

Catering

Corporate

Nandu Jitbany

2023



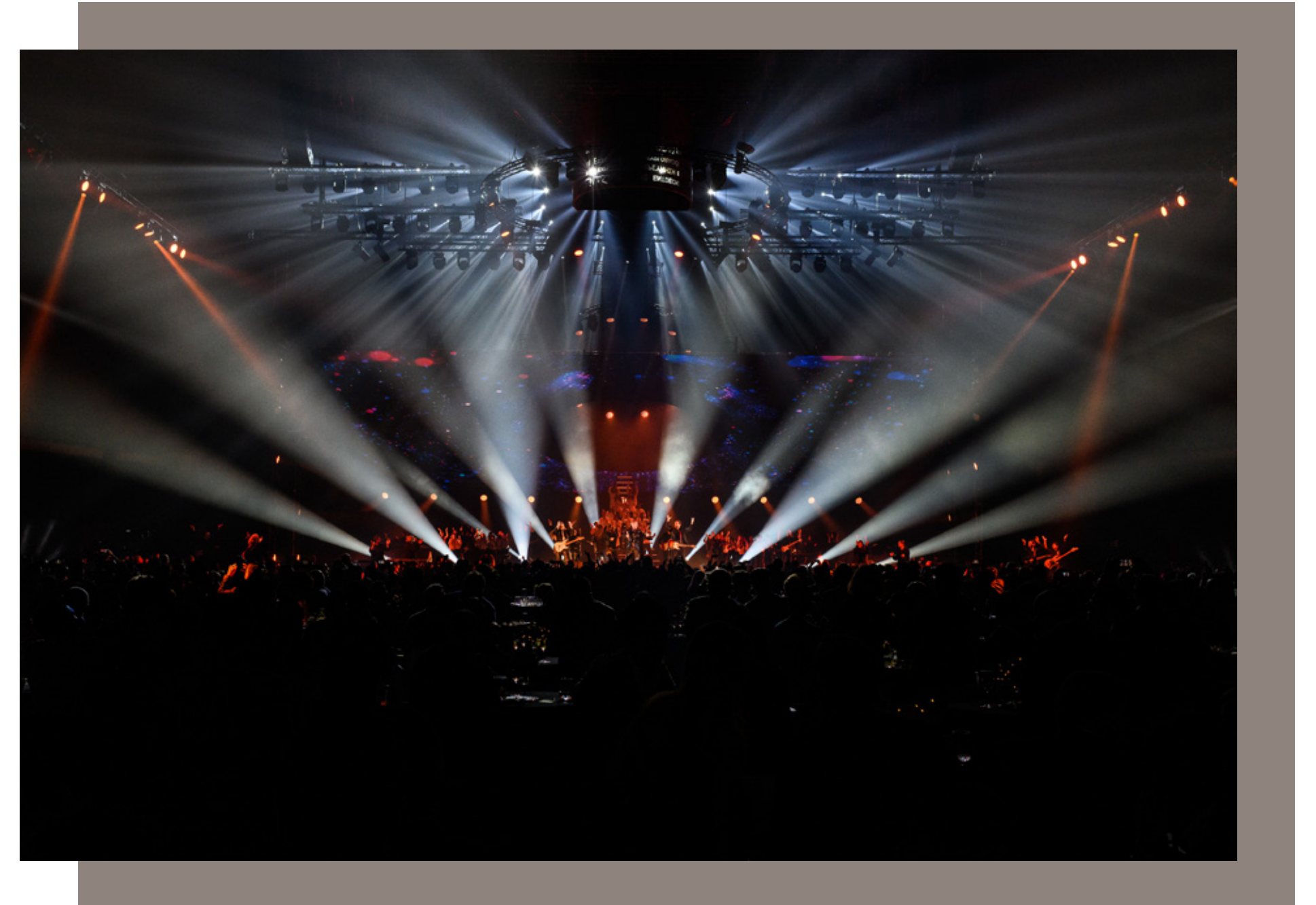
Your moment: unique for the memory

A celebration begins when the decision of celebrating a special occasion has been made and it does not end until all the guests and the protagonists have risen from the table. The whole Jubany Events team's job is to accompany you throughout this process full of hopes, expectations and emotions.

Since we created Jubany Events in 2001, there have been many celebrations, couples, events in which we have joined together with hosts to make each moment unique, different, magical... for the memory.

