



2016

Universitas **Gastronomic experience**

Catering services
Appetizers



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Basic Appetizers

BASIC APPETIZER N°1

- Potatoes chips
- Stuffed olives
- Selected savory pastries
- "Bite-size" Spanish omelette with a touch of onion

Drinks

- Mineral water
- Soft-drinks



BASIC APPETIZER N°2

- Mixed nuts
- Millefeuille of Majorcan sobrasada with a duet of sesame
- Vegetables chips flavored with honey
- "Bite-size" Spanish omelette with a touch of onion

Drinks

- Mineral water
- Soft-drinks



BASIC APPETIZER N°3

- Shaved Iberian ham on "coca bread" with tomato and olive oil
- Toast with goat cheese and tomato jam
- "Bite-size" Spanish omelette with a touch of onion
- Vegetables chips flavored with honey

Drinks

- Mineral water
- Soft-drinks



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Appetizers

APPETIZER N°1

- Shaved Iberian ham on "coca bread" with tomato and olive oil
 - Tartlet with Cabrales cheese mousse with almonds crocanti
 - Creamy palm hearts and red fruits jam
 - Crunchy chistorra (thin chorizo) and Padrón pepper
 - "Bite-size" Spanish omelette with a touch of onion
 - Smoked salmon "Ballotine"
 - "Montadito" of tuna mousse with Gula del Norte and dill
 - Home-made ham and chicken croquettes
-
- Fresh fruit brochettes

Drinks

- Cava Brut Mas d'Anoia
- Mineral water
- Assorted fruit juices/soft-drinks
- White or red wine D.O.



APPETIZER N°2

- Shaved Iberian ham on "coca bread" with tomato and olive oil
 - Tartlet with Cabrales cheese mousse with almonds crocanti
 - Creamy palm hearts and red fruits jam
 - Crunchy chistorra (thin chorizo) and Padrón pepper
 - "Bite-size" Spanish omelette with a touch of onion
 - Small mesclum salad with feta cheese and nuts
 - Prawns spoon with julienned vegetables
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- Home-made ham and chicken croquettes
 - Assorted small turnovers Universitas style
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- Fresh fruit brochettes

Drinks

- Cava Brut Mas d'Anoia
- Mineral water
- Assorted fruit juices/soft-drinks
- White or red wine D.O.



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Appetizers

APPETIZER N°3

- Shaved Iberian ham on "coca bread" with tomato and olive oil
- Tartlet with Cabrales cheese mousse with almonds crocanti
- Creamy palm hearts and red fruits jam
- Crunchy chistorra (thin chorizo) and Padrón pepper
- "Bite-size" Spanish omelette with a touch of onion
- Small mesclum salad with feta cheese and nuts
- Prawns spoon with julienned vegetables
- Toast with vegetables and anchovies
- Millefeuille of Majorcan sobrasada and duet of sesame

- Home-made ham and chicken croquettes
- Assorted small turnovers Universitas style

- Fresh fruit brochettes

Drinks

- Cava Brut Mas d'Anoia
- Mineral water
- Assorted fruit juices/soft-drinks
- White or red wine D.O.





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Appetizers

APPETIZER N°4

- Shaved Iberian ham on "coca bread" with tomato and olive oil
- Tartlet with Cabrales cheese mousse with almonds crocanti
- Creamy palm hearts and red fruits jam
- Crunchy chistorra (thin chorizo) and Padrón pepper
- "Bite-size" Spanish omelette with a touch of onion
- Galician-style octopus with red pepper from La Vera
- Small mesclum salad with feta cheese and nuts
- Prawns spoon with julienned vegetables
- Toast with vegetables and anchovies
- Millefeuille of Majorcan sobrasada and duet of sesame
- "Montadito" of Brie cheese and crunchy Iberian

- Home-made ham and chicken croquettes
- Assorted small turnovers Universitas style
- Mini veal hamburgers to taste

- Fresh fruit brochettes

Drinks

- Cava Brut Mas d'Anoia
- Mineral water
- Assorted fruit juices/soft-drinks
- White or red wine D.O.





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Appetizers

VEGETARIAN APPETIZER

- Stuffed hearts of artichokes with vegetables
- Seasonal vegetables wok with soybeans and sesame
- Coca bread with Escalivada
- Asparagus with "piquillo" peppers on toast
- Avocado and au gratin quince garlic sauce crostini
- Shot of tomato juice and celery stick
- Zucchini tartare with roasted maize and pesto
- Spinach and pinenut fajitas
- Shot of hummus and guacamole with sesame cracker
- Vegetables "fideuá" with negat garlic sauce

- Fresh fruit brochettes

Drinks

- Cava Brut Mas d'Anoia
- Mineral water
- Assorted fruit juices/soft-drinks
- White or red wine D.O.





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UNIVERSITAS OPTIONAL SUGGESTIONS

- Papaya sticks
- Pineapple, watermelon and melon sticks
- Fruit brochette
- Tricolor vegetables brochette
- Pepper red sticks
- Courgette sticks
- Celery sticks
- Carrot sticks
- Assorted muesli
- Apple
- Yoghurt





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