

LUNCH EXHIBITIONS

14-15.05.14

300 PAX

LUNCH PARTICIPANTS

14.05.14 – 2340 PAX

15.05.14 - 2490 PAX

BUFFET

SALADS TASTING (CHOOSE TWO)

- PASTA SALAD WITH FRUITS OF THE SEA
- GREEN SALAD WITH GOAT CHEESE AND CURED MEAT
- TOMATO AND COLD MEAT 'S SALAD
- SPECIAL MIXED SALAD
- SMOKED SALAD
- GERMAN SALAD
- HAM SALAD AND CHEESE
- MAYONNAISE SALAD WITH POTATOES CARROTS PEAS WITH TUNA
- ROASTED PEPPERS 'S SALAD
- GREEN SALAD WITH TOMATO AND MACKEREL

WARM DISH (CHOOSE TWO)

- MORCILLO BEEF WITH GARDEN VEGETABLES
- ROASTED PORK LEG WITH WINE SAUCE
- CHICKEN WITH MODENA 'S VINEGAR AROMA
- VEAL 'S ROASTED HIP (RIBIERA AROMA)
- HAKE 'S SIRLOINS WITH MARINERA SAUCE
- SCALLOPS GROUPE TO THE COULIS OF SHRIMP
- SMALL CUTTLEFISH COOKED IN THEIR INK
- TUNA SNACKS WITH CREAM OF PEPPERS
- SALMON 'S SUPREMES IN MUSHROOM 'S SAUCE
- TUNA 'S CANNELONI GRATINATED
- SALMON LASAGNE
- NOODLES WITH VEGETABLES
- RICE WITH PRAWN AND VEGETABLE
- RICE WITH OCTOPUS AND VEGETABLE

GARNISH (CHOOSE TWO)

- CREAMED POTATO
- PEARL POTATOES GRATINATED

**LUNCH COCKTAIL
CONGRESO EWNA
16 MAY 2014
LUNCH EXHIBITORS – 200PAX
LUNCH – 2285 PAX
IFEMA- HALL9**

- POTATOES WITH BUTTER AND PARSLEY
- SAUTEED OF BROCOLI AND MUSHROOMS
- PILAF RICE
- GRILL OF VEGETABLES

DESSERTS (CHOOSE TWO)

- MINI CAKE
- FRUIT SALAD
- VARIED YOGURTS

DRINK

- STILL AND SPARKLING MINERAL WATER

Price per person with salads, warm dish and dessert: 25.50€ +10 % VAT

Price per person with warm dish and dessert: 18.00€ + 10% VAT

GENERAL CONDITIONS BUFFETS

OUR BUDGET INCLUDES

- Visit/ technical inspection of the space /room in order to arrange the set up and the event's organization (Sales and Production Departments)
- Set up, which includes bars, buffets and side tables that are needed on each case and depending on the available space.
- All material, including kitchenware and service ware
- Material and goods transport (not exceeding 60km within the Madrid Community)
- Set up, dismantling and clear up
- Waiters are included in the price.
- **The duration of the service will be of 2 hours, starting at the time that the customer hires.**

OUR BUDGET DOES NOT INCLUDE

- Delayed on the time of the service up to 4 hours will be charged at 26.36€ + 21% V.A.T per waiter and hour.

CANCELLATION COSTS

- Changes in number of attendees agreed on the signed budget will be at no cost until 5 days before the event date.
- In case of changes after those 5 days may be charged.
- Increases in number of attendees or goods during the last 72 hours must be approved by Monico Catering in order to give a better service.

