



BBQ 2026

## The BBQ Catering BBQ Experience

*A Private Restaurant Experience in the Comfort of Your Home or Villa.*

At BBQ Catering we don't just deliver food; we bring a complete, high-end restaurant-style BBQ experience to your doorstep. From our professional chefs to our custom buffet presentation, we handle every detail so you can focus on your guests.

### Our On-Site Culinary Service

- Fresh Preparation:** Our professional chefs cook every dish fresh on-site to ensure the highest quality and flavor.
- Arrival & Setup:** Our team arrives 2–3 hours before your scheduled dining time to set up the kitchen and prepare for a seamless service.
- Professional Equipment:** We bring all the necessary professional-grade equipment, effectively transforming your outdoor space into a high-functioning restaurant kitchen.

### Exquisite Buffet Presentation

We create a stunning visual center-piece for your meal with our signature wooden buffet stations.

- Custom Aesthetics:** Choose between our **White Wood** or **Natural Wood** buffet stations to match your event's decor.
- Service & Quality:** All dishes are served in elegant chafing dishes to maintain the perfect temperature throughout your meal.
- Dedicated Service:** Our team manages the buffet station during the entire service—ensuring food is replenished, the presentation remains flawless, and guests are assisted.

### Premium Tableware & Seamless Cleanup

- Full Tableware:** plates ,cutlery and napkins are included in every package.
- Plate Choice:** Select from our classic **White** or contemporary **Green** plate collections.
- Worry-Free Cleanup:** Once service is complete, our team discreetly collects all items and cleans the area. We leave your home exactly as we found it, so you can enjoy your evening without the stress of cleanup.

## BBQ 2026



**ORIGIN €47.00**

**SMOKE €55.00**

**EMBER €56.00**

**FUEGO €57.00**

**BRASA €58.00**

**PRIME €60.00**

**AZURE €65.00**

**HORIZON €70.00**

**MAJESTIC €80.00**

**ZENITH €115.00**

**ADD ON**

**DELIVERY & SET-UP OPTIONS**

**EVENT SERVICE TIERS**

**ORIGIN €47.00**

**Meat Station**

Sticky BBQ Spare Iberico Pork Ribs

Angus beef burger in a bun

Strips of chicken cooked in Cajun or BBQ style marinade

Spanish Sausages (Normal or Spicy)

**Salad station**

Rosemary and Garlic grilled Potatoes

Mixed leaf salad with tomato, red onion and cucumber

Mediterranean Pasta Salad with tomato cherry

**Sauces & Bread**

Selection of fresh bread

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**SMOKE €55.00**

**Meat Station**

Texas-Style Beef Brisket served sliced.

Carolina Pulled Pork: Slow-roasted pork shoulder

St. Louis Spare Ribs: Dry-rubbed pork ribs glazed in the final hour with a sweet and smoky BBQ sauce.

**Salad station**

Classic Creamy Coleslaw:  
shredded green and red cabbage with carrots in a sweet and tangy buttermilk dressing

Loaded Potato Salad  
potatoes with crispy bacon bits, sharp cheddar cheese, chives, and a sour cream dressing.

Corn & Black Bean Salad  
Grilled sweet corn kernels, black beans, cilantro, lime juice, and cotija cheese.

Iceberg Wedge Platter  
Crisp iceberg lettuce wedges topped with blue cheese crumbles, cherry tomatoes, and a creamy ranch drizzle..

**Sauces & Bread**

Selection of fresh bread

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**Please Note:** All listed prices are exclusive of VAT (+10%).

## **EMBER €56.00**

### **From the Parrilla (Meats)**

Tira de Asado (Beef Short Ribs)

Cross-cut ribs slow-grilled until tender and crispy

Entraña (Skirt Steak)

Whole marinated skirt steak, grilled high and fast for a charred crust and juicy medium-rare center, served with authentic chimichurri.

Chorizo & Morcilla Duo: A pairing of mild Argentine pork sausage and traditional blood sausage

### **Salad station**

Ensalada Criolla

A sharp, refreshing relish-style salad of diced tomatoes, red bell peppers, and white onions in a red wine vinegar emulsion.

Hearts of Palm & Avocado

Chunky hearts of palm (palmitos) and ripe avocado slices arranged over mixed greens with a lemon-olive oil vinaigrette.

Provoleta Salad: Grilled provolone cheese cubes tossed with arugula, oregano, and sun-dried tomatoes.

### **Sauces & Bread**

Selection of fresh bread

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## **FUEGO €57.00**

### **From the Fuego (Meats)**

Secreto : The "butcher's secret" cut of pork

Rosemary Lamb Chops: French-trimmed lamb chops marinated in garlic, lemon zest, and fresh rosemary,

Chistorra de Navarra:

Thin, fast-cured paprika sausages grilled in spirals, offering a smoky and spicy bite.

