

# FOSH

IBIZA MALLORCA

*catering*

*We are your best choice*

Luxury Gala Dinner  
Menu 2022-2023







# Fosh Catering

More than 15 years of experience doing thousands of events in Mallorca and Ibiza with a Mediterranean original touch.

From ten to one thousand people, we offer events of all kinds. Our avant-garde Mediterranean cuisine, accompanied by an ample gastronomic variety, has made us one of the most demanded caterers in the Balearics.

## Services

The gastronomy of Fosh Catering starts with high-quality ingredients and a team of more than 50 highly qualified professionals. This makes our services a guaranteed success backed by thousands of customers who trusted us.

## Gastronomy

We offer Modern Mediterranean cuisine, with a modern and innovative touch. We always keep an extra eye on careful presentation. Our dishes, snacks, and desserts are all handmade, freshly prepared and served with restaurant quality.

## Where you want

We are accustomed to working wherever our client's imagination takes us. In private homes, hard to reach caves and beaches, in the middle of the mountains, museums, & historical buildings.

We also have 7 exclusive venues to host events in Mallorca (Son Mir, Son Togores, Finca Morneta, Molí d'Events, Son Llompart, Son Mesquida Nou, and the CCA Andratx museum)



# Close, honest, authentic

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Our way of understanding cuisine and gastronomy is honest and authentic.

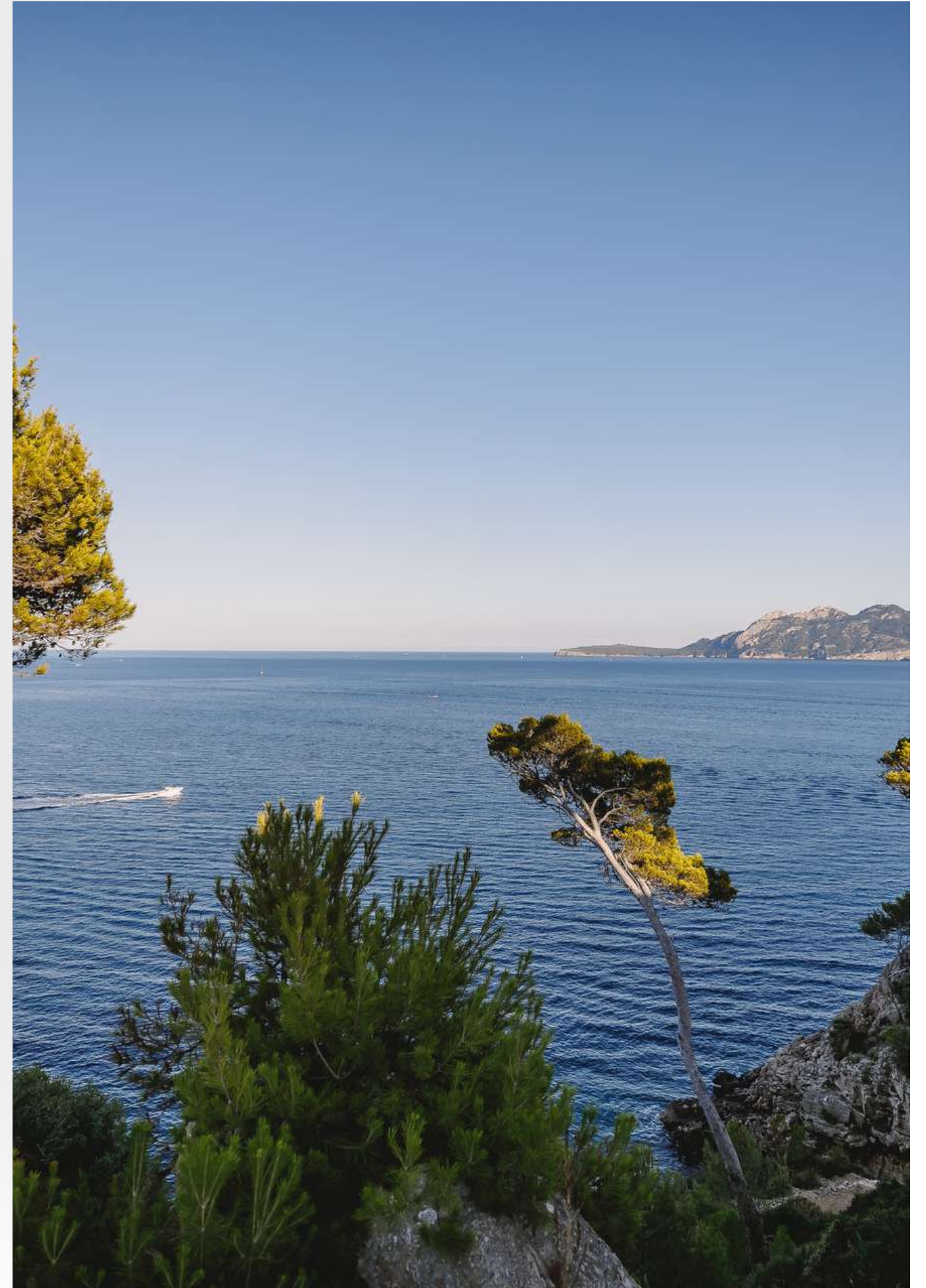
Chef Marc Fosh and Fosh Catering's commitments focus on a strong environmental and social commitment to reducing the impact, conserving natural resources and promoting an organic diet.

