

Welcome to The Outside Kitchen

*Inspired by fresh, locally sourced ingredients
and a passion for beautiful food,
our menus have been carefully created to
complement the relaxed elegance
of Cortijo Rosa Blanca.*

*Every dish is thoughtfully prepared and
beautifully presented, ensuring your dining
experience is every bit as memorable as the
rest of your celebration...*

CATERING





MENUS

We have designed three menus that are all wonderful options for your wedding day.

You can choose from:

- OUR 3-COURSE GALA OR GALA PREMIUM MENU

for a more formal affair

- OUR BEAUTIFULLY PRESENTED BBQ

for a more relaxed meal

- OUR TAPAS AND PAELLA MENU

to ensure your guests get to sample a taste of real Spain while here.

All our menus include the following:

SANGRIA AND HOMEMADE LEMONADE

to welcome your guests on their arrival at the Cortijo

CAVA AND CANAPE RECEPTION HOUR

after your wedding ceremony

UNLIMITED WINES, LAGER AND SOFT DRINKS

to accompany your meal

CAVA

for speeches

WAITER SERVICE

FURNITURE, CROCKERY, CUTLERY, WHITE LINENS, GLASSWARE

CHOOSE 6

MINI BEEF WELLINGTON, *bearnaise sauce*

POACHED PEAR, SERRANO HAM, *rocket, gorgonzola cream*

DUCK CONFIT WONTON, *ginger, plum sauce, pickled chilli*

BACON & CARAMELISED ONION CROSTINI *with feta cream*

CHICKEN SATAY, *spiced peanut/coconut dip*

ARRANCINI, *chicken, pesto, parmesan*

PROSCIUTTIO WRAPPED PORK SOLOMILLO, *fresh herbs, lemon alioli*

SPICED CHICKEN AND SWEETCORN FRITTER, *chipotle mayo*

CREOLE SMOKED SALMON LETTUCE CUPS, *pineapple salsa, sour cream*

CAJUN SHRIMP WRAPS, *lime, pico de gallo, creme fraiche*

RED TUNA TATAKI, *wakami salad, wasabi mayo*

PRAWN TEMPURA, *lime, ginger, coriander and sesame marinade*

LEMON BOQUERONES, *fresh cucumber, mixed roast peppers on crostini*

SALMON FISHCAKES, *chilli jam or tartar sauce*

TEMPURA OF VEGETABLES, *sweet chilli dipping sauce*

ENDIVE WITH GOATS CHEESE, *green apple, honey & walnuts*

MINI SWEET POTATO AND ONION BHAJI *with raita*

MARINATED BALSAMIC MUSHROOM BRUSCHETTA *with ricotta & thyme*

SPICED AVOCADO ON CROSTINI *with quails egg & paprika*

FALAFEL WITH HUMMUS, *smoked paprika & sweet potato crisp*

CANAPES





GALA

GALA MENU

STARTERS *(Please choose one option plus vegetarian/vegan if required)*

BEEF CARPACCIO, *truffle oil, rocket leaves & parmesan.*

CARAMELISED GOATS CHEESE SALAD, *figs, walnuts, crostini, honey dressing. (v)*

SMOKED SALMON AND PRAWN SALAD, *chunky avocado and lime salsa, baby leaves.*

SALT COD FISHCAKE, *pea puree, pickled red onion, dressed leaves.*

PUMPKIN AND RICOTTA RAVIOLI, *crispy sage butter. (v)*

SHARED TAPAS SELECTION – *chorizo al vino, queso tostado, cured spanish hams, prawn & ñora pepper croquettes, lime cream, mixed olives, padron peppers.**

MAINS *(Please choose one option plus vegetarian/vegan if required)*

ROAST CHICKEN BREAST, *wild mushroom veloute, broccolini, parmentiere potatoes.*

FILLET OF PORK, *Pedro Ximenez peppercorn sauce, wild asparagus, crushed garlic baby potatoes.*

ROAST SIRLOIN, *saffron risotto, basil oil, fresh tomato and olive salsa.*

BAKED ROSADA, *parmesan crust, dill sauce, wilted spinach, chive mash.*

FILLET OF DORADA, *salsa vierge, tomato confit, polenta chips, lemon, rocket.*

ROASTED VEGETABLE FILO ROULADE, *feta crumble, herbed lentils (v)*

DESSERT

TRIO OF DESSERTS – MINI CRÈME BRULEE

MINI PAVLOVA WITH WHIPPED CREAM & BERRIES

DARK CHOCOLATE & ORANGE TORTE

105€ per guest (10% IVA included)

