

# GASTRONOMIC OFFER

*Gastrofira*  
a food experience



# ABOUT OUR GASTRONOMIC OFFER...

1. Coffee breaks
2. Water and cup
3. Breakfasts
4. Appetizers and cocktails
5. Ham slicer services
6. Beverages service, Spanish wine and cava glass
7. Finger buffets



# COFFEE BREAKS



# COFFEE BREAK DRINK OPTIONS



## COMPOSITION

### Coffee A1

Coffee, infusions & teas, milk

### Coffee A2

Coffee, teas, milk, mineral water,  
orange juice

### Coffee A3

Coffee, teas, milk, mineral water,  
orange juice and soft drinks

## Guidelines

- **Add to your coffee service choice, sweet, savory and/or healthy options listed below (slides 5 & 6).**
- **Service Format:** Served with **disposable materials** by default. **Chinaware available** upon request (additional cost applies).
- **Beverages** details: 1L glass water bottle, 1L PET orange juice bottle, 1L bottle assortment of milks (whole, semi-skimmed and oats milk).
- **Included:** Trestle table with black tablecloth, waste bin and all the required material for the service.
- Coffee service: Provided **in flasks or coffee machine** (upon request).
- Note: If a coffee machine is requested and the room lacks a power outlet, additional electricity charges may apply.
- **Staffing & Refill Frequency:**
  - For service of **4h**, staff will check/refill **3 times**
  - For all day service of **8h**, staff will check/refill **5 times**

# COFFEE BREAK SUPPLEMENTS



## Sweet trays

### **MINI PASTRIES A**

Mini croissant - Mini torsade - Mini chocolate dot

### **MINI PASTRIES B**

Mini chocolate croissant - Mini Croissant - White chocolate pop dot

### **MINI PASTRIES C**

Pain au chocolate - Custard croissant - Sugar pop dot

### **MINI HEALTHY PASTRIES**

Mini cereal popsicles - Flapjack fruit - Flapjack chocolate chip - Mini croissant straight cereals.

### **GLUTEN FREE MINI PASTRIES A**

Mini chocolate cookies - Mini croissants - Mini red berry muffins

### **GLUTEN FREE MINI PASTRIES B**

Mini palmeritas - Mini banana & oat muffins - Mini carrot plum cakes

### **MINI POP DOTS**

Stracciatella pop dot - Biscoff pop dot - Triple choc pop dot - Pistachio pop dot

### **SWEET PUFF PASTRIES**

### **MINI AMERICAN COOKIES**

### **MINI FINANCIERS**

### **ASSORTED CONFECTIONARY SELECTION (24 u)**

### **ASSORTED SWEET MACARONS (24 u)**

## Extra items

### **MINI PANCAKES AND MINI WAFFLES**

(With Nutella, maple syrup and jams)

### **PIECE OF WHOLE FRUIT**

### **GLASS / SKEWER OF FRESH FRUIT**

### **SMOOTHIE**

### **YOGHURT**

### **INDIVIDUAL FRUIT JUICES**

### **SOFT DRINKS**

### **SNACKS:**

- INDIVIDUAL BAG OF NUTS
- INDIVIDUAL BAG OF CHIPS
- CHOCOLATE BAR
- CEREAL BAR
- JELLY CANDIES



# COFFEE BREAK SUPPLEMENTS



## Savoury trays

### **MINI SANDWICHES A**

Mini bread roll with Iberian ham - Apricot and nuts bread roll with manchego cheese.

### **MINI SANDWICHES B**

Mini bread roll with turkey - Cereals mini bread roll with smoked salmon, vegetables and herbs butter.

### **VEGETARIAN MINI SANDWICHES**

Mini bread roll with omelette and asparagus - Mini bread roll with brie cheese.

