



2023

Universitas **Gastronomic experience**

Catering services UPF
Brunch



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BRUNCH

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CONDICIONS ESPECIALS DEL SERVEI DE CÀTERING





2023

Catering services UPF Brunch

BRUNCH N°1

- Shaved Iberian ham on coca bread with tomato and olive oil
- Cod and orange spoon with red onion thread
- Shot of gazpacho or shot of stew broth (depending on the season)
- Assorted sushi
- Universitas style "Bite-size" Spanish omelette
- Ballotine of smoked salmon

- Croquettes of cooked meat and spinach with goat cheese
- Mini hot dog with sauce duo
- Mini hamburgers of beef to taste with gourmet breads
- Fideua cuttlefish of Vilanova with all i oli
- Cod fillet loin with mushroom pil pil

- Natural fruit skewers
- Mini chocolate cup with whipped cream and almond crocanti



Drinks

- Mineral water
- Soft drinks
- Red or White wine D.O. Penedès
- Coffee and infusions



35,99 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,50 euros + 10% VAT per glass

The service includes

- Delivery and picking up service at the destination point.
- Tables, tablecloths, crockery and glassware.
- Free full delivery service starting with a service request over €450.
- Full delivery service: €99 on orders below €450.
- Waiter services not included in the price.
- Waiter service: €162,20 + 10% VAT



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Catering services UPF

Brunch

BRUNCH N°2

- Shaved Iberian ham on coca bread with tomato and olive oil
- Cod and orange spoon with red onion thread
- Tosta melva with foie micuit, tomato jam and flower of salt
- Crunchy chistorra with Italian pepper
- Shot of gazpacho of strawberries with basil perfume or shot of stew broth (depending on the season)
- Spoon of prawns and fresh vegetables macerated
- Assorted sushi

- Tender onion croustillant
- Mini hamburgers of beef to taste with gourmet breads
- Mini bag of vegetables and goat cheese

- Mini tuna belly salad with tomato from Montserrat
- Quinoa tabbouleh and vegetables

- Prawn risotto with parmesan shavings
- Beef stewed in Priorat red wine

- Cut natural fruit
- Semi cold cheese and berries



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions

40,00 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,50 euros + 10% VAT per glass

The service includes

- Delivery and picking up service at the destination point.
- Tables, tablecloths, crockery and glassware.
- Free full delivery service starting with a service request over €450.
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Brunch

BRUNCH Nº3

- Shaved Iberian ham on coca bread with tomato and olive oil
 - Coca bread with natural escalibada and tuna belly
 - Crunchy chicken skewer to the yakitory
 - Chorito de salmorejo with crispy ham or shot of stew broth (depending on the season)
 - Ballotine of smoked salmon
 - Mini baby broad beans salad with iberico and romescu from Vilanova
 - Mini cantaloup melon pearl salad with feta cheese and olive tapenade
 - Spoon of prawns and fresh vegetables
 - Tosta melva with foie micuit, tomato jam and flower of salt
 - Assorted sushi
-
- Croustillant eggplant and goat cheese
 - Mini hamburgers of beef to taste with gourmet breads
-
- Fideua of vegetables and mushrooms with all i oli
 - Veal steak old mustard
-
- Homemade truffles with rum raisins
 - Natural fruit skewers



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions

42,82 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,50 euros + 10% VAT per glass

The service includes

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Brunch

BRUNCH N°4

- Shaved Iberian ham on coca bread with tomato and olive oil
- Assortment of sushi
- Coca de recapte
- Table of selected cheeses with grapes, nuts, toasts and jams (bitter orange and raspberry)
- Crunchy chistorra with Italian pepper
- Ballotine of smoked salmon
- Spoon of shrimp, guacamole and powder of nachos
- Vegetable toast with anchovies
- Chupito of melon cream with cava and fresh mint or shot of stew broth (depending on the season)

- Croquettes of escalibada and goat cheese
- Dim Sum
- Mini hot dog with sauce duo

- Mini baby broad beans salad with iberico and romescu from Vilanova

- Wok of vegetables and pasta
- Fresh monkfish to the "all cremat"

- Natural fruit cut
- Assorted selection of assorted puff pastries



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions

45,69 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,50 euros + 10% VAT per glass

The service includes

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Catering services UPF Brunch

VEGETARIAN BRUNCH N°1

- Quinoa tabbouleh
- Wok of seasonal vegetables with soy and sesame sprouts
- Coca bread with natural scales
- Toasted asparagus with peppers of the piquillo
- Wakame seaweed teaspoon
- Shot of tomato juice and celery stalk
- Zucchini spoon with kikos and pesto

- Mini baby broad beans with tender garlic to the aroma of mint
- Fideuá de verduritas with romesco sauce

- Natural fruit skewer



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions



34,53 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,50 euros + 10% VAT per glass



The service includes

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Catering services UPF

Brunch

VEGETARIAN BRUNCH N°2

- Quinoa tabbouleh
- Potato buffet stuffed with mushroom cream
- Escalivada coke
- Timbale of eggplant with romesco
- Shot of tomato juice and celery stalk
- Fajitas of spinach with pine nuts
- Crostini with avocado and quince alioli

- Mushroom croquettes
- Escalivada flan with goat cheese

- Mini salad of baby habitats with vegetable vinaigrette and reduction of Modena
- Wok of seasonal vegetables with soy and sesame sprouts
- Fideuá de verduritas with alioli
- Natural fruit skewer



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions



37,24 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,50 euros + 10% VAT per glass

The service includes

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Catering services UPF Brunch

CELIAC BRUNCH

- Quinoa tabbouleh
- Wok of seasonal vegetables with bean sprouts and sesame seeds
- Gluten-free salmon toast with cream cheese dill
- Eggplant cannelloni stuffed with escalibada and anchovy
- Wakame seaweed teaspoon

- Asparagus of wild asparagus with piquillo peppers
- Shot of tomato juice and celery stalk

- Zucchini tartar with quicos and pesto
- Gluten-free spinach fajitas with pine nuts

- Cod spoon with tomato, onion and tapenade
- Rice with vegetables

- Natural fruit skewer



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions



34,24 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,50 euros + 10% VAT per glass

The service includes

- Delivery and picking up service at the destination point.
- Tables, tablecloths, crockery and glassware.
- Free full delivery service starting with a service request over €450.
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Brunch

BRUNCH TAKE AWAY

- Universitas salad
 - Vegetable tuna sandwich
 - Fresh fruit jar
 - Soft-drink or beer or mineral water
- 14,82 euros** + 10% IVA per person

SPECIAL CONDITIONS CATERING SERVICES

Waiters service is **not included** in the price.

The hiring of the waiter/s necessary for the service, includes:

- Delivery and picking up service at the destination point.
- Tables, tablecloths, crockery and glassware.
- Waiter service: €162,20 + 10% VAT
- The estimate duration is between: **1:30h - 2:00h**
- Flower decoration price depending on choice: Little gifts, printed cards and invitations, ...
- Events and companion at table confirmation must be done before **72 working hours**, except for Monday requests, those have to be done before Thursday afternoon because Saturday and Sunday are festive.
- Depending on the technical (facilities) and access conditions to the event place these budgets may be modified.
- Modifications of the contents or of the companion at table must be done before **72 working hours**.
- Look up prices if you would like to do the event on the weekend or festive days.
- Universitas reserves the right to modify some ingredients due to market availability.

Prices stated in services include VAT not included.





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