REINFORCED COCKTAIL

COLD APPETIZERS (CHOOSE 9)

- Coca (Spanish Kind of Pizza) with Roasted Vegetables and Tuna
- Tomato Cream Shot with Parmesan Cheese Stick
- Assorted Smoked Fishes Tartar served on Spoon
- Prawn Salad on Spoon
- Cherry Tomato and Duck Cured Magret with Black Pepper
- Anchovy and Asparagus Cream Mini Sandwich
- Salmon Mousse Eclairs
- Stuffed Profiterols with Foie Grass
- Constantini Mini Salad
- Mixed Mini Salad
- Assorted Makis
- Foie Mi Cuit with a dash of Raspberry
- Tramezzini Bread Lollipop with Anchovies
- Iberian Roast Loin with touch of Moutard served on Toast
- Assorted Spanish Cheeses with Raisins and Walnuts (Set on a decorate buffet on events of 100 PAX minimum)
- Iberian Ham Shavings with Breadsticks

WARM APPETIZERS (CHOOSE 6)

- Spicy Sausage Byte wrapped in Iberian Fat
- Vegetable Skewer
- Turkey Teriyaki Brochette
- Fish and Vegetable on Sitck
- Iberian Loin on Stick
- Mini Burgers
- Clear Soup Shot
- Diced Hake with Ali Oli Sauce
- Potato Foam and Partridge Millefeuille

- Octopus over Potato Mousse
- Sautee Mini Sausages with Honey and Sesame Seeds
- Black Pudding Tartlet with Acid Apple
- Grated "Chorizo" (Spanish sausage) Tartlet
- Green Asparagus Stalks with Olive Oil and Maldon Salt

MINI CASSEROLES (CHOOSE 2)

- Stewed Poultry Meatballs
- Cod Meatballs with Tomato Sauce and Mussels
- Stewed Chicken Supreme with Almonds and Egg
- Suatee Cous Cous with Vegetables
- Veal Cheeks (Spanish Delicatessen) Stew
- Tuna and Red Peppers
- Noodles with Baby Squids and Cuttlefish
- Grouper with Peppers Sauce
- Lentils
- Salmon with Couliflower Cream and Prawns
- Ratatulle with Fat Frree Pork Meat

DESSERT

- Assorted Mini Sweets
- Assorted Mini Mousses

DRINKS INCLUDED:

- Still and Sparkling Water
- Red and White Wine
- Soft Drinks
- Beer
- Tomato Juice
- Cava (Spanish sparkling wine)

Price per Person: 28,65 € + 10% VAT

GENERAL CONDITIONS COCKTAILS:

OUR BUDGET INCLUDES

- Visit/ technical inspection of the space /room in order to arrange the set up and the event's organization (Sales and Production Departments)
- Set up, which includes bars, buffets and side tables (1/30 per person) that are needed on each case and depending on the available space.
- All material, including kitchen and service.
- Material and goods transport (not exceeding 60km within the Madrid Community)
- Set up, dismantling and clear up
- Waiters are included in the price.
- **The duration of the service will be of 3 hours starting at the time that the customer hires.**

OUR BUDGET DOES NOT INCLUDE

- Delayed on the time of the service up to 4 hours will be charged at 26.36€ + 21% V.A.T per waiter and hour.

CANCELLATION COSTS

- Changes in number of attendees agreed on the signed budget will be at no cost until 5 days before the event date.
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WINE GLASS N°1

- Salty snacks on support tall tables
- Iberic Roast- Beef with Mustard
- Homemade Tuna Turnover
- Octopus and Prawn Salad on Spoon
- Pheasant and Walnuts Sandwich

- Asparagus Eclairs

WINE GLASS Nº2

- Salty snacks on support tall tables
- Savoury Éclairs stuffed with Wild Salmon Mousse
- Cold Ratatouille with Short crust Dough
- Egg with Ali-Oli and False Truffle of Olives
- Our Handcraft Cheese with Raisins and Walnuts.
- Salmon Tartar on Crunchy Pasta

WINE GLASS Nº3

- Salty snacks on support tall tables
- Mini Bread Roll with Duck Ham and Cheddar Cheese
- Tomato Cherry stuffed with Avocado and covered with Nachos
- Smoked Marlyn Chupa-Chups and Cured Tuna with Caesar Sauce
- Tramezzini Tomato Bread with Smoked Farmyard Cock and Nuts Salad
- Our Handcraft Cheese with Raisins and Walnuts.
- Seafood Salad on tartlet

WINE GLASS Nº4

- Salty snacks on support tall tables
- Pastry of mi-cuit in Madeira Scent
- Duck breast on Stick with Gouda Cheese
- Crispy Plantain with Tropical Tartar

