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KING CATERING

1

BBQ

2

PARTIES

3

WEDDINGS

GET IN TOUCH

CALL US: 0034633400035 | 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

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

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

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

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

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

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

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

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

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



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

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

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, with 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).*



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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

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

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

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

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

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

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

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

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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