

CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

COFFEE BREAKS

COFFEE BREAK A

Coffee, infusions, tea and milk

Orange juice

Mineral water

Price per person 30 mns : 7,10 € + VAT

Price per person 4 h : 10,65 € + VAT

Price per person 8 h : 14,20 € + VAT



COFFEE BREAK B 1

Coffee, infusions, tea and milk

Orange juice

Mineral water

Mini croissant, mini chocolate croissant

Mini strawberry and chocolate muffin and mini sneeken

Price per person 30 mns : 8,70 € + VAT

Price per person 4 h : 13,05 € + VAT

Price per person 8 h : 17,40 € + VAT



COFFEE BREAK B 2

Coffee, infusions, tea and milk

Orange juice

Mineral water

Mini croissant, mini cream croissant

Mini chocolate donought and mini toffee and chocolate muffin

Price per person 30 mns : 8,70 € + VAT

Price per person 4 h : 13,05 € + VAT

Price per person 8 h : 17,40 € + VAT



CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

COFFEE BREAK B 3

Coffee, infusions, tea and milk

Orange juice

Mineral water

Assortment of tea cakes

Price per person 30 mns : 8,70 € + VAT

Price per person 4 h : 13,05 € + VAT

Price per person 8 h : 17,40 € + VAT



COFFEE BREAK C 1

Coffee, infusions, tea and milk

Orange juice

Mineral water

Assortment of mini-sandwiches

Mini croissant, mini chocolate croissant

Mini strawberry and chocolate muffin and mini sneeken

Price per person 30 mns : 10,60 € + VAT

Price per person 4 h : 15,90 € + VAT

Price per person 8 h : 21,20 € + VAT



COFFEE BREAK C 2

Coffee, infusions, tea and milk

Orange juice

Mineral water

Assortment of mini-sandwiches

Mini croissant, mini cream croissant

Mini chocolate donought and mini toffee and chocolate muffin

Price per person 30 mns : 10,60 € + VAT

Price per person 4 h : 15,90 € + VAT

Price per person 8 h : 21,20 € + VAT



CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

COFFEE BREAK C 3

Coffee, infusions, tea and milk

Orange juice

Mineral water

Assortment of mini-sandwiches

Assortment of tea cakes



Price per person 30 mns : 10,60 € + VAT

Price per person 4 h : 15,90 € + VAT

Price per person 8 h : 21,20 € + VAT

COFFEE BREAK “ HEALTHY “

Coffee, infusions, tea and milk

Orange juice

Mineral water

Milky drinks

Fresh fruit glass

Cereal bars

Assortment of minis-sandwiches



Price per person 30 mns : 10,60 € + VAT

Price per person 4 h : 15,90 € + VAT

Price per person 8 h : 21,20 € + VAT

WATER AND GLASS

Water 0,5L and glass

Price per person: 2,00 € + VAT

CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

APPETIZERS

APPETIZER A

Shavings of Iberian ham with bread sticks
Diced cured cheese cubs with herb olive oil
Olives seasoned with citrics and garlic
Catalan stile spinach casserole with pine nuts
Natural foie gras massini and goat cheese
Norwegian slightly smoked salmon dices with orange yogurt

Drinks

Soft drinks, beers, juices, mineral waters, wines and cava

Price per person 1 h : 21,00 € + VAT

Price per person 1,30 h : 27,30 € + VAT

Price per person 2 h : 33,60 € + VAT



APPETIZER B

Shavings of Iberian ham with breadsticks
Diced cured cheese cubs with herb olive oil
Olives seasoned with citrics and garlic
Catalan stile spinach casserole with pine nuts
Natural foie gras massini and goat cheese
Norwegian slightly smoked salmon dices with orange yogurt
Hummus with spiced bread
King prawn with Thai sauce, basil and mint

Drinks

Soft drinks, beers, juices, mineral waters, wines and cava

Price per person 1 h : 24,50 € + VAT

Price per person 1,30 h : 31,80 € + VAT

Price per person 2 h : 39,20 € + VAT



CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

APPETIZER C

Shavings of Iberian ham with breadsticks
Asian snacks
Diced cured cheese cubs with herb olive oil
Olives seasoned with citrics and garlic
Catalan stile spinach casserole with pine nuts
Natural foie gras massini and goat cheese
Norwegian slightly smoked salmon dices with orange yogurt
Hummus with spiced bread
King prawn with Thai sauce, basil and mint
Crunchy savory pastry with beef carpaccio and truffle oil

