

*La Boccaina Restaurant will make your
wedding an event you will cherish forever*



Exclusive Features

All Inclusive Packages

Outside Terrace Bar

Lounge Area

Personal Choice in menu's

Wedding Menus



Canapé Selector

All prices are for 50 individual canapés

Cold Canapés

Fish

- *Smoked salmon and cream cheese crostini - €70*
- *Thai prawn skewers - €70*
- *Smoked cod and caviar crostini €75*

Meat

- *Smoked ham and cream cheese crepe wheels - €50*
- *Chicken liver parfait and red onion chutney crostini - €40*
- *Asparagus tips wrapped in Parma ham - €50*
- *Sticky tarragon chicken - €60*
- *Chorizo, basil and cherry tomato skewers - €40*

Vegetarian

- *Asparagus mousse crostini - €50*
- *Brie, cherry tomato and pesto crostini - €40*
- *Wild mushroom and coriander bruschetta - €45*
- *Goats cheese and sweet tomato chutney bruschetta - €40*
- *Stilton and red onion chutney bruschetta - €40*
- *Tomato and mozzarella capresse - €40*
- *Tomato, olive and caper crostini (vegan) - €35*
- *Parmesan pastry topped with black olive and feta cheese - €50*

Hot Canapés

Fish

- *Tempura Prawns with sweet chilli dip - €40*
- *Mini Fish and chips - €50*
- *Fresh clams topped with mojo verde - €70*
- *Scallops in garlic and chilli butter - €85*
- *Salmon and crab fishcakes - €50*

Meat

- *Chicken tikka - €70*
- *Chicken satay - €70*
- *Lamb koftas - €75*
- *Mini Cornish pasties - €70*
- *Mushrooms stuffed with chorizo - €60*

Vegetarian

- *Onion Bhaji - €40*
- *Mini Cheese and onion pasties - €70*
- *Mushrooms stuffed with stilton - €60*
- *Peppers stuffed with risotto and mozzarella - €50*
- *Mini deep fried camembert with mulberry compote - €50*

Buffet Selector

Each of our buffets are individually catered for. This is a list of suggested items, however if you don't see what you are looking for our chefs will be happy to make it for you.

Prices start at €10.00 per head

Open Ciabattas

Smoked salmon and cream cheese

Ham and wholegrain mustard

Brie, Cherry tomato and basil

Roast Beef and horseradish

Egg mayonnaise with cheese and spring onions

Cajun chicken

Coronation chicken

Tuna and sweet corn

Salads

Tomato and buffalo mozzarella with fresh basil and balsamic reduction

Thai king prawn salad

Homemade coleslaw

Mixed salad

Potato salad with dill and wholegrain mustard

Canarian potatoes with traditional mojos

Greek salad

Italian antipasti (sundried tomatoes, marinated artichokes, pickled anchovies, olives and buffalo mozzarella)

Russian salad

Homemade Tarts

Spinach and mushroom

Sundried tomato and goat's cheese

Broccoli and stilton

Smoked salmon and dill

Meat and Fish Dishes

Chicken liver parfait with red onion chutney and toasted ciabatta

Tender braised ribs with BBQ sauce

Pork tenderloin marinated in honey and mustard

Cajun chicken kebabs

Chicken satay

Lamb koftas

Chicken tikka

Sliced roast sirloin

Crispy confit duck legs with hoi-sin dressing

Spanish meat selection – chorizo, Serrano ham, salami and fewt

Fish

Poached side of salmon with tarragon mayonnaise

Tempura prawns with sweet chilli dipping sauce

Scallops with chilli and garlic butter

Home cured gravalax

Paella

Vegetarian

Onion Bahji with mango chutney

Spicy potato wedges with sour cream

Mushrooms stuffed with either spinach and goats cheese or sage and onion topped with cheese

