



Catering Menu
2022

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1 | From The Chef

I'll never forget my first catering job. I must have checked the packing list, food and schedule fifty times (I wish that was an exaggeration!) I needed to show these guests just how much I loved cooking and entertaining.

That catering job changed my life.

I quit the last job I had to cater full time and never looked back!

Cooking has been my passion since forever and became my second career when we opened King Catering Marbella in 2014.

A close second to my love for food, is my love for witnessing others experience joy. I love seeing how friends laugh together, how families celebrate one another and how food plays a part in that gathering.

King Catering Marbella is not just a catering company, but a practice in hospitality. We love our clients and have a deep respect for what they are trying to achieve with their event.

As you read through our menu, I hope it stokes the excitement you have for your event. Our team is ready to plan the perfect menu and our hand selected staff is ready to bring it to life!

Let's Eat!

Chef Monica



2 | Hors D'oeuvre Cold

Cold

- Bloody Mary Shrimp Shooters
- Crostini with smoked Salmon and crushed avocado
- Seafood Salad Tartlets
- Blinis with smoked salmon, cream cheese and black caviar
- Iberic jamon with fresh tomato and avocado mini toasts
- Spicy shrimp guacamole bites
- Iberic jamon and melon on skewers
- Carpaccio Angus with aioli cheats and a drizzle of truffle olive oil
- Mini Caprese Salad Bites
- Spanish Tortilla bites with zucchini and roasted red bell peppers(V)
- Chilled avocado gazpacho shots(VG)
- Candied Cherry Tomatoes(VG)
- Spanish Gazpacho/Salmorejo shoots with quail egg (V)
- Bruschetta with pepper, onions and grated cheese(V)
- Pan Andalusia with garlic, tomato and olive oil(VG)



Minimum order is 25 pieces per item

Hors D'oeuvre Hot

Hot

Shrimp and chorizo bites cooked in white wine on bamboo skewers

Thai Chicken Meatballs with sweet Chili Sauce

Baby Lamb Kaftans served with minty dip on bamboo sticks

Prawn horns with sweet chilly sauce

Chicken satay skewers with peanut sauce

Mini croquettes (Pill pill Pawn or Cod or Jamon or Vegetables)

Falafel balls with hummus dip(VG)

Quinoa cakes and roasted root vegetables(VG)

V Vegetarian
VG Vegan

3 | Cocktail Hour Grazing Stations



3 | Cocktail Hour Grazing Stations

***International Cheese Display

6 Hand Selected Cheeses,
Spanish Olive Pate,
white and red Grapes,
Whole Grain Crackers,
Strawberry jam
Almonds and crackers

***Charcuterie Board

Ibérico Jamon,
Chorizo 5J
,Salsicion 5J
Spanish Cheeses
Spanish Olive Pate,
Green and black olives,
Grissini and toast

***Taco Bar

Beef Tacos
Guacamole
Pico de Gallo
Shredded Cheddar cheese
Taco mini shells

***Seafood bar

Gambas con gabardina (shrimp in a trenchcoat)
Calamars rings
Fried fish in batter
Tortillitas de camarones (shrimp fritters)

