

Menus 2014



“ We will be honoured to provide renowned chefs and waiting staff in your own home, whether for a cocktail party with canapés, dinner party, BBQ, family celebration or wedding”

Quinta Occasions

Gourmet Catering

CANAPES

Please select your favourite canapés from hot & cold, soups and bruschetta's. We recommend 5 canapés at 8€ + IVA. Additional canapés available at 1.96€ + IVA

HOT

Mini spring rolls with sweet chilli sauce (v)
Filo pastry with goats cheese, walnuts & honey (v)
Prawn tempura
Prawns with basil & lemon
Mini fish cakes with spicy chutney
Quail eggs with marinated salmon & caviar
Potato chips with mozzarella and parma ham
Chicken sates with peanut sauce
Chicken rolls stuffed with vegetables
Mini cheeseburgers
Spicy chorizo

COLD

Tomato, mozzarella & basil kebabs (v)
Tortellini with pesto dip (v)
Tuna tartar with soya and lemon & fried quail egg
Tuna fish rolls filled with crab meat and pineapple & mango chutney
Smoked salmon blinis with crème fraîche
Mini crab sandwich
Crustini with marinated sardines
Vitello Tonnato (thinly sliced veal with tuna fish sauce)
Praliné of foie gras
Smoked duck with Cumberland sauce
Mini Yorkshire puddings with roast beef & horseradish
Roast beef rolls with vegetable julienne and sesame seeds
Crudités with different dips
Gazpacho & crab meat

SOUPS, served in shot glasses

Vichyssoise (cold)
Gazpacho – green and red (cold)
Melon & Champagne (cold)
Cucumber (cold or hot)
Trio of soups (cold and/or hot)

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Pea & mint, served with parma ham (hot)
Cauliflower, served with a seared scallop (hot)

BRUSCHETTA

Tomato, olive oil & basil (v)
Olive tapenade (v)
Tuna paté
Brie, bacon & sweet pear
Pata Negra

QUINTA OCCASIONS SIGNATURE CANAPES

Hand cut Portuguese Pata Negra (Alentejo), served with breadsticks, homemade Portuguese breads & melon balls (minimum of 30 pax) € 9 per person

Sushi Variation (plated) € 2 per piece

Bloody Mary shot with oyster (cold) € 2.50 per shot

Truckle of Parmesan with balsamic dip (minimum 60 pax) POA



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COUVERT

4€ + IVA

Bread board with warm olive oil and balsamic vinegar
Portuguese Olives
Algarvian Carrots
Butter

SOUPS

7€ + IVA

Green or red gazpacho (v)
Vichyssoise (v)
Cucumber soup with salmon
Pea & mint soup with parma ham

12€ + IVA

Pumpkin soup with pumpkin seeds & pumpkin oil (v)
Courgette soup with stuffed deep fried courgette flower (v)
Minestrone with monkfish saltimbocca & prawns
Curry cream soup with prawns & lemongrass
Bouillabaisse & aioli
Cauliflower soup with scallop
Smoked potato soup with beef tartar, caviar & crème fraiche
Spinach & herb soup with truffle & quail egg

18€ + IVA

Lobster soup



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STARTERS

12€ + IVA

Traditional Portuguese Tiborna – Alentejo bread with warm olive oil & fleur de sal (v)
Vegetable terrine on tomato compote (v)
Tomato salad with figs & sherry vinaigrette (v)
Tomato tart with cipollini onions, lavender & roasted pine nuts (v)
Lamb's lettuce with avocado, pink grapefruit & parmesan chip (v)
Honey glazed salmon on cucumber salad & peanut pesto
Marinated salmon over Algarvian oranges & fennel salad
Vitello tonnato
Pear wrapped in parma ham, on rocket & parmesan

15€ + IVA

Tuna fish tartar with grilled artichokes & wild herb salad
Tuna fish rolls filled with crab meat and pineapple & mango chutney
Scallops served on a mousse of asparagus & tomato
Scallops on avocado & mango
Carpaccio & pan fried scallops with curry foam
Beetroot carpaccio with pan fried scallops, white balsamic & lime
Carpaccio of tuna fish with wasabi vinaigrette
Carpaccio of melon with prawns, green pepper, rocket & lemon vinaigrette
Tempura prawn on mango & papaya salad
Quail breast with lentil salad & caramelized apples
Beef carpaccio with rocket, pine nuts & parmesan

