

Take Away & Delivery 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

CANAPÉS

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 fraiche
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



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SOUPS

7€ + IVA

Green or red gazpacho (v)

Vichyssoise (v)

Cauliflower soup (v)

Ginger & Carrot soup (v)

SALADS

8€ + IVA

Mixed salad or tomato with mozzarella

Rocket with pine nuts and parmesan

12€ + IVA

Thai salad (V)

Traditional Portuguese squid salad

Nicoise salad

Prawn cocktail with mango & papaya

Classic Caesar salad with chicken (with or without anchovies)

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

Cold roast beef platter

17€ + IVA

Caesar salad with prawns

Thai salad with prawns and sweet chilli

Thai salad with beef and coriander & lemon

Vitella Tonnato



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MAINS

14€ + IVA

Chicken cordon bleu
Stuffed chicken breast with mozzarella & sundried tomatoes
Ad's chicken curry with coconut, pineapple & cashew nuts
Lasagne Bolognese
Chicken coronation

16€ + IVA

Marrocan Lamb

18€ + IVA

Involtinni de vitela
Beef bourguignon

22€ + IVA

Meat & Shellfish Cataplana (Minimum 4 people)

SIDE DISHES

- ✓ Rice
- ✓ Potatoes
- ✓ Couscous
- ✓ Rösti
- ✓ Pasta
- ✓ Mashed potatoes
- ✓ Mixed vegetables

All main course dishes have a choice of ONE side dish included in the price
All other sides - 2,50€



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DESSERTS

All 7€ + IVA

Fresh fruit platter

Tiramisu

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)

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)



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CHILDREN'S MENU

8€ + IVA

Applicable for children up to 12

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



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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”



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!

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)

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SALADS

Rocket salad with pine nuts & parmesan

Mixed green leaves

Thai salad

Tomato, mozzarella & avocado

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

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DESSERTS

Fruit platter

Fruit kebabs

Lemon meringue tart

White and/or dark chocolate mousse

Chocolate Brownies (with or without nuts)

Eton Mess

Mango mousse

Lemon mousse



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Delivery

Delivery is available from Faro to Albufeira including Loulé and its outlying areas.

€ 15,- for Quinta do Lago, Almancil and Vale do Lobo areas

€ 20,- for Sta. Barbara, Albufeira, Vilamoura and Faro

Ideally we would like your order 24 hours in advance, as we cook daily.

Please call and discuss your requirements with us.

Each portion is a large portion for one person.