***Spanish Tapas Bar

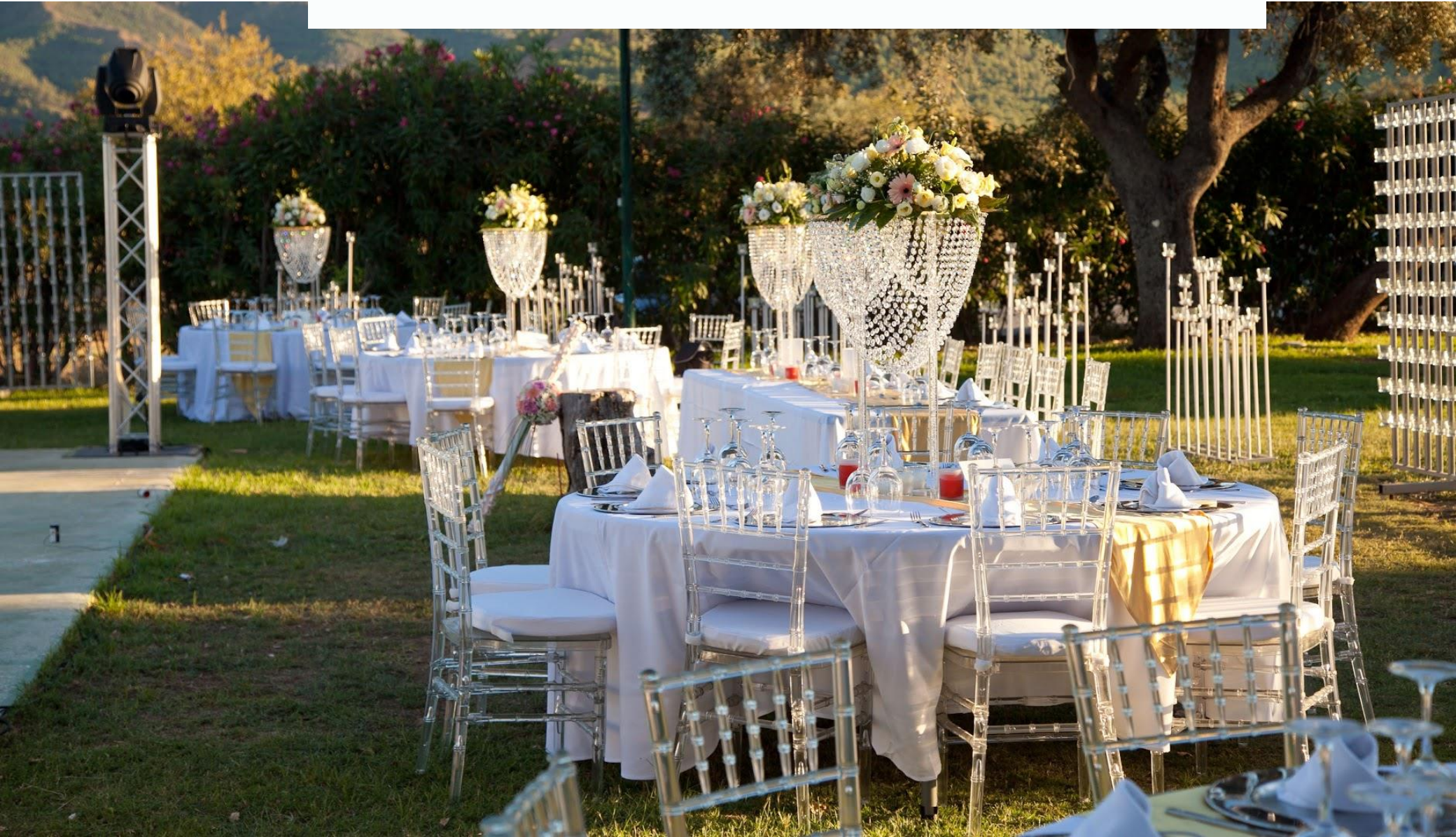
Ham croquettes
Gazpacho shoots
Mini Chorizo sausage in red wine
Tortilla Española (Spanish Omelet)

All stations are prepared on the full guarantee of guests. Station pricing is quoted at 1 hour of service.
Additional time can be quoted. Stations are available to groups of 25 guests or greater.

4 | Weddings Menu

King Catering Weddings & Party's

Menu Start at 50€ per Guest



4.1 | Menu Start at 50€ per Guest

Welcome cocktail

Choose 4 canapes from the list

Starter

Carpaccio Angus served on a bed of arugula with a drizzle of truffle olive oil and parmesan

Crispy eggplant caprese stacks with buffalo mozzarella and olive oil-balsamic dressing

Risotto ai Frutti di Mare (Seafood Risotto)

Main

Rosemary Chicken with Roasted Grapes and shallots

Twice-cooked pork belly with apple velouté

Greek-Style Baked Cod with lemon and garlic

Dessert

Mille-feuille with vanilla cream

Trio of mini summer fruit tart

Creamy Profiteroles with dark chocolate glaze

Side

Steamed Vegetables

Wild Rice Pilaf

Herb Roasted Potatoes

Feel free to combine the plates according to your taste :1 starter, 1 main + 1 side and 1 desert.
In case you would like more than one starter, main, or desert, please let us know and we tell you the price.