18€ + IVA

Red Mullet fillet with tomato & mozzarella crust served on a cold green tomato soup
Tempura monkfish with banana & pineapple chutney
Fresh bacalhau (codfish) with olive crust on pumpkin purée & coriander pesto
Lobster citrus salad with vanilla foam
Beef tartar with rocket & oyster mushrooms
Flamed fillet of beef carpaccio with oyster mushrooms, rocket & parmesan
Carpaccio fillet of beef with beef tartar & caviar
Pan fried foie gras on marinated spring onions with citrus fruit vinaigrette
Herb coated fillet of veal with praline of foie gras on celery salad

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SORBETS

5€ + IVA

Lemon

Raspberry

Cassis

Basil

Mint

Mojito



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SALADS

12€ + IVA

Thai salad (V)

Fresh goats cheese with mango, avocado & rocket (v)

Gratinated goats cheese on spinach salad with raspberries & raspberry vinaigrette (v)

Traditional Portuguese squid salad

Octopus carpaccio with rocket & lemon herb dressing

Nicoise salad

Prawn cocktail with mango & papaya

Classic Caesar salad with chicken (with or without anchovies)

Turkey salad with raisin rice, chicory & lemon mint dressing

Green beans with smoked duck breast

Spinach salad with fresh figs, blue cheese & parma ham chip

17€ + IVA

Caesar salad with prawns

Thai salad with prawns and sweet chilli

Tuna fish tartar with avocado, tomato & fried quail egg

Poached lobster with French salad

Thai salad with beef and coriander & lemon

Veal tartar with sour crème & caviar



PASTA & RISOTTO'S

Starter size: 10€ + IVA

Main course size: 12€ + IVA

Open lasagne with spinach, pesto, parmesan & pine nuts (v)

Ricotta ravioli with sage brown butter (v)

Spaghetti bolognese

Lasagna bolognese

Tortelli with pumpkin in a creamy sauce (v)

Tortelli with oxtail ragout

Cannelloni with mushrooms (v)

Spaghetti aglio olio (v)

Penne arrabiata (v)

Saffron risotto (v)

Asparagus risotto (v)

Pumpkin risotto (v)

Vegetable risotto (v)

14€ + IVA

Veal ravioli with sage butter

Fazoletti with quail ragout

16€ + IVA

Open lasagne with scallops & lobster

Lobster ravioli with lobster foam or lemongrass foam

Fazoletti with seafood

Linguine with prawns & lobster sauce



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MAINS FISH DISHES

16€ + IVA

Stuffed calamari with tomato rice

Salmon with almond butter sauce, mashed potato & seasonable vegetables

18€ + IVA

Pan fried corvina, served with brown buttered green asparagus, potatoes and lemon butter sauce

Grilled tuna fish with fennel compote and Harissa sauce

Pan fried monkfish with courgette sauce & courgette chips with gnocchi

Sea bass on fennel purée and pea risotto

26€ + IVA

The fish is interchangeable with our recommended fish of the day

John Dory with aubergine & curry purée, artichokes, asparagus & lemon flavoured olive oil

Turbot with mango chutney & lemongrass sauce, served with risotto

Orlando's cataplana

Fillet of sole with sautéed potatoes and lemon & caper sauce

Prawn croustillants with soya ginger sauce & Thai asparagus

Turbot on romaine lettuce with honey and thyme sauce & crushed la ratte potatoes

Portuguese specialty Monkfish & prawns rice

Sautéed turbot with spinach risotto, green asparagus, baked artichokes & champagne sauce