### **Salad station**

Pipirrana

An Andalusian summer salad featuring finely chopped cucumber, green peppers, tomatoes, and onion, tossed with cumin and tuna loin chunks.

Papas Aliñás

Sliced new potatoes dressed while warm with olive oil, parsley, scallions, and sherry vinegar (no mayo).

Ensalada de Garbanzos

A chickpea salad with finely diced cucumber, tomato, and parsley.

### **Sauces & Bread**

Selection of fresh bread

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## **BRASA €58.00**

### **From the Churrasqueira (Meats)**

#### **Picanha (Rump Cap)**

The crown jewel of Brazilian BBQ. Skewered in a "C" shape with the fat cap on the outside, seasoned only with rock salt, and sliced thin to order.

Frango com Bacon: Tender chicken breast cubes wrapped in bacon and grilled until golden and crispy.

Linguíça Toscana: A coarse, well-seasoned pork sausage with fennel and garlic notes, grilled to a snap.

#### **Salad station**

Salpicão de Frango (Vegetarian Version): A Brazilian style slaw with shoestring potatoes (batata palha), shredded carrots, corn, raisins, and apples in a light cream dressing.

Tropical Mango Salad: Cubes of fresh mango, cucumber, and red onion with chopped mint and a chili-lime glaze.

Maionese de Batata: A rich potato salad made with yellow potatoes and carrots, mashed slightly for a denser, creamier texture than the American version.

#### **Sauces & Bread**

Selection of fresh bread

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## **PRIME €60.00**

### **Meat Station**

Texas Style oven beef Brisket

Lamb Kebabs with red pepper, green pepper and onion

Sweet and Spicy Glazed Chicken Thighs

Smoky Royal barbecued Iberian Pork loin with pepper sauce

#### **Salad station**

Caprese Salad with tomato, buffalo mozzarella, basil and pesto dressing

Creamy Potatoes Salad with grainy mustard and chives

Homemade creamy Coleslaw Salad with carrots, purple and green cabbage

#### **Sauces & Bread**

Selection of fresh bread

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## **AZURE €65.00**

### **Starter**

#### The King's Meat Paella

Our signature meat-lover's paella. A hearty combination of chicken, pork tenderloin, and authentic Spanish chorizo, cooked in a rich homemade poultry stock with rosemary and saffron.

### **Meat Station**

#### Grilled Sirloin Steak

Marinated Chicken Thighs with Spanish seasoning

King Prawns with garlic and parsley

### **Salad station**

Chicken and Avocado salad with mix leaf, tomato, corn and red onion

German Potato Salad with bacon and dijon vinaigrette

Feta Cheese Salad with green leaf's, cherry tomato, oregano, cucumber and red onion

### **Sauces & Bread**

Selection of fresh bread

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## **HORIZON €70.00**

### **Meat Station**

#### Slow-Roasted Beef Tri-Tip

slowly oven-roasted for maximum juiciness, then carved into thin slices and served with a rich roasting

Lamb chops with rosemary

Sea Bass fillet with garlic and parsley

King Prawns with garlic and parsley

### **Salad station**

Chicken and Avocado salad with apple and gorgonzola

Broccoli Crunch Salad, dried cranberries and toasted seeds, gently coated in a light, creamy dressing.

Pasta Salad topped with asparagus, cherry tomatoes

Greek Salad with tomatoes, red onions feta cheese and black olive

### **Sauces & Bread**

Selection of fresh bread

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## **MAJESTIC €80.00**

### **Starter**

Mix Seafood and Meat Paella cooked in front of your guests

### **Meat Station**

Grilled Galego Sirloin Steak

Sea Bream fillets with lemon and parsley

King Prawns with garlic and parsley

Grilled scallops in shell

### **Salad station**

Prawn and Avocado salad with strawberry

Chicken Caesar Pasta Salad

Princess Beans Salad with basil, balsamic and parmesan

Corn on the cob

### **Sauces & Bread**

Selection of fresh bread

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## **ZENITH €115.00**

### **Meat Station**

Grilled Half Lobster with garlic-parsley butter

Grilled Galego Filet Mignon with herb-garlic-pepper coating

Garlic King Prawns with garlic and parsley

24 hours Marinated Lamb chops with rosemary seasoning

Cold Smoked salmon fillets on wooden boards

Sea Bass fillet with garlic and parsley

### **Salad station**

Cob Salad with chicken, egg, tomatoes, blue cheese and avocado

Pineapple with cinnamon honey drizzle

Mediterranean Vegetables with a drizzle of garlic-parsley vinaigrette

Prawn Mango Avocado Summer Salad

### **Sauces & Bread**

Selection of fresh bread

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## ADD-ON OPTIONS

*Enhance any BBQ menu with premium upgrades and live-cooking experiences.*

### **Paella Add-On**

- Seafood Paella (Fish & Seafood): +€10.00 / Person
- Meat Paella: +€8.00 / Person
- Mixed Paella (Meat & Seafood): +€11.00 / Person
- Vegan / Vegetarian Paella: +€8.00 / Person
- Black Paella (Arroz Negro): +€11.00 / Person
- Live Paella Cooking Show (Optional): +€250.00 (Set-Up Fee) + Paella Price / Person