Starter

Welcome cocktail

Choose 4 canapes from the list

Main

Caramelized goat's cheese with smoked pear and walnut salad

Caesar salad with grilled chicken and shaved parmesan

Fantail of honey melon and Iberic Jamon with rocked salad

Cold melon soup with Iberian Jamon tartar

Prawn and avocado salad with mango

Smoked salmon with prawns, horseradish cream & lime vinaigrette

Salmon Tartare with avocado and mango, topped with a drizzle of caviar

Mexican-Style Shrimp Ceviche with avocado

*Grilled scallops with tomato chutney and roasted peppers

**Ahi Tuna Poke with mango, avocado and rice



Creamy Tuscan Chicken

Chicken and apricot ballotines with mushroom and tarragon sauce

Garlic Butter Pork Tenderloin with pepper sauce
Spanish Cod with Pil-Pil Sauce

Sesame crusted Salmon with Honey-Soy sauce

Roasted duck legs with orange sauce

Beef Sirloin Steak on BBQ

*Garlic Herb Crusted Roast Rack of Lamb

**Grilled Galego Sirloin Steak

***Grilled Galego Sirloin Steak and King Prawns

****Gallego Filet Mignon and King Prawns

*****"Surf and Turf" Gallego Filet Mignon and Half Lobster

Feel free to combine the plates according to your taste :1 starter, 1 main+ 1 side and 1 desert.

In case you would like more than one starter, main, or desert, please let us know and we tell you the price. Dishes with * have an increase of a price:

* +5€, **+10€, ***+15€, ****+20€, ***** +25€

4.2 | Menu Start at 60€ per Guest

Side

Mélange of summer vegetables

Steamed Vegetables

Mediterranean Vegetables with a drizzle of garlic-parsley vinaigrette

Green beans almondine

Sautéed Mushrooms

Herb Roasted New Potatoes

Potatoes Au Gratin

Creamy Mashed Potatoes

Cauliflower Fried Rice

Wild Rice Pilaf

*Chipotle Cheddar Mashed Sweet Potatoes

Dessert

Mille-feuille with vanilla cream

Trio of mini summer fruit tart

Creamy Profiteroles with dark chocolate glaze

Chocolate Cake topped with soft fruits

Cheesecake topped with raspberries and blueberries

Cherry pie with sour cream

Carrot cake

Chocolate Coulant with ice cream

*Trio desert: Chocolate mousse shoot, cheese cake shoot and mix forest fruits shoot

Feel free to combine the plates according to your taste :1 starter, 1 main+ 1 side and 1 desert.

In case you would like more than one starter, main, or desert, please let us know and we tell you the price. Dishes with * have an increase of a price:

* +5€, **+10€, ***+15€, ****+20€, ***** +25€

4.3 | Vegan/Vegetarian Menu

Starter

Smoked pear and walnut salad
Lentil Mushroom Walnut Balls
Creamy avocado pesto pasta
Timbal moussaka of eggplant
Saffron vegetable risotto

Main

Pan-Fried Tofu Steaks
Wild mushroom parcel
Quinoa-stuffed pepper
Eggplant & Spinach rollatini
Porcini mushroom ravioli

Side

Steamed Vegetables
Mediterranean Vegetables with a drizzle
of garlic-parsley vinaigrette
Herb Roasted Potatoes
Creamy Mashed Potatoes
Green beans almondine

Dessert

Carrot cake
Lemon Cake
Coconut Flan
Trio of mini summer fruit tart

Feel free to combine the plates according to your taste :1 starter, 1 main + 1 side and 1 desert.
In case you would like more than one starter, main, or desert, please let us know and we tell you the price.