### **VEGAN MINI SANDWICHES**

Mini bread roll with grilled vegetables - Mini bread roll with aubergine, vegetables and vegan cheese - Mini bread roll with vegetal protein and mango chutney

### **GLUTEN FREE MINI SANDWICHES**

Gluten-free bread with Iberian ham – Seeds gluten-free bread with baked vegetables

### **MINI SANDWICH RUSTIC BREAD WITH IBERIAN HAM**

Mini bread roll with Iberian ham

### **PANINIS**

Ham and cheese, olives with vegetables.





# WATER AND GLASS



## Option 1 - PET water bottle

1 Veri PET water bottle (33cl) + **1 crystal glass**

1 Veri PET water bottle (33cl) + **1 disposable cup**



## Option 2 - Glass water bottle

1 Veri still glass water bottle (33cl) + **1 crystal glass**



## Option 3 - PET Sparkling water bottle

1 San Pellegrino PET water bottle (50cl) + **1 crystal glass**

1 San Pellegrino PET water bottle (50cl) + **1 disposable cup**

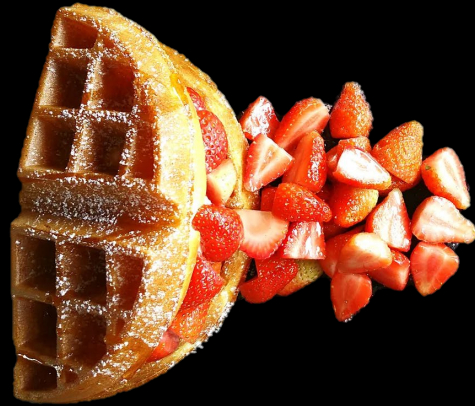


## Option 3 - Glass Sparkling water bottle

1 San Pellegrino PET water bottle (20cl) + **1 crystal glass**



# BREAKFASTS





# BREAKFASTS



## Continental Breakfast

Yogurts  
Fresh fruit  
Cereals  
Assortment of mini pastries  
Assortment of breads  
Butter, honey and marmalades

Beverages: Coffee, infusions, tea, milk,  
orange juice and mineral waters

## American Breakfast

Yogurts  
Fresh Fruit  
Cereals  
Assortment of mini pastries  
Assortment of breads  
Butter, honey and jam  
Assortment of Iberian cold cuts  
Assortment of Cheese  
Scrambled eggs  
Baked bacon  
Vegetable stew  
Sautéed mushrooms  
Sautéed sausages

Beverages: Coffee, infusions, tea, milk,  
orange juice, mineral waters and soft-drinks

## KM. 0 Breakfast

Yogurts  
Seasonal fruit  
Assortment of cold cuts KM 0  
Assortment of cheeses KM 0  
Assortment of mini omelettes  
Catalan sausage  
Sauteed beans  
Catalan style cod fish  
Grilled vegetables KM 0  
Basket with bread, tomato and garlic  
Aioli and romesco  
Flat bread with baked vegetables  
Sweet flat breads: "Llavaneras" and  
Chocolate

Beverages: Coffee, infusions, tea, milk,  
orange juice, mineral waters and soft-drinks



# FURNITURE FOR BREAKFAST SERVICES



## Extra furniture

Table of 10 people (White chair model DIVA)

Table of 12 people (White chair model DIVA)



Table of 10 people (Chair with cover)

Table of 12 people (Chair with cover)



Tablecloth and chair cover can be **white** or **black**

Kindly do not hesitate to contact us for **other type of furniture**

Please note the extra furniture is not included in the service price

# APPETIZERS & COCKTAILS



# APPETIZERS & COCKTAILS



## Appetizer A

### SNACKS

Olives with paprika and vinegar

### COLD

Shavings of Iberian ham with bread sticks

Bread buttons with foie and 4 peppers

Salmon cubes with white chocolate, fennel, and cocoa nibs

Tomatoes trilogy with mozzarella and Provence herbs

Mini pepper and tapenade swirls

## Vegan Appetizer

### SNACKS

Truffle chips

Assortment of grissinis

Pitted Gordal olives with citrus

### COLD

Italian skewer with confit artichoke

Tartlet with pumpkin, pomegranate, and pickles

Tartlet with beet hummus and crudités

Mini pepper and tapenade sneeken

Mini vegan savoury flat bread

DRINKS: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

## Appetizer B

### SNACKS

Pitted Gordal olives with citrus

Assorted grissini

### COLD

Shavings of Iberian ham with bread sticks

“Causa limeña” (filled mashed potatoes with chicken and avocados)

