

Catering for special events.



Costa Del Party.

THE PARTY PEOPLE - SPAIN

The best in private Catering.

Costa del Party have a dedicated catering partner, chosen for their exceptional quality food, reliability and value for money! Our catering partners are fully licensed, insured and have a professional catering unit in which to work from..

Enjoy quality food for any event, including weddings and celebrations, we can provide anything from a small buffet, to a large sit down meal!



Our professional catering team have customised and refined menu's to meet the strict criteria of Costa del Party, ensuring food that is full of flavour and meet's our standards, for all special occasions.

We now provide the leading quality dining experience, at the very best rates, for all outdoor events, including weddings and special celebrations! Covering the entire Costa del Sol region, our catering service is getting some wonderful feedback, why not try us for yourself!



Almost all of our products are hand made, by our caterers, using only the freshest, natural ingredients. Like our 100% beef Aberdeen Angus Burgers, a treat at any BBQ!

Good healthy, wholesome and tasty food, is how we roll!

Sample Menu's.

Luxury Mediterranean Buffet

Suggested Canapés

Baby Tarts of Andalucian Goats Cheese and Caramelised Red Onion Marmalade
Grilled Smokey Chorizo with Garlic and Parsley on Spanish Bread
Parmesan Shortbread Hearts topped with Red Pesto Mousse and Sun-Dried Tomatoes
Pork Solomillo Tenderloin Skewers Marinated in Moroccan Spices, Lemon Juice & Parsley
Bruschetta Topped with Tomato, Garlic & Fresh Basil Leaves
Thai Chicken Satay Sticks with Lemon grass, Coconut & Peanut Sauce

Buffet

Whole Silver side of Andalucian Beef with a Moroccan Spice Glaze & Ras-al-Hanout Sauce
Slow Roasted Shoulder of Pork with Honey, Star Anise and Ginger
Moroccan Seafood Tajine with Chermoula, Dates and Chickpeas
Saffron Baked Rice with Cardamom, Slivered Almonds, Sultanas and a Cashew Nut Sauce

Salad Bar

"Bombay Potato Salad" With a Sweet Curry Dressing, Fresh Mango, Sultanas and Crispy Onions
Arabic Salad with Toasted Pita Strips, Feta , Mint, Fresh Parsley and a Lemon Dressing
Saffron Orzo with Sun dried Tomatoes and a Saffron Vinaigrette
Salad of fresh Baby Salad Greens with Turkish White Cheese, Medjool Dates, Crushed Nuts & a Summer Herb Vinaigrette.
Citrus Cous Cous with Fresh Coriander, Parsley, Orange Lemon Zest with Dried Fruits and Whole Nuts
Giant Beans in Garlic, Lemon Juice & Olive Oil with Red Onions and Flat Leaf Parsley

Dessert Station

A selection of Mini Desserts to Include:-
Chocolate Tarts Topped with Fresh Fruit
Lemon Mousse Shot Pots with Hand-made Lemon Curd
Spoons of Lemon and Moscatel Sweet Wine Sponge with Strawberries
Seasonal Fruit Kebabs

From just 52.95 per head!

Prices include.

- Free Tasting (if booking for 20 or more people)
- Kitchen Set Up
- All Waiter Services
- Serving & Clearing Staff
- Dressed Buffet Tables
- Cutlery, Crockery & Napkin Hire



All our products are made with only fresh, natural ingredients and seasonal produce. Prices or menus may vary due to seasonal variations in the price and availability of some ingredients.

Sample Spanish Themed Banquet

Suggested Canapés

Andalucian Goats Cheese Tartlets with Caramelised Red Onion Marmala¹

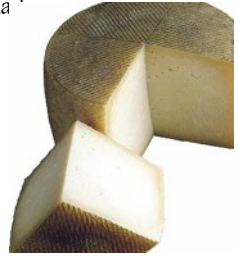
Grilled Smokey Chorizo with Garlic and Parsley on Spanish Bread

Cubes of Spanish Tortilla with Caramelised Onion

Prawns Marinated in Chili, Paprika and Garlic

Air Bread Stuffed with Manchego and Wrapped in Serrano Ham

Pork Solomillo Tenderloin Skewers Marinated in Moroccan Spices, Lemon Juice & Parsley



Main Course suggestions.

Mixed Paella made from Calasparra Rice, served from the Pan with Chicken, Pork, Clams, Giant Squid, Prawns and Langoustine's.

Fresh Salad Buffet with Seasonal Leaf.

