



*Best*  
**CATERING**  
*services in town*

# KING CATERING

**1**

**BBQ**

**2**

**PARTIES**

**3**

**WEDDINGS**

**GET IN TOUCH**

CALL US: 0034633400035 | [info@kingcateringmarbella.com](mailto:info@kingcateringmarbella.com)

## Duchess BBQ €35.00

### **Meat Station**

Sticky BBQ Spare Iberico Porck Ribs  
Homemade beef burger in a bun  
Strips of chicken cooked in Cajun or BBQ style marinade  
Spicy Sausages

### **Salad station**

Carrot and Apple Salad with raisins and creamy dressing  
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  
BBQ sauce  
Mayonnaise  
Tomato ketchup  
Garlic Mayonnaise  
Salt & Pepper  
Olive oil & Vinegar

*\*Price of the catering menu per person VAT included (for groups of 60+ guests). The menu is served buffet style!*

## Duke BBQ €40.00

### **Meat Station**

Grilled Galego Sirloin steak, red onion and sweet pepper kebabs  
Lamb Kebabs with red pepper, green pepper and onion  
Sweet and spicy Chicken Wings  
Royal barbecued Iberico Pork loin

### **Salad station**

Caprese Salad with tomato, mozzarella, basil and pesto dressing  
Rustic Salad with tomato, cucumber, corn and red onion  
Creamy Potatoes Salad with grainy mustard and chives  
Homemade creamy Coleslaw Salad with carrots, purple and green cabbage

### **Sauces & Bread**

Selection of fresh bread  
Garlic Mayonnaise  
Mayonnaise  
Tomato ketchup  
Salt & Pepper  
Olive oil & Vinegar

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## Princess BBQ €50.00

### **Starter**

Mix Seafood and Meat Paella cooked in front of your guests

### **Meat Station**

Tender BBQ Galego Beef short ribs  
Sweet and sticky Chicken drumsticks  
King Prawns with garlic and parsley

### **Salad station**

Parmesan Dill Potato Salad with shaved parmesan Gran Padano and fresh dill  
Feta Cheese Salad with green leafs, cherry tomato, oregano, cucumber and red onion  
Cranberry, Almond, Spinach Salad with a sesame seed dressing  
Couscous with dry fruits, apricot and nuts, almond's, orange & mint

### **Sauces & Bread**

Selection of fresh bread  
Garlic Mayonnaise  
Mayonnaise  
Tomato ketchup  
Salt & Pepper  
Olive oil & Vinegar

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## Prince BBQ €55.00

### **Meat Station**

Grilled balsamic and rosemary Flat Iron Galego Steak marinated 8 hours  
24 hours Marinated Lamb chops with rosemary seasoning  
Cold Smoked salmon fillets on wooden boards  
Sticky BBQ Spare Iberico Pork Ribs  
King Prawns with garlic and parsley

### **Salad station**

Prawn and Avocado salad with mixed leaf, tomato, corn and red onion  
Pasta Salad topped with asparagus, cherry tomatoes, mozzarella and black olives  
Creamy Broccoli Salad with apples, raisins and pecans  
Cucumber Greek Salad with tomatoes, red onions feta cheese and black olive

### **Sauces & Bread**

Selection of fresh bread  
Garlic Mayonnaise  
Mayonnaise  
Tomato ketchup  
Salt & Pepper  
Olive oil & Vinegar

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## Queen's BBQ €65.00

### **Meat Station**

BBQ Duck with honey and garlic  
Tender BBQ Galego Beef short ribs  
Honey-Garlic and butter Salmon steaks  
Spicy and sticky BBQ Spare Iberico Pork Ribs  
Selection of Spanish cheese on wooden boards: Aged cheese, semi cured cheese and fresh cheese

### **Salad station**

Avocado and Strawberry Salad with spinach and grilled chicken  
Citrus Salad with orange, poppy seed dressing  
Rustic Salad with tomato, cucumber, corn and red onion  
Green Bean Salad with basil, balsamic and parmesan

### **Sauces & Bread**

Selection of fresh bread  
Garlic Mayonnaise  
Mayonnaise  
Tomato ketchup  
Salt & Pepper  
Olive oil & Vinegar

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## King's BBQ €85.00

### **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  
Selection of Spanish cheese on wooden boards: Aged cheese, semi cured cheese and fresh cheese

### **Salad station**

Grilled Pineapple with cinnamon honey drizzle  
Italian grilled Mediterranean Vegetables with a drizzle of garlic-parsley vinaigrette  
Prawn and Avocado salad with strawberry, spinach and almonds  
Quinoa and spinach salad with dried cranberries, almond and apple and a raspberry vinaigrette.