We worry about what happens to our suppliers, the chemical substances used, the pollution of our seas, the types of cotton or the materials used ... We worry about everything that has happened before it arrives at our events, because we are not selling menus, but services.

We are going to make peace with nature and preserve our environment, our islands and especially our seas.

In our kitchens as well as in our event services, we recycle not only all cardboard, glass, plastic, etc., but we are also going to 0 waste in our events. We have no longer used disposable plastic kitchenware for years and we are optimizing our fight against environmental impact every time.

That is why we have created 'Celebrate Eco', a responsible management program for the restaurant and our events combining maximum professionalism with minimal impact on the environment, as well as taking care of every detail, including a conscious and healthy gastronomic proposal.





# 'Celebrate ECO' Project

## OUR VALUES:

- We use local and seasonal products.
- We are responsible, supportive and consistent with our environment.
- We like to surround ourselves with producers who are developing an important task of maintaining the rural tradition - local collectors with whom we establish very positive synergies.

For us this coherence is basic, we feel comfortable with it. These are decisions that we have been taking over the years to radicalize our discourse.

## WE USE PRODUCTS WITH LOW ENVIRONMENTAL IMPACT:

- Water service in jugs.
- We are committed to ecological and local products.
- Chlorine-free recycled paper and printed with natural inks.
- We reduce the amount of organic waste and use it to compost.

## WE ARE EFFICIENT IN THE USE OF ENERGY AND WATER:

- Regulation of the temperature of the rooms and exhibition spaces.
- Water-saving systems in the kitchen and common areas.
- Efficient lighting systems.
- Focus on continuous improvement through constant monitoring of consumption and the setting of annual sustainability objectives.

## WE PROMOTE RESPONSIBLE CONSUMPTION:

In our offices, all stationery consumables, coasters, and menus, ... are printed on recycled materials.



# Our Company History

Chef Kevin Becker and Manager Fabrizio Giunta are the directors and proprietors of Fosh Catering, together, they are the perfect balance for one of the most successful catering companies in the Balearic Islands, with the collaboration of the prestigious Michelin starred chef Marc Fosh

Over the years, Kevin and Fabrizio's DNA has never changed. Their business vision and maturity, as well as their persistence, has led them to define their mission and to be known for their excellence and quality.

We will accompany and advise you so that all the details are to your liking. Catering and cooking are our passion, that's why we put all our enthusiasm in every event we do.

## About Us

Our obsession is to make your wedding day perfect. You only need to relax, be happy, and enjoy the company of your guests, knowing that the most important day of your life has been placed in the hands of experts.





3-course menu







# Luxury Gala Dinner

## SERVICES INCLUDED:

- 3-course menu of your choice.
- Drinks served the lunch or dinner: Cava, red and white wine, water, refreshments and beer.
- Coffee, tea and liquors.
- Kitchen and dining room service.
- Tableware, tables and chair: assembly and dismantling.