Deep fried camembert with mulberry compote

Mozzarella balls with pepperonata

Garlic Bread

Crisps and nuts

Desserts

Cheesecake – Baileys or with raspberry

Profiterole tower with dark chocolate and butterscotch sauces

Banoffee Pie

Individual Vanilla crème brûlée

Treacle tart with custard

Lemon tart

Continental Cheese Board with cheese biscuits, celery and apple

To follow are some sample menus and prices

€10.00 per head

Paella

Canarian Potatoes

Traditional mojos

Crusty bread

€15.00 per head

Open ciabatta – choice of three fillings

Tender braised ribs with BBQ sauce

Canarian potatoes

Traditional Mojoes

Homemade Coleslaw

Onion Bhaji's with Mango Chutney

Garlic Bread

€20.00 per head

Open ciabatta – choice of three fillings

Mushroom and Spinach Tart

Tomato and mozzarella salad with basil and balsamic

Russian salad

Pork marinated in honey and mustard

Deep fried camembert with mulberry compote

Canarian Potatoes

Traditional Mojos

Garlic Bread

Baileys Cheese Cake

€25.00 per head

Open ciabatta – choice of three fillings

King Prawn Thai salad

Homemade chicken liver parfait with red onion chutney

Lamb Koftas in a mild curry sauce

Sundried tomato and goat's cheese tart

Mixed Salad

Canarian Potatoes

Traditional Mojos

Garlic Bread

Crisps and Nuts

Lemon tart

Profiterole tower with chocolate and caramel sauce

€35.00 per head

Italian antipasti

Scallops with chilli and garlic butter

Poached side of salmon

Crispy confit duck legs with hoi-sin sauce

Spanish meat selection

Broccoli and stilton tart

Greek Salad

Canarian Potatoes

Traditional Mojos

Garlic Bread

Crisps and Nuts

Individual vanilla crème brulee

Continental Cheese board, with celery, apple and grapes

Each of our wedding breakfast menus are individually catered for. This is a list of suggested items, however if you don't see what you are looking for our chefs will be happy to make it for you.

We suggest picking 3 choices for each course.

Starters:

Soups:

Smoked haddock chowder

Minestrone

Wild mushroom finished with truffle

Bouillabaisse

Prawn bisque

Courgette, basil and brie

Cream of chicken

Asparagus Soup

Broccoli and stilton

Tomato and roast red pepper

French onion with a cheese crouton

Cauliflower finished with cream and parmesan cheese

Mulligatawny

Spiced pumpkin

Carrot and coriander

Pea finished with mint

Curried parsnip

Celery and stilton

Vegetarian Starters:

Tomato and buffalo mozzarella salad finished with fresh basil and balsamic reduction

Falafel patties with tzatziki

Sundried Tomato and Goats Cheese Tart - Creamy goat's cheese and sundried tomato encased in a short crust pastry

Spinach and mushroom tart – creamy wild mushroom and spinach encased in a short crust pastry

Broccoli and stilton tart – creamy stilton and broccoli encased in a short crust pastry

Avocado filled with Roquefort cheese and walnuts baked in the oven

Button mushrooms stuffed with spinach and goat's cheese, baked in a tomato and basil ragu

Fried Mozzarella – soft mozzarella encased in basil infused Arborio rice served with pepperonata

Goats cheese and red pepper brochette

Leek and goats cheese mousse - A light leek and goats cheese terrine accompanied by a tomato and ginger chutney with crusty ciabatta

Hallumi & Courgette Balls - Crispy hallumi & courgette balls with a roast red pepper hummus

Meat Starters:

Crispy duck leg served on a noodle and spring onion salad, with hoisin dressing

Tender braised pork ribs coated in our rich barbecue sauce

Chicken Liver Parfait- A light and creamy pate alternative with red onion marmalade and toasted ciabatta

Lamb koftas in a mild curry sauce

Asparagus and bacon terrine – smooth asparagus and bacon mousse wrapped in Parma ham served with cherry tomato compote and toasted ciabatta

Thai Chicken Satay – Thai spiced chicken kebabs with peanut dipping sauce

Button mushrooms stuffed with chorizo, baked in a tomato and basil ragu

Pork, Apricot and Pistachio Terrine - Home minced pork with sage, thyme, garlic, apricot and pistachio wrapped in bacon served with a apple and sultan chutney

Asparagus spears wrapped in Parma ham drizzled with parmesan sauce

Chicken Ballantine with caponata - Boneless chicken with a parmesan stuffing accompanied by aubergine, tomato and pine nut salsa

Hallumi & Chorizo - Chargrilled Greek cheese and spiced Spanish sausage served on a bed of mixed leaves with pesto dressing

Parma ham and marinated mushrooms – chilli and garlic marinated mushrooms placed on slices of Parma ham

Fish Starters:

King Prawn Salad - Sautéed king prawns and watercress salad with toasted pine nuts and sweet tomato chutney

Thai prawn salad - Marinated king prawn salad served with oriental coleslaw

Salmon & Prawn Timbale - Smoked salmon filled with cream cheese, king prawns and chives served with melba toast

