

Personal chef service at Mas Grau and Can Roca

Catering services

Contact us: Gemma Monroig +34 629315431 / gemmamonroig1968@gmail.com

1.-Paella menu

Starters (salad or snack option), **paella** and a **dessert**. Bread.

Price: 24€/person (10%V.A.T included)

2.-Baked chicken menu

A **single dish menu with baked chicken** (1/4 x person) cooked with lemon and many herbs, served with **chips, mayonnaise sauce, garlic sauce** ("al l oli") and **green salad. Dessert**. Bread.

Price: 18€/person (10%V.A.T included)

3.-Barbecue menu

Starters (salad or snack option), **main course of grilled meat with hot potatoes, sauces** and a **dessert**. Bread.

Price: 26€/person (10%V.A.T included)

4.-Casual menu

A standard **daily menu** with a **first course, main course** and a **dessert**. Bread.

Price: 23€/person (10%V.A.T included)



5.-Celebration menu

A standard **first course, second course and dessert menu** or a **4 dishes snack, main course and dessert**. You can choose a little more elaborated dishes than those of the casual menu or a **birthay cake**, etc. For any celebration or special meal you want to make.

Price: 28€/person (10%V.A.T included)

6.-Batch cooking

Are you going to stay at **Mas Grau or Can Roca** for a few days and looking for a **flexible service that allows you not to worry about shopping and cooking**, but at the same time will be **cheaper than having a personal chef for every meal?**

Batch cooking is your service!

We just have to agree on what menus you would like to have and how you would like to have them. We will cook them for you in the kitchen of the house in advance, leaving them ready just to heat, serve and eat, so you can prepare them when and how you want. Don't hesitate to ask for our proposals!

Price: From 12€/person (10%V.A.T included)

7.-Cooking workshop with lunch or dinner (2h.aprox.)

Enjoy staying together learning new recipes and cooking tricks while immersed in a **participatory gastronomic teamwork**. You will prepare different recipes, they will be the ones that will become your lunch or dinner. Do not hesitate and hire this service!!

The duration of the workshop depends on the skills of the participants, their previous knowledge of cooking, etc. Price includes raw material, workshop teaching, recipes and cleaning up after workshop and meal.

Price: 28€/person (10%V.A.T included)

Ask for more information about our dishes and menus.

The menus must be the same for a whole table. Minimum 12 people. All menus are customizable.

We offer children menus, food allergies and intolerances menus or other special needs.

Contact us:

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