## \*Wines included in the menu:

- White: Marqués de Griñon – 100% Verdejo, D.O. Rueda
- Red: Marqués de Griñon – 100% Tempranillo, D.O. Rioja
- Cava: Fosh Brut Nature – Macabeo and Xarello D.O.

\* Includes 3 hours of service: 30 min welcome, 2 hours lunch/dinner, 30 min. courtesy

\* 10% VAT not included.

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Price per person:  
over 30 adults: 92 € p.p.

# Luxury Gala Dinner

## SUMMER MENU

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### STARTERS choose 1

#### Cold

- Fresh fish Ceviche with grilled avocado and mango.
- Roast beef salad with truffle cream and fresh herbs.
- Beetroot tartare with creme fraiche and salmorejo\*.
- Local Burrata with a mushroom carpaccio and basil pesto\*.
- Courgette Carpaccio with goat cheese and fresh sprouts\*.

#### Warm

- Surf and Turf: Lightly smoked pork belly with sea scallops and Soller orange.
- Local Black pork Ravioli with a roasted onion consomme.
- Canelone with seasonal vegetables and a warm celeriac cream.
- Fresh Cod filet with Salsa verde and Iberican ham.
- Hake filet with a tomato crust, Mallorcan fennel and pickled vegetables.
- Sea Bream with a citrus salad, Violette potatoes and yellow aji pepper emulsion.
- Sea Bream "A la Mallorquina" with sherry raisins, tomatoes, spinach and almonds.

(\*)vegetarian dishes

### MAIN COURSE choose 1

- Tender Braised beef with local red wine, roasted sweet potato and mushrooms.
- Suckling pork deboned with apricot puree, Brussel sprouts and Iberican ham.
- Galician Beef filet with charred spring onions and romesco sauce (\*suppl. of 5,50€ p.p).
- Galician Beef filet with a vegetable ragout and summer consomme (\*suppl of 5,50€ p.p).
- Guinea Fowl with creamy corn puree and spinach.
- Braised veal shank with a caramelised onion coca and black olives.
- Duo of local Lamb with aubergine, dried fruits and Moroccan spices.
- Open ravioli with mushrooms, truffle cream and confit tomatoes\*.
- Violette potato gnocchi with creamy pumpkin and pesto\*
- Tumbet of our garden vegetables, grilled asparagus and romesco sauce\*.

(\*)vegetarian dishes

Fish starters can also be chosen as main courses and prepared in larger portions (\*suppl. of 5,50€ p.p).



## 3-COURSE MENU

### DESSERTS choose 1

- Chocolate in 3 textures with passion fruit sorbet.
- Raspberry Ribbon with litchi sorbet.
- Cherry Sorbet with preserved lemon cream and sweet dukkah.
- Mango and passion fruit cheesecake with strawberry sorbet.
- Mini Magnum of yoghurt with strawberry gazpacho and white chocolate.
- Our Snickers with apricot sorbet and dark chocolate sauce.
- Our Mallorcan Almond tart in textures.
- Pineapple eclair with coconut sorbet and red fruits.
- Mini magnum of coconut with strawberry gazpacho \*.
- Red Fruits with cacao pearls and meringue \*

(\*)Vegan Desserts

\*From € 2 supplement: dessert duo to choose, or men and women.

\*From € 6 supplement: dessert buffet with a minimum of 4 varieties. Ice cream is not normally included in the dessert buffet.



# Luxury Gala Dinner

## WINTER MENU

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### STARTERS choose 1

- Roast beef salad with artichokes
- Foie gras terrine with duck confit, local apricots and homemade brioche
- Local Burrata with amushroom carpaccio and basil pesto\*
- Surf and Turf: Lightly smoked pork belly with sea scallops and Soller orange
- Local Black pork canelone with mushrooms and parsley
- Canelone with seasonal vegetables and a warm celeriac cream
- Hake filet with a tomato crust, Mallorcan fennel and pickled vegetables
- Sea Bream "A la Mallorquina" with sherry raisins, tomatoes, spinach and almonds
- Caldereta of lobster & squid with Saffran alioli (\*3,5 € supplement)
- Filet of fresh cod, green beans, and chestnuts

