



Goyo

CATERING

> Wedding Menus "Finca La Concepción" 2022

www.goyocatering.com



BEFORE WE BEGIN...

We would like to tell you that we are at your entire disposal providing every single detail that you may need for your Big Day.

For the Gastronomy, we count with a personalized consultancy with the latest trends. With more than 30 years experience in the catering business we have reinforced our main values to create a unique wedding each time.

Our creative team project has endless surprises with the Design and Avant-Garde Cuisine maintaining our quality value.

We create sensations to make you really enjoy your wedding.



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> Format: Cocktail Appetizers
(Please Choose 8 types)



Appetizers

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COLD

:: Green Tomato Gazpacho, Apple, Celery Juice and Ginger.

:: Russian Potato Salad with Roasted Peppers and Tuna Belly served in a Tin Can.

:: "Mini Mollete" Bread Roll stuffed with Mushrooms "Duxelles" and Truffle Oil.

:: Italian Caprese Yogurt in Textures.

:: Smoked Salmon Sphere over Yucca Chip and Fresh Cream.

:: Marinated Tuna on Crunchy Wonton, "Jalapeños" Peppers Guacamole and Sunflower Seeds Crumble.

:: Raw Croaker Fish Dices with Peruvian "Causa" and Lyophilized Raspberries.

:: Foie Gras "Bombon" with Red Apple Jelly over Pistachio Financier Flavored with Amaretto.

:: Steak Tartar on Tramezzini Bread, Wasabi Mayonnaise, Flower Petal and Horseradish Sprouts.



WARM

:: " Málaga's Style Bravas Spice Potatoes" by Goyo.

:: Mini Gyozas (*Please choose 1 type*): Vegetarian; Sweet White Shrimp with Pak Choi; Chicken and Vegetables Grilled with Tonkatsu Sauce.

:: Scrambled Eggs with Candied Baby Beans, Castilian "Porra" Foam and Iberian Ham Powder.

:: The Game: Corvine Fish "Pastela" and Chicken "Briwat" with Mozarabic Mayonnaise.

:: Giant King Prawn Breaded with Panko and Jamaican Sauce.

:: Stuffed Mini Wasabi Muffin with Deep Fried Baby Squids from "La Caleta de Cádiz" and Provencal Herb Mayonnaise.

:: Tarifa's Surf Board: Hake "Emerald" with Crispy Green Rice and Kimchi Mayonnaise or Cod Fish Rock in Squid Tempura with Green Aioli.

:: Goyo's Croquettes Selection (*Choose one option*): Pil Pil Shrimp Croquette with "Manzanilla Wine" Mayonnaise Or Creamy Iberian Ham Croquette with Tomato Emulsion and Ham Shavings "5 Jotas".

:: Potato "Bomb" Stuffed with Italian "Guanciale" from the Volcano with "Gaucha" Sauce.

:: Vietnamese Roll of Malaga's Baby Goat, Shiso Leaf and Creamy "Payoyo" Cheese.



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> Format: Showcooking Stations
(Please choose 2 stations)



Stations

(Please choose 2 stations)

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The Iberian Meat Cuts and Cheese " Made in Spain"

:: Iberian Pork Loin Cane, Iberian Chorizo, Iberian "Longaniza" Sausage, "Manchego" Sheep Cheese, "Payoyo" Goat Cheese, Cream Cheese "Torta del Casar". Selection of Andalusian Olives, Olive Oil and Salt Tasting, Artisan Breads and "Picos & Regañas".

The South " Cevicheria"

:: Croaker Fish with "Choclo", Violet Onion, Avocado, Sweet Potato, Tender Sprouts and "Tajete" Flower Petals.

Options: Traditional Tiger Milk or Orange Flavor Tiger Milk.

Prawns Rock & Roll

:: Parisian Butter Brioche Stuffed with Sautéed Prawns, Yuzu and Orange Gel.

100% Japanese

:: Makis: Vegetarian, Tuna and Salmon.

:: Californian Roll: Salmon with Sesame Seeds, Prawn and Tuna.