MEAT AND POULTRY DISHES

14€ + IVA

Chicken cordon bleu on potato & cucumber salad

Stuffed chicken breast with mozzarella & sundried tomatoes with risotto

Ginger chicken breast with Asian tomatoes & fried potatoes

Coq au vin rouge, Savoyard potatoes

16€ + IVA

Lapin in a mustard sauce with potato mash & mixed vegetables

Braised lapin in cherry & cardamom with potato gratin

Honey glazed pork belly with lemon & thyme, sautéed potatoes & vegetables

Guinea fowl with mushrooms & gnocchi

Ad's chicken curry with coconut, pineapple & cashew nuts

Roulades of beef with mortadella & vegetables, braised in a tomato sauce, served with mashed potato

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18€ + IVA

Rump steak coated with mustard, served with fried potatoes & vegetables
Picatta of fillet of veal with spaghetti & tomato sauce
“Züricher Geschnetzeltes” – sliced veal Zurich style with rosti & green asparagus
Duck breast with fresh figs & Port wine, served with mashed potatoes
Lamb ragout with apricot almonds & saffron
Osso buco with celery potato mash
Veal shank with potato purée and seasonable vegetables
Brasato al Brunello – Italian braised beef, served with vegetables & potato gratin
Involtini di vitela with classic saffron risotto
Lamb shank in red wine, with herb gnocchi
Beef bourguignon

26€ + IVA

Lamb carré with stewed onions, apple chutney & celery purée
Lamb carré with coriander purée & vegetable couscous
Rack of lamb with Italian vegetables & rosemary potatoes
Poached leg of lamb with green beans & sautéed potatoes
Oxtail ragout with red wine onions, seasonable vegetables & celery potato mash
Stuffed spring chicken or guinea fowl with walnuts, pine nuts & foie gras on green asparagus risotto
Whole rack of veal with Provincial herbs
Veal chops with sage butter, almond croquette & spinach
Stuffed fillet of beef with mushrooms, potato gratin & vegetables
Fillet of beef with any of your preferred sauce: béarnaise, red wine jus, green salsa, mushroom, pepper, blue cheese, served with any style potato & seasonable vegetables



Quinta Occasions

Gourmet Catering

DESSERTS

All 14€ + IVA

(you can choose to have a single size larger portion, or you can choose a trio of miniatures)

Fresh fruit platter

Lavender ice cream with baked peaches

Macadamia parfait

Sliced orange with Grand Marnier parfait

Baileys coffee parfait

White coffee ice parfait

Gratinated oranges with rum date parfait

Orange parfait with Campari jelly

Tiramisu

Panna cotta

Chocolate fondant

Red berry ragout

Cherry ragout

Crème brûlée

Eton mess

Dark chocolate mousse

White chocolate mousse with passion fruit coulis

Chocolate Brownies (with or without nuts)

Banoffee Pie

Strawberry pavlova (not suitable for trio)

Lemon merengue tart

Blueberry cheesecake

Apple crumble with vanilla ice cream or custard

Warm apple pie with vanilla sorbet & Romanoff strawberry sauce (not suitable for trio)

Crepe Suzette

Raspberry tart with ice cream

Selection of Italian ice cream



Quinta Occasions

Gourmet Catering

CHILDREN'S MENU

12€ + IVA

Applicable for children up to 12

Starters:

Vegetable soup

Tomato soup

Mains:

Spaghetti Bolognese

Lasagne Bolognese

Chicken nuggets

Fish fingers

Burgers/cheese burgers

Choice of 2 side dishes:

French fries, rice, potato wedges, crudités, cauliflower cheese, peas, carrots

Desserts:

Fresh fruit salad

Chocolate Brownie (with or without nuts), served with vanilla ice cream



Quinta Occasions

Gourmet Catering

QUICHES

All 23€ + IVA

We can provide any type of quiche, please let us know what ingredients you would like. Each quiche serves 6 portions. Here are a few of our most popular suggestions:

Lorraine

Salmon

Asparagus & sundried tomatoes

Leek & bacon

PLATTERS

COLD PLATTERS – MINIMUM 6 PAX

12€ + IVA

Whole salmon with side dressings (mayonnaise, horseradish, cocktail sauce, lemon & herbs, etc)