**Vegetarian tapas selection: Wild mushroom & ñora pepper croquette, queso tostado, marinated artichokes, tomates aliñados, mixed olives, padron peppers, alioli.*



GALA

GALA PREMIUM MENU *(Served with artisan bread selection and dipping oils)*

STARTERS *(Please choose one option plus vegetarian/vegan if required)*

TUNA TARTAR, lime, ginger dressing, daikon salad, sesame cracker.

FILLET OF DORADA, tomato five ways, lemon, basil oil.

HOME CURED BEETROOT GRAVLAX, avocado mousse, mango gel, pan cristal shards.

CHICKEN AND GAME TERRINE, chorizo mayo, caramelized onion,

BEEF TATAKI, ponzu dressing, spring onion relish, shaved vegetables, garlic crisps.

STUFFED ARTICHOKE HEART, parmesan, red pepper crumb with lemon, chilli hollandaise OR garlic, parsley oil. (v)

MAINS *(Please choose one option plus vegetarian/vegan if required)*

FILLET OF BEEF, dauphinoise potatoes, pancetta wrapped green beans, rioja jus.

STUFFED LAMB ROULADE with mint and coriander, cumin rice, peppered spinach, pudina chutney, cashew nuts.

PORT BRAISED IBERIAN PORK CHEEK, purée of potatoes, quick pickled summer vegetables.

FILLET OF SEA BASS, panko prawns, lemon & chive butter sauce, asparagus, olive oil roasties.

BLACKENED SALMON, roasted Mediterranean vegetables, chorizo, lemon yoghurt dressing, rocket.

BEETROOT & SPINACH WELLINGTON, creamed potatoes, truffle gravy. (v)

DESSERT

TRIO OF DESSERTS – MINI CRÈME BRULÉE

MINI PAVLOVA WITH COCONUT CREAM & BERRIE

DARK CHOCOLATE & ORANGE TORTE

116€ per guest (10% IVA included)

the
Outside
KITCHEN

Our BBQ is served family style
direct to your guests on platters by our waiting staff,
the salads and sauces are served on sharing plates at the table

MINTED BUTTERFLIED LEG OF LAMB *with cucumber & mint raita.*

or

WHOLE SALT & HERB CRUSTED SIRLOIN *with Hollandaise.*

plus

SECRETO IBERICO *highly tender spanish pork cut
with a honey, rosemary & paprika glaze*

CHICKEN BREASTS MARINATED *in garlic, lemon and herbs with alioli*

SALMON FILLETS *hot smoked over olive wood,
served with roasted red pepper and jalapeño salsa*

VEGETARIAN & VEGAN OPTIONS AVAILABLE ON REQUEST

WARM BABY POTATO SALAD

with piquillo peppers, spring onion, fresh parsley & rosemary

MEDITERRANEAN SUMMER SALAD

with cherry tomatoes, feta cheese, red onion, seasonal veg, cucumber & dates

COLESLAW REMOULADE

*cabbage, celeriac, carrot, and spring onion
in a rich caper, wholegrain mustard and pickle and herb dressing.*

SELECTION OF ARTISAN BREADS

TRIO OF DESSERTS - choose 3 - *Lemon cheesecake*

Profiteroles

Mojito soaked melon balls

Mini creme brulee

Chocolate cherry brownie

103€ per guest (10% IVA included)

BBQ



the
Outside
KITCHEN



PAELLA & TAPAS

TO START

SHARING PLATES SERVED ON OLIVE WOOD BOARDS*

ROASTED PORK MEATBALLS *in a rich tomato sauce*

PLATTER OF LOCAL CHEESE, JAMÓN SERRANO *and* CHORIZO PICANTE

TORTILLA DE PATATAS *with alioli*

HOMEMADE PRAWN CROQUETTES *with a smoked pimentón & lime cream*

STUFFED OLIVES & PADRON PEPPERS

SELECTION OF ARTISAN BREADS *with balsamic & dipping oils*

PAELLA BUFFET

Cooked outside - served in a beautifully styled rustic display,

CHICKEN & CHORIZO

SEAFOOD

VEGETARIAN

TRIO OF DESSERTS - choose 3

Lemon cheesecake

Profiteroles

Mojito soaked melon balls

Mini creme brulee

Chocolate cherry brownie

98€ per guest (10% IVA included)