:: Nigiri: Tuna, Salmon and Sea Bass.

:: Soy, Wasabi and Ginger.



Scallop Market

:: Scallop Gratin with Hollandaise Sauce, Toasted Butter with Crunchy Mullet.

:: Scallop Gratin with Green "Mojo" Sauce and Crispy Black Rice.

:: Scallop Gratin with Béarnaise and Straw Potatoes Country Side Style.

"Gildas" Basque Chilies Stand... ..

:: Cheese, Anchovy, "Manzanilla" Olive with "Gilda" Basque Chilies.

:: Dry Tomato, Stuffed Olive, Anchovy with "Gilda" Basque Chilies.

:: Pickle, Tuna, Black Olive, Spring Onion and Red Pepper with "Gilda" Basque Chilies.

:: Octopus, Anchovy, Olive with "Gilda" Basque Chilies.

:: Quail Egg, Pepper, Anchovy, "Manzanilla" Olive with "Gilda" Basque Chilies.

Bamboo Cornet Stuffe with Artisan Chips Potatoes and Vermouth Tasting.



Octopus Tasting

:: Skewed Octopus with Corn "Kikos", Guacamole,

Violet Onion and Micro Mezclum.

:: Skewed Octopus with Asian Spiced Mashed Potato with Candied Lemons and Micro Mixture of Lettuces.

:: Skewed Octopus with Potato Chips, "Togarashi" Foam and Paprika Powder.

Goyo's Rice Stand

:: Black Rice with Red King Prawns Mayonnaise.

:: Iberian Pork Rice with Fine Herbs Aioli.

Playing with Fire... .. Choose Fish Selection *or Meat Options*

:: Glazed Salmon with Lime Zest; Sea Bass Loin; Scallops in Roasted "Piquillo" Pepper Citronella; Tiger Prawn Skewer.

:: Veal Low Loin, Marinated Iberian Pork "Presa", Baby Lamb Chops; Creole Chorizo; Yakitori Chicken Skewer.

Sauces: Tartar, BBQ with Jack Daniels, Sweet Mustard and Peruvian "Rocoto", "Gaucha" Sauce.

Garnishes: Asparagus, Eggplant, "Piquillo" Roasted Peppers and Baby Potatoes "Rosemay Style".

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> Format: Menu



C A T E R I N G

Menu 1

P/p: 193 €*

:: Wild Salmon Flakes with Sour Cream, Crispy Onion, Caramelized Nuts and Micro Sprouts.

:: Beef Cheeks in Toasted Mushroom Sauce with Grandmother's Puree on Thyme Flavor, Crispy Artisan Bread from "Coin" and Malaga's Sweet Potato.

:: Snicker by Goyo: Peanut Mousse, Toffee and Milk Chocolate with Crunchy Almond.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)





Menu 2

P/p: 195 €*

:: Marinated Sea Bass "Tiraditos" Salad with Raspberry, Mango and Kiwi Gel, AOVE Caviar, Sesame Oil Vinaigrette.

:: Braised National Pink Beef Sirloin with three times cooking Potatoes, Mushroom Duxelle Foam and "Pedro Ximenez" Sweet Wine Sauce.

:: Chocolate Lover's: Truffle, Cream Cheese, Chocolate Ganaché & Caramel.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)

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Menu 3

P/p: 199 €*

:: "Miso" Cod Fish Block with Rave Celery Puree, Fresh Wok Vegetables, Baby Carrot and Toasted Cashew Nuts.

:: Confit Baby Lamb Leg with Sweet Potato Puree in Thai Style and Crispy Vegetables.

:: Nocciola: Virgin Olive Oil Sponge Cake, Gianduja Mousse, Chocolate Cream Core, Caramelized Hazelnuts, Milk Chocolate Cylinder and Assorted Fruits.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)





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Menu 4

P/p: 200 €*

:: Lobster Salad on Fennel Cream, Hints of Mushrooms, Arugula Sprouts and Bittersweet Vinaigrette.

