



catering & events

Blue Moon Catering is much more than catering, it is an experience for you and your loved ones.

A haute cuisine gastronomic experience for your senses with the help of our chefs and catering staff.

Are you going to enjoy a dream wedding and want our chefs to prepare your food before, during and after the ceremony?

Are you organizing a dinner or a special event and need haute cuisine dishes and quality service that you and your guests will enjoy and remember?

At Blue Moon, food is our passion, we conquer body and mind with our cuisine and table service, we are specialized in all types of events and we adapt to the requests of our clients, so that the simple action of eating is a unforgettable event.

The historic Mediterranean, Spanish and Catalan culinary tradition is reflected in all our dishes, with fresh, local and local products, fish, seafood, meats and vegetables that have been and are the basis of our cuisine.

Our menu is marked by traditional products, international aromas and more contemporary presentations and elaborations.

Let yourself go and with Blue Moon we will make you enjoy a journey of gastronomic fusion between the past and the present future.

STARTERS

CAESAR SALAD

Chicken Caesar flambéed with Black Label whiskey, crispy bacon, garlic croutons, black olives, Parmesan cheese, and the classic Roman sauce.

GOAT CHEESE SALAD

Young sprout salad with caramelized goat cheese, fresh figs, cherry tomatoes, toasted walnuts, and homemade honey and mustard dressing.

PEAR SALAD

Salad with roasted pear, toasted walnuts, feta cheese, Figueres red onion previously soaked in soy sauce for an hour, seasoned all with a reduction of balsamic vinegar and apple.

TOMATO MEDALLIONS WITH BUFFALO MOZZARELLA

Sliced garden tomato base accompanied with buffalo mozzarella medallions, basil and a balsamic vinegar reduction.

XATÓ

Typical salad from the Garraf area with fresh escarole, marinated cod, and homemade Xató sauce.

BLUE MOON SALAD

Mix of fresh lettuce dressed with avocado, cherry tomatoes, Iberian ham, zucchini and eggplant.

PRAWN SALAD

Salad with fresh prawns and Galician-style octopus accompanied with traditional Catalan coca bread, tomatoes and garlic. (suppl €5/pp)

CAPRESE SALAD

Fresh arugula salad, mozzarella, avocado, cherry tomatoes, dressed with homemade pesto sauce.

BURRATA WITH PISTACHIO SAUCE

Burrata stuffed with pistachio pesto on a bed of fresh tomato, balsamic reduction, and basil. (suppl €3/pp)

COCA BREAD WITH CURED MEATS

Assortment of local cured meats served with traditional Catalan coca bread, rubbed with ripe tomato, garlic, and drizzled with extra virgin olive oil.



MAIN COURSES

DUROC PORK RIBS WITH SWEET POTATO BASE

Succulent six-hour slow-cooked Duroc pork ribs marinated in a homemade soy sauce, ginger, sesame oil, honey, garlic cloves and fresh herbs. Accompanied with a soft base of sweet potato puree.

RISOTTOS

Lobster

Carbonara risotto with crispy pancetta, a variety of mushrooms, Parmesan Reggiano and a delicious flamed chicken leg with a fresh parsley finish.
(suppl €30/pp)

Vegan

Vegan risotto with assorted mushrooms and vegan Parmesan

Blue Moon

Carbonara risotto with crispy pancetta, a variety of mushrooms, Parmesan Reggiano and a delicious flamed chicken leg with a fresh parsley finish.

SURF & TURF

Option 1

Beef tenderloin with caramelized onion and Maldon salt, accompanied by an exquisite salad of fresh prawns and Galician-style octopus.
(suppl €10/pp)

Option 2

Duroc Iberian pork tenderloin with a variety of mushroom sauce accompanied by fresh tagliatelles with an authentic fruti di mare.

LIVE PAELLA (TO CHOOSE)

With the experience of seeing the preparation of the typical Spanish paella live by our chef.

Seafood

Made with the best bomb rice, homemade seafood broth and a stir-fry with a touch of local white wine, cuttlefish, squid, clams, mussels, and shrimp.