Catalan Roasted Vegetable Salad with a Sherry Vinegar and Hojiblanca Olive Oil Dressing

Andalucian Goats Cheese and Fig Salad with Malaga Raisins and a Sherry Vinegar Dressing

Saffron Orzo with Roasted Peppers, Sun dried Tomatoes and a Saffron Vinaigrette

Mixed, Seasonal Salad with a Choice of Dressings

Mini Dessert platters.

Chocolate and Orange Tarts with Cointreau and Fresh Mandarin

Shot Glasses of Spanish Custard with a Biscuit Topping and a Sprinkle of Cinnamon

Spoons of Lemon and Muscatel Sweet Wine Sponge with Strawberries

Seasonal Fresh Fruit Kebabs



From Just 48.95 Per Head!

Example Wedding BBQ with Canapé Reception.

Canapé Reception

Parmesan Shortbread Hearts topped with Red Onion Marmalade and Marscapone

Garlic and Herb Crostini with Serrano Ham, Tomato and Organic Olive Oil

Beef Carpaccio on a Parmesan Wafer with Olive Oil Mousse, Baby Watercress and Parmesan Shavings

Forks of Spanish Tortilla with Saffron Ali Oli

BBQ Menu Served Buffet Style

Sliced Sirloin Steak Served Pink and Well Done

Char Grilled Chorizo with Marjoram and Piquillo

Cumin Scented Lamb Koftas on Bamboo Skewers with Mint yogurt

Chicken Breast Skewers Marinated in Moroccan Spices with Lemon Juice and Chervil

Skewers of Sweet Chili Prawns with Ginger, Garlic and Lime

Dry Aged T-Bone Steak – Served off the bone, pink and well done with Blue Cheese Butter **Supplement

Baby Potatoes on Rosemary Skewers with Sea Salt and Cracked Black Pepper

Salad Bar Choose 2

Giant Cous Cous Salad with Roasted Vegetables and Red Pesto

Citrus Cous Cous Salad with Dates, Summer Herbs and Pistachios

Bulgur Wheat Salad with Fresh Mint, Parsley and a Lemon & Olive Oil Vinaigrette

Bombay Potato Salad with Fresh Mango, Slivered Almonds, Sultanas and Fresh Coriander

Yogurt Dressed Potato Salad with Chives, Whole grain Mustard and Sweet Gherkins

Giant Bean Salad with Red Peppers, Parsley, Garlic and Lemon Dressing

Spicy Mexican Rice Salad with Black Beans, Roasted Sweet corn and

Orzo with Green Pesto, Sun dried Tomatoes, Pine Nuts and Olives

Salad Bar 2 Choose 2

Arabic Salad . Vegetables with Toasted Pita Strips, Soft Turkish Cheese and a Pomegranate Molasses Dressing.

Herb Leaf Salad with Greek Feta, Dates, Avocado, Crushed Nuts and a Summer Herb Vinaigrette

Classic Greek Salad with Fresh Dill and Organic Olive Oil.

Classic Caesar Salad with Crispy Placenta, Parmesan Shavings and Hand Made Croutons.

Buffalo Mozzarella, Tomato and Avocado Salad with Fresh Whole Basil and Organic Olive Oi.

Seasonal Mixed Salad with a Trio of Dressings.

Andalucian Goats Cheese Salad with Green Apple, Dried Cranberries, Walnuts, Baby Spinach and a Sweet Balsamic Dressing.

Blue Cheese and Watercress Salad with Baby Spinach, Granny Smith Apple and Summer Herb Vinaigrette

Serrano Ham and Fresh Fig Salad with Baby Herb Leaves and an Olorosso Sherry Vinaigrette.

Dessert

A Trio of Chef's Desserts.

Baked Cheesecake with Seasonal Topping, Eton Mess, Chocolate Gnache Tart.

Coffee.

Includes. BBQ Chef * Coal and Firelighters * Waiting Staff * Cutlery and Crockery * Dressed Buffet Table with Chafing Dishes and Gels * Half a bottle of house wine per person * Water for the tables.

From Just 52.00 Per Head



Tasty Cold Canape Suggestions.

