MADRID 2022 EUROPEAN CHAMPIONSHIPS
CATERING OPTIONS FOR THE TEAMS
As the zone where the venue is does not have any nearby restaurants, the organization will offer a catering service for the teams in a tent outside the hall. *(It is not allowed to eat inside the hall due to Covid19)*

- Those teams who are willing to use the service, will need to book the meals **before 19 April** for the first 2 days (Monday and Tuesday),
- For the rest of the days, the teams must fill the form **minimum 24h in advance**

(This is the only way the organization can guarantee its availability)

Payment can be done in cash or card at the secretariat office in the competition hall, or by bank transfer before the event.
## LUNCH SERVICE

<table>
<thead>
<tr>
<th>Availability</th>
<th>Times</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuesday 26</td>
<td>12.00-15.30</td>
</tr>
<tr>
<td>Wednesday 27</td>
<td></td>
</tr>
<tr>
<td>Saturday 30</td>
<td></td>
</tr>
</tbody>
</table>

- **Price:**
  - Menu: 18,50€
  - Half menu: 10,50€

## DINNER SERVICE

<table>
<thead>
<tr>
<th>Availability</th>
<th>Times</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday 25</td>
<td>18.30 - end of matches</td>
</tr>
<tr>
<td>Tuesday 26</td>
<td></td>
</tr>
<tr>
<td>Thursday 28</td>
<td></td>
</tr>
<tr>
<td>Friday 29</td>
<td></td>
</tr>
</tbody>
</table>

- **Availability:**
  - Monday 25
  - Tuesday 26
  - Thursday 28
  - Friday 29

- **Booking form:**
  - [https://forms.gle/vipMPY](https://forms.gle/vipMPY)
  - PMofsHLeov7

- Deadline to fill the form for days 25 and 26 is **19 April**

- Deadline to fill the form for the rest of the days (from 27 on) is **24h in advance**
# Catering Options for the Teams

## What includes the 18,50€ menu?
- 1 Main
- 1 Second
- 1 Garnish
- 1 Dessert
- 1 Soft drink
- 1 Bread

## What includes the 10,50€ half menu?
- 1 Main (Pasta or rice depending on the day)
- 1 Dessert
- 1 Soft drink

Menu options: There will be 6 mains and 5 seconds to choose from every day.
**EUROPEAN CHAMPIONSHIPS MADRID 2022**

**CATERING OPTIONS FOR THE TEAMS**

**MENU EXAMPLE**

1. **FIX FIRST COURSES:**
   - Caesar salad
   - Vegetables salad with mayonnaise, tuna, egg
   - Vichysoise cream
   - Cold tomato and garlic soup with garnish

2. **FIX SECOND COURSES:**
   - Marinated Iberian loin
   - Iberian ham croquettes, boletus or meat
   - Breaded cuttlefish

3. **VARIABLE DISHES**

   **MONDAY:**
   - Pasta Bolognese
   - Vegetable panache
   - Beef stew with vegetables
   - Baked grouper with garnish

   **TUESDAY:**
   - Stewed lentils
   - Green beans with ham
   - Garlic chicken with garnish
   - Hake in green sauce with garnish

   **WEDNESDAY:**
   - Carbonara pasta
   - Mushrooms
   - Veal meatballs in sauce
   - Fried anchovies

   **THURSDAY**
   - Artichokes with ham
   - Marinera potatoes
   - Saxony steak
   - Cod stuffed with piquillo pepper mousse

   **FRIDAY**
   - Zucchini cream with croutons
   - Spaghetti with vegetables
   - Tuna with tomato
   - Villaroy style chicken breast

4. **DESSERTS**
   - Rice pudding
   - Custard
   - Yogurt
   - Flan
   - Varied fruit

**4. DRINK and BREAD**

**ALL MAIN DISHES ARE ACCOMPANIED BY GARNISH**
## Catering Options for the Teams

### ½ Menu Example

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bolognese</td>
<td>Rice pudding</td>
<td></td>
</tr>
<tr>
<td>Carbonara</td>
<td>Custard</td>
<td></td>
</tr>
<tr>
<td>Vegetables</td>
<td>Yogurt</td>
<td></td>
</tr>
<tr>
<td>Mushrooms</td>
<td>Flan</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Varied fruit</td>
<td></td>
</tr>
</tbody>
</table>

or

<table>
<thead>
<tr>
<th>1. Rice Dishes:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paella</td>
</tr>
<tr>
<td>Vegetables</td>
</tr>
<tr>
<td>Meat</td>
</tr>
<tr>
<td>Mushrooms</td>
</tr>
</tbody>
</table>