→ speciality

Blue Moon

Made with the best bomb rice, homemade meat broth and a sauce with a touch of local white wine, pork ribs, free-range chicken, sausage, duck magret, and succulent Duroc pork ribs slow-cooked for six hours and marinated in a homemade sauce of soy, ginger, sesame oil, honey, garlic cloves, and fresh herbs.

Vegan

Made with the best bomb rice, homemade vegetable broth and a sauce with a touch of local white wine, peppers, asparagus, artichokes, broccoli, green beans and a variety of mushrooms



BEEF TENDERLOIN WITH FOIE MICUIT

Juicy beef tenderloin blended with delicately seared foie micuit, served on a bed of creamy mashed potatoes, creating a perfect harmony of textures and flavors.
(suppl €10/pp)

OXTAIL STEW WITH SPANISH OMELETTE

Tender oxtail, slow-cooked for twelve hours over very low heat, accompanied by a juicy potato and eggplant omelette and crispy wild asparagus.
(suppl €10/pp)

WHITE FISH

Fresh white fish accompanied with wild asparagus, carrots and baby potatoes, painted with a homemade vegetable cream

DUCK MAGRET WITH TRUFFLED MASHED POTATOES

Delicious duck magret with a port wine reduction, served on a bed of truffle-infused mashed potatoes.
(suppl €10/pp)

IBERIAN PORK “SECRETO” WITH MUSHROOM SAUCE

Iberian pork secreto slow-cooked at low temperature, finished on the grill and served with a creamy mushroom sauce made from its own reduced juices.

SLOW-COOKED BEEF “MELOSO”

Beef slow-cooked at low temperature until exceptionally tender, bound with its own reduced sauce.
Served with a truffle-infused potato cake.
(suppl €3/pp)

ANGUS BEEF SHORT RIB

Angus beef short rib slow-cooked for six hours, served with a smooth sweet potato puree.
(suppl €5/pp)

SEAFOOD FIDEUA

Toasted noodles cooked to perfection, combined with homemade seafood stock and a traditional sofrito with a touch of white wine, accompanied by cuttlefish, squid, clams, mussels and prawns.



TAPAS

Cooked prawn cocktail with a base of avocado, cherry tomato and homemade dressing.

Toasted bread with garden tomato, semi-cured cheese and 100% acorn-fed ham.

Smoked salmon toast with homemade cream cheese, dill, and caviar.

Melon with ham, basil and cheese.

Caprese salad with mozzarella, tomato, avocado and homemade pesto sauce.

Typical Andalusian gazpacho.

Skewer with arugula, pear, brie cheese, walnuts, and balsamic vinegar reduction.

Salad with fresh prawns and Galician-style octopus.

Tuna empanada.

Homemade hummus with toasted bread, celery and fresh carrot.

Potato omelette with onion.

Potato omelette with zucchini.

Marinated salmon tartar with soy sauce and avocado base.

Marinated tuna tartar with soy sauce and avocado base.

Sea bass ceviche with red figueres onion, lime and fresh mint.

Meatballs with sauce and a variety of mushrooms.

Sweet potato base with goat cheese and honey with thyme and rosemary.

Spanish bravas potatoes.

Vegetable moussaka with homemade cream cheese and dill.

Chorizo skewer with green pepper and mushrooms.

Boneless chicken thigh with homemade peanut sauce.

Marinated dogfish.

Croquettes (to choose): carabinero, red prawn, provolone, prawn and truffle, cheese gamoneu, blue cheese with caramelized onion, spinach and pine nuts, roast chicken, garlic prawns, Iberian ham, tail bull, cured beef cecina, squid, txangurro.

Stuffed Portobello Mushrooms.

Shredded Oxtail served on a base of potato and aubergine omelette.

Delicious prawns with garlic.

Duck magret with a base of truffled potato puree.

Galician-style octopus.

Grilled octopus leg with a base of truffled mashed potatoes.

Dates with smoked bacon with a touch of fig jam.

Fresh Scallops with Garlic and Parsley (supplement €3/pp).

