

20
26

THE EVERGREEN SELECTION

Pizza

THE MENU 2026



Hi Fly Catering
LUXURY CATERING

BY FOOD & BEVERAGE SPAIN SL

BREAKFAST

BACON

BAGELS FILLED WITH SALMON & CREAM CHEESE

BENEDICT EGGS (SALMON, HAM, TOASTED BREAD, EGGS, SAUCE)

BOILED EGG

BAKERY BREAD SLICES - PORT

BREAD ROLL

GLUTEN FREE BREAD ROLL

CRACKER / GRISSINI - PORT

CROUTONS

PITA BREAD

BREAKFAST HAM & CHEESE

BUTTER - INDIVIDUAL

MARGARINE - INDIVIDUAL

CROISSANTS / DANISH / MUFFIN - STANDARD SIZE

CROISSANTS / DANISH / MUFFIN - MINI SIZE

CEREALS / MUESLI / GRANOLA

CREAM CHEESE

HASHBROWNS

JAMS JELLIES

MILK (1 LT)

BREAKFAST MUSHROOMS (PORTOBELLO)

OMELETTE - FILLED

OMELLETTTE PLAIN

PORRIDGE

RAW EGG

BREAKFAST SAUSAGES
PANCAKE
SWEET CREPE (WITH NUTELLA, JAM, ECC)
SCRAMBLED EGGS
YOGURT
GREEK YOGURT
YOGURT & GRANOLA PARFAIT
NUTS / DRIED FRUIT - PORT
TEA BOX

THE MENU

COLD STARTERS

ACCOMPANIEMENTS FOR SMOKED SALMON

(CHOPPED ONION, CREAMCHEESE, PARSLEY, LEMON WEDGES,
CHOPPED EGGS & CAPERS)

ASSORTED LOCAL CHEESES WITH CONFITURES

SPANISH COLD CUTS: PATA NEGRA & IBERICO

PATA NEGRA

ASSORTED LOCAL COLD CUTS WELL GARNISHED

BEEF CARPACCIO WITH ROCKET & PARMESAN FLAKES & YOGURT DIP

CAPRESE SALAD WITH PESTO DIP

CHEESE SKEWER – MINI

CHEESE SKEWER – LARGE

CAVIAR GARNISH

(FINELY CHOPPED EGG WHITE, EGG YOLK, PARSLEY,CAPERS,
ONION, LEMON WEDGES, MELBA TOAST OR

TOAST POINTS & SOUR CREAM)

LOCAL CHEESES & COLD CUTS

ITALIAN CHEESES & COLD CUTS

CRUDITES WITH ASSORTED DIPS

RAW FISH SASHIMI ASSORTMENT

PRAWNS COCKTAIL

MIXED OLIVES

MIXED UNDEROILS & PICKLES

OCTOPUS SALAD WITH POTATOES

PARMA HAM AND MINI MELON DROPS

PARMA HAM & MELON SKEWER – MINI

PARMA HAM & MELON SKEWER - LARGE
SMOKED FISH (120GR)
TYPICAL ITALIAN ANTIPASTI
(COLD CUT MEATS, CHEESES, UNDEROILS, VEGETABLES)
BEEF TARTARE
FISH TARTARE

THE MENU

HOT STARTERS

MIXED HOT CANAPES
SCALLOPS AU GRATIN OR GRILLED (WITHOUT SHELLS)
& BUTTER AND HERB SAUCE
INDIVIDUAL VEGETABLE QUICHE
INDIVIDUAL QUICHE LORRAINE

THE MENU

SNACKS

LARGE SANDWICH ON BAGUETTE

BRUSCHETTA

PAN CON TOMATE

CLUB SANDWICH (1 SQUARE CUT IN 2 TRIANGLES-PRICE PER SQUARE)