Cod brandade tartlet with black olive pearls

Salmon cube with sour cream and roe

Mini vegan savoury flat bread

Italian skewer with confit artichoke



# APPETIZERS & COCKTAILS



## Cold cocktail

### SNACKS

Dices of parmesan cheese

### COLD

Shavings of Iberian ham with bread sticks

"Causa limeña" (filled mashed potatoes with chicken and avocados)

Bread buttons with Vitello Tonnato roast beef

Salmon cubes with white chocolate, fennel, and cocoa nibs

Corvina ceviche with mandarin and mango

Smoked sardine on a crostini bread with orange and carrot hummus

Tomato trilogy with mozzarella and Provence herbs

Crostini with "Piquillo" peppers, asparagus and smoked mayonnaise

Mini pepper and tapenade swirls

Vegetable skewer with olive oil

Tartlet with pumpkin, pomegranate, and pickles

### DESSERTS

Fruit tartlet with Catalan crème brûlée

Chocolate ingots

DRINKS: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

## Vegan Cold cocktail

### SNACKS

Truffle chips

Pitted Gordal olives with citrus

Assortment of grissinis

### COLD

Italian skewer with confit artichoke

Tartlet with beet hummus and crudités

Skewer with pumpkin and pickled baby onions

Mini pepper and tapenade sneeken

Mini vegan vegetable flat bread

Mini vegan empanada with caramelized onion and vegan mozzarella

Mini vegetable skewer with extra virgin olive oil

Skewer with tofu and apple

Tartlet with pumpkin, pomegranate, and pickles

### DESSERTS

Fruit skewers

Mini vegan chocolate and ginger donut



# APPETIZERS & COCKTAILS



## Warm cocktail

### SNACKS

Pitted Gordal olives with citrus

### COLD

Shavings of Iberian ham with bread sticks

"Causa limeña" (filled mashed potatoes with chicken and avocados)

Salmon cubes with white chocolate, fennel, and cocoa nibs

Corvina ceviche with mandarin and mango

Scallops skewer with pear and ginger

Tartlet with pumpkin, pomegranate, and pickles

Crostini with "Piquillo" peppers, asparagus and smoked mayonnaise

Assorted vegetarian micro quiches

### WARM

Mini sandwich with candied beef

Duo of samosas with fruit curry

Vegan skewer with chimichurri sauce

### DESSERTS

Fruit tartlet with Catalan cream

Mini chocolate delight

DRINKS: Mineral waters, orange juice, soft drinks, non-alcoholic beer, beer, red wine, white wine and cava brut nature

## Vegan Warm cocktail

### SNACKS

Truffle chips

Pitted Gordal olives with citrus

Assortment of grissinis

### COLD

Italian skewer with confit artichoke

Mini pepper and tapenade sneeken

Mini vegan vegetable flat bread

Mini vegan empanada with caramelized onion and vegan mozzarella

Skewer with tofu and apple

Tartlet with pumpkin, pomegranate, and pickles

### WARM

Baked vegetables (escalivada) croquettes

Artichoke and asparagus "montaditos"

