



## BBQ 2026

**Duchess BBQ €47.00**

**Baron BBQ €55.00**

**Viscount BBQ €56.00**

**Earl BBQ €57.00**

**Marquess BBQ €58.00**

**Duke BBQ €60.00**

**Princess BBQ €65.00**

**Prince BBQ €70.00**

**Queen's BBQ €80.00**

**King's BBQ €115.00**

**ADD-ON OPTIONS**

**DELIVERY SERVICE (No live cooking)**



## The King Catering BBQ Experience

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

At King 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



### 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.

All BBQ menus require a minimum of 50+ guests. For smaller groups, please contact us for a custom quote.

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

## DELIVERY SERVICE (No live cooking)

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.

**Important:** Delivery discounts apply only to Options 1–3 (no live cooking / no chef service). Any event with on-site cooking uses the standard menu price + small-group supplements

### **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 :**

- 1–14 guests: 10% discount
- 15–24 guests: 15% discount
- 25–39 guests: 20% discount
- 40–54 guests:25% discount
- 55+ guests: 30% 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.
  - Plastic plates and cutlery
- Set-Up & Collection Fee:** +€100.00
- 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:** +€250.00

**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.*

## BBQ 2026



•**On-site cooking / chef show at the villa:** client pays **full menu price** (and if the group is small, they pay the **small-group supplement**).

•**Drop-off delivery:** client pays a **discounted food price** (because there is no chef service).

•**Delivery + setup (hot buffet / wood station):** client pays the **discounted food price + the setup fee (+ deposit)**.

## **Duchess BBQ €47.00**

### **Meat Station**

Sticky BBQ Spare Iberico Pork Ribs: Tender Iberico pork ribs glazed in a rich, sticky BBQ sauce.

Angus Beef Burger: A juicy, homemade beef patty served in a soft bun.

Chicken Strips: Flavorful chicken strips cooked in your choice of a zesty Cajun or smoky BBQ marinade.

Spanish Sausages: Traditional sausages available in either normal or spicy varieties

### **Salad station**

Rosemary & Garlic Potatoes: Grilled potatoes seasoned with aromatic rosemary and garlic.

Mixed Leaf Salad: A fresh blend of leaves with tomato, red onion, and crisp cucumber.

Mediterranean Pasta Salad: A refreshing pasta salad tossed with cherry tomatoes and vegetables

### **Sauces & Bread**

....



## **Baron BBQ €55.00**

### **Meat Station**

Texas-Style Beef Brisket :succulent beef brisket served in tender slices.

Carolina Pulled Pork: Slow-roasted pork shoulder cooked until it falls apart

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**

.....

---

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

## **Viscount BBQ €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**

....



## **Earl BBQ €57.00**

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

Secreto : The "butcher's secret" cut of pork prized for its tenderness and flavor

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**

....

---

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

## **Marquess BBQ €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.

Linguiça 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**

...



## **Duke BBQ €60.00**

### **Meat Station**

Texas Style Beef Brisket: Tender, Texas-style beef brisket slowly roasted and smoked for maximum flavour

Lamb Kebabs: Succulent lamb skewers grilled with fresh red and green peppers and onions.

Sweet and Spicy Chicken :Juicy chicken thighs finished with a mouthwatering sweet and spicy glaze.

Smoky Iberian Pork: "Royal" barbecued Iberian pork loin, served with a rich pepper sauce

#### **Salad station**

Caprese Salad: A classic arrangement of ripe tomatoes, creamy buffalo mozzarella, and basil, finished with a pesto dressing.

Creamy Potato Salad: Tender potatoes tossed in a creamy dressing, spiked with grainy mustard and fresh chives.

Homemade Coleslaw: A crunchy, colorful slaw mix of carrots, purple cabbage, and green cabbage in a creamy dressing.

#### **Sauces & Bread**

....

---

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

## Princess BBQ €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:** A classic cut of sirloin beef, cooked fresh on-site by professional chefs to ensure the highest quality and flavor.

**Spanish Chicken Thighs:** Juicy chicken thighs marinated in a savory blend of traditional Spanish seasoning.

**Garlic King Prawns:** Large, tender King prawns grilled with a classic garlic and parsley dressing.

### **Salad station**

**Chicken & Avocado Salad:** A fresh mix of tender chicken, creamy avocado, sweet corn, juicy tomatoes, and red onion served over mixed leaves.

