



EUROSTARS
TORRE SEVILLA
★★★★★

EVENTS Catering Dossier



Menu 1,

STARTER *of your choice*

- Cordoban salmorejo soup with Iberico ham
- Salad of fresh leaves, marinated salmon and seasonal fruits with cashew vinaigrette

MAIN COURSE *of your choice*

- Line-caught hake in Manzanilla sherry cream with crispy prawns
- Iberico pork cheek in jus with smoked Parmentier potato and sautéed vegetables

DESSERT *of your choice*

- Passion fruit sun, crumble and vanilla ice cream
- Chocolate velvet cake

COFFEE AND PETITS FOURS

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (DRINKS Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €46 (VAT included)

Minimum: 15 diners



Menu 2,

STARTER *of your choice*

- Salad of green leaves, confit tomatoes, crunchy almond, frozen goat's cheese and olive vinaigrette
- Grilled prawns with pumpkin soup and mint essence

MAIN COURSE *of your choice*

- Grilled sea bass, mortero mashed potato and green plantain
- Iberico pork tenderloin noisette, potato gratin, vegetables and orange wine reduction

DESSERT *of your choice*

- Strawberry mousse jewel, coconut soil and Marie biscuit ice cream
- Mango and coconut soufflé with Cazalla de la Sierra aniseed sorbet

COFFEE AND PETITS FOURS

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €53 (VAT included)

Minimum: 15 diners



Menu 3,

STARTER *of your choice*

- Parmentier with mango, Extremadura-style migas fried breadcrumbs, baby leaves and roast leek vinaigrette
- Granada-style remojón cod and orange salad with slow-cooked egg and corn tortilla chips

MAIN COURSE *of your choice*

- Chargrilled Presa Iberica pork, mutabal dip, aubergine crisps and cane honey
- Baked sea bass fillets with Iberico migas fried breadcrumbs and Cadiz-style picadillo vegetables

DESSERT *of your choice*

- Red fruit bomb, white chocolate crisp and raspberry ice cream
- Cold chocolate fondant with white chocolate soup and two lemon ice cream

COFFEE AND PETITS FOURS

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €58 (VAT included)

Minimum: 15 diners



Buffet 1,

SOUPS

- Andalusian gazpacho with vegetable garnishes
- Roast pumpkin soup with croutons

MAIN DISHES

- Grilled sea bream with saffron sauce
- Chicken supreme with wild mushrooms
- Stewed pork cheek with potatoes

SALADS AND DRESSINGS SIDE DISHES

- Lettuce, tomato, onion, cucumber, carrot, beetroot, sweetcorn and olives
- Vinaigrette, basil pesto, tartare sauce, mayonnaise

- Basmati rice
- Sautéed green beans with Pimentón de la Vera paprika
- Deluxe potatoes

PREPARED SALAD

- Mozzarella and cherry tomato salad with parmesan shavings
- Andalusian-style country salad

DESSERTS:

- Selection of desserts from our pastry chef
- Fresh fruit

STARTERS

- Selection of Spanish pickles in vinegar
- Tuna and pepper pastry
- Spanish omelette
- 'Gentleman's rice'

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €59 (VAT included)

Service duration: 90 minutes

Minimum: 50 diners



Buffet 2,

SOUPS

- Picadillo soup with croutons
- Seasonal vegetable soup

SALADS AND DRESSINGS

- Lettuce, tomato, onion, cucumber, carrot, beetroot, sweetcorn and olives
- Vinaigrette, basil pesto, tartare sauce, mayonnaise

PREPARED SALAD

- Waldorf salad
- Smoked fish salad

STARTERS

- Selection of Spanish pickles in vinegar
- Selection of omelettes
- Country-style rice
- Seafood noodles

MAIN DISHES

- Pil-pil hake
- Roast chicken with panadera potatoes
- Pork ragu

SIDE DISHES

- Sautéed vegetables
- Tomato gratin with Provençal herbs
- Sautéed new potatoes with garlic and parsley

DESSERTS:

- Selection of desserts from our pastry chef
- Fresh fruit

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €59 (VAT included)

Service duration: 90 minutes

Minimum: 50 diners



Buffet 3,

SOUPS

- Cordoban salmorejo soup with chopped ham and egg
- Courgette soup with Parmesan

SALADS AND DRESSINGS

- Lettuce, tomato, onion, cucumber, carrot, beetroot, sweetcorn and olives
- Selection of Spanish pickles in vinegar

