Requisição de Cotação para serviços de catering da Recepção do Dia Nacional dos E.U.A

Terça-Feira, 2 de julho de 2019
16H00 ás 19H00 no relvado da Embaixada Americana
Número estimado de convidados: 400
Contacto: Walter Pinto 930 435 532 -

A Embaixada American em Luanda convida-os a apresentar uma proposta para o elaboração do menu apresentado abaixo bem como para o serviço de comida e bebidas alcoólicas. Todas as bebidas serão providenciadas pela Embaixada, bem como alguns ingredientes para elaboração de dois pontos do menu. Serão também servidas pizzas e frango frito que proveem de doações dos parceiros como Pizza Hut e o KFC. A vossa proposta final final deverá incluir os serviços de logística, material e pessoal necessário para os serviços solicitados.

Serviços:

Serviço para toda a comida e bebida
Garçons com bandejas para servir as bebidas.
Preparação e apresentação do menu para 300 convidados
Servir todas as bebidas e comidas; bar, garçons, mesas.
Montagem e desmontagem de no mínimo três bancadas de serviço de comida e três de bebida (bares) (incluindo toalhas e saias para as bancadas e bares)
Providenciar: Gelo, caixas térmicas ou baldes para as bebidas, copos de vinho tinto e branco (vidro) copos para refrigerantes, pratos, talheres, pires, guardanapos etc. Recetáculos ou sacos para o lixo criado pelos convidados e caterer. Remoção de todos os detritos e lixo criados durante o evento.

Menu

Mini Cheeseburgers
Espetos de Carne Harissa com molho de Abacate *
Mini Mac e Cheese Bites **
Mozarella Marinada
Roll ups Zippy Party
Frittatas de Espinafre e Feta

- ** Pacotes a serem providenciados pela Embaixada

Harissa beef skewers with avocado dip

INGREDIENTS

juice 1 lime

2 tbsp harissa

1 tbsp clear honey

4 sirloin steaks, cut into long thin strips

For the dip

2 ripe avocados, stoned and peeled

juice 1 lime

100ml natural yogurt

Method

1. You'll need 16 skewers. If using wooden ones, soak in water for 30 mins first to prevent them from burning. Whisk the lime juice, harissa and honey in a large bowl. Add the beef strips and toss everything together. Leave to marinate for at least 1 hr (or up to 4 hrs if you have time).

2.To make the dip, whizz all the ingredients together in a food processor, then chill until needed.

3.Heat the barbecue or a griddle pan until smoking hot. Thread 2 pieces of beef onto each skewer, winding them around the skewer as you do, then season. Cook for 1 min on each side for medium-rare skewers, or longer if you prefer them well done. Serve warm with the dip.

MINI CHEESEBURGERS

INGREDIENTS

- 3 tablespoons sesame seeds
- 1 pound ground beef
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 teaspoons Worcestershire sauce
- 8-10 slices of bacon cooked
- 10 cherry tomatoes sliced in half
- 5 lettuce leaves
- 5 deli slices sharp cheddar cheese

INSTRUCTIONS

1.Combine ground beef, salt, pepper, and Worcestershire sauce. Mix well and divide into 20 patties.

2. Preheat grill to medium and cook each burger for 2-3 minutes or until cooked through.

3. Top each burger with a small bun piece of lettuce, cheese, small piece of bacon, and tomato

Mini Mac & Cheese Bites

Ingredients

- 2 cups uncooked elbow macaroni
- 1 cup seasoned bread crumbs, divided
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon seasoned salt
- 1-3/4 cups 2% milk
- 2 cups shredded sharp cheddar cheese, divided
- 1 cup shredded Swiss cheese
- 3/4 cup biscuit/baking mix
- 2 large eggs, lightly beaten

Directions

- Preheat oven to 425°. Cook macaroni according to package directions; drain.
- Meanwhile, sprinkle 1/4 cup bread crumbs into 36 greased mini-muffin cups. In a large saucepan, melt butter over medium heat. Stir in flour and seasonings until smooth; gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or until thickened. Stir in 1 cup cheddar cheese and Swiss cheese until melted.
- Remove from heat; stir in biscuit mix, eggs and 1/2 cup bread crumbs. Add macaroni; toss to coat. Spoon about 2 tablespoons macaroni mixture into prepared mini-muffin cups; sprinkle with remaining cheddar cheese and bread crumbs.
- Bake 8-10 minutes or until golden brown. Cool in pans 5 minutes before serving.

Marinated Mozzarella

Ingredients

- 1/3 cup olive oil
- 1 tablespoon chopped oil-packed sun-dried tomatoes
- 1 tablespoon minced fresh parsley
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon dried basil
- 1 teaspoon minced chives
- 1/4 teaspoon garlic powder
- 1 pound cubed part-skim mozzarella cheese

Directions

- In a large bowl, combine first seven ingredients; add cheese cubes. Stir to coat. Cover; refrigerate at least 30 minutes.

Zippy Party Roll-Ups

Ingredients

- 1 package (8 ounces) cream cheese, softened
- 6 flour tortillas (8 inches)
- 36 spinach leaves
- 1 package (6 ounces) thinly sliced deli ham
- 1 can (4-1/4 ounces) chopped ripe olives
- 1 can (4 ounces) chopped green chilies, drained

Directions

- Spread about 3 Tbsp. cream cheese over each tortilla; layer each with six spinach leaves and three slices ham. Sprinkle with olives and chilies. Roll up tightly and wrap in plastic. Refrigerate until firm. Unwrap and cut each roll-up into 12 slices.