Vegan skewer with chimichurri sauce

### DESSERTS

Fruit skewers

Mini vegan chocolate and ginger donut





# REPLACEMENT REFERENCES



## Snacks

Cured cheese dices with herb olive oil

Dices of parmesan cheese

## Vegan snacks

Chips with lemon and pepper

Chips with black truffle

Pitted “mojo picón” style olives

Assorted grissinis

## Desserts

International cheeses

Chocolate ingots

Fruit tartlet with Catalan cream

Mini vegan brownie

Bombon lips pink pepper

Mini fruit skewers

Mini chocolate delight





# REPLACEMENT REFERENCES



## COLD REFERENCES

### Meat

Cured Mahon cheese block  
Cheese Rocks with olives and Pickles  
Assortment of gourmet micro quiches  
Bread buttons with roast beef, foie and truffle  
Micro pepper bread roll with dried sausage tartar  
Micro pepper bread roll with pastrami and horseradish  
Selection of Parisienne canapés

### Vegetarian

Homemade preserves with romesco sauce  
Montadito with baked vegetables and olive oil sphere  
Mini vegan savoury flat bread with quince  
Mini vegan savoury flat bread with baked vegetables  
Mini savoury flat breads with spinach and raisins  
Mini vegan sneeken with eggplant and caramel  
Assortment of mini vegetable puff pastries

### Fish and seafood

Salmon dices with orange confit and trout roe  
Seafood and prawns mini roll  
Salmon maki with wasabi pearls and Mirin emulsion  
King prawn with pineapple and mango pipette  
Corn tartlet with crab  
Tartlet filled with tuna  
Micro wasabi bread roll with smoked salmon

### Vegan

Mini vegan savoury flat bread with quince  
Mini vegan savoury flat bread with baked vegetables  
Mini vegan sneeken with eggplant and caramel

# REPLACEMENT REFERENCES



## WARM REFERENCES

### Meat

Steak croquette and Padrón pepper mayonnaise  
Mini pibil piglet sándwich  
Crunchy lamb ravioli with curry mayonnaise  
Chicken brochette with vegetables and mojo picón sauce  
Chicken Karaage  
Mini bun with duck and Hoisin sauce  
Mini burger with poached onions  
Duck gyozas with Thai sauce  
Cajun chicken strips with tartare sauce  
Mini burger Catalan style

### Vegetarian

Potato shot glass with brava sauce  
Mushrooms risotto  
Veggie croquette duo: Hummus & Sweet potato  
Mini vegetables roll with an asian touch  
Mini vegetable burger

### Fish and seafood

Shrimp croquettes  
Squid croquettes with saffron  
Prawn brochette with seaweed and soy mayonnaise  
Duo of cod and shrimp fritters with saffron aioli  
Fideuá (noodles paella)  
Prawns Dim Sum with an Asian touch

### Vegan

Spicy potato cup with vegan allioli  
Veggie croquette duo: Hummus & Sweet potato

# HAM SLICER SERVICE



# HAM SLICER



## Ham slicer service

The ham cutter services can be contracted **separately** or as a **complement** to another catering service.

Please choose one of each of the following:

### STAFF

Professional ham staff (up to 4 hours)

Professional ham staff (up to 8 hours)

### HAM PIECES

Iberian Ham Recebo to cut with bread sticks\*

Acorn fed Iberian Ham to cut with bread sticks\*

Additional bread sticks for 1 piece

### MATERIAL

150 SERVICES – disposable material (for 1 piece of ham)

*Includes: Ham support, knife, plates, napkins, table and tablecloth*

150 SERVICES – chinaware material (for 1 piece of ham)

*Includes: Ham support, knife, plates, napkins, table and tablecloth*

\*20 gr. of bread sticks per person is calculated



# BEVERAGES SERVICE, CAVA GLASS & SPANISH WINE



# BEVERAGE SERVICE & SNACKS



## Beverages Service

Mineral waters, orange juice, soft drinks, beer, non-alcoholic beer, red wine, white wine and cava

### Cava Glass

Selection of canapés Parisienne

Pitted Gordal olives with citrus

Drinks: Mineral waters, Orange juice and Cava Brut Nature

45 minutes service:

### Spanish Wine

Shavings of Iberian ham with bread stick

Pitted Gordal olives with citrus

Diced cured cheese with herb olive oil

Drinks: Mineral waters, Orange juice, red wine and white wine

45 minutes service:

