos , zumos y agua mineral

SERVICIOS EXTRAS

1h extra	10 euros / persona
Red Bull	3 euros / persona
Champagne "Mathieu Gandon"	14 euros / persona
Champagne "Mathieu Gandon"	14 euros / persona

OPEN BAR - COCKTAIL -

Duración 3 horas
Precio 45€ + 10% IVA

INCLUYE:

Bar / Camareros / Material

MARGARITA, DAIQUIRI, MOJITOS CLASICOS Y DE FRESAS.

Vodka	Absolut
Gin:	Beefeter
Ron	Bacardi , Caciue
Wisky	J&B

VINOS

Tinto	"Azpilicueta" Crianza
Blanco	"Nuviana"
Rosado	"Romance" Côte de Provence
Cava	"Oh" Brut

Cerveza
Refrescos, zumos y agua mineral

SERVICIOS EXTRAS

1h extra	15 € / persona
Red Bull	3 € / persona
Champagne "Mathieu Gandon"	14 € / persona

GENERAL CONDITIONS

Booking conditions and final payment:

- To reserve the date and confirm the event: deposit of 20% of the total of the event (invoicing in excess of € 1,500), 50% of the total (for total less)
 - 30% 2 months after reservation date.
 - 2 weeks before the event when confirming the number of guests: settlement of the total invoice.
- If you do not pay by the deadline, El Catering Francés Eivissa S.L. the right of celebration is reserved, not being refunded the amount delivered to account.
- If 20% less of the expected guests arrive after confirming the (signed) budget, the company reserves the right to re-evaluate the price per person, previously stipulated with the client.

Conditions of return of the reservation in case of cancellation or postponement of the event:

- More than 2 months before the event: return of the entire deposit delivered to account.
- Less than 2 months before the event: we do not return the deposit delivered to account.

The menu include:

- Cooks (4 hours) Staff extra hours: 25 € / 1h before 03:00 am; 35 € / 1h after 03:00 a.m.
, Buffet table and kitchen material.

The menu does not include:

- waiters and qualified bartenders Chairs, tables and tableware (Check our packs)
- Bar with LED, high tables, table and small presentation material and mobile kitchen.
 - Resopón (re-scene)
 - Lemonades, sangrias or cocktails
 - Bartender Show (Flair)
 - Minutes or lists of tables
 - Floral decoration, centerpieces or candles
- 10% VAT for menu and open bar, 21% VAT for rental material and possible overtime
 - Ambient music or DJ
- Tips to take into account for the physical appropriateness of the celebration space:
 - Provide an alternative covered space in the event of adverse weather conditions
 - Illumination of the areas to be used
- Reserve a covered space for the kitchen and office assembly
 - Sufficient electrical power
 - Bathrooms (possibility to rent portable toilets)
 - Parking space for guests and access well signposted

Contact

+ 34 664 347 680

info@elcateringfrancesibiza.com



GARANTIA DE CALIDAD Y SERVICIO

ACCIF

ASOCIACION DE CATERING
Y CHEF A DOMICILIO DE
IBIZA Y FORMENTERA



cateringibiza.pimeef.es



EL CATERING FRANCES
IBIZA

GRUPO EL CATERING FRANCES



Ibiza Chef Villa

Exclusive Chef & Waiters



Ibiza Private Bar
Creative Cocktails & Flair Shows