:: Cantabrian Wild Hake Loin in Green Sauce with Toasted Noodle "Fideuá" in its Ink, Roasted Baby Carrot and Crispy Coral

:: Our Famous Lemon Pie.

:: Wedding Cake (Symbolic).

:: Artisan Bread and olive Oil.

*(10% VAT not included)

Menu 5

P/p: 203 €*

:: White Almond Cold Soup with Squid Noodles, Prickly Pear Ice Cream and Black Garlic.

:: Malaga's Suckling Pig Ingot, Ratatouille with Cumin Touch and "Andalusian" Crispy Potato Chips.

:: Brasil: Mango, White Chocolate and Passion Fruit.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)



Menu 6

P/p: 212 €*

:: Creamy Monkfish "Gazpachuelo" with Andalusian "Migas" (Bread) and Sea Hollandaise Sauce.

:: Duck Cannelloni with Aniseed Tomato Chutney and Crispy Leek.

:: Praline Tiramisu.

:: Wedding Cake (Symbolic).

:: Artisan Bread and Olive Oil.

*(10% VAT not included)



C A T E R I N G

Menu 7

P/p: 213 €*

- :: Confit Duck Salad on Cantonese Style Creamy Spices, Potato Timbale with Sesame Oil, Mushrooms, Micro Sprouts and Port Vinaigrette with Red Berries.
- :: Wild Sea Bass with Textured Carrots, Plankton Creamy Rice with Roasted Red Pepper Emulsion and Crispy Sea Rice.
- :: Erizo: Sacher Chocolate Cake, Gianduja, Chocolate Mousse with Vanilla Aroma with Praline and Caramel, Bathed in Dark Chocolate with Almond Granules.
- :: Wedding Cake (Symbolic).
- :: Artisan Bread and Olive Oil.

*(10% VAT not included)





Menu 8

P/p: 218,00 €*

- :: Crusted Tuna Tataki, Korean Pumpkin Puree and Spiced Earth.
- :: Iberian Pork Shank in its Juice with Sifted Puree and Cream of Lamb's Lettuce with Fresh Herbs.
- :: Strawberry Cheesecake.
- :: Wedding Cake (Symbolic).
- :: Artisan Bread and Olive Oil.

*(10% VAT not included)

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Cellar

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:: White Wine: Captain Garfio Verdejo (D.O. Rueda) or Edalo Zalema (D.O. Condado de Huelva).

:: Rosé Wine: Edalo Syrah (D.O Condado de Huelva).

:: Red Wine: Diego Rivera Roble (D.O. Ribera del Duero) or Altos de Rioja Crianza (D.O. Rioja).

:: Cava Victoria de Ocor.

:: Beer with or without alcohol.

:: Coca Cola, Light, Zero, Orange and Lemon Fanta, Tonic Water and Sprite.

:: Still and Sparkling Mineral Water, Assorted Juices.

:: Nespresso Coffee Station and infusions, Petite Fours.

Note: In case that the client supplies bottles of wine, cava or champagne, the price per corkage will be € 10.00 * / bottle.

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Open Bar

(4 hours)

:: Rum: Legendario 7, Brugal Añejo, Barceló.

:: Vodka: Stolichnaya, Absolut, Smirnoff.

:: Gin: Puerto de Indias Strawberry, Beefeater, Larios Premium 12.

:: Whisky: J.W. Red Label, J&B, Jameson, Four Roses Bourbon, Glen Grant Malta.

:: Liquors: Baileys, Tia María, Malibú, Frangelico, Brandy Magno, Herbs Liquor and Orujo.

:: Beer with and without Alcohol, Coca Cola, Zero and Light, Orange and Lemon Fanta, Tonic Water, Sprite and Red Bull, Still and Sparkling Mineral Water, Assorted Juices.

Night Snacks: Stuffed Pumpkin Brioche with Caramelized Veal, Crispy Onion, Cheddar Cheese and Caroline Sauce.

Note: Open Bar Extra Hour: 10,00 €/Pax + 10% VAT



Cocktails Bar (2 hours)

Please Choose 3 Cocktails:

Rum Base:

:: Mojito, Strawberry Mojito, Piña Colada, Mai Thai.

