## Mas d'Osor

Corporate Mandu Jubrany

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?









Micnu 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 Rew Pork Times beef steak tartare

The Starters to choose between one of the four options

### The Main Dishes

The Desserts

to choose between one of the four options

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

Lemon pie with lemon sorbet Tangerine textures with tarragon sorbet Banana and vanilla mini-pie with biscuit crumble

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

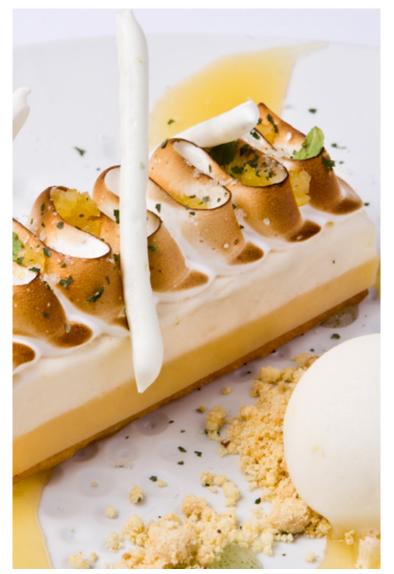
> Coffees and Teas Frozen lime lemon Cheesecake with berries and Quin Cacau Oreo

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

- The crunchy chocolate Hazelnut with stracciatella ice cream





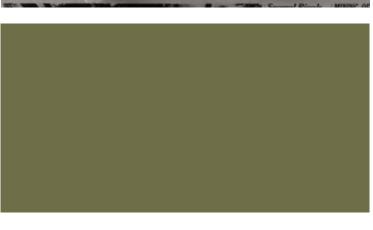




















### The Cocktail

## Specialties Sho

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l Appetizer	"Gazpacho" pearls The best olives in the world Crunchy air-baguette with Iberian ham Mimetic tender almond Cuttlefish bombs <b>The Per Pork Times</b> beef steak tartare	Cocktail	<i>evuv</i> Appetiz + At Tak
owcooking	Quail eggs with "sobrassada" crumbs Prawn takoyaki		
	Soft drinks and vermouth liquors bar Estrella Damm Inèdit beer Wines and RSVA AT Roca cava		
he Starters e 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 em	ulsion	
ain Dishes of the four options	Roast-beef "coca" with vegetable pearls Chicken Tournedó "sin faena" with vegetables Iberian suckling pig with fruit chutney Roasted sea bass with potatoes and refried g		
e of the four options	Lemon pie with lemon sorbet Tangerine textures with tarragon sorbet The crunchy chocolate Hazelnut with straccia Banana and vanilla mini-pie with biscuit crum		
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 Cacau Ore	θO	



## 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 "sin faena" 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

SnacksOur Candy BarMini-hot dogs made at the momentIberian ham and truffled mozzarella grilled sandwichChocolate 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. Conver everyone's taste. Under no circumstances will the prid according to the market value. They previous notice. The celebration will The payment of the remaining quan
Included	The gastronomic option The chosen menu The appetizer drinks bar The cellar

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venient variations can be done as well as composing different menus to suit

orices be kept from one year to another. The prices will be increased yearly bey are subject to possible variations according to the price of the market without will be confirmed once the payment of the 25% of the total is paid. Nantity will be done 48 hours before the celebration by means of bank transfer.

Tonic

tionery (menu cards, plotters and seating plan) ation

guests e the celebration will take place

nt, etc.)



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