### **Sauces & Bread**

Selection of fresh bread  
Garlic Mayonnaise  
Mayonnaise  
Tomato ketchup  
Salt & Pepper  
Olive oil & Vinegar

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## **Emerald Menu 50€**

### **Canapes**

Cocktail prawn's crostini  
Iberico Jamon with fresh tomato and basil mini toasts  
Bruschetta with cherry, roast bell pepper, onions and grated cheese  
Chicken Salad and Avocado Crostini

### **Starter**

Beef carpaccio served on a bed of arugula with a drizzle of truffle olive oil and shaving of Grana Padano parmesan

or

Spanish Chilled Salmorejo, creamy tomato soup topped with egg and iberico ham

or

Mushroom risotto with gorgonzola cheese and topped with garlic prawns

### **Main**

Italian stuffed chicken breast with Parma ham wrapping served with honey Roasted Potatoes

or

Pork tenderloin wrapped in crispy bacon and glazed in an apricot dijon sauce served with steamed vegetables and Italian vinaigrette

or

Spanish Jamon-wrapped cod with creamy cannellini beans cooked with crumbled chorizo

### **Desert**

Mille-feuille with vanilla cream

or

Trio of mini summer fruit tarts

or

Creamy Profiteroles with dark chocolate glaze

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## Sapphire Menu 60€

### Canapes

Smoked Salmon with crushed avocado crostini  
Spanish Gazpacho/Salmorejo Shoots  
Iberico Ham With fresh tomato and basil mini toasts  
Prawn and avocado tattlers  
Balsamic Bruschetta with tomato, onion and grated cheese

### Starter

Sliced Iberico Ham draped over a fantail of melon with rocket salad and drizzled with wild berries and nut

### Main

Italian Stuffed Flank Steak served with whiskey-glazed carrots and iceberg wedges with creamy blue-cheese dressing

### Intermediate

Wooden boards of 5 types of cheese with red and white grapes, dried apricot and almonds (aged, mature, semi mature and gourmet cheese with fruits)

### Desert

Chocolate Brownie Cake topped with soft fruits and drizzle of Dark chocolate

*\*Price of the menu per person ,VAT included (for groups of 60+ guests).*

## Ruby Menu 70€

### Canapes

Spicy Shrimp Guacamole Bites  
Baby Lamb Kaftans. Served with minty dip on bamboo sticks  
Foie grass pate on toasted crostini  
Smoked salmon with cream cheese and roe crostini  
Iberico Jamon, mozzarella and melon skewers

### Starter

Strawberry and Prawn salad laid on a bed of spinach with avocado and candied pistachios

### Main

Honey glazed Rack of Lamb, served with mash potatoes and asparagus salad

### Intermediate

Wooden boards of 5 types of cheese with red and white grapes, dried apricot and almonds (aged, mature, semi mature and gourmet cheese with fruits)

### Desert

Spanish Cheesecake topped with raspberries and blueberries and a drizzle of strawberry

*\*Price of the menu per person ,VAT included (for groups of 60+ guests).*

## **Diamond Menu 95€**

### **Canapes**

Shrimp and chorizo bites cooked in white wine on bamboo skewers

Foie grass with caramelised apples on spoons

Pea blinis with smoked salmon, cream cheese and roe

Caramelized goat cheese with strawberry jam crostini

Beef Carpaccio with aioli cheats and a drizzle of truffle olive oil

### **Starter**

Salmon Tartare with avocado and mango layers, served over a bed of lamb's lettuce and topped with a drizzle of black roe

### **Main**

"Surf and Turf" Gallego Filet Mignon and Half Lobster, whit red wine pan sauce, roasted asparagus, and garlic mashed potatoes

### **Intermediate**

Wooden boards of 5 types of cheese with red and white grapes, dried apricot and almonds (aged, mature, semi mature and gourmet cheese with fruits)