To achieve this, we work in a spirit of continuous improvement with the ideal recipe: product, presentation and cooking at the moment.

Will you join us to let your imagination run wild?





Menu options



Menu 1

At Table

The Appetizer

"Gazpacho" pearls
The best olives in the world
Crunchy air-baguette with Iberian ham
Mimetic tender almond
Cuttlefish bombs
The New York Times beef steak tartare

The Starters

to choose between one of the four options

Prawns, potato gnocchi and Iberian cream
Steamed egg with "sobrassada" crumbs
Traditional roasted chicken cannelloni
Steamed hake with codium and plancton emulsion

The Main Dishes

to choose between one of the four options

Roast-beef "coca" with vegetable pearls
Chicken Tournedó "sin faena" with vegetables and mushrooms
Iberian suckling pig with fruit chutney
Roasted sea bass with potatoes and refried garlic

The Desserts

to choose between one of the four options

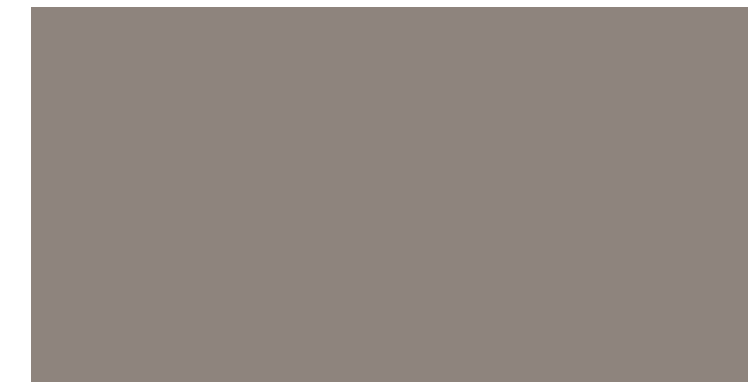
Lemon pie with lemon sorbet
Tangerine textures with tarragon sorbet
The crunchy chocolate Hazelnut with stracciatella ice cream
Banana and vainilla mini-pie with biscuit crumble

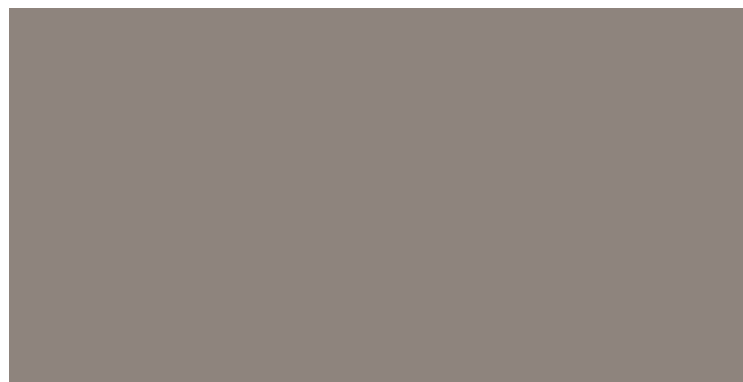
The Cellar

Olbieta white wine, DO Catalunya
Rouge red wine, DO Conca de Barberà
RSVA AT Roca cava

Coffees and Teas

Frozen lime lemon
Cheesecake with berries and Quin Cacao Oreo





The Cocktail Appetizer

- “Gazpacho” pearls
- The best olives in the world
- Crunchy air-baguette with Iberian ham
- Mimetic tender almond
- Cuttlefish bombs
- The New York Times** beef steak tartare

Specialties Showcooking

- Quail eggs with “sobrassada” crumbs
- Prawn takoyaki

- Soft drinks and vermouth liquors bar
- Estrella Damm Inèdit beer
- Wines and RSVA AT Roca cava

The Starters

to choose between one of the four options

- Prawns, potato gnocchi and Iberian cream
- Steamed egg with “sobrassada” crumbs
- Traditional roasted chicken cannelloni
- Steamed hake with codium and plancton emulsion

The Main Dishes

to choose between one of the four options

- Roast-beef “coca” with vegetable pearls
- Chicken Tournedó “sin faena” with vegetables and mushrooms
- Iberian suckling pig with fruit chutney
- Roasted sea bass with potatoes and refried garlic

The Desserts

to choose between one of the four options

- Lemon pie with lemon sorbet
- Tangerine textures with tarragon sorbet
- The crunchy chocolate Hazelnut with stracciatella ice cream
- Banana and vainilla mini-pie with biscuit crumble

