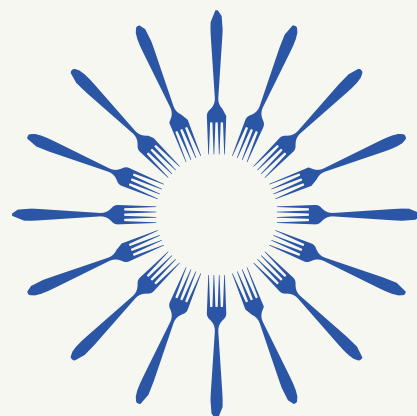
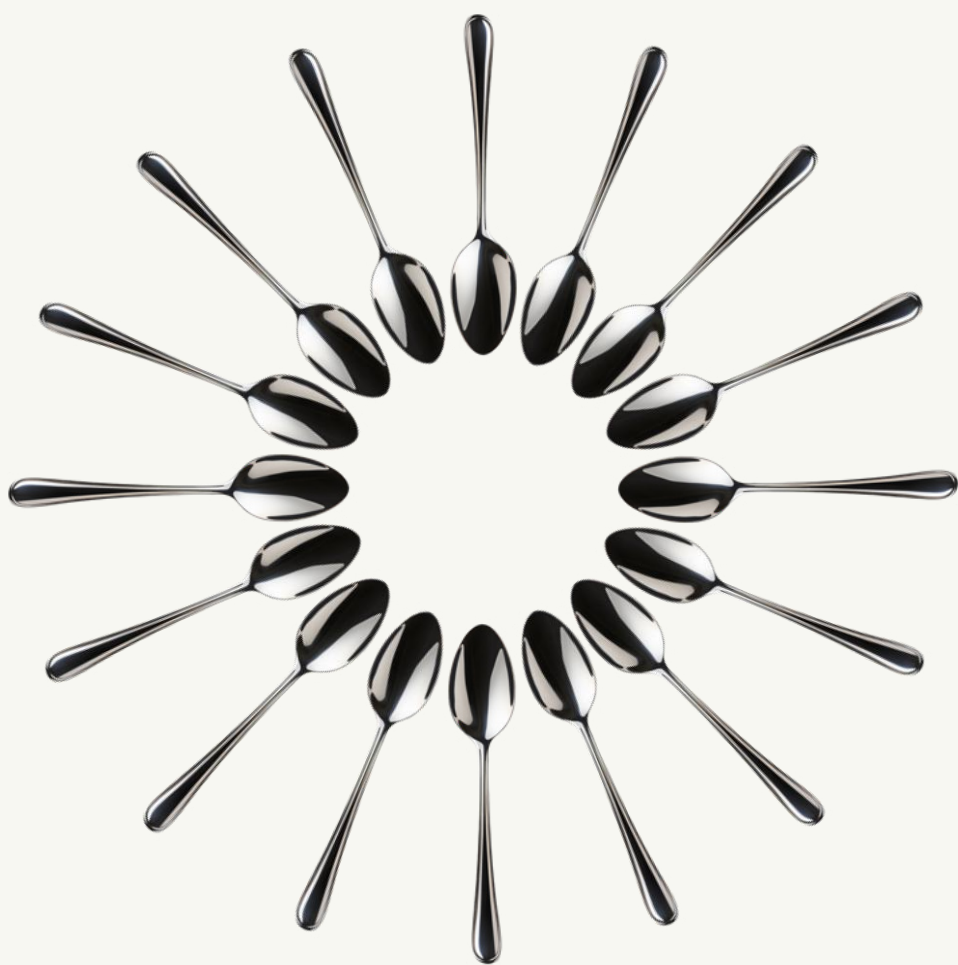




laSal
CATERING



MENUS CATERING LA SAL



EXPLORE OUR CATERING SERVICES

GRUPOS

Whether it's for corporate events, weddings, family reunions or celebrations with friends, our catering services are tailored to your needs. We offer a wide range of menu options to suit different tastes and budgets without compromising on quality. Allow us to create a unique and personalized culinary experience for your special day.

DRINK OPTIONS:

OPEN BAR (Minimum 3 hours)

- 1) NOALCOHOL (Softdrinksand water) 6 euros per person per hour
- 2) WITH ALCOHOL (Wine,beer, softdrinks and water)

STANDARD OPEN BAR - 8 euros x person y hour (minimum 3 hours)

- * Red wine: Flipado Rosado Pálido joven (D.O Rioja)
- * White: Palacio de Viveros D.O Rueda
- * Rosé: Marqués de Cáceres Excellens Rosé D.O La Rioja
- * Beer: Estrella Galicia
- * Soft drinks and water

PREMIUM OPEN BAR - 15 euros x person y hour (mínimum 3 hours)

- White wine Albariño D.O Rías Baixas – Albariño Marieta
- Red wine D.O Ribera del Duero – Emilio Moro
- Rosé Wine - D.O Provenza - Miraval
- Torrellon Brut reserva - Sparkling white wine D.O Corpinnat
- Beer: Estrella Galicia
- Soft drinks and water

IMPORTANT: Only the “open bar” option is possible if you order food or “Snack”.