(\*)vegetarian dishes

### MAIN COURSE choose 1

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- Suckling pork deboned with apricot puree, Brussel sprouts and Iberican ham.
- Galician Beef filet with charred spring onions and romesco sauce (\*suppl. of 5,50€ p.p).
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- Guinea Fowl with creamy corn puree and spinach.
- Braised veal shank with caramelised onion coca and black olives.
- Duo of local Lamb with aubergine, dried fruits and Moroccan spices.
- Open ravioli with mushrooms, truffle cream and confit tomatoes\*.
- Violette potato gnocchi with creamy pumpkin and pesto\*.
- Tumbet of our garden vegetables, grilled asparagus and romesco sauce\*.

(\*)vegetarian dishes

Fish starters can also be chosen as main courses and prepared in larger portions (\*suppl. of 5,50€ p.p).



## 3-COURSE MENU

### DESSERTS choose 1

- Chocolate in 3 textures with passion fruit sorbet.
- Chocolate and chilli Ribbon with sweetcorn sorbet.
- Cherry Sorbet with preserved lemon cream and sweet dukkah.
- Mango and passion fruit cheesecake with strawberry sorbet.
- Our Snickers with apricot sorbet and dark chocolate sauce.
- Our Mallorcan Almond tart in textures.
- Tiramisu éclair with caramel icecream.
- Dark chocolate tart with red fruits sorbet.
- Mini magnum of coconut with strawberry gazpacho \*.
- Red Fruits with cacao pearls and meringue \*.

(\*)Vegan Desserts

\*From € 3 supplement: dessert duo to choose, or men and women.

\*From € 7 supplement: dessert buffet with a minimum of 4 varieties. Ice cream is not normally included in the dessert buffet.



## Extras

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# Wine Upgrades

### White Wines:

#### Majorcan wines

Ses Nines Selecció - Prensà, Chardonnay &

Muscat Grain often - 3,50 €

Macia Batle Blanc de Blanc 2021- 3,50 €

Macia Batle Xeremia Prensà Blanc - aged in oak  
2021 - 3,50 €

#### Other Spanish wines:

Pedalièr- 100% Albariño - Rias Baixas - 2,50 €

S-Naia - 100% Sauvignon Blanc - Wheel - 2,50 €

### Rose Wines:

Velourose - 100% Mantonegro - 3,50 €

Domaine de Paris - Syrah, Garnacha, Carigan,  
Cinsault - 3 €

Miraval - Cinsault, Garnacha, Syrah, Rolle - 6 - €



### Red Wines:

#### Majorcan wines

Ses Nines Selecció - Mantonegro, Syrah & Callet - 4 €

Macia Batle Red 1856, 2018 - 4,50 €

#### Spanish wines:

Pago de Capellanes - 100% Tempranillo - Ribera del  
Duero - 4,50 € (corkage tasting 15 €)

Viña Pomal- Tempranillo, Garnacha & graciano - Rioja -  
4,50 €)

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Prices listed are upgrades per person

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# Our sparkling wines

## EXTRAS

Included in our offer:

- Fosh Cava Brut Nature – Macabeo, Xarel.lo, Parellada

Cava upgrade (Price per person):

- Juvé & Camps Cinta Purpura Reserva – Macabeo, Xarel.lo, Parellada – 2,00 €

Possible upgrades champagne:

- Ployez – Jacquemart Extra Quality Brut – Cuvee de Pinot Noir, Meunier y Chardonnay
- Moët & Chandon Brut Impérial – Pinot Noir, Chardonnay y Pinot Meunier
- Krug Grande Cuvée
- Ruinart Brut – Pinot Noir, Chardonnay y Pinot Meunier
- Ruinart Blanc de Blanc – 100% Chardonnay
- Ruinart Rosé – Pinot Noir, Chardonnay

\*Price of the champagne per bottle to be confirmed by the catering

Please ask us about your favourite wines and Champagnes; we are sure we can find them for you. Prices are estimated without IVA and per person. Please contact us if you wish to have a personalized proposal.