Cachaza Base:

:: Caipiriña.

Martini Base:

:: Porn Martini, Negroni, Dry Martini, Martini Royale.

Vodka Base:

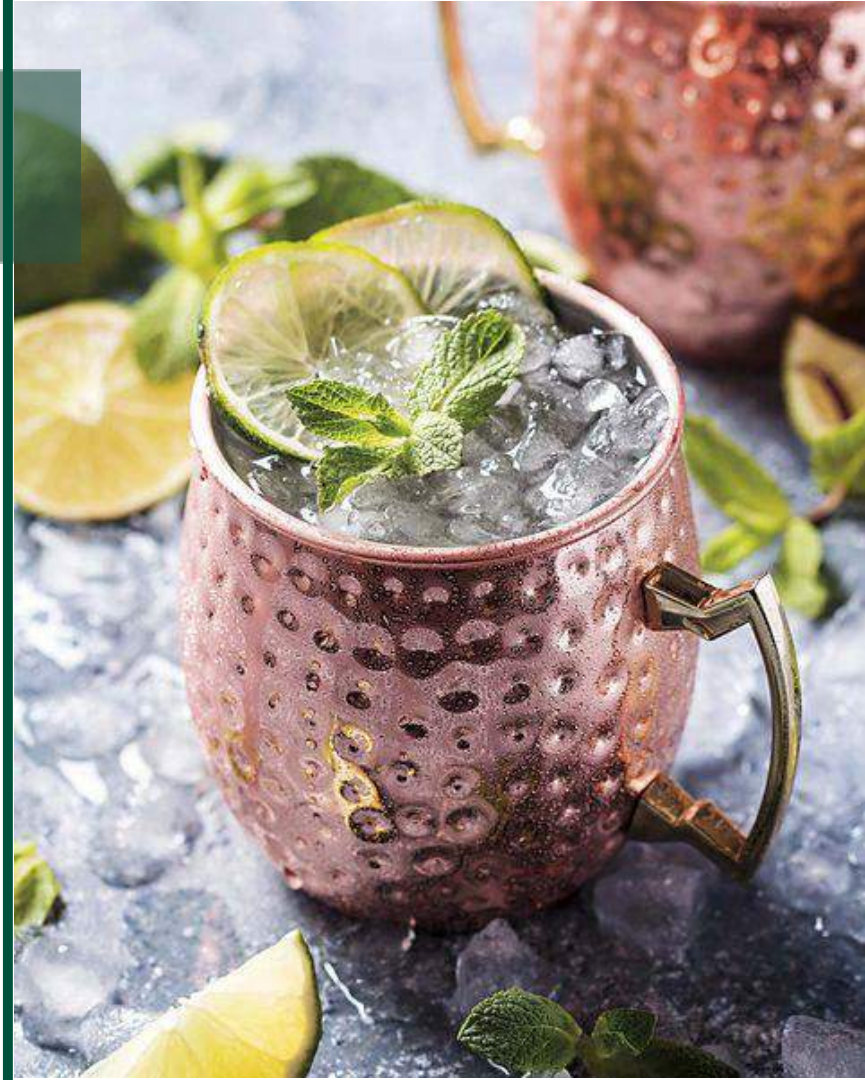
:: Moscow Mule, Electric Blue, Sex on the Beach, Caipiroska.

Aperol Base:

:: Aperol Spritz.

Tequila Base:

:: Tequila Sunrise, Margarita.





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OUR GOAL IS TO MAKE EACH
EVENT A UNIQUE MOMENT

”



THIS SERVICE INCLUDES

- 1.- Cocktail with appetizers and show cooking stations, served or buffet lunch or dinner and beverage service (4 hours long).
- 2.- 4 Hours open bar service with night snacks included.
- 3.- Professional Bar Tender for two hours service with 3 signature cocktails to choose from the list.
- 4.- Menu tasting for maximum 6 guest if the date is reserved with our catering. If not the tasting as a price of 150.00 € per person, which will be deducted of the final payment, if the party is confirmed.
- 5.- Head waiter service and waiters (1 waiter each 10 guest).
- 6.- All necessary services such as tables, chairs, linen, glasses, cutlery, crockery, bar and buffet tables.
- 7.- Kitchen service, equipment and staff.
- 8.- Setup and setdown staff.

