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CATERING & EVENTS



LUNCH & DINNER BUFFET

ACEVI VILLARROEL

BARCELONA 2023



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★★★★★

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LUNCH & DINNER BUFFET I

Marinated tuna belly salad
Flatbread with grilled vegetables and anchovies
Dried tomato and Gorgonzola wrap
Chicken sandwich with arugula and sweet mustard
Pastrami and capers snack

Chicken curry with rice
Sautéed vegetables with prawns

DESSERTS

Mini cheesecake
Seasonal fruits shot

DRINKS

Soft drinks, Beer with/without alcohol
Still and sparkling mineral water
Nespresso coffee (Ristretto and Decaffeinated)
Green tea, black tea, pennyroyal mint
White wine, red wine and cava

PRICES

Price:29€/pax

*Ask prices and conditions for less than 12 pax.



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LUNCH & DINNER BUFFET II

Green sprout salad with milk-buffalo cheese and
genovese pesto
Smoked salmon with dill
Iberian *sobrasada* (spicy pork sausage) with flower honey
Spanish omelette
Chicken wrap with vegetables

Couscous with vegetables
Beef tenderloin with fine herbs

DESSERTS

Cheesecake with blueberry
Seasonal fruit shot

DRINKS

Soft drinks, Beer with/without alcohol
Still and sparkling mineral water
Nespresso coffee (Ristretto and Decaffeinated)
Green tea, black tea, pennyroyal mint
White wine, red wine and cava

PRICES

Price: 34€/pax

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LUNCH/DINNER BUFFET III

Roasted eggplant with old mustard
Tempura shrimps with teriyaki
Galician-style octopus
Assorted croquettes
Foie lollipops
Chicken tataki with Japanese garlic sprouts
Mini beef burger with caramelized onion

Pardina lentils with duck ham
Fish with fine herbs

DESSERTS

Carrot cake
Seasonal fruits shot

DRINKS

Soft drinks, Beer with/without alcohol
Still and sparkling mineral water
Nespresso coffee (Ristretto and Decaffeinated)
Green tea, black tea, pennyroyal mint
White wine, red wine and cava

PRICES

Price: 34€/pax

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ADDITIONALS

CHEESE TABLES

Board of 125 grams of three types of cheese:

Semi-cured (García Vaquero)

Cured (Boffard)

Goat (Maxorata)

PRICE: 10€

(Recommended for 3 people)

IBERIAN SAUSAGE TABLES

Assortment of Iberian sausages of 120 grams:

Acorn-fed Iberian chorizo

Acorn-fed Iberian sausage

Acorn-fed Iberian pork loin

PRICE: 15€

(Recommended for 3 people)

IBERIAN HAM TABLES

Portion of Iberian Cebo de Campo ham cut with knife

(80 grams)

PRICE: 18€

(Recommended for 3 people)

EXTRA

Flat bread with tomato and olive oil

PRICE: 8€

(Recommended for 3 people)



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PROPOSALS

BUFFET I

(9 references per person)

PRICE: 29€/pax

BUFFET II

(9 references per person)

PRICE: 34€/pax

BUFFET III

(11 references per person)

PRICE: 39€/pax

* Vegan options with a supplement of 1,5€ p/pax.

V.A.T. (10%) not included.

For orders of less than 12 people, please ask prices.

Confirmation is requested 48 hours in advance.



SERVICE DETAILS (INCLUDED)

- Service duration: 1 hour
- Furniture and tableware
 - Crystal glasses
 - Service staff
- Special menu for intolerances/allergies
 - Includes 2 drinks per guest
- 50% of each main course reference will be served.



GENERAL TERMS AND CONDITIONS:

SERVICE CONTRACTING AND PAYMENTS

In order to confirm our services, a transfer of 70% of the total amount of the service must be made. The remaining 30% must be paid four days before the celebration of the event by bank transfer.

VARIATIONS IN THE NUMBER OF GUESTS

The price agreed by contract or email will be increased in the case of a decrease of more than 10%.

The final number of guests cannot be reduced four working days before the event.

CANCELLATION OF THE SERVICE**

Ten to four working days prior to the date of the event, 50% of the amount will be charged.

From three days prior to the date of the service, 70% of the amount will be charged.

PEOPLE WITH FOOD INTOLERANCES/ALLERGIES

In order to ensure a good service for all the attendees, please provide us with a list of intolerant/allergic people at least three days in advance.