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- Bread Roll with Peppers and Tuna from “La Almadraba”
- Mixture of Lettuces and Smoked Poultry Tartar
- “Salmorejo” Cream with Iberic Touch on Shot

DRINKS INCLUDED:

- Still Water Bezoya
- Soft Drinks
- Beer Mahou
- Tomato Juice
- White Wine D.O. Rueda
- Red Wine D.O. Rioja

Price per person18,00 € + 10 % V.A.T

GENERAL CONDITIONS:

OUR BUDGET INCLUDES

- Visit/ technical inspection of the space /room in order to arrange the set up and the event’s organization (Sales and Production Departments)

- Set up, which includes bars, support tables and side tables that are needed on each case and depending on the available space.
- All material, including kitchen and service.
- Material and goods transport (not exceeding 60km within the Madrid Community)
- Set up, dismantling and clear up
- Waiters are included in the price.
- **The duration of the service will be of 3 hours, starting at the time that the costumer hires.**

MISCELLANEUS

- Delayed on the time of the service up to 4 hours will be charged at 26.36€ + 21% V.A.T per waiter and hour.

CANCELLATION COSTS

- Changes in number of attendees agreed on the signed budget will be at no cost until 5 days before the event date.
- In case of changes alter those 5 days may be charged.
- Increases in number of attendees or goods during the last 72 hours must be approved by Monico Catering in order to give a better service.

BASIC COFFEE

HOT & COLD BEVERAGES

- Coffee
- Milk
- Tea
- Mineral Water
- Orange Juice

FROM OUR BAKER

- Artisan Mini Pastries
Mini Donuts

*Mini Croissants
Mini Pain au Chocolat
Mini Glaced Fruit Roll
Mini Muffin*

- Artisan Tea Pastries

Price per person with waiter service: 5,66€ + 10% VAT

COFFEE BREAK 1

HOT & COLD BEVERAGES

- Coffee
- Milk
- Tea
- Mineral Water
- Orange Juice
- Pineapple Juice
- Peach Juice

FROM OUR BAKER

- Artisan Mini Pastries
 - Mini Donuts*
 - Mini Croissants*
 - Mini Pain au Chocolat*
 - Mini Glaced Fruit Roll*
 - Mini Muffin*
- Artisan Tea Pastries

- Heart-shaped puff pastry

Price per person with waiter service: 7,48€ + 10% VAT

COFFEE BREAK 2

HOT & COLD BEVERAGES

- Coffee
- Milk
- Tea
- Mineral Water
- Orange Juice
- Pineapple Juice
- Peach Juice

FROM OUR BAKER

- Artisan Mini Pastries
 - Mini Donuts*
 - Mini Croissants*
 - Mini Pain au Chocolat*
 - Mini Glaced Fruit Roll*
 - Mini Muffin*
- Assorted Mini Sandwiches
 - Mixed*
 - Cheese with Walnuts*
 - Vegetable*
 - Crab*

Price per person with waiter service: 9,26€ + 10% VAT

EURO - COFFEE BREAK

HOT & COLD BEVERAGES

- Coffee
- Milk
- Tea
- Mineral Water
- Orange Juice
- Pineapple Juice
- Peach Juice

FROM OUR BAKER

- Artisan Mini Pastries
 - Mini Donuts*
 - Mini Croissants*
 - Mini Pain au Chocolat*
 - Mini Glaced Fruit Roll*
 - Mini Muffin*
- Artisan Tea Pastries
- Assorted Mini Sandwiches
 - Mixed*
 - Cheese with Walnuts*
 - Vegetable*
 - Crab*
- Assorted Rolls
 - Serrano Ham and Tomato*
 - Manchego Cheese*
 - Turkey and Lettuce*
 - Chorizo (Spanish Sausage)*

Price per person with waiter service: 10,56 € + 10% VAT

NOTES

- Coffee Breaks can last up to a maximum of 45 minutes.
- All Coffee Breaks are served in Buffet Style.
- Delays of 30 minutes over the customer's scheduled starting time will mean an extra charge of 26, 36 € + 21%VAT per hour and Waiter.