

BBQ 2026

A Private Restaurant Experience...“

A flawless, restaurant-quality barbecue brought directly to your villa. With our professional live chefs and elegant presentation, we handle every detail—leaving you free to simply relax, host, and enjoy the moment with your guests.

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)





EFFORTLESS HOSTING

The King Catering BBQ Experience

A private restaurant experience in the comfort of your home or villa.

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.

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.

Duchess & Baron

Classic smokehouse favourites and hearty American BBQ comfort.

Duchess BBQ €47.00

Meat Station

Sticky BBQ Spare Iberico Pork Ribs

Angus Beef Burger

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 seasoned with aromatic rosemary and garlic.

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

Mediterranean Pasta Salad tossed with cherry tomatoes and vegetables

Sauces & Bread

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Baron BBQ €55.00

Meat Station

Texas-Style Beef Brisket

Carolina Pulled Pork, Slow-roasted cooked until it falls apart

St. Louis Spare Ribs pork ribs glazed in the final hour with a sweet and smoky BBQ sauce.

Salad station

Creamy Coleslaw with carrots in a sweet and tangy buttermilk dressing

Loaded Potato Salad with crispy bacon bits, cheddar cheese, chives, and a sour cream dressing.

Corn & Black Bean Salad with cilantro, lime juice, and cotija cheese.

Crispy Wedge & Blue Cheese salad with cherry tomatoes, and a creamy ranch drizzle..

Sauces & Bread

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Viscount & Earl

Argentinian grill energy and Andalusian summer character.

Viscount BBQ €56.00

From the Parrilla (Meats)

Tira de Asado (Beef Short Ribs)

Entraña (Skirt Steak) with authentic chimichurri.

Chorizo & Morcilla Duo: A pairing of mild Argentine pork sausage and traditional blood sausage

Salad station

Ensalada Criolla of diced tomatoes, red bell peppers, and white onions in a red wine vinegar emulsion.

Hearts of Palm & Avocado with a lemon-olive oil vinaigrette.

Provoleta Salad with arugula, oregano, and sun-dried tomatoes.

Sauces & Bread

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BBQ COLLECTION

Earl BBQ €57.00

From the Fuego (Meats)

Secreto : The "butcher's secret" cut of pork

Rosemary Lamb Chops marinated in garlic, lemon zest, and fresh rosemary

Chistorra de Navarra, paprika sausages grilled in spirals, offering a smoky and spicy bite.

Salad station

Pipirrana summer salad with chopped cucumber, green peppers, tomatoes, and onion, tossed with cumin and tuna loin chunks.

Papas Aliñás, (new potatoes) with olive oil, parsley, scallions, and sherry vinegar

Ensalada de Garbanzos : chickpea salad with finely diced cucumber, tomato, and parsley.

Sauces & Bread

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Marquess & Duke

Brazilian churrasco meets premium house BBQ classics.

Marquess BBQ €58.00

From the Churrasqueira (Meats)

Picanha (Rump Cap) with the fat cap on the outside, seasoned only with rock salt, and sliced thin to order.

Frango com Bacon: Tender chicken cubes wrapped in bacon and grilled until golden and crispy.

Linguiça Toscana: well-seasoned pork sausage with fennel and garlic notes, grilled to a snap.

Salad station

Salpicão de Frango :A Brazilian style slaw with shoestring potatoes (batata palha), shredded carrots, corn, raisins, and apples in a light cream dressing.

Tropical Mango Salad with , cucumber, and red onion, 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

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Duke BBQ €60.00

Meat Station

Texas Style Beef Brisket slowly roasted and smoked for maximum flavour

Lamb Kebabs with fresh red and green peppers and onions.

Sweet and Spicy Chicken thighs finished with a sweet and spicy glaze.

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

Salad station

Caprese Salad with ripe tomatoes, creamy buffalo mozzarella, and basil and a pesto dressing.

Creamy Potato Salad with bacon with grainy mustard and fresh chives.

Homemade Coleslaw with mix of carrots, purple cabbage, and green cabbage in a creamy dressing.

Sauces & Bread

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Princess & Prince

Elevated BBQ menus with paella, seafood and premium grills.

Princess BBQ €65.00

Starter

The King's Meat 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 cooked fresh on-site by professional chefs to ensure the highest quality and flavor.

Spanish Chicken Thighs marinated in a savory blend of traditional Spanish seasoning.

Garlic King Prawns with a classic garlic and parsley dressing.

Salad station

Chicken & Avocado Salad with sweet corn, juicy tomatoes, and red onion served over mixed leaves.

German Potato Salad with parmesan, crispy bacon and tossed in a tangy dijon vinaigrette.

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

Sauces & Bread

Prince BBQ €70.00

Meat Station

Slow-Roasted Beef Tri-Tip

Rosemary Infused Lamb Chops

Garlic & Parsley Sea Bass with a vibrant blend of crushed garlic and chopped parsley.

Char-Grilled King Prawns with a zesty garlic and parsley marinade.

Salad station

Gorgonzola & Apple Chicken Salad with fresh green salad, creamy avocado, and tomato cherry

Broccoli Crunch with sweet dried cranberries and toasted seeds, fruits and silky creamy dressing.

Asparagus & Cherry Tomato Pasta with crisp, garden-fresh vegetables and cherry tomatoes.

Classic Greek Salad with tomatoes, red onions, black olives, cucumber and Feta cheese.

Sauces & Bread



Queen & King

Show-stopping live cooking and luxury grilled seafood.

Queen's BBQ €80.00

Live Starter

Mixed Paella with Seafood, fish and meat

Meat & Seafood Station

Galego Sirloin Steak grilled for a rich, smoky flavor

Sea Bream, grilled and finished with bright lemon and parsley

Garlic King Prawns seared with a classic garlic and parsley glaze

Scallops in the Shell

Salad station

Strawberry & Prawn Salad with avocado, cherry, corn, red onion and pink sauce

Chicken Caesar Twist Pasta

Princess Beans with aromatic basil, aged balsamic, and shaved parmesan

Sweet corn on the cob, grilled to golden perfection

Sauces & Bread

SIGNATURE BBQ

King's BBQ €115.00

Meat & Seafood Station

Grilled Half Lobster with rich garlic-parsley butter

Galego Filet Mignon crusted with a savory herb, garlic, and pepper coating

24-Hour Lamb Chops marinated for 24 hours in yogurt and rosemary seasoning for deep, infused flavor

Smoked Salmon Boards

Garlic Sea Bass 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 with cherry tomatoes, corn, red onion and creamy avocado

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

Honey-Cinnamon Pineapple grilled pineapple slices drizzled with sweet cinnamon honey

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

Sauces & Bread



Enhance any BBQ menu with premium upgrades

Paella, seafood, oyster station and dessert add-ons for more theatre and flexibility.

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



Bespoke menu enhancements for the discerning palate

THE RESERVE COLLECTION

Dry-aged heritage beef, master butcher cuts, Iberian classics and game — market pricing upon request.

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.

Marinhoa: 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 Loins: Lean, tender, and offering a subtle game flavor.

Wild Boar Loins: A robust and aromatic alternative to traditional pork.

Premium Lamb: (Please inquire for our seasonal rack or leg options).

Choose the service level that fits your event

Optimised for guest count, setup complexity and effortless hosting.

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: Discounted price of the menu + 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.**

DELIVERY SERVICE (NO LIVE COOKING)

Wood buffet set-up, staffing and pricing notes

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.

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	Ask for a quote
10 – 19 Guests	

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.

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).