MENU 2 · BESPOKE EVENT CATERING

Finger food

Private events · Weddings · Villas · Birthdays · Corporate events

An elegant selection of cold and hot bites, tailored to your event.
Choose your favourites and confirm your selection with Jay.

Drinks

Fresh juices

Watermelon · Orange

Watermelon Mocktail

An alcohol-free watermelon drink.

Orange Mocktail

An alcohol-free orange drink.

Watermelon Cocktail

With your choice of Bacardi rum or vodka.

Orange Cocktail

With your choice of vodka or Bacardi rum.

Gin & Tonic

Classic or customised to suit your event.

Alcoholic drinks are optional additions. Your drink selection and quantities will be agreed in your quote.

Sharing boards

Cheese Board

A selection of cheeses chosen for the season and your guest count, with crackers, artisan bread, fresh and dried fruits, and nuts.

Meat & Charcuterie Board

Presunto, ham, salami, chouriço and other seasonal or premium cured meats. Served with bread, crackers, olives and selected accompaniments.

Vegetable & Hummus Platter

Carrot, cucumber, bell pepper, cherry tomatoes and seasonal vegetables, served with homemade hummus and selected dips.

Made for your gathering

Tell Jay your date, Algarve location, guest count and preferred dishes.
Call +351 920 133 672 or visit Flavorjay.org to discuss your event.

MENU 2 · THE SELECTION

Fresh, chilled & shared

Salads, carpaccio, homemade dips and accompaniments for your table.

Salads

Peach & Rocket Salad

Fresh peach, rocket leaves and balsamic dressing.

Burrata & Cherry Tomatoes

Burrata with cherry tomatoes. A best-selling selection.

Tomato, Mozzarella & Basil

Cherry tomatoes, fresh mozzarella and basil.

Carpaccio

Beef Carpaccio

Thinly sliced beef with Parmesan, rocket, extra virgin olive oil, lemon juice and sea salt.

Salmon Carpaccio

Thinly sliced salmon with lemon, capers, extra virgin olive oil, salt and black pepper.

Prawn Carpaccio

Thinly sliced prawns with lemon and orange juice, chives, red paprika, capers and lime.

Homemade dips

Feta & Avocado

Avocado, feta, garlic, lime and a touch of spice.

Hummus

Chickpeas, tahini, lemon, yoghurt and selected spices.

Cucumber & Yoghurt

Fresh cucumber, yoghurt, lime and selected spices.

Fruit & nibbles

Seasonal Fruit Platter

A colourful selection that may include pineapple, pomegranate, melon, watermelon, grapes, strawberries, kiwi and orange. Selection varies with season and market availability.

Petiscos: Roasted Nuts

Roasted peanuts, cashews and almonds.

Chips & Crispy Snacks

A selection chosen to complement your event and catering package.

MENU 2 · THE SELECTION

Savoury bites

Croquettes, tacos, small sandwiches and flavours from around the world.

Croquettes

Homemade Croquette Selection

Prawn · Beef · Veal · Octopus · Salt cod
Served with a mayonnaise-based dipping sauce.

Tacos & tuna prego

Prawn Tacos

Prawns, guacamole, red onion, red chilli and fresh coriander.

Tuna Tacos

Tuna, guacamole, red onion, red chilli and fresh coriander.

Prego de Atum

Seasonal tuna in fresh bread or bolo do caco, with butter.

Sandwiches & toasts

Fresh Bread Sandwiches

Tuna, ham, cheese and lettuce options.

Tomato Bruschetta

Fresh tomato, fresh cheese, basil and olive oil.

Garlic Bread

A classic addition to the sharing table.

Focaccia

Rocket with ham or mozzarella.

Other sandwich varieties are available to suit your event and preferences.

International bites

Mini Beef Quesadillas

Beef and cheddar cheese.

Vegetable Quesadillas

Mixed vegetables and cheddar cheese.

Asian Spring Rolls

Crispy vegetable spring rolls served with dipping sauce.

Mini Octopus Roll

Octopus in bread with red onion and signature sauce.

Pani Puri

Crisp pani puri with a selection of traditional fillings and flavoured water.

Your event, your selection

Combine favourites from across the menu. Jay can tailor the selection to your guests, vegetarian requirements, children's options and preferred ingredients.

MENU 2 · DESSERTS & CELEBRATIONS

Sweet endings

Individual desserts, comforting classics and cakes made to order.

Sweet selection

Coffee Tiramisu

Classic coffee tiramisu.

Strawberry Tiramisu

A strawberry variation of tiramisu.

Apple Crumble

Warm apple crumble with vanilla ice cream.

Arroz Doce

Traditional Portuguese sweet rice.

Roasted Pineapple

Oven-roasted pineapple with vanilla ice cream.

Peach Crumble

Warm peach crumble served with ice cream.

Mango Cheesecake Cups

Individual mango cheesecake cups.

Strawberry Cheesecake Cups

Individual strawberry cheesecake cups.

Other mini desserts are available according to your event and requirements.



Birthday cakes

Made to Order

Choose the flavour, size, decoration and style to suit your celebration. Discuss your requirements with Jay when requesting a quote.

Tailored to your event

Your menu can be adapted to suit:

Guest count and type of event
Guest preferences
Vegetarian requirements
Seasonal ingredients
Children's options
Premium ingredients
Drinks and alcohol selection
Dessert selection

Let's plan your gathering

Call +351 920 133 672
Visit Flavorjay.org

Please discuss allergies and intolerances with Jay before confirming your selection.