PREPARED SALAD

- Roast vegetable and smoked cod salad
- Chicken and pineapple salad
- Ham, mozzarella and basil bruschetta

STARTERS

- Asparagus and smoked pancetta quiche
- Pasta 'risotto' with cuttlefish and prawns

MAIN DISHES

- Roast hake with algae pil-pil
- Roast pork ribs with honey and mustard
- Beef roulade with glazed spring onions

SIDE DISHES

- Basmati rice with garlic oil and parsley
- Sautéed vegetables with Pimentón de la Vera paprika
- Potato wedges with Provençal herbs

DESSERTS:

- Selection of desserts from our pastry chef
- Fresh fruit

DRINKS

- Mineral water, soft drinks
- (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €65 (VAT included)

Service duration: 90 minutes

Minimum: 50 diners

Coffee break,

COFFEE BREAK N° 1

Price per person: €10.50
* Bottomless coffee break: €14.50

- Coffee
- Freshly-squeezed orange juice
- Selection of teas and infusions
- Milk (whole, skimmed and soya)
- Still/sparkling mineral water

COFFEE BREAK N° 2

Price per person: €12.50
* Bottomless coffee break: €16.50

- Coffee
- Freshly-squeezed orange juice
- Selection of teas and infusions
- Milk (whole, skimmed and soya)
- Mini pastries
- Still/sparkling mineral water

COFFEE BREAK N° 3

Price per person: €13
* Bottomless coffee break: €19.50

- Coffee
- Freshly-squeezed orange juice
- Selection of teas and infusions
- Milk (whole, skimmed and soya)
- Assorted biscuits
- Still/sparkling mineral water

COFFEE BREAK N° 4

Price per person: €13.50
* Bottomless coffee break: €21.50

- Coffee
- Freshly-squeezed orange juice
- Selection of teas and infusions
- Milk (whole, skimmed and soya)
- Fruit skewers
- Mini pastries
- Still/sparkling mineral water

COFFEE BREAK N° 5

Price per person: €15
* Bottomless coffee break: €24,50

- Coffee
- Freshly-squeezed orange juice
- Selección de tés e infusiones
- Milk (whole, skimmed and soya)
- Fruit skewers
- Assorted biscuits
- Petits fours
- Still/sparkling mineral water

COFFEE BREAK N° 6

Price per person: €15
* Bottomless coffee break: €21,50

- Coffee
- Freshly-squeezed orange juice
- Selection of teas and infusions
- Milk (whole, skimmed and soya)
- Filled mini brioche | Mini pastries
- Homemade sponge cakes (of your choice)

- Assorted biscuits
- Still/sparkling mineral water

COFFEE BREAK N° 7

Price per person: €19
* Bottomless coffee break: €26,50

- Coffee
- Freshly-squeezed orange juice
- Selección de tés e infusiones
- Milk (whole, skimmed and soya)
- Fruit skewers
- Spanish omelette cubes
- Sandwich selection
- Iberian ham canapés
- Various tarts
- Still/sparkling mineral water

All prices include VAT
Service duration: 30 minutes
Minimum: 12 diners

Bottomless coffee break services will increase depending on the selection.
Bottomless coffee break: Duration of 4 hours with two refills

All prices include VAT
Service duration: 30 minutes
Minimum: 12 diners

Bottomless coffee break services will increase depending on the selection.
Bottomless coffee break: Duration of 4 hours with two refills



Finger Buffet 1,

COLD

- Granada-style remojón cod and orange salad
- Octopus and vegetable cocktail with lime oil
- Marinated salmon, feta cheese and prune skewers
- Chorizo and Iberico sausage sticks
- Rocket, cream cheese and crispy onion sandwiches
- Pringá meat canapés with cane honey
- Tomato tramezzini sandwiches with frigate mackerel, fresh leaves and Greek yoghurt cream

HOT

- Ravioli: (Choice of sauce: Carbonara, pesto or Bolognese)
- Wok-fried beef and vegetables

DESSERT

- Prepared seasonal fruit
- Selection of sweets and pastries

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €42 (VAT included)

Service duration: 60 minutes

Minimum: 40 diners



Finger Buffet 2,

COLD

- Sobrassada sausage paste and fresh cheese sandwich
- Smoked salmon, couscous and glazed orange salad
- Selection of local Iberico meats on focaccia
- Crab and green leaf brioche
- Spanish cheese selection

HOT

- Tortellini
- Choice of sauce: Carbonara, pesto or Bolognese
- Rice station
- 'Gentleman's rice'
- Country-style cauldron rice