Drinks

Soft drinks, beers, juices, mineral waters, wines and cava



Price per person 1 h : 28,00 € + VAT

Price per person 1,30 h : 36,40 € + VAT

Price per person 2 h : 44,80 € + VAT

COLD COCKTAILS

COCKTAIL A

Shavings of Iberian ham and bread spread tomato
Roncari and Bavaria Blue cheese cubs with nuts
Salmon Maki with mango
Foie gras parfait with Oporto gelée and sweet peanuts
Tofu canapé with avocado and ginger oil
Spinach casserole to the Catalan style with pine nuts
Crunchy savoury pastry with marinated tuna and pesto
Octopus cocktail
Pumpkin mousse with ham shavings
Mini bread roll with veal, redcurrant and cream cheese

Fruit tartalet with Catalan cream

Chocolate rocks

Drinks

Soft drinks, beers, juices, mineral waters, wines and cava



Price per person 1 h : 31,50 € + VAT

Price per person 1,30 h : 40,90 € + VAT

Price per person 2 h : 50,40 € + VAT



CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

COCKTAIL B

Shavings of Iberian ham and bread spread tomato
Roncari and Bavaria Blue cheese cubs with nuts
Salmon Maki with mango
Foie gras parfait with Oporto gelée and sweet peanuts
Tofu canapé with avocado and ginger oil
Spinach casserole to the Catalan style with pine nuts
Crunchy savoury pastry with marinated tuna and pesto
Octopus cocktail
Pumpkin mousse with ham shavings
Mini bread roll with veal, redcurrant and cream cheese
Salt cod brandade with truffle oil
Asparaguses brochette with "Romesco" sauce

Rice pudding mousse
Three chocolate textures
Red fruits brochette

Drinks

Soft drinks, beers, juices, mineral waters, wines and cava

Price per person 1 h : 35,00 € +VAT

Price per person 1,30 h : 45,50 € + VAT

Price per person 2 h : 56,00 € + VAT



CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

WARM COCKTAILS

COCKTAIL C

Shavings of Iberian ham and bread spread tomato
Roncari and Bavaria Blue cheese cubs with nuts
Salmon Maki with mango
Foie gras parfait with Oporto gelée and sweet peanuts
Tofu canapé with avocado and ginger oil
Spinach casserole to the Catalan style with pine nuts
Crunchy savoury pastry with marinated tuna and pesto
Octopus cocktail
Pumpkin mousse with ham shavings
Mini bread roll with veal, redcurrant and cream cheese

Thai vegetable ravioli with sesame oil
Typical Catalan style noodles with "allioli"
Spicy pork sausage with rosemary honey
Tandoori chicken brochette

Fruit tartlet with Catalan cream
Chocolate rocks

Drinks

Soft drinks, beers, juices, mineral waters, wines and cava

Price per person 1 h : 40,00 € + VAT

Price per person 1,30 h : 52,00 € + VAT

Price per person 2 h : 64,00 € + VAT



CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

COCKTAIL D

Shavings of Iberian ham and bread spread tomato
Roncari and Bavaria Blue cheese cubs with nuts
Salmon Maki with mango
Foie gras parfait with Oporto gelée and sweet peanuts
Tofu canapé with avocado and ginger oil
Spinach casserole at Catalan style with pine nuts
Crunchy savoury pastry with marinated tuna and pesto
Octopus cocktail
Pumpkin mousse with shavings of Iberian ham
Mini bread roll with veal, redcurrant and cream cheese
Salt cod brandade with truffle oil
Green asparagus brochette with "Romesco" sauce

Vegetable brochette with olive oil
Fried pizza lolly pops
Mushrooms risotto
Mini burger with poached onions

Rice pudding mousse
Three chocolate textures
Red fruits brochette

Drinks

Soft drinks, beers, juices, mineral waters, wines and cava

Price per person 1 h : 44,00 € + VAT
Price per person 1,30 h : 57,20 € + VAT
Price per person 2 h : 70,40 € + VAT



CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

FINGER BUFFETS

MENU A

Pasta salad with basil oil
Cold peas soup with fennel
Baked vegetables focaccia
Assortment of cold meats
Mini sandwich of beef and mustard
Assortment of cheeses

Glass of fresh fruit
Mini cakes

Soft drinks, juices, mineral water, coffee and tea

Price per person: 33,00 € + VAT

WARM OPTION

Cantonese sautéed rice
Tandoori chicken brochette

Suplement price for hot option per person: 7,00 € + VAT

MENU B

Rocket salad with parmesan and walnuts
Pumpkin cream
Vegetables sticks with hummus and tzatziki sauce
Crunchy pastry with spinach
Croquettes of stewed meat
Omelet shewer

Glass of fresh fruit
Shot of yogurt and mango

Soft drinks, juices, mineral water, coffee and tea

Price per person: 33,00 € + VAT

WARM OPTION

Sautéed noodles with vegetables, soy sauce and sesame
Burrito of beef and cheese

Suplement price for hot option per person: 7,00 € + VAT



CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

MENU C

Tomato salad

Cold soup of leek with croutons

Tuna savoury puff flat bread

Chicken curry sandwich

French bread canapé with smoked salmon and pickles

Ham and cheese quiche

Glass of fresh fruit

Mini cakes

Soft drinks, juices, mineral water, coffee and tea



Price per person: 33,00 € + VAT

WARM OPTION

Sautéed tender wheat with asparagus

Spring roll

Suplement price for hot option per person: 7,00 € + VAT

CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

LUNCH KITS

LUNCH KIT A

Caramelized peanuts with honey snack
Salad of mix lettuce with goat cheese
Chicken roll with mashed potatoes
Chocolate cake
Mineral water
Bread, condiments, serviette and cutlery



LUNCH KIT B

Salad of two different rices with chicken, dates and light curry sauce
Norwegian salmon with basil sauce
Apple tart
Chocolate bar
Mineral water
Bread, condiments, serviette and cutlery



LUNCH KIT C

Nachos with guacamole and hummus
Candied tomato tatin tart with goat cheese and green asparagus
Fresh fruit salad
Drinkable yoghurt
Mineral water
Bread, condiments, serviette and cutlery

LUNCH KIT D

Big green salad with tofu marinated with ginger
Red pepper, egg plant and onion baked with olive oil
Fresh fruit salad
Cereal bar
Mineral water
Bread, condiments, serviette and cutlery

LUNCH KIT E

Gluten free macarroni with tuna and mild garlic mayonnaise
Baked pork loin with apple jam
Fresh fruit salad
Catalan custard
Mineral water
Gluten free bread, condiments, serviette and cutlery

Price per Lunch Kit: 16,40 € + VAT

CATERING OPTIONS FOR AWG-KP & AWG-LCA SESSIONS

CATERING ORDER FORM

GENERAL INFORMATION

COMPANY NAME _____
VAT NUMBER _____
ADDRESS _____
ZIP CODE - CITY _____
FAX _____
EMAIL _____

CONTACT PERSON _____
CONTACT TEL. _____
CELL PHONE DURING SHOW _____
LOCATION OF SERVICE M1 GV
HALL/FLOOR _____
BOOTH N° & STREET _____

CATERING ORDERS

SERVICE DATE	GUESTS N°	SELECTED MENU	LOCATION OF SERVICE	STARTING TIME

SUGGESTIONS, COMMENTS

PAYMENT CONDITIONS

PLEASE, CHOOSE A WAY OF PAYMENT:

Credit card above detailed

Wire transfer

CARD HOLDER NAME _____

CREDIT CARD NUMBER _____

EXPIRY DATE _____ / _____

CREDIT CARD TYPE VISA/EC/MC AMEX/DINNERS

STANDING ORDER PAYMENT

SWIFT CODE _____

IBAN _____

I HAVE READ AND ACCEPT THE CONDITIONS

ORDERING DEADLINE: 7 WORKING DAYS BEFORE THE START OF THE SHOW