

CATERING
M E N U

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T-PUNTO.COM/CATERING

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ABOUT US

T-Punto is a small team with one common passion for spanish gourmet food. Our adventure startet three years ago with our Tortilla & Punto creations, we now extend our offer with new delicious tablas and tapas for every occasion.

Whether as an aperitif, a lunch or a dinner we offer you and your guests elegant and tasty appetizers for every occasion. Whether as a culinary accompaniment to a reception, as a snack at a conference or as an appetizer for a larger menu.

We work with a small group of trusted suppliers and distributors to bring you the best products and the best service whatever the occasion.

We are happy to fulfill your wishes.

T-Punto

TORTILLAS PUNTOS

Delicious spanish potato tortilla, golden roasted and filled with carefully selected premium ingredients.

TORTILLAS / 250 gr
PUNTOS / 45 gr

Classic
Carrots & Zucchini
Paprika
Beetroot
Spinach
Mushroom
Asparagus
Aubergine
Tuna

Pata Negra
Chorizo iberico

Cheese
- Manchego
- Raclette
- Roquefort
- Goat cheese



CATERING SUGGESTION

From 15 to 30 persons

APETIZER BOARDS

Vegeterian or mixed selection

Approximatively 3 portions per person

12 CHF p/p

TAPAS DEL MAR

Small appetizers or snacks our Tortilla and Puntos creation combined with fresh fish and seafood are a perfect match.

BROCHETTE

Atlántico Gambas flambée
Atlántico fish trío (salmon, sea bream, trout)
Sweet potato Pulpo a la Gallega

VERRINE

Tartare de Salmon
Tuna Puntos Del Norte
Camarón de la Isla

MINI BURGER

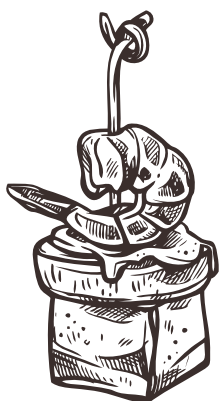
Grilled Dorada Ali-Oli Burger
Salmon a la plancha

TOSTADA

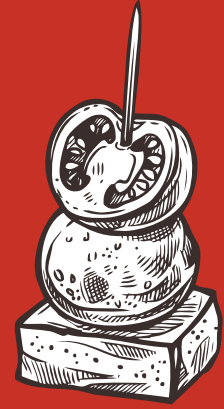
Anchoas del Cantábrico
Calamar frito
Mejillon de la Ria

PINCHOS

Croquetas de Langosta
Tuna Croquetas
Zamburiñas con perla de Trufa



TAPAS DE CARNE



Exclusive meats and sausages such as Pata Negra or Chorizo Iberico as small fine appetizers.

BROCHETTE

Chorizo Criollo del Pueblo
Carne con verduras a la parrilla
Bacon and vegetables

VERRINE

Pollo con salsa valenciana
Tartare du Chef
Carne picada

MINI BURGER

Entrecôte Chimichurri
Lomo with cheese

TOSTADA

Jamon Bellota Pata Negra de Salamanca
Sobrasada de Mallorca
Cecina de León

PINCHOS

Croquetas de Jamón Serrano
Croquetas de Pollo
Puntos de Chorizo Ibérico

TAPAS VEGETARIANA

Fresh seasonal and regional vegetables topped off with our delicious Tortillas or Puntos are the perfect fit for our vegetarian gourmets.

BROCHETTE

Arco Iris seasonal
"De la Huerta" grilled vegetables
Pimientos de Padrón con Puntos Manchego

VERRINE

Crudités Shots
Bocaditos de verduras con salsa "Olé y Olé"

MINI BURGER

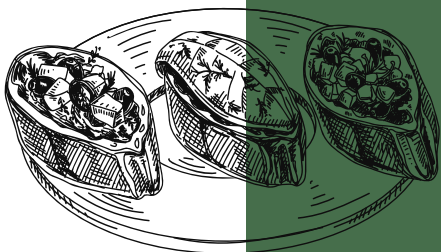
Sliced Aubergine
Asparagus (seasonal)

TOSTADA

Mediterranean olive tapenade with tomato
Buffalo Blue Cheese
Chopped Seasonal Vegetables

PINCHOS

Croquetas de Zanahoria
Croquetas de Espinaca
Tetilla con mango y membrillo



TABLAS GOURMET

Perfect to share in small or large groups. Let yourself be delighted by our large selection of charcuterie and gourmet cheeses.

