



OFFSITE CATERINGS

Private Events

FOOD STATIONS, WEDDINGS, BESPOKE CATERING BY JOSÉ PIZARRO





The 5J Acorn fed 100% Jamón Ibérico

Jamón is not only a delicious food, it's an A-R-T.

We can provide a Cinco Jotas Jamón Ibérico carving service for weddings and parties. Supported in a ceramic elegant ham stand, or Jamonero, our skilled Jamón carver will carve your Jamón in front of your guests.

Not only does our Jamón Ibérico cutting station provide delicious Iberian ham to your guests, but it also serves as the perfect interactive centerpiece for any wedding or private event. Guests will be able to watch as their slices of ham are skilfully carved and served, adding an extra layer of entertainment and enjoyment to the event.

£1700 per carved Iberian ham. We suggest one leg for every 80-100 guests. email jpevents@josepizarro.com to book a JP carver for your next event.

Where?

- Weddings
- Networking events
- Private home parties
- Birthday celebration
- Team building events
- Corporate reception drinks
- Gala dinners
- Art gallery opening



Giant Spanish Paella

Impress your guests with our "GIANT PAELLA"

Treat yourself and your guests to a memorable garden party, whether it's a grand event or an intimate gathering, at your home, workplace, or a rented location, our "Paella Catering" will create a fantastic talking point for your guests.

The caterer needs an open space to set up before service. We will provide all the necessary equipment, including gas, as well as all the required food ingredients. Service plates and cutlery can be rented from José Pizarro's restaurants or supplied by the event organizer.

£25 per person, maximum of two giant paellas per service. One giant paella serves 35-40 guests. £300 for a paella cooking class. Email jpevents@josepizarro.com to book a Giant paella for your next event.





PAELLA STATION

Flavours...

**Paella is gluten-free, dairy-free,
and possibly vegan.**

- **Pisto, slow-cooked vegetables (ve)**
- **"Mixta" chicken and seafood**
- **Iberian pork ribs**
- **Black squid ink, prawns, and piquillo peppers**
- **Seafood paella**

Special flavours available upon request.



Spanish Cheese table

Our Spanish cheese station features the best cheeses that we offer at our restaurants.

A cheese station is an essential and highly sought-after option for stand-up events, buffet dinners, and cocktail hours before sit-down dinners. It provides a charmingly rustic, impeccably clean, and delectable service that is sure to impress.

Our Event Manager will visit your chosen location to plan the optimal layout for your special event. Our on-site chef will prepare platters to be served to your guests during the reception.

£15 per person. Email jpevents@josepizarro.com to book a cheese station for your next event.



Cheese type...

We serve all of our Spanish cheeses with traditional accompaniments such as regañas, picos, quince, and homemade compote.

- Manchego
- Idiazábal
- Luna Negra
- Picos de Europa
- Monte Enebro
- Ermesenda



Private and corporate catering

Canapes reception or seated dinners, with private catering, we're all yours.

At our restaurant, we take pride in serving the best Spanish food made with fresh, seasonal, quality ingredients and keeping dishes simple.

At our parties, we offer a fun selection of tapas or a family-style feast, emphasizing the connection that food brings through sharing.



Stand-up events: receptions, networking, home parties

01

How many canapés should I order?

We suggest ordering a variety of eight to eleven canapés including desserts. We always suggest serving more of our most loved tapas like croquetas.

02

How do you serve canapés?

Our team serves canapés accompanied by cocktail napkins, while the kitchen delivers tapas simultaneously.

03

What types of canapés do you offer?

Our menu is categorized into sections such as cold, hot, tartlet, bowl, and dessert. We recommend mixing and matching dishes for a seamless dining experience.





Room Temperature Tapas

This is an ideal option for a venue with limited kitchen equipment, as well as for corporate events and outdoor parties.



- Seasonal Gazpacho (ve)
- Selection of 5J cold cuts with picos and regañas
- Gordal olives filled with orange skewer (ve)
- Tortilla pintxo with allioli (v)
- Mohama cured tuna with pear and almond
- Gildas with salted anchovy, gordal olive and piparra
- Oysters with apple vinaigrette
- Presa Ibérica on a regaña with piquillo peppers and honey
- Caviar Nacarii and Mediterranean tuna belly on a regaña
- Baby gem salad with idiazábal cheese (v)
- Morcilla & fig compote (gf)
- Pan brioche with tuna tartare

Our Tartlets

This is a delicate pastry with a delicious filling that is easy to eat and perfect for serving in an elegant manner.