**German Potato Salad:** A savory potato salad featuring crispy bacon and tossed in a tangy dijon vinaigrette.

**Feta Cheese Salad:** Crisp green leaves topped with feta cheese, cherry tomatoes, cucumber, and red onion, finished with a sprinkling of oregano.

### **Sauces & Bread**



## Prince BBQ €70.00

### **Meat Station**

#### Slow-Roasted Beef Tri-Tip

slowly oven-roasted for maximum juiciness, then carved into thin slices

**Rosemary Infused Lamb Chops:** Tender lamb chops, fire-grilled to perfection and seasoned with aromatic fresh rosemary

**Garlic & Parsley Sea Bass:** Delicate, flaky fillets of fresh Sea Bass, lightly grilled and dressed with a vibrant blend of crushed garlic and chopped parsley.

**Char-Grilled King Prawns:** Juicy, large King Prawns kissed by the flames, served glistening with a zesty garlic and parsley marinade.

### **Salad station**

**Gorgonzola & Apple Chicken Salad:** A sophisticated blend of tender chicken breast and creamy avocado, balanced by the crisp crunch of fresh apples and Gorgonzola cheese.

**Signature Broccoli Crunch:** Fresh broccoli florets tossed with sweet dried cranberries and toasted seeds for texture, all enveloped in a light, silky creamy dressing.

**Asparagus & Cherry Tomato Pasta:** Al dente pasta tossed with crisp, garden-fresh asparagus spears and bursting sweet cherry tomatoes.

**Classic Greek Salad:** A refreshing medley of ripe tomatoes, sharp red onions, and briny black olives, generously topped with crumbles of premium Feta cheese.

### **Sauces & Bread**

---

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

## Queen's BBQ €80.00

### **Live Starter**

Signature Paella: A spectacular mix of seafood and meat paella, cooked live in front of your guests for a true culinary show .

### **Meat & Seafood Station**

Galego Sirloin Steak: Premium Galego beef sirloin, expertly grilled for a rich, smoky flavor .

Zesty Sea Bream: Fresh fillets of Sea Bream, grilled and finished with bright lemon and parsley .

Garlic King Prawns: Juicy, large prawns seared with a classic garlic and parsley glaze .

Scallops in the Shell: Elegant scallops grilled directly in their shells for a stunning presentation .

### **Salad station**

Strawberry & Prawn Salad: A refreshing and unique combination of tender prawns, avocado, and sweet strawberries .

Chicken Caesar Twist: A hearty Caesar salad reinvented with pasta and grilled chicken .

Princess Beans: Crisp green beans dressed with aromatic basil, aged balsamic, and shaved parmesan .

Grilled Corn: Sweet corn on the cob, grilled to golden perfection

### **Sauces & Bread**

## King's BBQ €115.00

### **Meat & Seafood Station**

Grilled Half Lobster: The ultimate luxury—succulent lobster brushed with rich garlic-parsley butter .

Galego Filet Mignon: Melt-in-your-mouth filet mignon crusted with a savory herb, garlic, and pepper coating .

24-Hour Lamb Chops: Tender chops marinated for a full 24 hours in rosemary seasoning for deep, infused flavor .

Smoked Salmon Boards: Delicate cold-smoked salmon fillets presented beautifully on wooden boards .

Garlic Sea Bass: Flaky, fresh Sea Bass fillets grilled with a garlic and parsley finish .

Garlic King Prawns: Large, plump prawns grilled with plenty of garlic and herb

### **Salad station**

Prawn & Mango Summer Salad: A vibrant tropical mix of prawns, ripe mango, and creamy avocado .

Classic Cob Salad: A loaded salad with chicken, egg, tomatoes, blue cheese, and avocado .

Honey-Cinnamon Pineapple: Fresh pineapple slices drizzled with sweet cinnamon honey .

Mediterranean Vegetables: Perfectly grilled vegetables tossed in a light garlic-parsley vinaigrette .

### **Sauces & Bread**





## 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.
- **Marinhua:** 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).