CHEESES

Manchego
Mahón
Tetilla
San Simón
Sarro
Bufalet



SAUSAGES

Pata Negra
Serrano
Lomo Ibérico
Cecina de León
Chorizo Ibérico
Fuet Ibérico



CATERING SUGGESTION

From 15 to 30 persons

APERRO BOARDS

Cheeses, ham or mixed selection

Including garnishings:

Vegetables, fruits, nuts, bread and sauces

Approximatively 100 gr. per person

26 CHF p/p

PAELLA



**Gather round the paella pans, savouring the flavours and aromas!
Eat and celebrate together!**

VEGAN - A vegetable delight!

Fresh mushrooms, artichokes, green beans, red/green peppers, garbanzo beans, sweet peas, zucchini, asparagus, and eggplant, on a bed of saffron Bomba or Calasparra rice. Beautifully garnished with piquillo peppers and lemon wedges.

32 CHF p/p

SEAFOOD- For the seafood lover!

Jumbo shrimp, calamari, little neck clams, mussels, minced clams, white fish and on a bed of saffron Bomba or Calasparra rice. Beautifully garnished with piquillo peppers and lemon wedges.

35 CHF p/p

MEAT - For meat lover!

Chicken, pork rib, pork belly, and Spanish chorizo on a bed of saffron Bomba or Calasparra rice. Beautifully garnished with piquillo peppers and lemon wedges.

35 CHF p/p

MIXED - Our most popular!

Chicken, Spanish chorizo, jumbo shrimp, calamari, little neck clams, mussels, white fish, cooked in a lobster, chicken and white wine stock. Beautifully garnished on a bed of mussels and chopped parsley.

40 CHF p/p

**Please order your Paella at least 48 hours and advance.
We produce Paellas for minimum 15 people and can prepare it on site or deliver it whenever and wherever you want.**

SALADS

Fresh and home made salads with unique mediterranean flavours.
A selection and mix of seasonal and fresh ingredients.

VEGETERIAN

Ensalada Andaluza
Ensalada Mediterranea

FISH & MEAT

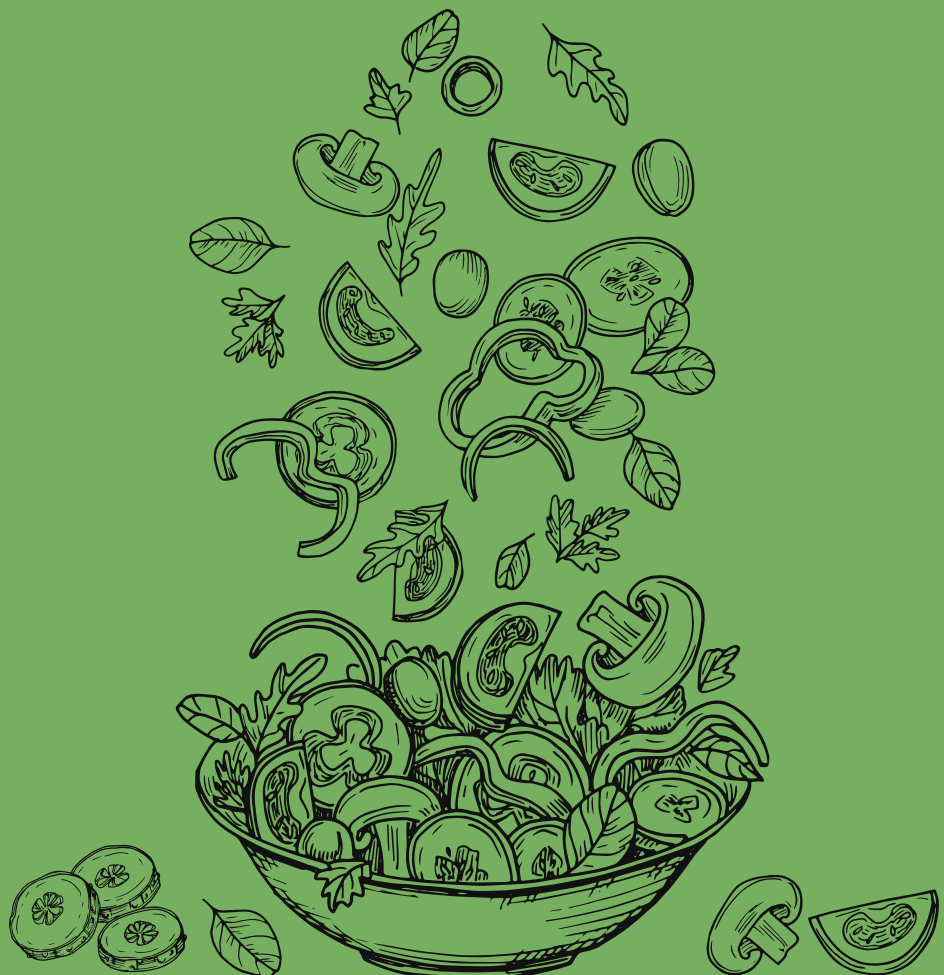
Ensalada Madrilenas
Ensalada Gallega

CATERING SUGGESTION

From 15 to 30 persons

4-5 different salad selection

5 CHF/ 100g



SOUPS

Fresh and home made hot or cold soups made with a lot of attention to detail in the selection of seasonal and regional ingredients.