**Vegetarian tapas selection: Wild mushroom croquette, local cheese, marinated artichokes, tomates aliñados, mixed olives, spanish tortilla, padron peppers, alioli.*

MIDNIGHT SNACKS

Choose one of the following

OUR STUNNING SELF SERVICE ANTIPASTI STATION

*which includes local artisan cheeses & cured meats including jamon de Serrano, chorizo & smoked lomo
A selection of breads and crostini, stuffed olives & sweet peppers,
chutneys, hummus, olive oils & balsamic vinegar,
also ideal as the perfect addition to your canapé reception*

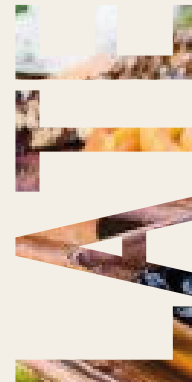
SAUSAGE ROLLS & MINI BURGERS

HOT DOGS

BACON SANDWICHES

7€ per guest (10% IVA included)

LATE NIGHT



the
Outside
KITCHEN



KIDS

KIDS MENU

Choice Of Two

CHEESEBURGER *with fries, ketchup, pickle and salad*

HOT DOG *with fries, ketchup, crispy onions and salad*

PENNE PASTA *with tomato sauce and grated parmesan (on the side)*

GRILLED CHICKEN *with basmati rice, broccoli and mayo*

BREADED COD *with fries and beans*

ICE CREAM SUNDAE

vanilla ice cream, squirty cream, wafer and topping

30€ per child (10% IVA included)



BEFORE & AFTER

Our Before & After menus are designed for relaxed gatherings with family and friends. Bring your favorite people together; take some time to unwind, enjoy freshly prepared food, and share good moments together before or after your big day

BBQ

CHOICE OF THREE

CHICKEN PIECES *marinated in lemon, lime, garlic & oregano*

HOMEMADE BEEF BURGERS

WHOLESHELL PRAWNS *with garlic, chilli and fresh parsley*

MIXED BAVARIAN SAUSAGES *with honey mustard*

SKEWERS OF BABY CHORIZO & PADRON PEPPERS

PORK CHULETAS *with roasted pepper salsa*

served with

BABY POTATOES *with maldon salt, butter & fresh mint*

ITALIAN PASTA SALAD

FRESH GREEN SALAD *with herb dressing*

CHEFS COLESLAW

HOMEMADE SAUCES

FRESH BREADS

35€ per guest (10% IVA not included)

PAELLA & TAPAS

SPANISH TORTILLA *with caramelised onion & aioli*

MIXED OLIVES

PADRON PEPPERS

PLATTER OF LOCAL CHEESES & AND CURED MEATS

GREEN SALAD

FRESH BREADS

PAELLA

either Seafood, Chicken & Chorizo, Valenciana or Vegetable

30€ per person (10% IVA not included)

Price includes Chef, staff service, cutlery & crockery

BEFORE & AFTER





BREAKFAST

BREAKFAST OPTIONS

BRIDAL BRUNCH *18€ per person - served as a wedding day grazing board.*

YOGHURT AND HONEY BOWLS - *sliced banana, dry mango, mixed seeds.*

FRESH FRUIT- *prepared seasonal fruit and berries.*

CROISSANTS - *stuffed with cheese and ham.*

PASTRIES - *freshly baked.*

MIMOSAS - *Cava on ice and orange juice.*

CORTIJO BREAKFAST *18€ per person - breakfast buffet of hot and cold items.*

HOT SELECTION

GRILLED BACON

SCRAMBLED EGG

ROAST TOMATO

CROISSANTS

COLD SELECTION

FRESH FRUIT PLATTER

SPANISH HAM AND CHEESE SELECTION

BOILED EGGS

MIXED BREADS WITH BUTTER, JAM, AND MARMALADE

Price includes plateware and clearing service

Prices are not inclusive of 10% IVA