



*food for thought*  
outside catering

*Weddings*

*Canapes, a la carte, BBQs, Food Stations, Bar*

## « *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* »

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 options 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



## « Our Team »

Our team 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*

*Pulled pork slider and mini cider*

*Mini Burger and beer*

*Sticky beef skewer*

*Mini Yorkshire puddings with roast beef and Horseradish*

*Chorizo lollipops*

*Asian duck cones*

*Tomato & Mozzarella Skewer*

*Jerk chicken spring roll*

*Chicken satay skewers*

*Mini jacket potatoes*

*Bacon and cheese potato skins*

*Sweet chilli shrimp*

*Smoked salmon blinis*

*Sushi selections*

*Tempura prawns with wasabai dip*

*Salmon and asparagus wrap*

*Bite size Spanish tortilla with tropical salsa*

*Caramelised onion and goats cheese tartlets*

*Guacamole or spiced aubergine stuffed cherry tomatoes*

*Padron peppers*

*Beetroot humus toasts with caramelized goats cheese*

*Fresh pea and mint humus in a mini toast*

*Roasted vegetable and olive tapenade*

*Popcorn chicken*

*Mini beef wellington*

## Sides

*Breads and local oils*

*Jamon Serrano, chorizo, salami and manchego cheese platters*

*Flavoured olives*



*Jammon Serrano carver*

*The Jammon serrano server starts at €150*

*The price will depend on the specification  
of your chosen Jamon*



## « A la carte »

2 course option - €82 per head

2 choices of main course and dessert  
Pre-ordered before your wedding day

3 course option - €88 per head

2 choices of appetiser, main course and dessert  
Pre-ordered before your wedding day

### Appetiser Selection

Wild Green Mixed leaves 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

Bacon & brie baby gem salad

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

Chicken spring roll with a chunky bbq ginger & rum sauce

Jerk chicken caesar salad

Wild mushroom and asparagus salad





## « 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*

*Asian duck salad dressed with a soy and lime ginger dressing*

*Thai curried chicken salad finished with cilantro and nuts*

*Slow roasted pork belly apple chips and a cider sauce*

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

*Dry rubbed rib eye steak with sweet potato wedges and baby roast vegetables  
(4€ supplement)*



## « Fish choices »



### Entree Selection Fish

*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*

*Crispy citrus fillet of Cod  
On a curried sweet potato salad*

*Trio of fish. Fresh salmon, sea bass and cod  
On a spinach mash with carrot ribbons and a saffron 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*

# « Vegetarian Menu »

## Appetiser

*Avocado, pomegranate and feta crostini*

*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)*

### *Guinness dark chocolate mousse*

*Wild berry pancakes with vanilla ice cream  
and a cinnamon sugar dust*

### *Summer strawberry shortbread*

*Fresh strawberries nestled in Chantilly cream  
and homemade shortbread*

### *Chili & olive oil chocolate mousse*

### *International Cheeseboard*

*A selection of blue, brie, manchego, camembert,*

### *Salted caramel profiteroles*

*Light and fluffy cream filled profiteroles with a salted caramel topping*

*A dessert station can be added to any of your menu choices  
for €4 perp person which will include a selection of  
6 mini desserts*



## « *Meat and fish BBQ choices* »

Our bbq is served directly to your guests at their table individually by our chefs.

The salad choices will be placed in the centre of the table for the guests to help themselves

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)

Spiced strip belly pork

Spiced Mediterranean vegetable kebabs

86€ 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*

*84€ per person*



## « Food Stations »



Choose 4 stations from our selection below including  
1 station as your dessert

### *Canapé hour*

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

### *Food stations*

*Choose four stations from our selection below*

### *Very British*

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

### *Spanish tapas station*

*A traditional Spanish selection of 5 of your favourite tapas*

### *Grazing table*

*A wide selection of cold meats, cheeses, pastries and condiments*

### *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*

86€ 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*

*76€ 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*

*76€ 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*

*Cucumber, cabbage and mint salad*

*Russian Salad*

*Curried rice salad*

*Baby potatoes in mayonnaise and chives*

*Coleslaw*

*Baby potatoes with butter and fresh mint*

*Moroccan cous cous*

*5 bean salad*



# « 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:*

*22€/person for 3 hours*

*26€/person for 4 hours*

*32€/person for 5 hours*

*38€/ 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:*

*€4.50 /person /hour.*

### *Option Two*

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

## *Smoking Cocktails*

*Wow your guests with these amazing smoking  
cocktails available in*

*Daquiri, Mojito, Margarita, Mai Tai & Dark & Stormy*

*A variety of frozen cocktails now available*

*Your guests will be talking about these for years to come!*

*2 choices of cocktail served for 1 hour*

*350€ for 40 - 60 guests*

*450€ for 60 - 80 guests*

*600€ for 80 - 120 guests*

*We advise that if you are around a pool we change to polycarbonate  
glasses after dinner. If you have to drain a pool with glass in, it wouldbe  
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 at your accomodation before or after  
your event we can supply barrels of Mahou (a local Spanish Beer).*