Gravalax – Home cured wild salmon with a salad of new potatoes, mayonnaise, dill and mustard

Smoked Salmon Terrine - Salmon mousse wrapped in smoked salmon with a tomato and ginger chutney

Prawn Caesar Salad - Cos lettuce, parmesan, garlic croutons, pickled anchovies and king prawns tossed in a traditional ceaser dressing

Scallops - Seared hand caught scallops glazed in a garlic and chilli butter

Thai fishcakes - Pan fried salmon and cod fishcakes scented with Thai flavours on a bed of noodles with a citrus dressing

Intermediate courses:

Smoked salmon from Uga with capers and lemon

A duo of chilled melon and strawberry soups

Gazpacho soup

Champagne sorbet

Lemon sorbet

Raspberry sorbet

Main Courses:

Vegetarian:

Stuffed Peppers - Roasted red pepper filled with ratatouille topped with a cheddar cheese sauce and herb crust

Mushroom Stroganoff - wild mushrooms, shallots and garlic flambéed in brandy with cream served with a timbale of basmati rice

Broccoli and Stilton Strudel- Soft florets of broccoli topped with Colston Bassit stilton encased in puff pastry served with a tomato and roast red pepper chutney

Vegetable Lasagne - Char grilled aubergine, courgette, pepper, red onion and mushrooms layered with tomato ragu, pasta sheets and a creamy cheese sauce

Butternut Squash Thai Curry - Butternut squash sautéed with lemon grass, ginger, chilli and garlic finished with coconut milk and coriander served with a timbale of basmati rice

Stilton Soufflé - Twice baked stilton soufflé with an apple & walnut salad

Fish:

Teriyaki Salmon - Salmon fillet marinated in a light soya sauce, ginger and garlic on a bed of spaghetti vegetables drizzled with a honey and mint dressing

Sole Paupiettes - Boneless fillets of sole rolled with smoked salmon lightly poached and topped with a prawn volute

Local Monk Fish - Pan fried monk fish medallions topped with a garlic and pancetta butter accompanied with a tomato and roast red pepper coulis

Fillets of Seabass - Local boneless seabass fillets served with buttered spinach and a creamy watercress sauce

Catch Of The Day - Baked fresh locally caught fish served with your choice of: Lemon & Caper Butter or Fried Garlic

Cod Fillet - Moist cod fillet accompanied with a creamy prawn Provençale sauce

Cod Fillet - Boneless cod fillet topped with homemade tartar sauce and a pesto crumb

Salmon Fillet - Seared wild salmon fillet with Parmesan cream served with roasted cherry tomatoes, fresh basil and balsamic reduction

Salmon Fillet - Seared wild salmon fillet with Béarnaise sauce and roast cherry tomatoes

Lobster Thermidor - Succulent pieces of locally caught lobster coated in a Mornay sauce, parmesan and parsley lightly grilled in its shell

Sea bream fillets - Pan-fried sea bream fillets with salsa verde

Chicken:

Breast of Chicken - Oven roasted chicken breast filled with mozzarella and basil wrapped in smoked bacon and served with a tomato and red pepper compote

Breast of Chicken - Oven roasted chicken breast filled with a wild mushroom mousseline served with a coriander volute

Breast of Chicken - Oven roasted chicken breast filled with a roast red pepper mousseline served with a creamy leek volute

Stuffed Chicken - Roasted breast of chicken filled with a pistachio and bacon stuffing accompanied with a parmesan volute

Chicken Breast - Pan fried chicken breast stuffed with stilton and watercress served with a plum and Madeira sauce

Stuffed Chicken - Pan fried chicken breast stuffed with a creamy pesto filling, accompanied with a tomato & tarragon ragu

Meat:

Pork Tenderloin - Slices of pan fried pork fillet served with a brandy and cherry jus

Pork Tenderloin - Succulent pork fillet wrapped in Serrano ham with porcini mushroom sauce

Pork Tenderloin - Slices of pan fried pork fillet served with a creamy mushroom and white wine sauce

Pork Tenderloin - Succulent pork fillet with a apricot and rosemary jus

Braised Leg of Lamb - Tender pieces of lamb leg braised with mushrooms, carrots and rosemary topped with lyonnaise potatoes

Beef Bourguignon - Beef braised with red wine, mushrooms and shallots with creamed potatoes

Rack of Lamb - Succulent lamb rack served pink with a smooth parsnip puree & red current jus