Cava glass, Spanish wine and beverages service options will be presented and served in chinaware material



# FINGER BUFFETS





# FINGER BUFFETS



## Finger Buffet A

Burratina with asparagus, peas, and pistachios  
Mini hummus wraps  
Mini salmon taco with miso, radish, and avocado  
"Causa limeña" (filled mashed potatoes with chicken and avocados)  
Tuna tataki mini poke  
Vegan savoury flat bread with baked peppers

International cheeses  
Fresh fruit skewer  
Mini homemade cakes: sara, lemon pie and capuccino

## Finger Buffet B

Vegan savoury flat bread with vegetables  
Chicken "sam" with mango and onions  
Nikkei-style guacamole with prawns and apple  
Artichokes on cauliflower hummus, beans, and vegan bacon  
Mini vegan empanada with onion and vegan mozzarella  
Mini brioche bun with Bologna mortadella

Assorted Spanish cheeses  
Fresh fruit skewer  
Petits choux

Drinks: Soft drinks, juices, mineral waters coffee and tea

# FINGER BUFFETS



## Finger Buffet C

Thai salad with tofu and peanut dukkah  
Curry chicken wraps  
Spicy feta salad with hummus and tahini  
Vegetable crudités with romesco sauce  
Salmon bagel with citrus labneh, fennel and pickled onion  
Vitello Tonnato roast beef mini sandwich

Fresh fruit skewer  
International cheeses  
Mini homemade cakes: Financier, Cheesecake and Millefeuille

## Finger Buffet KM 0

"Xató" escarole salad with tuna and anchovy  
Baked vegetables with tomato emulsion  
Burrata mozzarella with Km. 0 tomatoes and creamy tomato  
Mini savoury flat bread with spinach and raisins  
Assortment of Catalan cold cuts  
Dried sausage tartar mini sandwich

Assortment of Catalan cheeses  
Local fruits bowl  
Catalan crème brûlée mini cake

Drinks: Soft drinks, juices, mineral waters coffee and tea

Finger buffet options will be presented and served in disposable material (glass, cutlery and plates)



# FINGER BUFFETS



## Spanish Finger Buffet

Assortment of Spanish cheeses  
Assortment of Iberian cold cuts  
Seafood and lettuce hearts salad  
Vegetarian Oliver salad  
"Salmorejo" with tuna, apple and toast  
Mini puff pastry filled with ratatouille  
French bread canapé with omelette and mushrooms mayonnaise

Fresh fruit skewer  
"Torrija" with burnt egg yolk

## Vegan Finger Buffet

Selection of vegan cheeses  
Artichokes over cauliflower hummus, beans and vegan bacon  
Mini vegan onion and muzzza pastry  
Hummus and crudités wrap  
Thai noodle salad with tofu and peanut dukkah  
Nikkei guacamole with apple and sautéed tofu  
Mini vegan savoury flat bread with vegetables

Fresh fruit skewer  
Vegan mini brownie

Drinks: Soft drinks, juices, mineral waters, coffee and tea

Finger buffet options will be presented and served in disposable material (glass, cutlery and plates)



# FINGER BUFFET



## Supplement warm references

Crunchy king prawn ravioli  
Cod "llauna" style with cooked sliced potatoes  
Lamb cheeks over aubergines with miso, vegetables and oriental sauce  
"Chistorra" spicy sausage in cider  
Mini "pibil" piglet sandwich  
Chicken Karaage  
Chicken yakitori  
Mini beef burger  
Mini "arepas" stuffed with oxtail and "pico de gallo"  
Homemade croquettes duo: Chicken/Beef stew  
"Esparracada" Catalan sausages  
Mini vegetable burger with mango chutney (spinach bread)  
Crunchy lamb ravioli with curry mayonnaise  
Mini vegan empanada with caramelized onion and vegan mozzarella  
Grilled vegetables KM 0 with Heura (plant-based meat)  
Fresh pasta filled with figs and spinach cream sauce