# Extras

Appetizer with canapés - € 12 per person  
(please choose 7 from the following options)

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To share on the bistro tables: Marinated olives and toasted almonds

CANAPES To be passed around by waiters on a tray:

## SUMMER

- Macerated seasonal fruit
- Octopus with smoked paprika
- Our Caprese salad in one bite
- Traditional Salmorejo
- "AIR Baguette" with camaïot sausage and ramillete tomato
- Mini mahonés cheese with quince
- Our Paella in one bite
- Mini Ensaimada with sobrasada
- Crispy nest of quail eggs with tartar sauce
- Marinated salmon with passionfruit
- Cloud of parmesan with mushrooms and truffle
- Crunchy herb crisp with Galician beef tartare
- Patatas bravas Fosh Style
- Bao (steamed bread) with smoked chicken and guacamole
- Croquette of Joselito ham
- Ceviche of seabass and prawns with guacamole
- Beetroot Tartar

## WINTER

- . Octopus with smoked paprika
- . Spiced pumpkin soup with camembert
- . Creamy corn and bacon soup
- . "AIR Baguette" with Iberican ham and local ramillete tomato
- . Mini mahonés cheese with quince
- . A crispy bite of our wild mushroom paella
- . Mini Ensaimada with sobrasada
- . Crispy nest of quail eggs with tartar sauce
- . Tuna tartare with horseradish
- . Cloud of parmesan with mushrooms and truffle
- . Crunchy herb crisp with Galician beef tartare
- . Patatas bravas Fosh Style
- . Bao (steamed bread) with smoked chicken and guacamole
- . Croquette with braised beef and foie grass





Extras  
Be impressed!

# Jamón Iberico de Bellota D.O

## JAMÓN IBERICO DE BELLOTA D.O. STATION

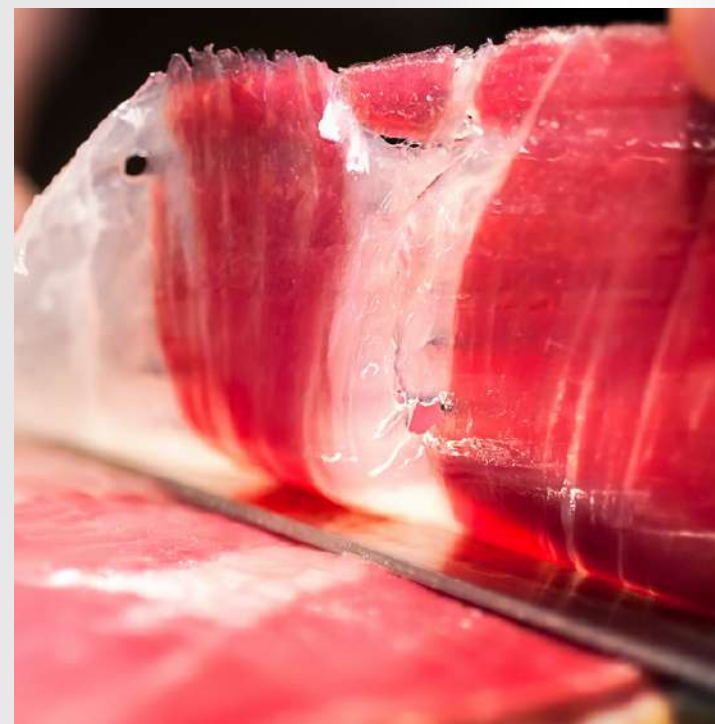
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Jabugo € 750 + 10% VA  
or  
JOSELITO € 850 + 10% VA

Accompanied by Crystal bread with ramillete tomato and olives - includes the service of a professional ham cutter

We include the services of a professional ham cutter and an 8 to 9 Kg ham, which is sufficient for around 80-100 guests.

We also provide the ham table, cutting cloth, trays and serving plates.







# Extras

Be impressed!

## WELCOME DRINKS

Vintage lemonade stands are great for welcoming your guest on sunny summer days.