REMARKS

The prices of these menus are based on a minimum number of a 200 guest. For lower numbers we will quote the menu. The quote may suffer some modifications due to the venue features.

TERMS OF CONTRACT

The payment form is as follows:

- 2.000,00 € Deposit for reserving the date with the caterer.
- 30% Of caterer proposal, when contract signed.
- 50% Of caterer proposal, one month before the party.
- 20% Of caterer proposal, seven labor days before the party.

:: Desserts Show Station:

A desserts show will be delivered with different flavors and textures.

"Cocoa Addiction": Chocolate Eggs stuffed with Artisan Brownie Dices, Brownie Earth Dust, Chocolate Sauce, Strawberries Dipped in Chocolate Pyramid, Mini Crunchy Chocolates, Mini Opera Cake, Black and Milk Chocolate Mini Rocks with Dry Nuts, Mini Chocolate Eclairs, Chocolate Millefeuilles, Chocolate Crème Brule, Chocolate Lovers Shot, Mini Hedgehog and Chocolate Lollipops.

"Tropical Passion": Tropical Fruits Pyramids, Passion Fruit and Raspberries Shakes, Mini Mango and Passion Fruit Spheres, Assorted Fruit, Red Berries Tartlets, Panna Cotta with "Amarena" Cherries Shot, Mini Goyo's Apple Pies, Strawberries and Cream Shots, Cheese Cake Dices with Raspberries.

"Meringue Atelier": Meringue Millefeuille, Meringue and Caramel Toffee Glass, Small "Piononos" with Custard and Meringue, Mini Meringue "Pavlovas" with Red Berries, Lemon Pie Mini Meringues, Mini Coconut "Sultanas", Goyo's Macarons Tasting.

*(10% VAT not included)



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Iberian Ham Leg

Price per leg: 795 €*
*including 10% VAT

:: Iberian Pork Ham Leg "5 Jotas".

:: Selection of Artisan Bread, "Picos" and "Regañas".

(Professional master ham cutter included).

*(10% VAT not included)





C A T E R I N G

Childrens Menu

P/p: 49 €*

Savory

:: Mini Pizza.

:: Hake Fingers.

:: Crunchy Chicken.

:: Chicken and Ham Croquettes.

:: Mini Veal Burger with French Fries, Ketchup and Mayonnaise.

Dessert

:: Childrens Mini Eclair and Mini Chocolate Mousse.

:: White Chocolate Soup with Strawberries.

Beverage

:: Sodas, Juices and Mineral Water.

* (10% VAT not included)



Premium Open Bar

Extra charge per person (4 hours): 10 €*

:: Rum Legendario 12, Matusalem 15, CaciQue 500.

:: Vodka Grey Goose, Absolut 100.

:: Gin London No1, G-Vine, Tanqueray 10, Hendricks (*Garnish and toppings for Gin Tonics*).

:: Whisky J.W. Black Label, Chivas 12, Cardhu 12, Jack Daniels.

:: Liquors: Baileys, Tía María, Malibú, Frangelico, Brandy 1866, Herbs Liquors and Orujo.

:: Beer with and non Alcohol, Coca Cola, Zero and Light, Orange and Lemon Fanta, Sprite and Red Bull, Fever Tree Tonic, Schweppes Premium Flavors, Still and Sparkling Mineral Water.

Night snacks: Mini McGoyo with Fries (50%) and Stuffed Pumpkin Brioche with Caramelized Beef Ribs, Crispy Onion, Cheddar Cheese and Caroline Sauce (50%).

Note: Premium Open Bar extra Hour: 15,00 €/Pax + 10% VAT

(10% VAT not included)





Lets start your party

(+34) 952 898 714



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