DESSERT

- Prepared seasonal fruit
- Selection of sweets and pastries

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €46 (VAT included)

Service duration: 60 minutes

Minimum: 40 diners



Finger Buffet 3,

COLD

- Seasonal mushroom omelette cubes
- Spinach hummus and breadsticks
- Our version of a serranito sandwich
- Watermelon and Payoyo cheese bite
- Marinated mackerel and red prawn salad
- Lamb's lettuce, apple, goat's cheese and macadamia nut salad
- Spanish cheese selection with chutneys and bread

HOT

- Fish and chips
- Free-range chicken and mushroom tacos
- Beef cheek and Palo Cortado sherry casserole with mashed potato

DESSERT

- Prepared seasonal fruit
- Small churros and chocolate cups

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €49 (VAT included)

Service duration: 60 minutes

Minimum: 40 diners



Spanish Wine,

SPANISH WINE N° 1

Price per person: €15 (VAT included)

- Spiced vegetable crisps
- Seville-style pickles
- White wine, red wine, beer, coffee and infusions

SPANISH WINE N° 2

Price per person: €20 (VAT included)

- Granada-style remojón cod and orange salad with crystal bread crisp
- Mini foie gras and chargrilled apple waffle
- White wine, red wine, beer, coffee and infusions

SPANISH WINE N° 3

Price per person: €25 (VAT included)

- Acorn-fed Iberico ham board
- Spanish cheese board with artisan chutneys and bread
- White wine, red wine, beer, coffee and infusions

Service duration: 30 minutes

Minimum: 15 diners



Cocktail Party 1,

COLD

- Corn gazpachuelo soup with pumpkin seeds and extra virgin olive oil
- Beetroot hummus with crudités
- Granada-style remojón cod salad with orange oil.
- Mini sesame cracker with Seville-style alboronía vegetables, frigate mackerel with baby leaves
- Avocado and salmon "maki" with tartare cream
- Cream of leek, potato and kimchi with spiced parmesan
- Couscous and pear salad with pink grapefruit vinaigrette

DESSERT

- Various sweets and pastries

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

HOT

- Puchero stew croquettes with broth
- Courgette and Payoyo cheese fritters
- Prawn, pancetta and pickled vegetable skewer
- Confit cod casserole, creamed spinach and wakame seaweed
- Chicken kofta and mojito sorbet
- Iberico cheek rocks in jus with creamed sweet potato

Price per person: €50 (VAT included)

Service duration: 90 minutes

Minimum: 40 diners



Cocktail Party 2,

COLD

- Acorn-fed Iberian ham
- Salted anchovies with tomato bread, pipirrana salad and Jaén extra virgin oil
- Strawberry salmorejo soup with salmon tartare
- Roast pepper dip and spiced nut powder
- Octopus and mantis shrimp salad with paprika oil
- Caprese with feta cheese and apple vinaigrette
- Smoked fish crackers with baby leaves
- Salmon and lime mayonnaise tiramisu

DESSERT

- Various sweets and pastries

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

HOT

- Cheese and spinach croquettes
- Caramelised chistorra sausage tempura and beetroot aioli
- Aubergine sticks with cane honey
- Battered hake and creamed Idiazábal cheese
- Mini mozzarella and pancetta focaccia
- Beef Bolognese with green apple crisps

Price per person: €60 (VAT included)

Service duration: 90 minutes

Minimum: 40 diners



Cocktail Party 3,

COLD

- Acorn-fed Iberian ham
- Spanish cheese selection
- Cold soup and mini salad station
- Preserved pork loin, Cremette cheese and Pimentón de la Vera paprika toast
- Foie gras on a mini sesame cracker with hazelnut and sweet chilli sauce
- Salmon tartare with rocket and honey and mustard dressing
- Cheese lollipops with honey crisp
- "Torre Sevilla" prawn ceviche

DESSERT

- Various sweets and pastries

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

HOT

- Stir-fried vegetables with octopus and cod
- Andalusian fried fish
- Rice station (3 varieties)
- Pizza bagel
- Seville-style grouper suquet stew and plantain chips
- Chargrilled Presa Iberica pork and cherry tomato kebab
- Beef cheek and foie gras terrine with roasting juices

Price per person: €65 (VAT included)

Service duration: 90 minutes

Minimum: 40 diners



Station selection for buffets and cocktail parties,

CHEESES AND COLD MEATS

- Spanish cheeses (5 types)
- Iberian cold meats (salchichón, chorizo and morcilla)
- Iberico pork stick
- Acorn-fed Iberian ham
- Variety of breads
- Artisan chutneys