The Cellar

- Olbietà white wine, DO Catalunya
- Rouge red wine, DO Conca de Barberà
- RSVA AT Roca cava

Coffees and Teas

- Frozen lime lemon
- Cheesecake with berries and Quin Cacao Oreo

Menu 2

Cocktail Appetizer + At Table

Additional buffets

Selección Privada de Enrique Tomás Glamurós Iberian Ham

Fresh Seafood

Oysters, razor clams and purple dye murex with romesco

The Japanese

Special selection of sushi

Calamari and all i oli dry rice

“Espardenyes” dry rice

Grilled

Octopus and confitted pork belly skewer

Prawn with spicy foamed mayonnaise

Shrimp from the Coast with virgin olive oil

Dim Sum

Salmon dumplings with its caviar

Duck à l'orange dumplings



The Menu

Cold starters

Cold soup of prawns and guacamole mini-raf tomatoes*
“Escalivada” vegetables “coca”, prawns and contrasts
Lobster salad with mayonnaise from its coral
Zucchini involtini with royal crab and fresh vegetables
Scallops and prawns coconut ceviche
Royal “mariscada” – royal crab, purple dye murex, razor clams,
prawns and scampi on seaweed base

Hot starters

Pumpkin gnocchi, prawns and crunchy Iberian ham
Traditional roasted chicken cannelloni
Steamed hake with codium and plancton emulsion
Scallops, pumpkin gnocchi, Iberian ham and truffle oil
The four “tapas”
Scampi broth with scampi and crunchy Iberian ham

*Availability depending on the season

The Fish

Grilled lobster with mushroom oil, vegetables and seaweed
Roasted monkfish with potatoes and refried garlic
Sole fillet with citrus and nuts
Roasted wild sea bass with onions and chanterelles
Turbot or sea bass on potato base with refried garlic

The Meat

Roast-beef “coca” with vegetable pearls
Crunchy Iberian suckling pig with fruit chutney
Chicken tournedó “sense feina” with vegetables and mushrooms
Roasted lamb loin with tubers
Grilled beef steak with virgin olive oil and fleur de sel
Grilled beef steak served on hot stone
Roasted suckling lamb on Tou dels Til·lers cheese, artichokes and spring garlic
Tournedó Rossini with foie and Oporto sauce
Grilled Selected Galician cow rib





The Desserts

- Lemon pie with lemon sorbet
- Tangerine textures with tarragon sorbet
- Banana and vainilla mini-pie with biscuit crumble
- Our version of the chocolate Black Forest with raspberry sorbet
- Chocolate and pecan nut ingot
- The chocolate Hazelnut with stracciatella ice cream
- The chocolate Galaxy
- Babá made at the moment flamed with rum with ice cream

With the coffees and teas

Frozen lime lemon

Cheesecake with berries and Quin Cacau Oreo

The Party

On the Bar

Special selection of Gin & Tonics
Mojitos, caipirinhas, daikiris and caipiroskas
Variety of non-alcoholic cocktails
*Premium distillates: supplement per person

Snacks

Our Candy Bar
Mini-hot dogs made at the moment
Iberian ham and truffled mozzarella grilled sandwich
Chocolate with “churros”

Timing

Until 22.00h on midday celebrations
Until 3.00h on night celebrations
Three hours included. From the third hour,
supplement per extra hour per person

Conditions

We will always be in charge of the open bar



Additional information

The menu price

These menus are illustrative. Convenient variations can be done as well as composing different menus to suit everyone's taste.

Under no circumstances will the prices be kept from one year to another. The prices will be increased yearly according to the market value. They are subject to possible variations according to the price of the market without previous notice. The celebration will be confirmed once the payment of the 25% of the total is paid.

The payment of the remaining quantity will be done 48 hours before the celebration by means of bank transfer.

Included

The gastronomic option

The chosen menu

The appetizer drinks bar

The cellar

Distillates or after-meal Gin & Tonic

Design and/or printing of the stationery (menu cards, plotters and seating plan)

Maître responsible for the celebration

One waiter every ten guests

Chef and one cook every fifteen guests

Technical visit at the venue where the celebration will take place

Not included

The transport

Material

Venue kitchen canon

Open bar and snacks

Flowers and decoration

Other suppliers (DJ, entertainment, etc.)

10% IVA

Contact

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