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## Cocktail proposals

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<b>Appetizer 1</b>	<b>8,59 €</b>
Slices of cured ham	
Triangles of Manchego and Idiazábal cheese	
Tomato bread (Catalan-style)	
Mini cocktail croquettes assorted	
Spanish potato omelette little cubes	
<b>Appetizer 2</b>	<b>15,55 €</b>
Country sausage with courgette	
Mini toastlet of caramelized duck foie with apple	
Cheese and ham quiche	
Salmon with sesame and dill canapé	
Crab and baby shrimp tartlet	
<b>Appetizer 3</b>	<b>16,98 €</b>
Chicken fingers	
Focaccia of charcoal-grilled red peppers with anchovie	
Assortment of national and imported cheeses	
Mini pork loin in old mustard bread roll	
Tomato bread (Catalan-style)	
Assortment of omelettes	
Cured Iberian ham canapé	
Mini wholemeal vegetable with tuna baguette	
<b>Appetizer 4</b>	<b>24,50 €</b>
Roast-beef roll with yolk threads	

Assortment of sushi (artisan)  
Citrus marinated chicken lollipop  
Green asparagus in tempura  
Quail egg and Iberian sobrasada tartlet  
Mini veal burger bun  
Melon and Iberian cured ham mini broquette  
Mini wholemeal avocado and salmon baguette

**Lunch cocktail** **25,74 €**

Selection of artisan charcuterie (large platter)  
Tomato bread (Catalan-style)  
Cherry tomato and fresh mozzarella (vegetarian)  
`Chistorra` and fried quail egg canapé  
Salmon with sour cream mini broquette  
Spinach quiche  
Mini toastlet with brie and nuts  
Mini vegetable spring rolls and sour sauce (vegetarian)  
Fried squid Andalusian-style  
Citrus marinated chicken lollipop  
Seasonal fruits mini brochette

**Grand cocktail** **37,91 €**

Andalusian style gazpacho shot (vegetarian)  
Mini curry chicken burger roll  
Mushroom canapé with goat cheese gratin (vegetarian)  
Roast-beef roll with foie and mango  
Monkfish and artichoke heart in batter mini brochette  
Baby broad beans with steamed prawns little plate  
Selection of sausages mini broquette  
Salmon tartar tartlet  
Iberian cured ham canapé  
Mousse of potato with truffle oil and egg of quail poché  
teaspoon  
Vegetables wok mini bowl  
Grilled vegetables with home-made romesco sauce  
broquette  
Cheese mousse with berries cup  
Catalan-style confectionery and puff pastries