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## Cocktail proposals

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### **Appetizer 1** **9,30 €**

Slices of cured ham  
Triangles of Manchego and Idiazábal cheese  
Tomato bread (Catalan-style)  
Assortment of Brusi coquettes (ham and chicken)  
Spanish potato omelette little cubes

### **Appetizer 2** **17,13 €**

Country sausage with courgette  
Caramelized duck foie with apple mini toast  
Cheese and ham quiche  
Salmon with sesame and dill canapé  
Crab and baby shrimp tartlet

### **Appetizer 3** **18,25 €**

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

### **Appetizer 4** **26,91 €**

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** **28,07 €**

Selection of artisan charcuterie  
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** **42,40 €**

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  
Green grilled asparagus broquette  
Vegetables wok mini bowl  
Cheese mousse with berries cup  
Catalan-style confectionery and puff pastries