



Christmas & New Year

UXATA

CHEF SERVICES

By Paula Alonso

Menu



Hors D'Oeuvres



Choose 3 options per event / meal

- HO.1 Vol aux vents with herbal cream and figs
- HO.2 Watermelon, feta cheese, almonds and mint salad spoons
- HO.3 Caramelized pears with blue cheese and parma bites
- HO.4 Mini curried veggies samosas, with sweet chilli sauce
- HO.5 Pork pibil tartlets
- HO.6 Fresh caprese skewers
- HO.7 Blinis with sour cream, asparagus and caramelized cherry tomato
- HO.8 Golden new potatoes, with cream cheese and smoked salmon
- HO.9 Tasty gazpacho shots

Ask for Vegetarian / Vegan / Gluten free / Nuts free options



First Course



Choose 1 option per event / meal

- FC.1 Creamy avocado soup, with a dash of sour cream and crispy tortillas strips**
- FC.2 Green leaves mix, caramelized peach, brie and nuts salad**
- FC.3 Asparagus, parmesan and onions galette, accompanied with greens mix**
- FC.4 Roasted beets and oranges salad, with herbal goat cheese and pistachios**
- FC.5 Philo rolls with spinach and feta cheese, with pesto dressing**
- FC.6 Caramelized onions cream soup, with camembert cheese and croutons**

Ask for Vegetarian / Vegan / Gluten free / Nuts free options



Main Course



Choose 1 option per event / meal

MC. 1 Gratin Chicken with spinach and parmesan, over roasted veggies with herbs

MC. 2 Lamb chops with herbs crust, over glazed carrots and onions

MC. 3 Baked Salmon with citrus crouté, accompanied with green leaves, grapefruit and pistachios salad

MC. 4 Glazed pork loin over roasted sweet potatoes, with sour and sweet plum sauce

MC. 5 Traditional buttery stuffed turkey with apples, nuts, breadcrumbs and cranberries, accompanied with brussel sprouts, baby carrots, new potatoes and green beans

MC. 6 Millefeuilles veggies lasagna, dreamy and gratin

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Desserts



Choose 1 option per event / meal

- D.1 Apple cinamon crumble with vanilla ice cream**
- D.2 Red wine pears with orange crumbs, over chocolate ganache**
- D.3 Moist dark chocolate cake ,with berries topping**
- D.4 Christmas / New Year popcakes**
- D.5 Christmas / New Year cupcakes**
- D.6 Crispy and delicious baklava, with vanilla ice cream**

Dessert options are vegetarians
Ask for Vegan / Sugar free / Gluten free / Nuts free options



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