Meat

Sea Salt & Olive Oil Shortbread with Manchego Mousse & Serrano Ham
Garlic and Herb Crostini with Serrano Ham, Tomato & Organic Olive Oil
Chicken Satay Skewers
Lamb Koftas with Mint Yogurt Dipping Sauce
Yogurt Marinated Chicken Tikka Skewers
Smoked Ham and Strong Cheddar Frittata
Tortilla Baskets filled with Chicken Caesar, Crispy Bacon & Parmesan Shavings
Parmesan Wafers with Beef Carpaccio and Sprouting Mustard Seeds
Chicken Liver Parfait on a Wholemeal Baguette with Plum Compot and Pea Shoots

Fish

Thai Fishcakes with Sweet Chilli, Ginger and Coriander Dipping Sauce
Buckwheat Blinis topped with Smoked Salmon, Lemon Cream & Onion Shoots
Coconut Shrimp with a Lime, Coriander and Mango Dip
Smoked Fish Pate in a Pastry Cup topped with Salmon Caviar and Dill
Prawns in a Vodka Tempura Batter with a Lime, Coriander and Sweet Chilli Dip
Soused Herring in a Curry Sauce on Rye Bread with Pickled Onions and Mustard Seeds
"Prawn Cocktail" in a Spinach Tortilla Baked

Vegetarian

Buckwheat Blinis topped with Green Pesto Mousse, Sun-dried tomato and fresh Basil Leaves.
Andalucian Goats Cheese and Red Onion Marmalade Tartlets
Pastry Cups filled with Gorgonzola Mousse and Plum Compot
Cucumber Crowns topped with Chipolte Chilli Hummus and Jalapeños
Endive Leaves filled with Lime and Coriander Hummus
Sundried Tomato Tortilla Cones with Classic Hummus, Black Olives and Parsley
Parmesan Shortbread topped with Marscapone and Red Onion Marmalade
Andalucian Goats Cheese Lollipops with Sugar Cane Honey & Crushed Nuts
Garlic and Herb Bruschetta with Tomato & Fresh Basil Leaves
Hand-made Spanish Tortilla
Lemon and Sea Salt Olive Oil Crackers Topped with Tomato Compot and Dressed Zucchini
Feta Cheesecake with Roasted Mediterranean Vegetables and Red Pesto

Sweet

Mini Chocolate Tarts
Baked Cheesecake
Fruit Skewers
Mini Fairy Cakes with Fresh Cream and Strawberries
Mini Banoffi Pies



Costa del Party offer the premier wedding and events planning service with professional caterers that take pride in each and every mouthful of food they serve!

Sharing Platters

Our Popular Sharing Platters are a fantastic way of creating a real buzz at your wedding or event. What a great way to break the ice and get people talking! Why not get your friends and family stuck into great food – and into conversation ..

Tapas Platter - Example

A Trio of Gazpacho, Traditional Andalucian, Melon, White Garlic & Almond

Mini Chorizo and Spinach Tortilla

Spoons of Gambas Pil Pil

Serrano Ham "Jubago" & Manchego Cheese

Spoons of Rustic Tuna, Potato & Egg Salad

Whipped Andalucian Goats Cheese, Sugar Cane Honey & Sultana Toasts

Ali Oli, Aloreña Olives and Country Bread



Mezze Platter Example

A Trio of Flavoured Hummus (Chipolte Chilli, Lime and Coriander, Classic Tahini & Lemon)

Spiced Lamb Koftas with Mint Raita

Marinated White Cheese with Mediterranean Herbs

Falafel with a Spicy Tomato Sauce

Baked Seafood with Fresh Tomatoes, Fennel and Herb Butter

Tzatziki & Aubergine Caviar with Toasted Pitta Strips

Giant Bean Salad

Tabboule salad with Fresh Mint, Parsley & Lemon Dressing

We have lots more options.. Contact us to find out more!

Bowl Food - A New Trendy Choice!

Bowl Food is food in miniature bowls – perfect for informal gatherings where you don't want or don't have room for chairs and tables. Served Butler Style by our uniformed and experienced staff, our bowl food is designed to be eaten standing up in just a few bites, leaving space for another!

Hot Bowls

- Roasted Whole Side of Spanish Beef Served Pink and Well Done with Red Wine Jus, Roasted Potatoes and A Mini Yorkshire Pudding
- 6 Hour Slow Roasted Shoulder of Pork with Crackling, Roasted Potato and Meat Jus
- Slow Roasted Shoulder of Pork with a Star Anise, Honey, Soy and Ginger Sauce and Noodles
- Chicken or Beef Stroganoff with Buttered Noodles
- Thai Red Chicken Curry with Steamed Jasmine Rice and Fresh Herbs
- Creamy, Chili Chicken with Rice
- Oven Roasted Chili Con Carne with Sour Cream and Rice
- Spanish Meatballs in a Tomato and White Wine Sauce with Spanish Rustic Bread
- Slow Cooked Pork in Tomato, Garlic and White Wine Sauce
- Vegetable, Beef, Chicken or Lamb Tajine with Dates, Slivered Almonds and Cous Cous
- Slow Cooked Indonesian Beef Curry with Lemon grass, Coconut and Ginger and Jasmine Rice
- Paella with Meat, Seafood or Vegetables with a Hint of Brandy and lots of Saffron
- Peppers Stuffed with Spicy Rice topped with a Chili Tomato Sauce & Fresh Coriander
- Roasted Mediterranean Vegetable Penne Pasta with Red Pesto and Mozzarella