*Barrels are €140 supplied 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  
by prior arrangement.*

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

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



## « Late night snacks »

*After all that dancing you and your guests will need a little something to keep you going, choose from a selection of our most popular late night snacks.*

*Pizzas - 2 flavours of pizza delivered nice and hot to your guests - 8€ pp*

*Chip cones - Keep that hunger at bay with a traditional chip cone - 4€ pp*

*Fish finger & chip cone - 9€ pp*

*Cheese platters - Satisfy those cravings with a selection of cheeses, bread and crackers - 7€ pp*

*TAYTO Station - TAYTO crisps and white baps simple and delicious for that late night treat! 3.50€*

*Popcorn Machine - Available at the bar grab yourself a box of popcorn and carry on dancing.*

*Other options available on request.*



## « *Extra Services* »

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

*Light up LOVE letters €140 plus travel outside of Nerja*

*Vintage post box €60*

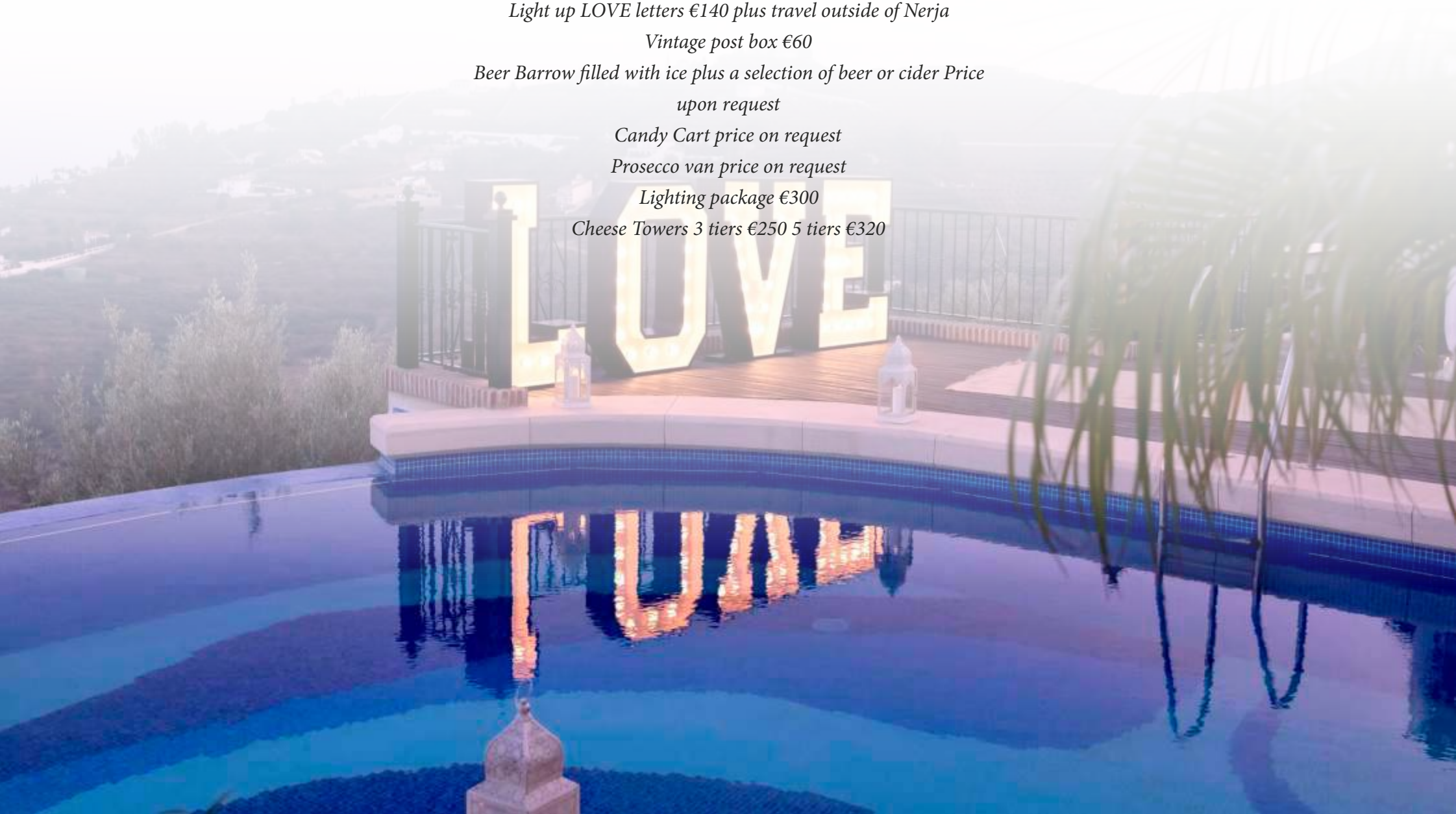
*Beer Barrow filled with ice plus a selection of beer or cider Price upon request*

*Candy Cart price on request*

*Prosecco van price on request*

*Lighting package €300*

*Cheese Towers 3 tiers €250 5 tiers €320*







#### CONTACT

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