### **BBQ Crowd-Favorites**

- Grilled Vegetable Platter: +€3.50 / Person
- Corn on the Cob (BBQ Style): +€3.00 / Person
- Coleslaw (Creamy or Vinegar Style): +€2.50 / Person
- Mac & Cheese Tray: +€4.50 / Person
- BBQ Baked Beans: +€3.50 / Person
- Loaded Potato Salad: +€3.50 / Person
- Roast Potatoes: +€4.00 / Person
- Olive Bowls: +€1.50 / Person
- Mixed Nuts Bowls: +€2.00 / Person
- Artisanal Bread Basket: +€2.50 / Person
- ✓ •Black Bread
- ✓ •Walnut Bread
- ✓ •Rustic Sourdough
- ✓ •Rosemary Focaccia
- Extra Dips & Spreads (Hummus / Allioli / Mojo): +€2.00 / Person

### **Seafood**

- Garlic King Prawns: +€7.00 / Person
- Sea Bass Fillets: +€8.00 / Person
- Scallops in the Shell: +€15.00 / Person
- Half Lobster (Grilled): +€30.00 / Person
- Smoked Salmon Boards: +€7.00 / Person

### **Oyster Station**

Fresh Oyster Station (Shucked Live): From €25.00 / Person

- Fresh oysters shucked live on-site by our staff
- Classic garnishes: lemon, vinegar shallots, tabasco
- Optional extras: mignonette sauce, aioli, seaweed butter
- Ice display & full setup included

### **Dessert Add-Ons**

- Mini Cheesecake Bites: +€5.50 / Person
- Brownie : +€5.00 / Person
- Fresh Fruit : +€4.00 / Person
- Apple Crumble Pie: +€6.00 / Person
- Tarta de Cereza (Cherry Tart): +€6.50 / Person
- Assorted Macarons (Subject to Availability): +€7.50 / Person
- Profiteroles Nata: +€6.50 / Person
- Plancha Sacher: +€6.50 / Person
- Berlina Mini Glass Donuts (2 pcs / person): +€5.00 / Person
- Berlina Glass 50 g (1 pc / person): +€3.00 / Person
- Berlina Cacao 55 g (1 pc / person): +€3.50 / Person



## ADD-ON OPTIONS

### THE RESERVE COLLECTION

#### *Bespoke Menu Enhancements for the Discerning Palate*

Transform your event into a gastronomic masterpiece. Replace or upgrade any menu item with a selection from our private larder of world-class meats. Sourced from the finest producers and aged to perfection, these cuts represent the pinnacle of luxury grilling.  
*(Market pricing available upon request)*

### THE DRY-AGED GALLERY (35–40 Days)

*Experience the profound depth of flavor that only patience can provide. We feature rare heritage breeds, dry-aged for a minimum of 35 days to ensure exceptional tenderness and a rich, nutty finish.*

- **Wagyu:** The ultimate indulgence, renowned for intense marbling.
- **Barrosa:** Prize-winning beef with a robust, traditional profile.
- **Minhota:** A Portuguese treasure, celebrated for its succulence.
- **Mestiza Portuguesa:** A complex, flavorful cut for the true connoisseur.
- **Marinhoa:** Delicately textured and incredibly tender.
- **Arouquesa:** Protected heritage beef with a unique, sweet aroma.

### MASTER BUTCHER CUTS

*Iconic steaks defined by their majestic presentation and superior marbling. These are the showstoppers of the grill.*

- **The Tomahawk:** A dramatic, bone-in ribeye that commands attention.
- **The Cowboy Steak:** A rugged, thick-cut bone-in ribeye.
- **Beef Tenderloin (Solomillo):** The definition of elegance; lean and buttery soft.
- **Ribeye / Entrecôte:** The steak lover's choice, rich with intramuscular fat.
- **T-Bone:** The best of both worlds—tenderloin and strip in one cut.

### IBERIAN HERITAGE (The Pata Negra Edit)

*Savor the "Wagyu of Pork." Sourced from acorn-fed Iberian pigs, these cuts are legendary for their incredible marbling and melt-in-the-mouth texture.*

- **Iberian Secreto:** The "Hidden Cut"—unmatched juiciness and flavor.
- **Iberian Pluma:** A feather-light cut balancing fat and lean meat perfectly.
- **Iberian Presa:** Deeply red and flavorful, often compared to roasting beef.
- **Iberian Tenderloin (Solomillo):** Delicate, lean, and sophisticated.
- **Lagarto & Abanico:** Expert connoisseur cuts known for their intense marbling and caramelization on the grill.