Grilled small scallops with traditional garlic dressing and a hint of citrus (supplement €3/pp).

Beef tenderloin with caramelized onion (supplement €3/pp).

Oyster Station (supplement €5/pp).



DESSERTS

CHOCOLATE MOUSSE

HOMEMADE CHOCOLATE MOUSSE SERVED WITH FRESHLY WHIPPED CREAM AND BERRIES.



BROWNIE WITH MEXICAN VANILLA ICE CREAM

Chocolate brownie with walnuts served with Mexican vanilla ice cream.

BISCUIT CAKE

Cookie cake with homemade custard topped with freshly whipped cream and red berries.

PANNA COTTA

Typical Italian dessert with syrup to choose between chocolate, strawberry, raspberry, mango or exotic fruits.

PRALINE COULANT

Butter coulant with a creamy almond and hazelnut praline center blended with chocolate, served with artisanal carquinyoli ice cream.
(suppl €2/pp)



SEA OF CAVA BLUE MOON



Refreshing lemon sorbet shaken with Extra Brut Nature Cava, fresh mint and a touch of vodka.

HOMEMADE CHEESECAKE BLUE MOON

Delicious Manchego cheesecake infused with white chocolate and spirulina, served with red berries.



CATALAN CREAM

Catalan cream with burnt caramel on the spot.

LEMON PIE

Lemon tart delights with flamed meringue accompanied with strawberries and homemade exotic fruit syrup.

TRADITIONAL CARAMELIZED TORRIJA

Traditional caramelized torrija served with artisanal toasted almond ice cream with Jijona nougat.

WHITE CHOCOLATE AND MANGO EGG

White chocolate base, white chocolate mousse, and a mango center.
(suppl 3€/pp)



TIRAMISU

Homemade tiramisu topped with cocoa powder and exotic fruit syrup.

TIRAMISU FLOWER POT

Milk chocolate pot filled with tiramisu and mascarpone, layered with Savoiardi sponge soaked in coffee and Marsala wine. Cocoa crumble.
(suppl 3€/pp)



CATANIAS

Catanias are a sweet with more than half a century of history made with almonds, hazelnuts, cocoa and chocolate typical of the area.

BREAKFAST BLUE MOON

We offer a complete and tasty breakfast buffet.
Start the day in the best way with a delicious breakfast from
our chefs.

Option 1

Fresh fruit.
Gourmet local cheeses Spanish.
Selection of cured meats.
Traditional pastries.
Pan de coca and whole wheat bread with
fresh tomato and garlic for spreading.
Selection of juices (orange, apple, peach).
Coffee & Infusions.

Option 2

Eggs (boiled or fried).
Fresh fruit.
Gourmet local cheeses Spanish.
Selection of cured meats.
Yogurt.
Artisanal premium pastries.
Pan de coca and whole wheat bread with
fresh tomato and garlic for spreading.
Selection of juices (orange, apple, peach).
Specialty matcha tea.
Coffee & Infusions.





BRUNCH

Fried eggs with bacon (unlimited).
Seasonal fresh fruit zuritos.
Gourmet variety cheeses.
Spanish sausage specialties
Zurito of caprese salad
Pan de coca and whole wheat bread with fresh
garden tomato and garlic for spreading.
Mini glazed donuts.
Traditional Spanish potato omelette with onion.
Vegetable and chicken sandwiches.
100% acorn-fed Iberian ham station (5€ supplement).
Cava (unlimited).
Selection of juices (orange, apple, peach).
Specialty matcha tea.
Coffee & Infusions.

Reservations and conditions

Contact us by phone or any of the emails we provide below.

For our part, we will ask you a couple of basic questions to prepare a “to the point” budget for you:

- Name • Phone number
- Email address
- Event date
- Number of Attendees
- Chosen menu
- Special requests

(vegetarian, vegan, children's menu, for people with allergies, etc.)

Only one menu can be chosen per event. We've special dishes prepared for diners who request vegetarian, gluten free and lactose intolerance, vegan, children's or allergy- friendly menus.

Prices do not include the corresponding VAT.

ENJOY YOUR MEAL !

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