

Xarcuteria Catering

Paella and Fideua

Chicken and Chorizo: \$18.00 per person.

Arroz Negro: \$20.00 per person.

Seafood Fideua: \$22 per person.

Mixed (Chicken and Cuttlefish): \$20 per person.

Seafood: \$22 per person.

Seasonal vegetables: \$18 per person.

Bacalao, chickpeas, cauliflower: \$22 per person.

Quail, jamon: \$22.00 per person.

Marron: Market Price.

Blue swimmer crab: Market Price.

Salads

Seasonal daily selection

Sizing and pricing:

- Small: \$8.50
- Large: \$11.50
- Family Size: 14.50

Pates and Terrines

Chicken Liver Pate: \$11.80 per 150g jar.

Chicken Liver Pate with Manji Truffle:
\$15.80 per 150g jar.

Duck Rillettes: \$15.00 per 140g jar.

Duck and Pork Terrine: \$8.50 per 100g.

Jamon (Recommend 30g to 50g per person)

San Danielle Prosciutto: \$8.00 per 100g.

La Hoguera Serrano: \$8.00 per 100g.

Joselito Iberico Jamon: \$38.50 per 100g.

Joselito Iberico Paleta: \$28.00 per 100g.

Smoked Leg Ham: \$3.60 per 100g.

Embutido platter: price depending on variety.

Salami and Chorizo

Chori-fuet: \$6.50 per 100g.

Cantimpalo: \$6.50 per 100g.

Morcon: \$7.00 per 100g.

Mini Fuet: \$6.00 per 100g.

Fuet de Campo: \$6.00 per 100g.

Fuet de Anis: \$5.90 per 100g.

Strolghino: \$6.50 per 100g.

Llonganisa Roja: \$6.00 per 100g.

Llonganisa Blanca: \$6.00 per 100g.

Salchichon: \$7.00 per 100g.

Sarda Picante: \$6.00 per 100g.

Casareccio: \$6.00 per 100g.

Lonza: \$6.50 per 100g.

Bull Negro: \$5.00 per 100g.

Cecina: \$7.00 per 100g.

Cheese (subject to availability)

Vacherin le Duc: \$22.00 each

Cow's milk, soft, France.

Brillat Savarin: \$23.50 each

Cow's milk, soft, France.

Meredith Dairy Marinated Goats Feta:
\$14.50 each

Goat's Milk, soft, Australia.

Monte Enebro: \$8.00 per 100g

Goat's Milk, soft, Spain.

Cabot Clothbound Cheddar: \$8.80 per 100g

Cow's Milk, hard, USA.

Comte Gruyere: \$7.50 per 100g

36 months aged. Cow's Milk, hard, France.

Dehasa Manchego: \$6.90 per 100g

Spain's most well known cheese.

Sheep's Milk, hard, Spain.

Garrotxa: \$6.90 per 100g

Goat's Milk, semi-hard, Spain.

Murcia al Vino: \$6.30 per 100g

Goat's Milk, semi-hard, Spain.

Cheese (subject to availability)

- San Simon: \$5.60 per 100g
*Popular smoked Spanish cheese.
Cow's Milk, hard, Spain.*
- Mahon Curado: \$5.50 per 100g
Cow's Milk, hard, Spain.
- Queso Valdeon: \$5.80 per 100g
*Mixed milk (Cow's and Goat), blue,
Spain.*
- Colston Bassett Stilton: \$8.50 per 100g
Cow's Milk, blue, England.
- Carles Roquefort \$11.00 per 100g
Sheep's Milk, blue, France.

Cheese Garnishes:

- Pan de higos: \$49.50 per 100g
Fig bread.
- Quince paste: \$3.50 per 100g.
- Damson paste: \$12.80 per jar.
- Fig paste: \$12.80 per jar.
- Candied Clementine's: \$2.40 per 100g.
- Candied Cedro: \$2.40 per 100g.

Smoked Trout

- Hot Smoked Ocean Trout: \$9.00 per 100g.

Dips, Olives and Antipasto

- Dips changing daily: \$4.50 per 100g.
- Olives: \$2.50 per 100g.
- Marinated Antipasto Vegetables: \$5.60 per 100g.
- Piquillo Peppers: \$6.50 per 100g.

Bread

- Small loaf: \$2.50 each.
- Baguette Loaf: \$4.50 each.
- Large Loaf: \$7.50 each.

Bocadillos

- Changing Daily: \$9.00 each
Bocadillos on Xarcuteria Sour Dough.

Specialties

- Octopus Escabeche: \$9.80 per 190g jar
*Pickled octopus with red wine
vinegar.*
- Croquetas: \$3.00 (minimum 1 dozen).
- Roast Chook: \$16.00 each
*Basque style: espelette pepper,
paprika, garlic, sherry, thyme.*
- Fabada: \$22.00 per person (min. 4 persons)
*Duck confit, pork belly, chorizo,
jamon, lentils.*
- Lamb Shoulder: \$18.00 per person (min. 4
persons)
*8 hour slow cooked lamb shoulder,
rosemary, garlic.*
- Pork belly meatballs: \$1.50 each (minimum
1 dozen)
With almond sauce or sofrito.

Sweets

- Portuguese Custard Tart: \$4.50 each.
- Tarta di Santiago: \$8.50 each.
- Basque Pie: \$8.50.
- Creme Caramel: \$6.80 each.