



food for thought
outside catering

Weddings

Canapés - Bar Options - A la Carte - Buffets - Banquet

« *Introduction* »

Food For Thought outside Catering aims to bring a fusion of locally sourced fresh ingredients and produce to create dishes for all occasions. That alongside our expertise in catering for events from weddings to private parties lets us offer you the whole package when it comes to your special day.

Made up of a team of professionals both front of house and behind the scenes, with our chef having worked in 5 star resorts worldwide, we are a sought after catering company from Marbella to Nerja making our clients confident in the service they will have delivered on their memorable occasion.

Always keeping up to date with traditional and the latest trends our menus are designed to please everyone and we always aim to work closely with our clients to offer exactly what they are looking for.



« *Weddings* »

Weddings Catering for Weddings is our speciality this is one of the most important days to our clients and we ensure this goes smoothly from start to finish. From the moment we meet at your tasting where we try your selected menus and talk through your choices for the day including bar choices and the design of how you wish your wedding to look like right through to the date you will get married, we will be there every step of the way making all your choices effortless and stress free. With a qualified and professional team making our catering company into more than just serving food, we can offer everything from your desired menu through to all the equipment hire, fully stocked bars even down to the ever popular cheese tower wedding cakes, we really feel we are the number one choice in our field of expertise.

Contact us today for any information that you may need and any questions and we will be happy to answer them and help in any way we can.



« *Our Team* »

Our Team Here at food for thought we pride ourselves in picking a really good all round team to cater for you on the day of your event. From front of house staff there from the beginning of the day setting up and making sure everything is as you wished for to experienced waitresses and bar staff serving your guests.

Behind the scenes are Kitchen team is headed by the company owner as Head Chef, Simon has years of high end experience working as a chef all over the world in 5 star resorts and has an extremely successful name for himself here in Spain now.

Working together we like to offer a professional but also a relaxed and happy atmosphere for your whole event and our staff enjoy getting to know your guests and making sure everyone is looked after from start to finish.



« Menu's »



*Our Menus are up to date with local and international food trends our international trained chef will sit and go through all your choices at your tasting and make any changes you may require to suit you and your guests.
We also adapt menus to suit any allergies and dietary requirements.*

Our menu's include:

- *Free flowing cava, beer, wine and soft drinks from start of canape hour to end of dinner service.*
- *A variety of your chosen canapés 5/6 types with hot and cold choices unlimited for 1 hour.*
- *Your chosen menu for your guests.*
- *All the equipment required for your special day including Chiviari chairs.*
- *Flower table centres.*
- *Tasting to try the menu and accompanied drinks.*

Payment

We require €1,000 to confirm your date and reserve this for you with a contract a further 50% a minimum 10 days prior to the event confirming final guest numbers the final amount on the day through your wedding planner.

Our prices do not include tax any transfers will need to add a further 10% local tax.



« Canapés »

Pulled pork sliders with pickled ginger and lime mayo
Mini Burger and beer
Mini Yorkshire puddings with roast beef and Horseradish
Chorizo lollipops
Asian duck cones
Iberian pork samosas
Pork belly spring roll with plum sauce
Chicken satay skewers
Jamon and egg toasts
Bacon and cheese potato skins

Sweet chilli shrimp
Smoked salmon blinis
Sushi selections
Tempura prawns with wasabai dip

Salmon and asparagus wrap
Gravalax Salmon and beetroot toast with sour cream

Bite size Spanish tortilla with tropical salsa
Caramelised onion and goats cheese tartlets
Guacamole or spiced aubergine stuffed cherry tomatoes
Padron peppers
Beetroot hummus toasts with caramelized goats cheese
Cajun Cauliflower bites

Sides

Chips and salsa
Breads and local oils
Jamon Serrano, chorizo, salami and manchego cheese platters
Flavoured olives



« A la carte »

The price for a la carte menu is 81€ per head for 2 choices of appetiser and main and desert pre ordered before your wedding day

The price for an a la carte menu is 76€ per head for 2 choices of main course and one desert pre ordered before your wedding day

Appetiser Selection

Wild Green Mixed leafs with baby tomato, cucumber salad

Andalucian jamon serrano, rocket and quails egg salad, raspberry dressing

Pan Fried Margret Duck Breast Salad with a zingy Wild Berry Compote (3€ supplement)

Char grilled asparagus with ribbons of jamon serrano with a balsamic reduction

Thai curried chicken salad noodle salad with a wasabi dressing

Tomato and mozzarella with Boccioni cherry tomatoes finished with basil

Shrimp and avocado tower layers of fresh shrimp and guacamole topped with a citrus crème fresh and a smoked tomato coulis (3€ supplement)

Rioja poached pear with jamon serrano pecorino, rocket dressed with aged balsamic

Thai fish cake on a bed of wild greens topped with a roasted corn salsa

Tuna tartar with a wasabi cream and red onions on a herb leaf salad (€3 supplement)