- Lemonade stand with market stand, decoration and lemonade (choose 3)
- Original lemonade
- Mint lemonade
- Rosemary orange lemonade
- Pink grapefruit lemonade
- Watermelon lemonade (in season)
- Strawberry lemonade (in season)
- Flavoured water (lime, lemon, cucumber, mint, strawberry, lavender or mix)

Set up and decoration – 280,00 €  
Drinks – 2,20 € / guest



# Open Bar with Cocktail service

## Open Bar:

Soft drinks: Coca-Cola, Coca-Cola Light/Zero, Fanta Orange, Fanta Lemon, Sprite, Tonic Water, and Water.

Spirits: Whisky Cutty Sark & Jim Beam, Vodka Vox & Absolut, Ron Brugal & Barcelo, Gin Larios 12, Larios rose & Tanqueray.

Our Open Bar includes 3 cocktails while the open bar is running, as well as the cocktail specialists.

Why not innovate a little and delight all cocktail fans?

### Espresso Martini

Vanilla Vodka, Coffee, Khalua and Vanilla

### Tommy's Margarita

Tequila Blanco, Lime and Agave

### Classic Mojitos

Flavoured Mojito (choose one flavour)

Raspberry, Strawberry, Passion Fruit & Mango

Caipirinhas (choose one flavour)

Raspberry, Strawberry, Passion Fruit & Mango

Caipiroskas (choose one flavour)

Raspberry, Strawberry, Passion Fruit & Mango

### Bramble

Gin, Lemon and Blackberry Liqueur

### Watermelon Wocktail

Frozen Melon Gin and Watermelon

### G&T Passion

Passion Fruit Gin & Tonic & Kumkuat Oranges

### Piña Colada

Rum, Arlequin Homemade Coconut and Pineapple

### Ginger Mule

Vodka, Falernum Liqueur, Pineapple, Lime and Spicy

### Ginger Beer

### Daiquiri Mango

Spiced Rum, Mango, Lime and Rooibos Tea Syrup

### Green Day

Cucumber , Mint and Lime Tom Collins

### Lady Chatterley

Vodka, Aperol , Raspberry and Vanilla Fizzy Cooler

### Caipirinha Mallorquina

Brandy, Orange Liqueur, Vanilla, Passion Fruit, Orange, Lemon and Ginger Ale

### Mojito Mallorquin

Classic cocktail with "Palo Mallorquin" and Silver Powder



Price € 12 p.p. per hour + 10% VAT





# Extras: Gin Bar

## PREMIUM GIN SERVICE

Why not follow the current trends and enjoy a deliciously blended drink?

This service includes 4 different gins of your choice, please pick up one from each category (A, B, C, D)

### Category A

Suau Mallorca (with lemon and rosemary)

Martin Millers (with lemon and kumquat)

### Category B

Rokku (with ginger and Orange)

Nordes (with lemon and green grapes)

### Category C

GinMare (with Orange and fresh basil)

Hendricks (with cucumber)

### Category D

Sipsmith (with lemon and orange)

Brockmans (with grapefruit and red fruits)

Price: 6 € + 10% VAT - per person

Price: 6,50 € +10% VAT - per person (with tonic water  
Schweppes Premium)

The price is supplementary to the hiring of the open bar service.



# Our Private Cocktail Reserve

## Be Impressed!!

This service includes upgrading 3 cocktails from our standard package during the open bar, as well as the cocktail bartenders and glasses.

Price: 6 €+10% VAT per person.

- Fosh Mare

Mediterranean Cocktail with Gin Mare, Aperol, Basil and Orange Juice

- Ginger Margarita

Tequila Blanco, Ginger, Pineapple, Ginger Beer and Agave

- Northern Light

Nordes Gin, Mandarin Napoleon, Mandarin Sorbet, Mandarin Sugar and Lemon

- Buble gum Martini

Vanilla vodka, Guava Juice, Bubblegum, Raspberry and Marshmallow

- Tiki-Taka Time

Don Papa Rum, Malibu, Mango, Almond, Tiki Bitter, Pineapple juice and Spicy Mango

