

# MENUS

## Ibiza Food Studio Events & Celebrations

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Your tastes, your visions and your passion for the things in life that matter the most will always drive our creative process. Whether you require cooperate catering or are planning an Ibiza Wedding. Share your ideas with us and let us help you design a unique menu for your upcoming event.

Nothing is too little and nothing is too big.

We offer a world wide inspiration of various buffets and dining experiences and are striving to use as many local and organic products as possible... always.

Contact us or stop by for more information.

·Share your wishes with us·

*With love  
Ibiza Food Studio*

ibz	food studio
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## BUFFETS

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We offer:  
Buffet or sharing plates, standing or sitting  
-the concept is the same and 100% your choice.

### Canapé buffet

Canapés are a great and luxuries way to welcome your guests see  
our wine list for matching bubbles

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- Oysters and caviar
- Salmon and cream cheese
- Sobrasada bruschetta
- Pate and rye bread
- Ibiza goat cheese with figs

From 35,- € per person

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# BUFFETS

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## RECEPTION BUFFET

For upstanding events and a light eat .

Rye bread - spelt - alioli - fresh cheese - olives - almonds

gazpacho shot

The Finca Salad

Bruschetta

Ibicenco cheeses

Charcuterie

The Studio Ribs

From 50,- € per person

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## BUFFETS

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### VEGETARIAN BUFFET

The best of the seasonal vegetables combined with our own eggs and exclusive dairy products. Can be served classic buffet or as sharing plates on the table.

Rye bread - spelt - alioli - fresh cheese - olives - almonds

Gazpacho

Grilled courgette - ricotta - pine nuts

The Finca Salad

Tomato and mozzarella salad

Itzi Pizzi pizza (potato, rosemary)

Margherita (mozzarella, tomato)

The Studio Shakshuka

Lemon tart

From 48,- € per person

## BUFFETS

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### KIDS BIRTHDAY BUFFET

Vege sticks

Bruschettas

Albondigas

Margherita (mozzarella, tomato)

Vanilla ice cream and strawberries

From 25,- €

Birthday cake from 3,- € per person

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## BUFFETS

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### VEGAN BUFFET

Totally plant based menu, try the best of vegetables the island have to offer. Can be served as a classic buffet or as sharing plates on the table.

Rye bread - spelt - alioli - vegan cream cheese - olives - almonds

Gazpacho

Beet root tartar - wild rocket - pine nuts

Hummus and vege sticks

Grilled aubergine and cous cous

Grilled vege bbq skewers

The Finca Salad

Avocado cheese cake

From 45,- € per person

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## BUFFETS

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### GRILL BUFFET

We are firing it up with the best vegetables, fish and meats from  
Ibiza

Rye bread - spelt - alioli - fresh cheese - olives - almonds

Grilled langoustine - safran aioli

Grilled octopus with pickled tomato

Dorada with lemon and courgette

Chicken payes lemon and sage

Ibicenco goat with Hierbas

The Studio Ribs

From 75,- € per person

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## BUFFETS

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### PARILLADA BUFFET

We are firing it up with the best vegetables,  
fish and meats from Ibiza

Rye bread - spelt - alioli - fresh cheese - olives - almonds

Grilled Mackrel with cherry tomatoes

Pollo payes with lemon and sage

Ibicenco lamb

Grilled vegetables with goat cheese

Salad Payes

55,- € per person

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## BUFFETS

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### BIRTHDAY BUFFET

We start with a standing welcome and snacks.  
Followed by the buffet standing or sharing plates on the table  
we do cake as an option

### SNACKS

Rye bread - spelt - alioli - fresh cheese - olives - almonds  
Gazpacho shot  
Bruschetta  
Itzi Pizzi pizza (potato, rosemary)  
Margherita (mozzarella, tomato)

### MENU

Ceviche

Dorada with lemon and courgette  
Chicken payes lemon and sage  
The Studio Ribs  
Finca Salad  
Lemon sorbet and strawberries

From 65,- €

Birthday cake from 6,- € pr person

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## BUFFETS

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### PAELLA BUFFET

The best local produce from the sea the land and the air.  
Cooked in the classic way.

Paella

Crab, langoustine, mussels, grouper, chicken payes, rabbit

The Finca Salad

Tomato salad

From 50,- € per person

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