### **Desert**

Trio desert: Chocolate mousse shoot, cheese cake shoot and black forest cake

*\*Price of the menu per person ,VAT included (for groups of 60+ guests).*



**.MENU.**

*Buffet*

## Canapés

Shrimp and chorizo bites cooked in white wine on bamboo skewers

Spanish Gazpacho/Salmorejo shoots

Smoked Salmon with crushed avocado crostini

Spanish Tortilla bites with zucchini and roasted red bell peppers

Baby Lamb Kaftans served with minty dip on bamboo sticks

Smoked Salmon with cream cheese served in tartlets

Iberico jamon with fresh tomato and basil mini toasts

Foie grass on toasted mini crostini brown bread

Chicken, avocado and cream cheese pinwheels

Blinis with smoked salmon, cream cheese and roe

Chicken satay skewers with peanut sauce

Crab salad tartlets

Strawberry goat cheese crostini

Iberico jamon and melon on skewers

Bruschetta with pepper, onions and grated cheese

Pan Andalusia with garlic, tomato and olive oil

Langoustine with a spicy red salsa served in shot

Spicy shrimp guacamole bites

Chicken salad and avocado crostini

## Duke Buffet menu 40€

### Main Buffet

Selection of 2 Paellas cooked in front of your guests

#### Select 2 from following options:

-Meat Paella with chicken, pork and beef  
Seafood and fish Paella

-Mixed Paella with seafood and meat  
Vegetarian Paella

### Dessert Buffet Station

Selection of 4 seasonal fresh fruits

### Extras

Selection of fresh baked bread

Crackers

Black and Green olives

Pickled cucumber

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## Princess Buffet menu 45€

### **Meat Station**

Grilled Flank Steak with Avocado Chimichurri  
Roasted Pork with Dried Fruit and Port Sauce  
Crispy-tender chicken with honey garlic sauce

### **Salad station**

Caprese salad with fresh mozzarella and balsamic reduction  
Apple Cranberry Almond Coleslaw and Greek yogurt dressing  
Italian rice salad with sweet corn, peas, tomatoes & diced aged cheese

### **Dessert Buffet Station**

Selection of 4 seasonal fresh fruits  
Bunuelos Spanish fritters

### **Sauces & Bread**

Selection of fresh bread  
Mayonnaise  
Tomato ketchup  
Garlic Mayonnaise  
Salt & Pepper  
Olive oil & Vinegar

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## Prince Buffet menu 50€

### **Meat Station**

Lamb kebabs with red pepper, green pepper and onion  
Sticky BBQ spare iberico pork ribs  
Charcuterie board with cured Spanish jamon and melon  
Sweet and spicy chicken wings with garlic mayo and chives dip

### **Salad station**

Rustic salad with tomato, cucumber and red onion  
New Potatoes Salad with grainy mustard and chives  
Spiced Rice Salad with black olives, corn, red pepper, lime zest & coriander

### **Dessert Buffet Station**

Selection of 4 seasonal fresh fruits  
Spanish-style flan

### **Sauces & Bread**

Selection of fresh bread  
Mayonnaise  
Tomato ketchup  
Garlic Mayonnaise  
Salt & Pepper  
Olive oil & Vinegar

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## Queen's Buffet menu 60€

### **Starter**

Mix Paella of sea food and meat "chicken and rabbit"

### **Meat Station**

Grilled Lamb chops with rosemary seasoning

Garlic King Prawns with garlic and parsley

24 Hours marinated chicken thing deboned

### **Salad station**

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

Pasta Salad topped with cherry tomatoes, mozzarella and black olives

Caprese salad with fresh mozzarella and balsamic reduction

### **Dessert Buffet Station**

Selection of 4 seasonal fresh fruits

Creamy Profiteroles with dark chocolate glaze

### **Sauces & Bread**

Selection of fresh bread

Mayonnaise

Tomato ketchup

Garlic Mayonnaise

Salt & Pepper

Olive oil & Vinegar

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## King's Buffet menu 70€

### **Meat Station**

Tender Barbecue galego beef short ribs

Garlic King Prawns with garlic and parsley

24 h Marinated Lamb chops with rosemary seasoning

Cold Smoked salmon fillets on wooden boards

### **Salad station**

Grilled Mediterranean Vegetables with balsamic vinaigrette

Feta Cheese with cherry tomato, oregano, cucumber and onion

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

Couscous - with dry fruits, apricot, nuts, almond's, orange & mint

### **Dessert Buffet Station**

Selection of 4 seasonal fresh fruits

Brownie Chocolate Cake

### **Sauces & Bread**

Selection of fresh bread

Mayonnaise

Tomato ketchup

Garlic Mayonnaise

Salt & Pepper

Olive oil & Vinegar

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