Roast beef served with horseradish, spring onions & crème fraiche, etc

Smoked salmon served with honey, lemon & herbs, etc

18€ + IVA

Seafood

CHEESE PLATTERS – 12€ + IVA – MINIMUM 6 PAX

You can choose to have 4 Portuguese cheeses, served with crackers & fresh fruit

QUINTA OCCASIONS SIGNATURE CHEESE PLATTER – 18€ + IVA – MINIMUM 6 PAX

Portuguese and International cheese selections, served with crackers, fresh fruit, nuts, apricots & traditional Portuguese “queijo de figo”



Quinta Occasions

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FLYING BUFFETS – POA

In a flying buffet, we bring the food to you instead of the other way around. With this concept the food “fly’s” to you! This new style of buffet assures you fresh food in small portions, so that you get to taste everything on the menu. Our Gourmet Catering Manager will be pleased to select a variety of dishes especially for you.

THEMED BUFFETS – POA

We can provide a variety of themed buffets, please let us know what style and we will put together a delicious menu for you. Here are a few suggestions: Portuguese, Spanish tapas, Italian, Indian, Thai, and Moroccan.

LIVE SHOW COOKING – POA

We can set up a cooking station to interact with your guests and provide them with a unique experience. We can do pasta, sushi, paella and prawns.



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BBQ MENUS

Please select 3 meat & poultry or fish (supplements will apply to certain items), 4 salads, 2 sides, 3 dips & sauces & 2 desserts

Price per person: 42€ + IVA

Supplemented items (*): 4€ + IVA additional per item

MEAT & POULTRY

Chicken piri piri
Chicken kebabs
Marinated chicken breast
Chicken satay
Lamb chops *
Black pork *
German sausages
Spare ribs with BBQ sauce
Homemade beef burgers
Fillet of beef marinated in soya sauce & sesame oil *
Peppered fillet of beef *

FISH

Fresh fish of the day
Medium size prawns with coriander & lime
Medium size prawns with sweet chilli
Medium size prawns with garlic & parsley
Tiger prawns (one per person) *
Monkfish kebabs
Scallop & prawn kebabs *
Lobster (POA)

SALADS

Rocket salad with pine nuts & parmesan
Mixed green leaves
Thai salad
Tomato, mozzarella & avocado

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Traditional Portuguese tomato salad (thinly cut tomatoes, cucumbers, peppers, onions, olive oil & fleur de sal)

Greek salad

Caesar salad

Coleslaw

Fatoush

Couscous salad

Pasta salad

Potato salad

Rocket, avocado, mango, fresh goats cheese **

Spinach salad with pears, blue cheese, walnuts & crispy bacon **

** Not suitable for large groups

SIDE DISHES

Jacket potatoes

Sautéed new potatoes with rosemary

Potato kebabs wrapped in bacon

Grilled Italian vegetables

Grilled vegetable kebabs

Grilled marinated pineapple

Grilled halloumi

Corn on the cob

Bread selection

DIPS & SAUCES

Ketchup

Cocktail

Mustard

Mayonnaise

Aioli

BBQ sauce

Satay sauce

Sour crème & chives

Sweet chilli

Mango & chilli

DESSERTS

Fruit platter

Fruit kebabs

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Lemon meringue tart
White and/or dark chocolate mousse
Chocolate Brownies (with or without nuts)
Eton Mess
Mango mousse
Lemon mousse

BBQ PACKAGES TO GO

Select your favourite salads & sides, dips & desserts, as well as your preferred meats which will be marinated and ready for you to stick on the BBQ and impress your guests!



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Quinta Occasions Price list

All prices include the cost of chef(s), produce, crockery and cutlery. The costs of other staff will be clearly shown in the quotation based on the prices below.

All prices are exclusive of VAT/IVA.

Staffing cost per hour:

Waiting staff	15€
Bar staff	15€
Kitchen assistants	12€
Housekeeping staff	12€

Tea & Coffee Services

We can provide a tea & coffee station for 3€ + IVA per person

We can add petit fours for an additional 2€ + IVA per person

Gratuities

There is no service charge but should you so wish to reward good service, we request you to present the gratuity to the event organiser who will ensure that your gift is fairly shared between the team. We ask you not to give gratuities to individual members of staff.

