



*We Share Happiness in all our  
Caterings*

WWW.CANSIBARITA.CAT

INFO@CANSIBARITA.CAT

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# Coffee Breaks

## BASIC 10€

2 Coffees

1 Tea

Variety of milk

1 water

1 juice

1 pastry

1 fruit skewer

## COMPLETE 12€

2 Coffees

1 Tea

Variety of milk

1 water

1 juice

1 pastry

1 fruit skewer

1 mini sandwich

## CHAMPIONS 15€

2 Coffees

1 Tea

Variety of milk

1 water

1 juice

1 pastry

1 fruit skewer

1 mini sandwich

+

BIG SANDWICH

BIG SANDWICH 3€

GLUTEN FREE +1€

**COFFEE MAKER RENTAL 50€/DAY**

\*If the house has one we bring the capsules.



# Salty Breaks



## VERMOUTH 14€

1 water

1 soda

Mini fuets

Cheese Platers

Variety of breads and crackers

Olives

Mini Burger with onion

1 dessert

+5€ Vermouth

## APPETIZERS 24€

1 water

1 soda

5 appetizers to choose

Cheese Platers

Variety of breads and crackers

1 dessert

+5€ White and red wine

## TO SHARE

Salads 10€

Spanish Omelet 10€

Brie and sobrassada Omelet 10€

Quiche with leek and bacon 15€

Cheese palter with crackers and jams 18€

Iberian sausages and bread with tomato 22€

Meat or Mushrooms croquettes 1€/piece

Gorgonzola and nuts or squid ink croquettes 2€

Octopus leg with mashed potatoes 18€

Tomato with bread 2€

# Informal Menus (minimum 15 people)

## STARTER

“Rossejat” de fideos with alioli  
Lentil Salad with Greek cheese  
Carbonara, Bolognese or Pesto Pasta  
Noodles wok with vegetables  
Mushrooms Rissoto  
Paella de l’Empordà  
Potato, zucchini and parmesan cake  
Check peas with spinach

## MAINS

Burger - Beef or Veggie  
Chicken filled with ham and cheese  
Chicken filled with mushrooms  
Baked fish with potato  
Marinated chicken Quesadilla  
Tofu with caramelized onion and tomato  
Meatballs with tomato  
Curry chicken with rice

## DESSERT

Yogurt  
Flan  
Fruit  
Crème Brulé  
Home made cake

**1 OPTION FROM EACH COLUMN: 15€**

**2 OPTIONS FROM EACH COLUMN: 18€**

**3 OPTIONS FROM EACH COLUMN: 21€**

**GLUTEN FREE+1€**

Bread and water INCLUDED

+ Sodas 1,5€

+ Coffee 1,5€ (coffee maker rental 50€)



# Special Menus

If what you are planning is a special lunch or dinner, after this page you will find all our proposals, specify individually, so you can choose from each page what you like and make your own menu.

# Drinks

## COCKTAIL 15€

White wine Freye

Red wine Freye

Cava Vallformosa

Sodas

Water

## MEAL 18€

White wine Freye Penedés

Red wine Freye Penedés

Cava Vallformosa BN

Sodas

Water

Coffee and Tea

Shots- Ratafía, orujo, dulce

## APERITIVO LARGO - PACK 25€

*+2€ DO Empordà - Tocat de l'Ala*

*+4€ DO Montsant -Jaspí*

## COLD CORNERS

Theme table Vermouth + chips and olives 7€

Colorful water and lemonade 3€

Beer buckets with ice 5€ (2 beers 0,25cl)

Stand of Champagne 15€



# Hot Appetizers 3€

- Meat Croquettes
- Gorgonzola and nuts Croquettes
- Squid Ink Croquettes
- Octopus carpaccio spoon with potato cream and thick salt
- Crunchy cannelloni filled with chicken, apple and caramelized onion
- Beef Taco “Ropa Vieja” cooked in low temperature
- Takoyaki “Octopus” with Katsuobushi
- Roasted meat cannelloni spoon
- Cornet filled with cod cream and figs
- Upside down Truffle and brie cheese Bikini
- Marinera mussels
- Mil hojas made of potato with garlic mousse
- Garlic Prawns Casserole
- Mini Bao filled with cochinita Pibil, sour cream and osmosed onion



# Cold Appetizers 3€

- Mini Macaron filled with Foie
- Mini Mochi filled with Foie
- Foie and caramelized apple delights
- Macaron filled with Foie
- Seabass Ceviche with prawns and "leche de tigre"
- Bread with smoked sardine and citrus
- Prawns salad with capers and lime Mayonnaise "Ensaladilla"
- Crispy spicy Tuna tartar
- Marinated salmon skewer
- Tuna Tataki on top of wasabi mayonnaise and sesame
- Filo Tupila with chicken and avocado salad
- Zucchini cannelloni filled with prawns and crab
- Bread with tomato and Iberian ham





A collage of various buffet items including breads, croquettes, and sushi. The items are arranged on wooden boards and in small baskets, with some items covered by glass cloches. The background is a soft-focus kitchen setting.