- Lettuce, creamy potatoes and caviar
- Galician beef & parsnip purée
- Air cured tuna, apples and almonds tartlet
- Spicy crab, pomelo and coriander tomato sauce
- 5J Salchichón y Solomillo tartare
Roasted aubergine, sesame and
- smoked cheese
- Salmon roe, yogurt and dill
Andalusian red tuna tartar



Hot Tapas

Traditional tapas for home parties
and fully equipped kitchens

Croquetas (selection)

Spanish skewers

**Prawn or cod fritters and
allioli Pan con tomate (ve)**

**Fried Gordal olives stuffed
with Manchego (v)**

**Patatas bravas with allioli
and salsa brava (v)**

Coca escalivada with

Montenebro goat cheese (v)

**Mini beef burger with piquillo
and Manchego**

**Black squid ink slider with fried
calamari and allioli**

**Monkfish nuggets with parsley
allioli**

Papas arrugadas with mojo (ve)

**Pan Brioche with Cantabrian
salted anchovies and lardo**





Bowl food tapas

- Mushroom rice (ve)
- Pisto and egg (v)
- Calamar frito and lemon allioli
- Pulpo a la gallega
- Cuttlefish, 100% Jamón Ibérico and potato purée
- Spanish meatball with tomato sauce and orange
- Monkfish suquet, potatoes and clams



- Presa Ibérica, piquillo peppers and baby potato
- Beef cheeks rice
- Slow-cooked pork cheeks with Oloroso sherry
- Meatballs with tomato sauce and orange segments

Sweet tooth

- Churros with chocolate sauce
- Chocolate pot
- Crema Catalana
- Buñuelos with cream cheese
- Mini Basque cheesecake with lavender and honey
- Saffron custard, pear confit and crumble
- Chocolate truffle filled with PX
- Tarta de santiago with double cream, raisings and PX



WHAT SOME OF OUR CLIENTS HAD TO SAY...

"I just wanted to send a huge thank you to you and your team for last night. We have had nothing but praise from our guests for the level of service, organisation and absolutely delicious food (Monty!). Thank you for leaving the kitchen spotlessly clean and for the leftovers which we enjoyed today."

HOME PARTY IN SURREY - JULY 2023



WHAT SOME OF OUR CLIENTS HAD TO SAY...

Thank you again for a
fantastic evening, you really
do offer something special &
you have a great team.

Take care and speak soon

OFFICE CATERING, AUGUST 2023





JOSÉ'S CATERINGS

WEDDINGS, PARTIES, AND SPANISH FEASTS.

Our catering and planning services have helped many couples celebrate their wedding day with a Spanish flair.

Our private catering offering ranges from an intimate night in for friends and family with a 3-course meal, to a sit-down Spanish dinner for 200+ guests for weddings,

We are proud to take the Pizarro experience anywhere you'd like.







Must-dos for planning a sit-down dinner

01

How many courses should I order?

We suggest ordering a selection of tapas, followed by main courses to share and individual desserts, a family-style meal!

02

How do you cater for dietary?

We will design a menu that offers a wide variety of options. However, all dietary requirements are catered to individually.

03

How do I find the perfect venue?

We can bring the Pizarro experience anywhere you'd like, our team will assist you with the equipment hire to host a full dinner.



Sample 3-course menu

Any dietary and vegetarian needs can be catered for with a separate menu which is served in conjunction with the main menu (all included in the price).



Jamón Ibérico

100% 5J acorn fed

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

Ensaladilla rusa

Potato salad with carrots, confit tuna and pickles

Arroz mixto

Chicken and seafood paella

Ensalada de cogollo (v)

Baby gem salad, Idiazábal cheese dressing, hazelnuts and capers

Tarta de Santiago de Peter

Peter's almond tart, raisins and px ice-cream

Jamón Ibérico 100% 5J acorn fed

Pan con tomate (ve)

Toasted bread, garlic, Catalan tomatoes and Pizarro extra virgin olive oil

Croquetas de jamón Ibérico Jamón croquetas

Padrón peppers (ve) Fried peppers with sea salt flakes

Salpicón de bogavante

Traditional lobster salad with vegetable vinaigrette

Sepia la plancha con crema de patata, 5J Jamón, piñones y Oloroso

Grilled cuttlefish, creamy potato, pine nut and 5J Jamón picada,
and Oloroso sherry sauce

Bacalao al pil pil, perejil, espinacas y patatas

Cod, pil pil sauce, parsley oil, spinach and potatoes

Presa ibérica 5J

5J 100% acorn fed ibérico pork

Pimiento morrón asado al pilpil (ve)

Roast Spanish red bell peppers with pil pil sauce

Lechuga, piñones, chalotas y limón (v)

Lettuce salad, pine nuts, shallots and lemon dressing

Patata, cebolla quemada y jugo de carne Baby potato, burnt onion and meat jus

Tarta de queso Vasca

Basque cheesecake with strawberries

Sample Feast menu

**Just like at our restaurants, we serve a menu
of small tapas style and more substantial
dishes that can be served as starters and
mains or as tapas for sharing.**





They said...

"Everyone within the Saturday Wedding team I write to thank you for such a wonderful experience on Saturday. Of course it was Alice's wedding, so we were always going to have an emotional time, but the food and the services from all the staff is as memorable. I was embarrassed by the number of compliments received on the food and the charming way it was served as they should have been directed to you. I hope many of them were, and you were in any doubt there were a great number. As you would have guessed we are a family of foodies, some not easily pleased, but they all loved it. The whole experience of working with you has been a pleasure, particularly the unfussy way of dealing with problems big and small, both before and during the event. So thank you for the special memory you created for us all Myles"

FATHER OF THE BRIDE - SEPTEMBER 2022



*It's time to
start planning,
vamos!*



Our team of event professionals takes care of all your catering requirements, including customized menus, innovative decoration, and comprehensive event coordination.

Whatever the occasion, we have the experience and knowledge to deliver your event with a deliciously different Spanish flair.

Contact

**jpevents@josepizarro.com to
request your personalised quote
for your dream party.**