Children

Children up to the age of 12 may choose from the children's menu. Alternatively they are charged 50% of the adult meal for a half size portion.

Transportation – return journey

First 10 kms	FOC
Mileage over and above 10kms	0,36 cents/kms

Furniture and equipment to rent:

Cocktail tables with white linen	15€
Banqueting tables with white Linen, seating up to 10 people	30€
Napkins	1€
Chiavari chairs (white wash with beige cushions or black with black cushions)	4,50€
White sun umbrellas	20€
Garden heaters incl gas	60€

Ice:

We can provide ice and charge 2€ + IVA per person

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Private Chef

We are able to provide private chefs to cater exclusively for you and your family. This can include all day service, or simply breakfast, lunch or dinner. The cost of the chef per hour is 28€ + IVA. The chef will require time for shopping which will be added to your bill along with his time to prepare all fresh meals at your villa/venue.

This is a special bespoke service. We advise you pre arrange your first meal with our event manager and all subsequent meals should be discussed daily with the chef.

For larger families/groups please note that a kitchen helper will be necessary and we always advise you to book a waiter to serve & clear up, as the chef will not serve food to the table, nor will he set/clear tables. The kitchen however will be left spotless.

We can provide an estimate of the minimum number of hours we consider necessary for the chef & waiter. A 50% deposit from the estimate is necessary to secure the booking.

Once the service begins, we update the invoice every day with the bill for the fresh ingredients and the accurate hours worked. If the chef/waiter works less hours, we deduct the hours from the estimated invoice, and if they work more hours, we add the extra hours to the invoice. Usually the chef requires a minimum of 4h from preparation to serving; not counting the shopping time, but this will depend on numbers and menus.

Mileage will also be charged, which we will agree a set price when estimating.



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Additional services we can provide for you

We can help outsource the best suppliers in the Algarve. Anything you can think of, we can help with!

Here is a short outline of what we can provide, please contact us for additional information:

Quinta Occasions – Flowers by Alison

Alison is a professional florist renowned for her creativity, design and decoration for all occasions, presents and every day pleasure. She can provide flower arrangements for your dinner tables or can help with decorating your villa/venue.

Celebration cakes

If you are celebrating a special occasion, just send us a photo and we will make it happen!

Photos by Sally

We highly recommend Sally Mulholland, who takes stunning and original pictures and portraits. Her charges will vary according to your wishes.

Music

There is a variety of entertainment that we can suggest, from bands to DJ's and classical music.

Children's Entertainment

Because we understand how important it is to keep the children happy (and consequently the parents happy!), we can suggest child minders, face painting, treasure hunts, etc.



Quinta Occasions

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Quinta Occasions Terms of Business

The following terms and conditions apply to the supply of goods and services provided or arranged by Quinta Occasions trading as Noites Brilhantes Lda in relation to your wedding or event ("the Event").

All events booked by the Client are subject to written acceptance by Quinta Occasions trading as Noites Brilhantes Lda ("the Organiser") and are made upon the following terms and conditions:

1. INFORMATION

The Client shall provide, on request by The Organiser, all such information which is available in relation to the event as may be necessary to enable the Organiser to make a fully informed assessment of its obligations to provide the services.

2. NUMBERS ATTENDING

- (i) There are no minimum numbers that we cater for but we normally only accept bookings with a minimum spend of 300€ + IVA.
- (ii) A quotation is prepared based on the number of people anticipated to attend. Final numbers must be confirmed one week before the event and the final price based on these numbers.

3. AMENDMENTS

- (i) The Client agrees that The Organiser may accept any verbal amendments to the arrangements given during the course of the function or its preparation, by the Client or nominee, and the Client agrees to pay for any additional service so provided.
- (ii) The Organiser reserves the right to pass on to the Client any additional costs incurred by it for goods and services requested during the course of the Event or caused by the Client not adhering to the agreed times for services.
- (iii) Amendments made to arrangements for the Event within 21 days of the Event must be made in writing. The Organiser reserves its right to reject such amendments.