Salad Bowl

- Giant Cous Cous Salad with Roasted Vegetables and Red Pesto
- Citrus Cous Cous Salad with Dates, Summer Herbs and Pistachios
- Bulghar Wheat Salad with Fresh Mint, Parsley and a Lemon & Olive Oil Vinaigrette
- Bombay Potato Salad with Fresh Mango, Slivered Almonds, Sultanas and Fresh Coriander
- Yoghurt Dressed Potato Salad with Chives, Whole grain Mustard and Sweet Gherkins
- Giant Bean Salad with Red Peppers, Parsley, Garlic and Lemon Dressing
- Minted 3 Bean Salad

Dessert Bowls

- Chocolate fudge Cake
- Baked Cheesecake with Seasonal Fruit Topping
- Chocolate, Olorosso Sherry and Pimenton Dulce Tart
- Chocolate Tart

Of course this is just a small selection of the delightful bowl fillings we can offer! We work with you to create a menu that is perfect for you and your guests!



Bowl Food is the Latest trend.

An idea way to cater for lots of guests, without requiring a sit down location, or simply for something different for your special occasion.

Simple Pool Party Spanish style BBQ Menu.

Spanish Chorizo Sausage in a Ciabatta

Chilli, Garlic and Coriander Marinated Chicken Skewers Finished with Fresh Lime

Hand-Made 100% Ground Beef Burger with Caramelised Onions and Cheese

Mediterranean Vegetables on Rosemary Skewers

Yogurt Dressed New Potato Salad with Whole grain Mustard and Chives

Pasta Salad with Roasted Mediterranean Vegetables and Red Pesto

Traditional Greek Salad with Olive Oil, Vinegar and Dill

Caesar Salad with Hand-made Garlic Croutons and Parmesan Shavings

Crusty Spanish Bread & Butter, Ketchup, Mayo & Garlic Mayo

Fresh Fruit Skewers

Sangria or House Wine.

A belly popping menu from only 25.00 per head!

Options are always available for vegetarians and those with special diets. Please ask us and we will prepare special foods separately, to the requirements of your guests.

Table, Chair and Linen rental is also possible, please enquire and we will be happy to provide you a price from our rental suppliers.

Email Us: catering@costadelparty.com / Call (0034) 6624 38384

A Recommended Gala Menu.

Canapes

Parmesan Shortbread Hearts topped with Red Pesto Mousse and Sun-Dried Tomatoes

Bruschetta Topped with Tomato, Garlic & Fresh Basil Leaves

Thai Chicken Satay Sticks with Lemon grass, Coconut & Peanut Sauce

A Selection of Artisan Breads with Butter

Starters

Poached Langoustines on Wild Mushroom Salad with White Balsamic Vinaigrette and

Lambs Lettuce

Duck Liver Parfait with Hand-made Chutney and Toasts

Whipped Goats Cheese, Dressed Baby Salad Greens, Sugar Cane Honey, Roasted Beets

and Walnuts

Mains

Chicken Breast Stuffed with Wild Mushrooms, Baby Fondant Potatoes, Whole Shallots, Rioja

Sauce and Chicken Crackling

Slow Cooked Pork Cheeks with Olorosso Sherry, Apples and Fondant Potatoes

Roasted Mediterranean Vegetables en Croute with a Red Pepper & Tomato Coulis,

Fondant Potato and Confit Summer Vegetables

Dessert

Chocolate Tart, White Chocolate and Greek Yogurt Mousse and Chocolate Sauce

Strawberry Cheesecake Tart with Strawberry Coulis and a Fresh Strawberry Salad

Local, National and International Cheese Slate with a trio of Hand-made Chutneys

Enjoy Great food for any occasion!

We are specialists in catering for large groups, with a professional catering team, working from a fully licensed catering unit, with refrigerated vans, to ensure your food stays fresh in transport! We welcome personal meetings during your visit to Spain, or a tasting of our products!



We cater to your taste.

From traditional Spanish cuisine, to international styles, including English/ Irish favourites, we cater to the tastes of you and your guests!

No matter what the occasion, or what Size group, we have a menu and catering suggestions to satisfy their hunger!

Email Us: catering@costadelparty.com

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Or Visit: www.costadelparty.com

