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## Cocktail proposals

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### **Appetizer 1**

**6,48 €**

Slices of cured ham  
Manchego cheese with Tête de Moine rosettes  
Tomato bread (Catalan-style)  
Mini cocktail croquettes assorted  
Spanish potato omelette little cubes

### **Appetizer 2**

**11,90 €**

Mini toastlet of caramelized duck foie with apple  
Marinated salmon with sour cream canapé  
Crab and baby shrimp tartlet  
Mushroom quiche  
Green grilled asparagus broquette

### **Appetizer 3**

**13,93 €**

Smoked salmon canapé  
Mini wholemeal vegetable with tuna baguette  
Selection of charcuterie and cheeses  
Tomato bread (Catalan-style)  
Assortment of omelettes  
Chicken fingers with tartare sauce  
Focaccia of charcoal-grilled red peppers with anchovie

### **Appetizer 4**

**19,99 €**

Roast-beef roll with yolk threads  
Assortment of sushi (artisan)

Tartlet of tuna mousse with L´Escala anchovy  
Melon and Iberian cured ham mini broquette  
Mini veal burger bun  
Mini black olive bread with avocado and anchovy  
Artichokes hearts in breadcrumbs with romesco sauce  
Citrus marinated chicken lollipop

**Lunch cocktail**

**21,78 €**

Slices of Iberian cured ham  
Assortment of national and imported cheeses  
Tomato bread (Catalan-style)  
´Chistorra` and fried quail egg canapé  
Spinach quiche  
Salmon with sour cream mini broquette  
Mini toastlet with anchovy from ´L´Escala` and tomato cherry  
Mini vegetable spring rolls and sour sauce (vegetarian)  
Country sausage with wild mushrooms  
Fried squid Andalusian-style  
Seasonal fruits mini brochette

**Grand cocktail**

**31,83 €**

Zucchini and pumpkin shot  
Galician-style octopus with paprika mini broquette  
Mini stewed beef with moixernons (mushrooms) roll  
Salmon tartar tartlet  
Smoked cod and chive mini toastlet  
Roast-beef roll with foie and mango  
Mushrooms with goat cheese gratin canapé  
Baby broad beans with steamed prawns little plate  
Mousse of potato with truffle oil and egg of quail poché  
teaspoon  
Monkfish and artichoke heart in batter mini brochette  
Grilled vegetables with home-made romesco sauce broquette  
Chicken and vegetables wok mini bowl  
Cheese mousse with berries cup  
Catalan-style confectionery and puff pastries