4. CONFIRMATION, DEPOSITS AND PAYMENTS

- (i) The remaining balance of pre-booked items will be due not less than one week prior to the date of the Event.
- (ii) Accounts for the event may be settled by credit card, bank transfer or cash.
- (iii) All payments are non – transferable.
- (iv) All prices in the quotation Exclude the Value Added Tax (IVA) at the prevailing rate at the time of booking. The Organiser reserves the right to alter prices to take into account of any variation in the rate of VAT/IVA applicable at the date of the event itself.

5. CHARGES

- (i) The Client agrees to pay The Organiser all charges on the due dates, failing which interest will be charged at 5% over the prevailing Barclays Base Rate.
- (ii) If there are any queries on any part of an invoice, the client will pay the undisputed part of the sum owing on the date due and the remainder on resolution of the query.

6. CANCELLATION BY THE ORGANISER

The Organiser may cancel the booking under the following circumstances:

- (i) Forthwith and without any liability on its part in the event of any damage to the venue by fire, flood, storm, explosion or other cause beyond the control of the Organiser
- (ii) If the Client becomes insolvent or enters into liquidation or receivership;
- (iii) If the Client is more than 21 days in arrears with any payments to the Organiser;

Quinta Occasions

Gourmet Catering

7. CANCELLATION BY THE CLIENT

All bookings are non-transferable unless agreed by the Organiser. Monies paid cannot be transferred to another date or Event. In the event of cancellation by the client the following will apply, unless agreed in writing with the Organiser.

- (i) Cancellations over 9 months in advance - deposit forfeited.
- (ii) Cancellations between 6 months and 9 months - 50% of total anticipated charges to include all pre-booked items and discretionary liquor spend will be forfeited.
- (iii) Cancellations between 3 months and 6 months advance - 75% of total anticipated charges to include all pre-booked items and discretionary liquor spend will be forfeited.
- (iv) Cancellations less than 3 months in advance - 100% of total anticipated charges to include all pre-booked items and discretionary liquor spend will be forfeited.

The Organiser highly recommends the Client to take out adequate Wedding Insurance cover for their Event in order to protect your obligations under the terms of this agreement.

8. CLIENT'S USE OF THE VENUE

Where applicable, the Client and persons attending the Event shall utilise the venue in line with the venue's policies and procedures.

9. LIABILITY

(i) The Organiser will not be liable for the loss of damage to the property of the clients or guests. However, nothing in this agreement shall limit or exclude liability for death or personal injury resulting from negligence, fraud or fraudulent misrepresentation

(ii) The client and their guests must not do anything or omit to do anything that could cause the insurance policy of the organiser or the suppliers to be rendered void of voidable or do or omit anything which may incur additional insurance premiums

10. GENERAL

(i) The Organiser will take all reasonable steps to fulfil the Client's booking to the best of its ability and in accordance with the details provided. It reserves the right to provide alternative services of at least an equivalent standard at no additional cost to the Client and the Client shall have no claim in respect of such alternative service.

(ii) The Client may not assign or sublicense the whole or any part of the rights conferred in this agreement, which are personal to the Client and shall be governed in all respects by English law. Only the contractual parties to this Agreement shall have any recourse under the terms of this contract.

(iii) No variation of these conditions shall be effective unless in writing and signed on behalf of the Organiser and the Client.

(iv) Any complaint must be made in writing to the Organiser within 7 days of the event date, and must be made by a contractual party to this Agreement to be recognised by the Organiser. The Organiser will not give consideration to such complaints unless received in such a manner and within such time limits and shall thereafter be entitled to claim the full sum due from the client in respect of the event.

(v) Any notice served under this agreement shall be made in writing and shall be delivered by hand or sent by recorded delivery post in the case of the Organiser for the attention of the Event Manager and in the case of the client to the address stated in the original quotation for the attention of the contracted parties' names. A notice delivered by hand is deemed to have been received, when delivered, or no later than 9am on the day following delivery. A correctly addressed notice sent by recorded delivery post will be deemed to have been received two business days following the date of posting.

(vi) At times the Organiser may introduce special offers but these will solely apply to new bookings and not to dates previously sold.