- Solero

Vanilla Vodka, Passoa, Passion Fruit, Coconut, Lemon and Vanilla

- Cherry Bomb

Bourbon Whisky, Chambord, Vanilla, lemon and Cherry Bitters

- Pomada Time

Hendricks Gin, Domaine Canton, Lime and Ginger Sorbet, Lemon, Lime and Sugar

- Mojito Royale

Mint, Mandarin





# Pizza Truck



UPGRADE

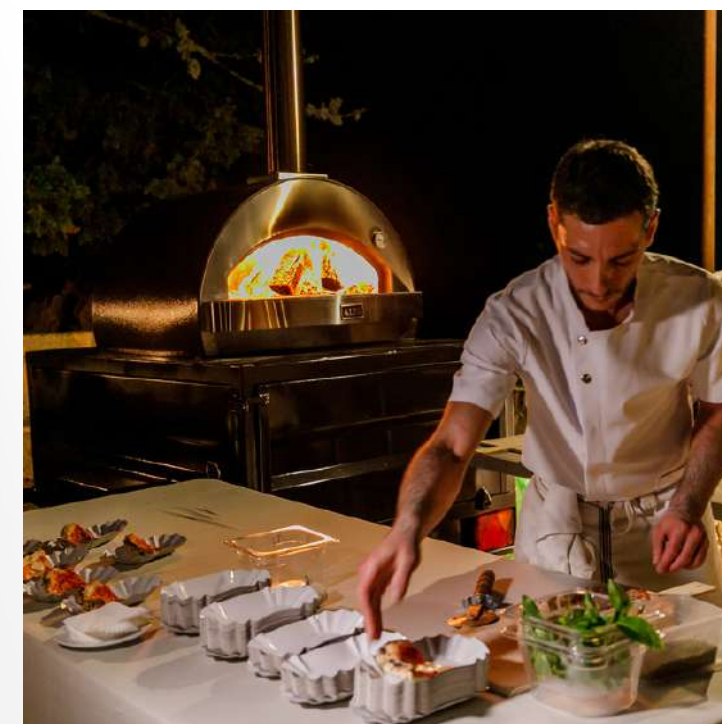
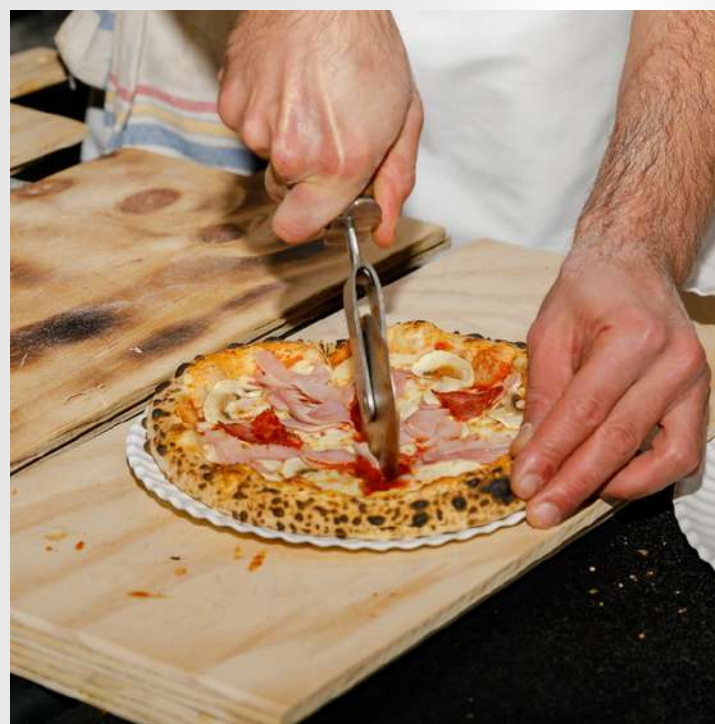
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## Wood oven Pizza Station

It has become a 'must' either for the aperitif, as a reinforcement of lunch or for the late snack. It is something original, delicious, and there is something for everyone:

Napoli, Margherita, Prosciutto e funghi, Vegetariana, Salama piccante, Capricciosa, Siciliana or 4 formaggi.

