



2020 Boat menus



BOAT MENU ONE

Platters of -

Crudités - marinated mixed olives, hummus, aioli, black olive tapenade, romesco sauce, house-made chilli sauce.

Iberico charcuterie and cheese

Lobster and king prawn cocktail

Bowls of -

Beef tartare, parmesan crisps

Roasted salmon, mayo-mustard potatoes, baby spinach

Pan seared yellowfin tuna nicoise

Fresh and slow roasted heritage tomatoes, red onion jam

Plates of -

Spanish style tortilla

Oven roasted peppers, fresh anchovies, salsa verde

Extras -

Bread selection

House sauces

Desserts -

White chocolate and passionfruit cheesecake pots

€65 per person.
Delivery included.

BOAT MENU TWO

Platters of -

Crudités - marinated mixed olives, hummus, aioli, black olive tapenade, romesco sauce, house-made chilli sauce.

Beef carpaccio, parmesan, capers and watercress

King prawns and herb aioli

Bowls of -

Lemon, thyme and garlic roasted chicken legs

Escalivada - grilled mixed vegetable basque dish

Buffalo mozzarella, heritage tomatoes, basil and rocket

Asparagus, broad beans, almonds and baby spinach

Plates of -

Blue goats cheese tartlets, pickled red onion and parsley

Extras -

Bread selection

House sauces

Desserts -

Double chocolate mousse and macerated strawberry pots

€50 per person.

Delivery included.



Please contact our team to book your catered event!

enquiries@crispcateringibiza.com

crispcateringibiza.com

U.K - +44 (0) 7402 004 386