Catalan sausage focaccia  
KM. 0 vegetables focaccia  
Focaccia bread with Iberian ham and olive oil caviar  
Duo of vegetables samosas  
Vegetarian pad Thai  
Basmati Biryani rice with vegetables  
"Fideuá" (noodles paella) with garlic aioli sauce  
Mushroom risotto  
Noodles with vegetables  
Seafood or vegetable paella  
Veggie croquettes duo: Hummus/Sweet potato  
Vegetarian croquettes duo: Spinach/Mushrooms  
Peas cream with oil, mint and vanilla  
Assortment of mini pizzas  
Mini vegetables roll with an Asian touch  
"Harira" soup

Finger buffet options will be presented and served in disposable material (glass, cutlery and plates)



# SERVICE CONDITIONS

## Services details :

- Coffee breaks services minimum order: 12 people.
- Breakfasts, appetizers, cocktails and finger buffets services minimum order: 30 people.
- In case that the service contracted has a lower number of 12 people in coffee break service and 30 people for breakfasts, appetizers, cocktails and finger buffet, an extra logistic fee corresponding to the established minimum numbers would be applied.
- Catering tables: Finger Buffets: 1 table for every 15 people, Appetizers & Cocktails: 1 table for every 20 people. Coffee Break: 1 table for every 25 people.
- Orders for hot cocktails require a kitchen/preparation room near the area of catering for preparation.
- If the event is delayed and there is a need to extend the catering time, there will be an additional charge.
- Service time: Finger Buffet up to 1 hour 30 minutes; Breakfast up to 1 hour 30 minutes.

## Prices include:

- Set up for bar counters and catering tables necessary for each occasion and according to the possibilities within the space available except for Breakfast services that don't include tables and chairs)
- All the cutleries and utensils required for the delivery of the catering service.
- Delivery of the food items to the catering area indicated by the client.
- Set up and dismantling of the tables/counters/ materials used for the catering service.
- Kitchen and service staff. The number of kitchen and service staff will be determined by the caterer.
- The duration indicated in each of the services.

## Prices exclude:

- Carpeting, electricity supply and water connections.
- Construction or set up and dismantling of kitchen area in catering area indicates by the Exhibitor.
- Extra security elements: tensabarriers or specific signage.
- Extra staff.
- Flower arrangements.
- VAT (prices do not include VAT. In each case, the corresponding VAT will be applied).

## Confirmation of services and payment conditions:

- Clients must send their request for services at least seven (7) working days before the start of the service.
- Clients may choose from two methods of payment, by bank transfer or by credit card.
- Seven (7) days before the beginning of the requested service, 100% of the invoices must be paid.
- Under no circumstance shall services be carried out if all the invoices issued by FIRA DE BARCELONA have not been paid prior to the start of service.

## Cancellations conditions:

- All cancellations must be made in writing.
- Cancellations made up to seven (7) working days before the start of the service, shall not be subject to penalties.
- For cancellations made less than seven (7) working days before the start of a service, Fira de Barcelona shall be entitled to charge 100% of the services as a penalty.

**Privacy Policy and Information on Data Protection. Controller:** FIRA INTERNACIONAL DE BARCELONA, Tax Code (CIF) Q-0873006-A, and registered address Av. Reina Maria Cristina, s/n, 08004 Barcelona and its investees ALIMENTARIA EXHIBITIONS SLU and FIRA BARCELONA INTERNATIONAL EXHIBITIONS AND SERVICES SL. **Purpose:** To process your data in order to offer you catering services about which you have shown interest. **Lawful basis:** Consent given by the data subject. **Recipients:** Your data is not transferred to third parties. **Your rights:** the right to access, rectify, and erase your personal data, as well as the rights of data portability and restriction of processing that are set forth in the additional information. **Additional information:** You can view the additional detailed information on Data Protection on our website [www.firabarcelona.com](http://www.firabarcelona.com) "Privacy Policy".