# Theme Buffets

- Professional Ham cutter + Ham
  - Prices depending on the kind of ham and the event location
- Selected Cheese and Breads Buffet 10€
- Iberian Sausages with tomato Bread Buffet 12€
- Mixed Croquettes Buffet(4 types) 8€
- Buffet México 10€
  - 1 taco - ropa vieja
  - 1 quesadilla - mushrooms and cheese
  - 1 nachos with guacamole, pico de gallo + sauces
- Buffet Sushi 10€
  - Salmon, mango, crab and avocado
  - Tuna and avocado
  - Mango, shrimp, apple and avocado
  - Breaded chicken with pickles

# Show Cookings

- Rossejat "Noodle paella" with aioli 12€ \*med portion
- Paella de l'Empordà 14€ \*med portion

- Seafood
  - Shrimps and Clams \*S/M
- Oysters \*S/M
- Barbecue:
  - Mini Burger with onion 4€
  - Chistorras 5€
  - Presa Iberica 12€
  - Picaña 15€
  - Beef Entrama 10€
  - Cow Steak 19€
  - Chuletón \*S/M

- Mini Grilled Skewers 8€ (2 pieces)
  - Shrimps(2 pieces)
  - Tuna with apple
  - Teriyaki chicken with pineapple
  - Iberian Lagarto
  - Heura with Vegetables
- Eggs with Fries 8€ (3 toppings)
  - Ham
  - Mushrooms
  - Truffle
  - Asparagus
  - Chistorra



# Main Dishes

- Mushrooms Rissoto “Múrgoles” 18€
- Cannelloni filled with fish and red shrimp 12€
- Cannelloni filled with cod, raisins and pine nuts 12€
- Seasonal Cream with Parmesan bits 12€
- Ratatouille Timbal with pumpkin and cooked cherries 15€
- Tagliatelle with clams, shrimp and green sauce 14€
- Sea Bass filled with Boletus, shrimp sauce and vegetables 17€
- Shrimp Carpaccio filled with Txangurro and caviar with micro sprouts 15€
- Red Grilled Tuna with fennel and sautéed cherry tomato 18€
- Corvina cooked in low temperature with asparagus, artichokes and shrimp sauce 18€
- Salmon Roll breaded with panko and filled with cheese and mustard sauce 17€
- Grilled Grouper with sun tomatoes, citric sauce and crunchy pork cooked in low temperature 24€



# Main Dishes

- Traditional Roasted meat Cannelloni 12€
  - Boneless lamb shoulder with potato cake and baby onions 26€
  - Chicken filled with Mousse de Foie and mushrooms with Potato Roti 14€
  - Our "Fricandó" with mushrooms and potato tears 16€
  - Low cooked Beef with potato parmentier 18€
  - Beef Filet with Foie on top and Perigourdine sauce 26€
  - Bull's Tail Timbal with celery cream and artichoke chips 22€
  - Lamb's Rack with baby vegies, rosemary juice and Bearnesa sauce 29€
  - Iberian Pork filet wrapped with chin, sweet potato cake and café París sauce 18€
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- Paella de l'Empordà 19€ \*big portion
  - Rossejat "Noodle paella" with aioli 17€ \* big portion



# Dessert

## OUR PASTRY CHEFS - KABUKI CARMEL

Lara and Xevi, located in Sant Miquel de Balenyà with a new patisserie and confectionery concept.

You would find many products to choose:

Personalized Cakes 8€

Cake Jars 8€

Cake Pops 4€

Hand made desserts 5€

Mini tarts 3€

Brownie Bonbons 3€

Sweet Buffets (1 jar, 1 cupcake, 1 macaron) 12€

Candy Bar (colorful sweets) 7€

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PASTEL DE QUESO DEL MAS CLAPEROL 8€

“The longest cake in the world”



# Open Bar

## TRADICIONAL 15€ / 2 HOURS

Seagrams, Brugal, Moskovskaya, Cutty Shark  
Jaguer and Tequila + water and ice

\*Extra Hour 7€

## PREMIUM 20€ / 2 HOURS

Bulldog, Absolut, Legendario, Ballantines  
Jaguer and Tequila + water and ice

\*Extra Hour 9€

+5€ MOJITOS

WAITERS 15€/HOUR

\*If the client stays in charge of the open bar once Can Sibarita is done with their services, the client will be the responsible for clearing the material and furniture used after that.



# Snacks After - Party

SWEET CREPES

SALTY CREPES

HOT SANDWICHES

HAMBURGUERS

PIZZAS

8€

\*1 option to choose



INCLUDES THE FOOD TRUCK IN CASE  
IT WAS RENTED FOR THE EVENT

*Extras*

## MATERIAL AND FURNITURE RENTAL

\*Price according to set up preferences. Basic pack 25€.

We will make an appointment with our provider to visit their showroom and you could choose what you like for the different places of the event.

## SERVICE

\*Each service is unique and requires different number of people working. That is why we assess the needs of each celebration.

Minimum service + 1 visit to the location 400€

Extra waiters and cooks 150€

## FOOD TRUCK RENTAL 300€

Surprise your guests using the food truck as a buffet, for the snacks after party or for simply decoration.



# Service Terms

- The RATES in the dossier are per person. The prices are subject to the market. 10% VAT not included.
- Includes tasting for the bride and groom when the celebrations is up to 50 people. Option to bring up to 2 more paying the price of the menu.
- Any allergies or intolerances must be reported in advance
- To make the reservation for the day, a payment and deposit of 10% of the total budget will be made. The 100% of the amount must be paid 10 days before the event once we confirm the final guests, with no option to reduce the amount after this date.
- The client confirms to have permission to hold the event in a place prepared for catering. Light (kitchen 7KW), if not enough the client will have to rent an generator, potable water, cleaning. In case the venue does not have an appropriated kitchen we will rent all the equipment needed to adequate the place.
- If there is a Kitchen fee in the rented house the client will assume this expense.
- Can Sibarita will be in charge of the entirely catering, food and drinks. If the client rents the material there will be a fee 200€ to set up the venue.
- Can Sibarita will establish the timmings of the food to ensure the best quality of the service.
- Can Sibarita is not responsible for the weather conditions that day. However, we will attend cancellations due to a justified cause. We are committed to reserve the payment and look for another date that suits both parties. In any case we will return any payment.





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