Price per person: €9 (VAT included)

CROQUETTES

- Iberico ham
- Andalusian stew
- Baby squid
- Spinach and cheese
- Garlic prawn
- Mushroom and mature cheese

Price per person: €10 (VAT included)

SEVILLE-STYLE FRIED FISH

- Marinated fish
- Cuttlefish
- Anchovies
- Red mullet
- Onion and pepper rings
- Cod

Price per person: €12 (VAT included)

COLD SOUPS AND SALADS

- Cordoban salmorejo
- Corn gazpachuelo with pumpkin seeds
- Arranque roteño tomato and pepper dip
- Beetroot gazpacho and marinated salmon
- Potato and leek soup with kimchi
- Couscous and pear salad with spiced vinaigrette
- Garlic prawn salad
- Caprese and frigate mackerel salad

Price per person: €9 (VAT included)

RICE

- 'Gentleman's rice'
- Country-style rice
- Torre Sevilla cauldron rice
- Black rice
- Andalusian vegetable rice
- Oxtail rice

Price per person: €12 (VAT included)

This service must be booked as part of a buffet or cocktail party.



Gala Dinner Menu 1,

APPETISER

Duration: 45 minutes

- Selection of Iberico and tomato canapés
- Malaga-style garlic and almond soup
- Mini pepper and tuna salad
- Iberico ham croquettes

FIRST COURSE

- Baked bluefin tuna on pink tomato and salmorejo cream

SECOND COURSE

- Confit suckling lamb ingot in spiced oil, sweet potato textures and jus reduction

DESSERT

- Shades of chocolate and pistachio, dark chocolate crumble and fresh rice pudding ice cream

COFFEE AND PETITS FOURS

GLASS OF CAVA

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €73 (VAT included)



Gala Dinner Menu 2,

APPETISER

Duration: 45 minutes

- Selection of Iberico and tomato canapés
- Malaga-style garlic and almond soup
- Mini pepper and tuna salad
- Iberico ham croquettes

FIRST COURSE

- Monkfish and Seville-style alboronía vegetable cannelloni, cream of jumbo red prawns and spiced cassava crisps

SECOND COURSE

- Mature beef tenderloin, wrinkled purple potato, roast pepper vinaigrette and green leaves

DESSERT

- Lemon pie, white chocolate soil and artisan beer ice cream

COFFEE AND PETITS FOURS

GLASS OF CAVA

DRINKS

- Mineral water, soft drinks
- Red wine, white wine and beer (Bodega Valdubón: R. Duero / Rueda Verdejo)
- Coffee and infusions

Price per person: €80 (VAT included)



Gala Dinner Menu 3,

APPETISER

Duration: 45 minutes

- Bluefin tuna tartare with avocado mousse
- Foie gras bonbon with onion chutney
- Charcoal-smoked sardine with piperade
- Baby squid croquettes
- Crispy prawns with lime aioli

FIRST COURSE

- Roast scallop on vegetable chambao, parmentier with Conil mango and a hint of extra virgin olive oil

SECOND COURSE

- Roast monkfish loin on creamy baby squid in its ink, pepper veil and bilbaína sauce

DESSERT

- Brioche French toast with apple, Idiazábal cheese ice cream and pomegranate yoghurt crispies

DRINKS

- Mineral water
- Beer and Soft drinks
- Red Wine: Valdubón Ribera del Duero D.O.
- White wine: Fray Germán Verdejo Rueda D.O.
- Coffee and infusions

Price per person: €85 (VAT included)



Gala Dinner Menu 3,

APPETISER

Duration: 45 minutes

- Bluefin tuna tartare with avocado mousse
- Foie gras bonbon with onion chutney
- Charcoal-smoked sardine with piperade
- Baby squid croquettes
- Crispy prawns with lime aioli

DESSERT

- Tarte Tatin with Bourbon vanilla ice cream

COFFEE AND PETITS FOURS

GLASS OF CAVA

DRINKS

- Mineral water
- Beer and Soft drinks
- Red Wine: Valdubón Ribera del Duero D.O.
- White wine: Fray Germán Verdejo Rueda D.O.
- Coffee and infusions

FIRST COURSE

- Warm salad of prawns and duck foie gras, with sautéed vegetable tagliatelle and nut and olive vinaigrette

SECOND COURSE

- Crispy confit suckling pig, potato gratin, roast shallot with juniper jus

Price per person: €85 (VAT included)



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