4.4 | Kids Menu

I

Baked, Organic Chicken Strips
Homemade Crispy Seasoned French Fries

II

Beef & Pork Ragù Lasagne
Buttery Peas and Carrots

III

Cornflake-Crusted Baked Cod
Roasted Sweet Potatoes and Carrots

4.5 | Late Night Snack

I

Itsy Bitsie hot dogs
&
Fried Chips

II

Mini Galego beef burger in tomatoes bun
&
Fried Chips

III

Spanish Spacy sauce in a bun
&
Fried Chips

IV

Miniature sandwiches
(Cheese, Ham and cheese, Egg mayonnaise)



Late Night Snack

Price 7€ per person , 1€ extra for take away box.

5 | King BBQ's Stations



Duchess BBQ €40.00

Meat Station

Sticky BBQ Spare Iberico Pork Ribs
Homemade beef burger in a bun
Strips of chicken cooked in Cajun or BBQ style
marinade
Spanish Sausages (Normal or Spicy)

Salad station

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

Duke BBQ €45.00

Meat Station

Texas Style oven beef Brisket
Lamb Kebabs with red pepper, green pepper and onion
Sweet and Spicy Glazed Chicken Thighs
Smoky Royal barbecued Iberian Pork loin with pepper
sauce

Salad station

Caprese Salad with tomato, buffalo mozzarella, basil
and pesto dressing
Creamy Potatoes Salad with grainy mustard and chives
Homemade creamy Coleslaw Salad with carrots, purple
and green cabbage

Sauces & Bread

Selection of fresh bread
BBQ sauce
Mayonnaise
Tomato ketchup
Garlic Mayonnaise
Salt & Pepper
Olive oil & Vinegar



Princess BBQ €50.00

Starter

Mix Seafood and Meat Paella cooked in front of your guests

Meat Station

Grilled Sirloin Steak
Marinated Chicken Thighs with Spanish seasoning
King Prawns with garlic and parsley

Salad station

Chicken and Avocado salad with mix leaf, tomato, corn and red onion
German Potato Salad with bacon and dijon vinaigrette
Feta Cheese Salad with green leaf's, cherry tomato, oregano, cucumber and red onion

Sauces & Bread

Selection of fresh bread
Chimichurri
Garlic Mayonnaise
Mayonnaise
Tomato ketchup
Salt & Pepper
Olive oil & Vinegar

Prince BBQ €55.00

Meat Station

Duck with Hoisin Sauce
Lamb chops with rosemary
Sea Bass fillet with garlic and parsley
King Prawns with garlic and parsley

Salad station

Chicken and Avocado salad with apple and gorgonzola
Pasta Salad topped with asparagus, cherry tomatoes, buffalo mozzarella and black olives
Greek Salad with tomatoes, red onions feta cheese and black olive

Sauces & Bread

Selection of fresh bread
BBQ sauce
Mayonnaise
Tomato ketchup
Garlic Mayonnaise
Salt & Pepper
Olive oil & Vinegar



Queen's BBQ €70.00

Starter

Mix Seafood and Meat Paella cooked in front of your guests

Meat Station

Grilled Galego Sirloin Steak
Sea Bream fillets with lemon and parsley
King Prawns with garlic and parsley
Grilled scallops in shell

Salad station

Prawn and Avocado salad with strawberry
Chicken Caesar Pasta Salad
Princess Beans Salad with basil, balsamic and parmesan
Corn on the cob

Sauces & Bread

Selection of fresh bread
Peppercorn sauce
Garlic Mayonnaise
Chimichurri
Mayonnaise
Tomato ketchup
Salt & Pepper
Olive oil & Vinegar



5 | King BBQ's Stations

King's BBQ €95.00

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
Sea Bass fillet with garlic and parsley

Salad station

Cob Salad with chicken, egg, tomatoes, blue cheese and avocado
Pineapple with cinnamon honey drizzle
Mediterranean Vegetables with a drizzle of garlic-parsley vinaigrette
Prawn Mango Avocado Summer Salad

Sauces & Bread

Selection of fresh bread
Chimichurri
Peppercorn sauce
Garlic Mayonnaise
Mayonnaise
Tomato ketchup
Salt & Pepper
Olive oil & Vinegar