Grilled Mediterranean tower on a bed of dress rocket with a goats cheese topper

Shrimp Pil Pil fresh shrimps sautéed with peppers garlic and chillies

A selection of wild mushrooms in a cream sauce folded in a pancake

Tropical salad with fresh shrimps and seasonal fruit





« Meat »

Main course meat selection

Irish sirloin steak served with chips, grilled tomatoes and sautéed mushrooms

Sauvé chicken fillet filled with chorizo and mozzarella served with olive mash and a pique jus

Sous vide mojo cuban rubbed pork fillet served on sweet potatoes and celeriac and chilli ratatouille

*Pan- Fried Margaret duck breast confit duck cake with an orange jus
(4€ supplement)*

Thai curried chicken fillet on sticky rice with a lime and cilantro

Slow roasted pork belly apple chips and a cider sauce

*Garlic and herb marinated fillet steak sweet potato sticks and greens
(6€ supplement)*

*New Zealand venison rack with roasted root vegetable berry jus
(4€ supplement)*

*Kangaroo steak with sautéed fresh prawns
(3€ supplement)*



« Fish choices »



Entree Selection Fish

Loin of cod crusted in plantain on glazed sweet potatoes with a tartar sauce

*Fillet of fresh tuna with a mango salsa pickled ginger and a soy glaze
(3€ supplement)*

Roasted fillet of sea bass on baby potatoes and sautéed spinach finished with balsamic

Salmon and sole rose with creamed garlic potatoes and buttered zucchini

*Scallop and king prawn skewer with spinach potatoes and a corn cream
(3€ supplement)*

Pan-fried dorada (sea bream) on creamed leeks and baby potatoes

Asian crusted salmon fillet spring onion potato cake with sweet chilli, lime Sauce

*Fresh lobster tail served with spinach baby potatoes herb and garlic butter
(6€ supplement)*

« Vegetarian Menu »

Appetiser

Avocado, pomegranate and feta crostini

Selection of crudité's served with cilantro hummus

Avocado and mango sushi rice rolls

Caprice salad skewers

Sautéed wild mushrooms with tatziki dip

Roasted sweet potato chilli soup

Main Course

Watermelon, mint and feta cheese on a bed of warm gems

Baby greens and peach, salad with mint and pistachios

Roasted cous cous with sweet peppers and toasted almonds

Tropical rice salad served in grilled pineapple

Baked goats cheese served on a spinach and caramelised onion salad

Grilled Mediterranean vegetable stack baby greens and aged balsamic

Chickpea and coriander burger served on a rocket salad

Vegan and allergies are catered for on request



« Dessert Selection »

Lemon chill

A light lemon mousse on a biscuit base

Home- made chocolate brownies

Deep fudge brownies with a mango coulis

Homemade cheesecakes

(in many flavours please ask for choices)

Duo of chocolate mousse

With a fresh berry coulis

Wild berry pancakes with vanilla ice cream

and a cinnamon sugar dust

Summer strawberry shortbread

*Fresh strawberries nestled in Chantilly cream
and homemade shortbread*

Chocolate cup

filled with a wild berries and cream or citrus mousse

International Cheeseboard

*A selection of blue, brie, manchego, camembert,
cheddar and compliments*

Eton Mess

Meringue topped with Chantilly cream and wild berries

Trio of mini desserts

Brownie, lemon chill and wild berry tartlet



« *Meat and fish BBQ choices* »

Choose a selection of 2 meat and 2 fish and then choose 3 salads to accompany your BBQ from our salad bar menu. All meat is grilled fresh for your guests and there is always enough for everyone to have a choice of everything

Grilled herbed marinated dorada fillets

Lime and chilli marinated fresh tuna fillets

Sea bass with a citrus and coriander marinade

Lemon and pepper crusted salmon fillet

Asian marinated salmon soy ginger and chilli

Chicken satay skewers

Thai curried chicken fillets

Lemon and Cajun spiced chicken fillets

Garlic, thyme and lemon rubbed chicken

Moroccan beef and vegetable kebabs

Homemade 100% steak burgers

Herb and garlic rubbed aged Irish sirloin steaks

Grilled marinated Irish fillet steak (price supplement to be added)

Local handmade sausages assorted flavours available

Cider marinated apple and honey glazed pork fillets

Spiced strip belly pork

Spiced Mediterranean vegetable kebabs

78€ per person



« *Argentinian roast* »

A selection of marinated and slow roasted meats which are hand carved and served to your guests

*Herb and garlic roast beef
Mojo Cuban marinated roast pork
Whole roast Caribbean jerk chicken*

*Chimi churi and aioli dips
Local breads*

Wild green salad in aged balsamic dressing

Warm baby potatoes buttered and minted

Grilled pesto vegetables with tomato mozzarella

*Platters of mini desserts
Inc: chocolate brownie, berry tartlet and lemon chill*

78€ per person



« Food Stations »



Canapé hour

Hand carved aged jamon Serrano accompanied by a selection of local cheeses, Spanish flavoured olives and fresh bread and oils

Wedding breakfast food stations

Choose four stations from our selection below

Very British

Roasted meats hand carved and served with crispy English roast potatoes and steamy vegetables

By the Sea

Crispy English battered cod served in a good traditional style with chip cones and mush peas, not forgetting a splash of vinegar

Turning Japanese

Selection of sushi rolls, sashimi, maki and pickled ginger, rich soy sauce and wasabi for that touch of spice.