Artisan Pizza – 9,50 € / guest







# Cocktail Truck

## UPGRADE

Make Your Events Memorable with Fosh Catering and Arlequin Group

Surprise your guest, with a Mobile Circus Cocktail Bar, where people could try a different way of having cocktails and drinks

Our team will not only bring the booze but will also recommend the best drinks that suit your event and your style as a host.

We are the ultimate party professionals who would love to go the extra mile to bring you an extra smile. We have a history of offering warm and professional bartending services in Mallorca and Ibiza.

### PRICES:

If you want to include your Cocktail & Road on your celebration, just book it with us and we will deliver the Truck to your party for an extra fee of 350 € + 10% Vat.

### FLAIR BARTENDER SERVICES

Take your party up a notch with our best team of flair bartenders. It's your chance to be the most memorable host!

Leave the entertainment to us. We will link you up with a group of friendly and super skilled bartenders for hire, who would love to take this task off your shoulders.



Discover a world of possibilities to  
live a dream celebration!

Our Services Include:  
After confirming our services:  
Collaboration with our event  
coordination team regarding your  
table setup, drink selection, menu  
selection, time schedule, allergy  
requirements



On the Wedding day:

1 Dining room manager, 1 head chef, 1 cocktail specialist and one event coordinator

Additionally, we provide 1 waiter per 10 guests and a number of chefs depending on the menu selection

Menu Tasting

Tastings must be pre-reserved based on our availability (Monday- Fridays)

We provide menu tastings for up to 6 guests. Our tastings include a full selection of our canapes, 3 different starters, 3 main courses and 3 desserts. We also present our Cava and wines contracted.

Prices

€30 per person for confirmed events (Bride & Groom will be invited)

€55 per person for unconfirmed events or second tastings it's possible that some wines will be charged apart.

Assembly

Our assemblies typically include:

Chairs (you may select one of the included options)

Tables (round or rectangular with table linen, one for every 10 guests)

Bar for the party area (one of the included options for every 80 guests)

Bistro tables (wooden or with table linen, one for every 15/20 guests, depending on the size of the event)

\* Please ask for our material catalogue to see the included options and possible upgrades with our preferred supplier



# Information. Terms and Conditions

- Our prices do not include transport and 10% VAT.
- Prices are approximate and are depending on the final decisions made: time schedule, chosen furniture and other eventual changes.
- Under no circumstances can we be held liable for bad weather conditions. If it is necessary to put up a marquee, we cannot cover the cost involved. Neither can we cover the costs of a generator if needed for the elaboration of the chosen menu.
- Confirmation of the final number of diners must be notified (possibly by email) at least 10 days in advance of the event. If not, we will invoice the number as figures on the last invoice issued.
- Bank transfers must at least make reference to the date and place of the event, with a clear indication of who the client is (e.g. names of the company).
- In general, the amount of canapes per guest during the aperitif is one of each type of canapé.
- Additional service time will accrue and will subsequently be invoiced. : Extra hours of delays are charged 4 euros per person, per hour.
- Please note that there is a transport cost to the finca. It will be added to the final cost breakdown.
- Menus for personnel/staff: these cost €50 and include apart from food, utensils, furniture, drinks and service.

- We offer without any extra cost the adaptation of our menus in the case of special diets or food habits, but only up to a maximum of 10% of the guests.

If the number of special/different menus is greater than 10% of the total menus contracted, the corresponding additional expense will be calculated. On our website, you can find the allergen table.

- Our budgets are always based upon a minimum number of guests, as specified in each budget. If the number of guests falls below the minimum, a price revision will be necessary.

## Payment Conditions:

- 1st PAYMENT - Upon confirmation  
25% of the total budget for the reservation OR €2,000 € + 10% VAT (when the date of the event is still more than 6 months away)

- 2nd PAYMENT - 6 months before the event  
The difference between 25% of the total budget and the €2,000 + 10% VAT deposit, if 25% of the budget was not initially paid

- 3rd PAYMENT - 60 days before the event 50% of the total budget.

- 4th AND FINAL PAYMENT - 30 days before the date of the event.

- The remaining 25%, when the total number of guests & contracted services have been confirmed.

Cancellation policy: see contract for more details



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[www.fosh.es](http://www.fosh.es)