Traditional roast sirloin – roasted sirloin with Yorkshire pudding, roast potatoes horseradish cream and our rich homemade gravy

Pork Belly- tender braised pork belly with a apple jus and crackling

Roast sirloin - roast sirloin with either, Roquefort sauce, peppercorn sauce or Diane sauce

Desserts:

Vanilla Crème Brulee

Banoffee Pie

Vanilla cheesecake -with either, raspberry compote, mixed berries, blackberries or strawberry

Bailey's cheesecake

Passion fruit and white chocolate cheesecake

Hot chocolate fondant with vanilla ice-cream and caramel sauce

Profiteroles with dark chocolate and butter scotch sauces

Bread and butter pudding with crème anglaise

Warm Spiced apple cake with vanilla ice-cream and caramel sauce

Apple and strawberry crumble with crème anglaise

Treacle Tart with either vanilla ice-cream or crème anglaise

Semifreddo - a cream based dessert with layers of passion fruit, meringue and raspberries

Poached Pear - Pears slowly poached in spiced mulled wine served with vanilla ice-cream

Strawberry and champagne mousse

Pavlova - Crunchy meringue with a chewy centre topped with whipped cream and fresh raspberries

White chocolate cup filled with a lemon and white chocolate mousse

Chocolate and orange pudding with peach ice-cream

Lemon tart with fresh raspberries and vodka cream

Summer pudding with Chantilly cream

Vanilla pannacotta with raspberry compote

Lemongrass pannacotta with passion fruit coulis

Selection of ice-creams and sorbet

Below are some sample menus and prices

Menu 1

Starters:

Cauliflower soup finished with cream and parmesan

Tomato and buffalo mozzarella salad with fresh basil and balsamic reduction

Thai fishcakes - Pan fried salmon and cod fishcakes scented with Thai flavours on a bed of noodles with a citrus dressing

Main courses:

Sole Paupiettes - Boneless fillets of sole rolled with smoked salmon lightly poached and topped with a prawn volute

Pork Tenderloin - Slices of pan fried pork fillet served with a brandy and cherry jus

Vegetable Lasagne - Char grilled aubergine, courgette, pepper, red onion and mushrooms layered with tomato ragu, pasta sheets and a creamy cheese sauce

Desserts:

Vanilla crème brulee

Treacle Tart with either vanilla ice-cream

Selection of Ice-cream and sorbet

~~~~~

€25.00 per head

## Menu 2

### Starters:

*Smoked haddock chowder*

*Chicken Liver Parfait- A light and creamy pate alternative with red onion marmalade and toasted ciabatta*

*Leek and goats cheese mousse - A light leek and goats cheese terrine accompanied by a tomato and ginger chutney with crusty ciabatta*

### Intermediate Course:

*Raspberry sorbet*

### Main Course:

*Breast of Chicken - Oven roasted chicken breast filled with a roast red pepper mousseline served with a creamy leek volute*

*Salmon Fillet - Seared wild salmon fillet with Béarnaise sauce and roast cherry tomatoes*

*Stuffed Peppers - Roasted red pepper filled with ratatouille topped with a cheddar cheese sauce and herb crust*

### Dessert:

*Passion fruit and white chocolate cheesecake*

*White chocolate cup filled with a lemon and white chocolate mousse*

*Selection of ice-creams and sorbet*

~~~~~

Tea or coffee

€35.00 per head

Menu 3

Starters:

Wild mushroom and truffle soup

Crispy duck leg served on a noodle and spring onion salad, with hoisin dressing

Scallops - Seared hand caught scallops glazed in a garlic and chilli butter

Asparagus and bacon terrine – smooth asparagus and bacon mousse wrapped in parma ham served with cherry tomato compote and toasted ciabatta

Intermediate Course:

Smoked salmon from Uga with lemon and capers

Main Course:

Rack of Lamb - Succulent lamb rack served pink with a smooth parsnip puree & red current jus

Lobster Thermidor - Succulent pieces of locally caught lobster coated in a Mornay sauce, parmesan and parsley lightly grilled in its shell

Stilton Soufflé - Twice baked stilton soufflé with an apple & walnut salad

Desserts:

Hot chocolate fondant with vanilla ice-cream and caramel sauce

Semifreddo - a cream based dessert with layers of passion fruit, meringue and raspberries

Lemon tart with fresh raspberries and vodka cream

Section of ice-cream and sorbet

Tea or Coffee with petit fours

€45.00 per head

*Thank You for your interest in
La Bocaina Restaurant*