Taste of Thailand

Thai curried chicken noodles cooked and served fresh to your guests with a touch of lime and chopsticks



« Food Stations »

Stars and Stripes

*American burgers 100% beef patties flipped and served with a selection of toppings
The full on mac and cheese experience!*

Arriba Mexico

Loaded nachos and tacos, fill your own from a selection of fillings like flavoursome chilli beef, cheese and spiced chicken strips

Viva Espana

Andalusian paella cooked live in front of your guests and brimming with mussels, clams, shrimps, chicken and local chorizo

Go Green

Indulge in a selection of coloured leafy greens with a variety of dressings and salad bar accompaniments

A sweet tooth

Finish your meal with a beautiful selection of mini desert pots including mini oreo cream, traditional sherry trifle, macaroon delight, mini banoffe pie and a selection of baby chocolate brownies and bite size flavoured cheese cakes

68€ per person



« Paella Menu »

Andalucian Mixed Paella

Live cooked in front of your guests this authentic Spanish experience is a real treat. Full of flavours and locally sourced ingredients. Loaded with mussels, clams, shrimps, chicken and chorizo.

Wild rocket with mango, goats cheese and drizzled with raspberry vinaigrette

Plum tomato and mozzarella platter with aged balsamic

Wild green salad dressed with balsamic vinaigrette

Local Fresh Bread & Butter

Choice of selected desserts

Cheesecakes, chocolate brownie and wild berry tartlets

68€ per person



« Hog Roast Menu Options »

This succulent slow roasted meat is a delight for you and your guests. Served with floured baps, apple sauce and sage and onion stuffing.

Choose 3 salads to accompany your hog roast from the selection below

*Classic Caesar salad with garlic croutons and pecorino
Homemade coleslaw*

*Mixed green salad dressed with aged balsamic
Potato and spring onion salad bound with mayonnaise
Greek salad with feta cheese and olives in a herb dressing
Hawaiian rice salad with fresh herbs
Mediterranean Pasta Salad*

Choice of selected desserts

Cheesecakes, chocolate brownie and wild berry tartlets

68€ per person



« Salads »

Feta and watermelon salad

Mango, cucumber, red onion and cilantro salad

Mango, rocket and goats cheese salad

Greek salad

Spinach, blue cheese and bacon bits served on cos lettuce

Wild green salad with a balsamic dressing

Classic Caesar salad with shaved pecorino

Plum tomatoes and mozzarella with a drizzled aged balsamic

Vine ripe tomatoes with red onion

Carrot and coriander with an orange and raisin dressing

Asian Slaw

Mexican tequilla and lime Slaw

Russian Salad

Curried rice salad

Baby potatoes in mayonnaise and chives

Curried sweet potato

Baby potatoes with butter and fresh mint

Moroccan cous cous



« Food For Thought bar options »

After dinner bar options:

Option One

We supply the bar and this is paid for by the wedding party at:

19€/person for 3 hours

22€/person for 4 hours

27.50€/person for 5 hours

33.50€/ person for 6 hours

The bar includes beer, wine, soft drinks and spirits
(gin, vodka, brandy, whiskey, rum).

Alternatively, just beer, wine and soft drinks:

€3.50 /person /hour.

Option Two

Cash bar: : For this option there is no minimum spend on groups
over 40 people but a charge of 500€ if below 40 people.

We advise that if you are around a pool we change to plastic glasses after dinner. If you have to drain a pool with glass in, it would be an expensive procedure! A lot of people also remove their shoes and breakages always occur.

We do have bar fridges for rent for €50.00 per event

If you would like draft beer, we can supply barrels of Mahou (a local Spanish Beer) Barrels are €120 on sale or return, but once the barrel is tapped, it will be charged for. This includes the gas and cooler unit and we can deliver it before the wedding day or leave it for a few days after, as long as it is pre-arranged.

If we can be of any further assistance please do not hesitate to contact us.

(All prices listed on these menus may be subject to change depending on event location and equipment required)



« *Extra Services* »

At food for thought we offer more than outside catering with our great selection of Decor

Light up LOVE letters 100€ plus travel outside of Nerja

Vintage post box 50€

Beer Barrow filled with ice plus a selection of beer or cider Price upon request

Candy Cart price on request

Prosecco van price on request

Lighting package 200€

Cheese Towers 3 tiers 180€ 5 tiers 250€







CONTACT Us

Telephone

+34 605 092 315

Address

C/ Ruperto Anduez, 11 Local 5, 29780 Nerja, Málaga

E mail

info@foodforthought.es