### EXQUISITE GAME & SPECIALTIES

*For those seeking a menu with distinction and wild, refined character.*

- **Duck Magret:** Rich, savory duck breast grilled to a perfect rosé.
- **Venison Loin:** Lean, tender, and offering a subtle game flavor.
- **Wild Boar Loin:** A robust and aromatic alternative to traditional pork.
- **Premium Lamb:** (Please inquire for our seasonal rack or leg options).

## DELIVERY & SET-UP OPTIONS

### **Option 0 — Premium Luxury (On-Site BBQ Experience)**

#### **A Private Restaurant Experience in the Comfort of Your Home or Villa**

We don't simply deliver food — we create a complete, high-end BBQ experience at your property. From professional chefs to elegant buffet presentation, every detail is handled with precision so you can fully enjoy your event.

#### **What's Included**

- Fresh Preparation on-Site: Professional chefs cook everything fresh on-site to guarantee maximum quality and flavor.
- Arrival & Setup: Our team arrives 2–3 hours prior to dining time to prepare the kitchen area and ensure a seamless service.
- Professional Equipment: We bring all required professional-grade equipment, transforming your space into a fully functioning restaurant kitchen.
- Exquisite Buffet Presentation: Signature wooden buffet stations — choose between White Wood or Natural Wood to complement your event style.
- Elegant Chafing Dishes: All food is served in high-quality chafing dishes to maintain perfect temperature throughout service.
- Dedicated Buffet Management: Our team manages the buffet during the entire service — replenishing dishes, maintaining presentation, and assisting guests.
- Premium Tableware & Cleanup: Plates, cutlery and napkins are included. Choose between White or Green plates. After service, we clear, clean and leave your space exactly as we found it.  
Note: For smaller groups, tiered service adjustments apply to base menu prices.

**Important:** All listed prices are exclusive of VAT (+10%). *Please note: Prices are subject to market variations (ingredient costs). Always request a formal quote for the most accurate current pricing.*



## BBQ 2026

### **Event Service Tiers**

Our catering menus are expertly curated to provide a high-end experience for every guest. To maintain our signature staff-to-guest ratio, culinary precision, and logistics standards for more intimate gatherings, the following tiered service adjustments apply to our base menu prices.

50+ Guests	Base Menu Price
40 – 45 Guests	+ 10%
30 – 39 Guests	+ 25%
20 – 29 Guests	+ 50%
10 – 19 Guests	Ask for price

## SERVICE, DELIVERY & SET-UP OPTIONS

Choose the level of service that best fits your event. Our pricing is optimized to provide the best value based on your guest count and the complexity of the setup.

### **OPTION 1 — DROP-OFF DELIVERY (THE "VALUE" OPTION)**

*Simple, practical, and ready to serve in professional aluminum trays.*

Ideal for casual gatherings where you want restaurant-quality food without the staff presence. Prices include a volume discount for larger groups.

#### **Pricing per Person (Based on €47.00 Menu):**

- Up to 15 Guests: €47.00
- 15 to 25 Guests: €44.65 (5% Discount)
- 25 to 40 Guests: €43.25 (8% Discount)
- 40 to 55 Guests: €41.35 (12% Discount)
- 55+ Guests: €39.95 (15% Discount)

### **OPTION 2 — HOT BUFFET RENTAL (SELF-SERVICE)**

*Ideal for keeping food hot without full chef service.*

•**Includes:** Everything in Option 1 + Rental of professional Chafing Dishes (heaters) and serving utensils.

- Set-Up & Collection Fee:** +€200.00
- Refundable Deposit:** +€150.00
- Food Price:** Follows the Option 1 Discounted Pricing.

### **OPTION 3 — WOOD BUFFET SET-UP (THE DESIGN LOOK)**

*A refined buffet presentation without full chef service.*

**Includes:** Signature Wooden Buffet stations, Chafing Dishes, Ceramic Plates, and Cutlery.

- Set-Up & Collection Fee:** +€350.00
- Refundable Deposit:** +€300.00
- Food Price:** Follows the Option 1 Discounted Pricing.

### **STAFF & SUPPLEMENTS**

- Staff Add-On:** Professional Waiter to serve/supervise (3 Hours): **€180.00**
- VAT:** 10% VAT will be added to the final invoice.
- Travel:** A small travel supplement may apply for remote locations.

**Important:** All listed prices are exclusive of VAT (+10%). *Please note: Prices are subject to market variations (ingredient costs). Always request a formal quote for the most accurate current pricing.*

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