HOT

Tomato
Beetrot
Mushroom

COLD

Gazpacho Tomato
Gazpacho Zucchini

CATERING SUGGESTION

1-2 different soup selection

25 CHF / LITER



CORPORATE EVENTS

BUSINESS LUNCH

From 15 to 30 people

(2 to 3 portions per person)

Soup or salad (1-2 selection)

Paella

Tortilla selection

Soft Drink Selection

30 CHF p/p

CORPORATE APERO

From 15 to 50 people

(4 to 5 portions per person)

Punto & Tortilla apero plate

Tablas Gourmet

Tapas selection

Wine selection

35 CHF p/p



PRIVATE EVENTS

APEROS

From 15 to 30 people
(3 to 4 portions per person)

Punto & Tortilla apero plate
Paella
Tortillas Selection

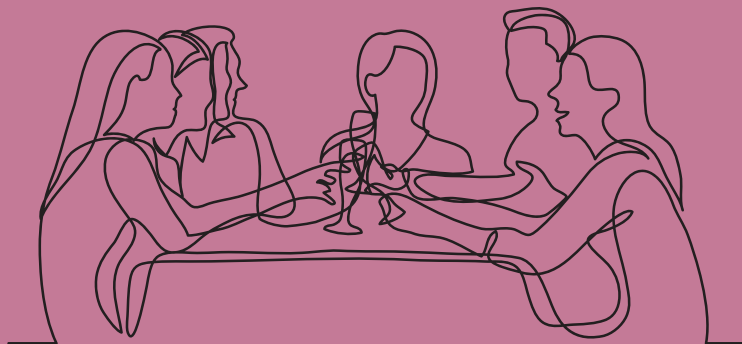
26 CHF p/p

DINNER PARTY

From 15 to 50 people
(4 to 5 portions per person)

Punto & Tortilla apero plate
Tabla Gourmet
Tapas Selection
Sangria & wine specials
Tap beer Estrella Galicia

32 CHF p/p



DRINKS

BEERS

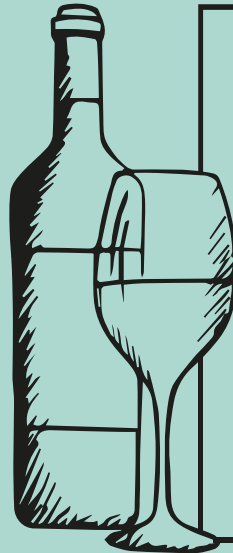
ESTRELLA GALICIA

Tap beer / bottle

1906

0,0%

Sin Gluten



WINE

RED

Rioja

Ribera Del Duero

Toro

Emporda

WHITE

Albariño

Ribeiro

Godello

APERITIF

Sangria

Tinto De Verano

Vermout

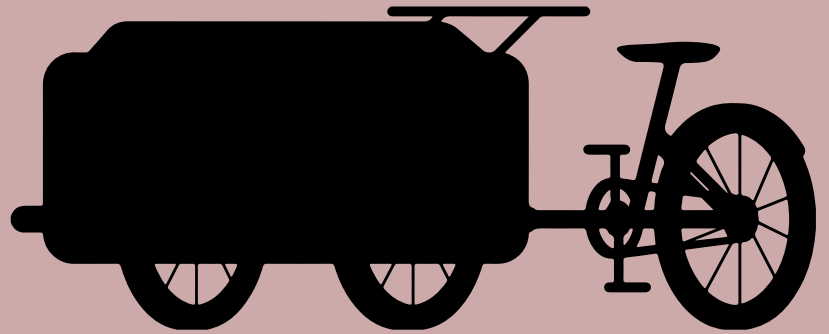
SOFT DRINK

Water "SOLAN DE CABRAS"

Fruit Juices

Limonade

CATERING BIKE



Rent our special Cooking Bike for your events!

Our T-Punto Cooking Bike has a plancha cooking system, refrigerator and cooking plate, all mobile on three wheels and removable in a few minutes! Your aperitif in your garden and dinner in the yard, all with a single kitchen on three wheels!

- Rental for cold aperitif (1 staff included) 150 CHF/H
- Rental with live show (1 staff included) Price on request

ADDITIONAL SERVICES

- **SERVICE**
 - Staff 25 CHF/H/Pers
 - Decoration Price on request
 - Cleaning service Price on request
- **DELIVERY**
 - Delivery and pick-up without installation 2 CHF/Km
 - Delivery and pick-up with installation Price on request



PUNTO

S P A N I S H
F I N E
F O O D