COLD CANAPES ASSORTED

FINGER FOOD

SMALL OPEN FACED SANDWICH 3 CM

MEDIUM OPEN FACED SANDWICH 4,5CM

TOSTADA

LARGE SANDWICH ON TRIANGLE

FINGER SANDWICH ON MINI BREAD ROLL OR MINI TRIANGLE

BURGER WITH CHICKEN - MINI

BURGER WITH CHICKEN - STANDARD

BURGER WITH BEEF - MINI

BURGER WITH BEEF - STANDARD

TAPAS

BRESAOLA ROLLS WITH TRUFFLED CREAM

CHIPS / NACHOS - STANDARD BAG

MARGHERITA PIZZA

THE MENU

SOUPS SELECTION

CLEAR MINISTRONE SOUP WITH VEGETABLES
& CEREALS GAZPACHO
SOUP WITH CHICKEN
FISH SOUP

THE MENU

FIRST DISHES SELECTION

BUCATINI WITH AMATRICIANA SAUCE
CARBONARA PASTA
CREPÉS - HOMEMADE
LASAGNE WITH BOLOGNESE SAUCE - HOMEMADE
VEGETABLES LASAGNA
PASTA WITH BOLOGNESE SAUCE
LOBSTER LINGUINE SERVED WITH LOBSTER TAIL
PASTA, RISOTTO WITH MUSHROOMS
RISOTTO 4 CHEESES SAUCE
EGGPLANT PARMIGIANA
SMALL PENNE WITH PESTO SAUCE
PASTA / RISOTTO WITH SEAFOOD
STEAMED RICE / BASMATI
VARIOUS KINDS OF PASTA WITH SAUCE OR SEASONING ASIDE
PASTA / RICE / CEREAL SALAD
SEAFOOD PAELLA
VEGETABLES PAELLA

THE MENU

MAIN COURSES SELECTION

WHITE MEAT & VEGETABLES SKEWERS

RED MEAT & VEGETABLES SKEWERS

CHICKEN OR TURKEY (ROASTED OR GRILLED BREAST)

CHICKEN OR TURKEY ESCALOPE

ROASTED CHICKEN LEGS/ WINGS WITH AROMATIC HERBS

CHICKEN NUGGETS / CUTLET / GOUJON

DUCK BREAST (GRILLED OR ROASTED)

FALAFEL

FIorentina - T-BONE BEEF STEAK (1KG / 1,2KG PER PORTION)

GRILLED BEEF FILLET

GRILLED WHOLE CHICKEN (UP TO 4 PAX)

LAMB RIBS

VITELLO TONNATO - HOMEMADE

POKE BOWL

THE MENU

FISH

GRILLED/ OVEN BAKED / STEAMED FISH FILLET WITH SAUCE OTS
PRAWNS MIXED GRILL AND LANGOUSTINES
POTATOES CRUSTED SALMON FILLET WITH AROMATIC HERBS SAUCE
SALAD WITH SHRIMPS, LETTUCE & VEGETABLES
SEAFOOD TRAY WITH COCKTAIL SAUCE (WITHOUT LOBSTER)
SEAFOOD TRAY WITH LOBSTER AND COCKTAIL SAUCE (OTS)
SUSHI AND SASHIMI
WARM LOBSTER CATALAN STYLE (WITHOUT TORTOISE-SHELL)

THE MENU

SIDE DISHES

CAESAR SALAD WITHOUT CHICKEN
CHICKEN CAESAR SALAD
CAESAR SALAD WITH PRAWNS
SUPERFOOD SALAD WITH BEETROOT, SPINACH, POMEGRANATE,
QUINOA, BELL PEPPER, ALMOND, RADICCHIO,
BLACK & VIOLET CABBAGE, AND CUCUMBER
MIX SALAD WITH AVOCADO
MASHED POTATOES - HOMEMADE
COUS COUS
FENNEL AND ORANGE SALAD
GREEK SALAD
HUMMUS DIP
NEW POTATOES WITH PARSLEY / POTATOES (GRILLED, BAKED)
NICOISE SALAD
SALAD LEAVES
SALAD LEAVES AND VEGETABLES
VEGETABLES (GRILLED, STEAMED, BOILED, PAN-FRIED)
TUNA (CANNED) / SALMON (SMOKED) SALAD
TUNA OR SALMON (FRESH SEARED) SALAD

DESSERTS

BISCUITS ASSORTMENT - TEA

BREAKFAST CAKE

BROWNIE - HOMEMADE

LARGE COOKIES - HOMEMADE

PETIT FOURS / MACARON

FRUIT TART / TIRAMISU / PANNACOTTA / MOUSSE / PUDDING ECC..

THE MENU

FRUITS

BISCUITS ASSORTMENT - TEA

BREAKFAST CAKE

BROWNIE - HOMEMADE

LARGE COOKIES - HOMEMADE

PETIT FOURS / MACARON

FRUIT TART / TIRAMISU / PANNACOTTA / MOUSSE / PUDDING ECC..

THE MENU

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PRICE LIST 2026



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