Snack: Chips, crackers, olives and nuts Price: **5 euros** per person.

MEDITERRANEAN BREAKFAST

Coffee & tea

Orange juice

Butter croissant

Chocolate croissant

Price 20,00 €

SNack La Sal

Kalamata tapenade breadsticks

Tzatziki with crystal bread

Hummus with crudites

Homemade guacamole
with blue corn

Chips

Spinach and feta cheese focaccia

Falafel with tahini salsa

Price 25,00 €

BREAKFAST LA SAL

Coffee & tea variety of juices
(3 varieties)

Mini butter croissant

Mini chocolate croissant

Selection of jams (2 varieties)

Roast beef sandwich

Turkey sandwich

Toast with avocado

Fresh seasonal cut fruit

Carrot cake

Price 26,00 €



ASSORTED COLD CUTS AND CHEESE

Fresh bread basket

Grissini

Ali oli homemade

Tomato with evoo

Tomato salad

Italian green salad with
zucchini, asparagus,

Spinach and walnuts

Iberian ham

Homemade salami

Homemade chorizo

Cured loin

Mahones cheese (semi cured)

Mahones cheese (cured)

Price 30,00 €

PREMIUM IBERIAN ASSORTMENTS

Fresh bread basket

Breadsticks

Ali oli homemade

Tomato with evoo

Tomato salad

Italian green salad with zucchini,
Asparagus, spinach and walnuts

Iberian ham

Iberian loin

Iberian salchichon

Artisan mahones cheese

Manchego cheese

Fruit

Price 35,00 €



BUFFET LA SAL

Fresh bread basket
Ali oli homemade
Guacamole with chips
Samosas filled with curry
vegetables
Fresh tomato and watermelon
salad
Greek pasta salad with cherry
Tomatoes, cucumber and olives
Wrap vegetariano
Mini beef burger
Piadina with ham, arucula
& cheese
Chicken tikka masala skewer
Chocolate brownie

Price 45,00 €

EXECUTIVE BUFFET LA SAL

Fresh bread basket
Ali oli homemade
Focaccia sticks with pesto
Guacamole con chips
Samosas filled with curry
vegetables
Roasted sweet potato, arucula,
quinoa, feta
And walnuts salad
Beet, spinach and orange salad
Smoked salmon wrap
Falafel with tahini salsa
Mini beef burger
Piadina with ham, arucula
& cheese
Chicken tikka masala skewer
Mini-creme brulee with red fruits
Carrot cake

Price 52,00 €

GOURMET LA SAL

Fresh bread basket
Ali oli homemade
Curry chicken croquettes
Crispy shrimp skewer
Hummus cheese with crudites
Poke bowls with marinated salmon and
Wakame
Classic tomato, cucumber and feta cheese
Salad
Quinoa, chickpeas and avocado salad
Bbq pork ribs
Shredded pork tacos with chipotle and lime
Roast-beef and arucula focaccia
Apple crumble cake
Mini caramelized pineapple cheese cake

Price 55,00 €

MENÚ ASIÁTICO

Vegetarian gyozas with teriyaky sauce
Vegetable tempura
Poke bowls with marinated salmon and
Wakame
Salmon tartar
Tuna tartar
Various rolls (6 units)
Varied sushi (6 units)
Mini passion fruit mousse

Price 60,00 €



SPECIAL MENU LA SAL

Fresh bread basket
Ali oli homemade
Guacamole with chips
Curry chicken croquettes
Hummus cheese with crudites
Fresh sea crab
Poke bowls with marinated salmon and wakame
Vegetarian green salad
Spinach salad with beet
Classic tomato, cucumber and feta cheese salad
Quinoa, chickpeas and avocado salad
Shrimp skewers
Piadina with ham
Vegetarian flat bread
Bbq pork ribs
Shredded pork tacos with chipotle and lime
Fresh fruit
Brownie chocolate
Apple crumble
Mini caramelized pineapple cheese cake

Price 65,00 €

OUR LA SAL PAELLAS

Fresh bread basket
Ali oli homemade
Marinated olives
Majorca coca
Cod brandada canape with ali-oli
Potato omelette skewer with shrimp
Ham and cheese plate with grapes and crackers
Mix of homemade croquettes
Paella to choose from:
– Blind mixed paella
– Vegetarian paella
– Blind seafood paella
– *(on request and extra charge of €3)*
Almond cat with vanilla ice cream
Fresh seasonal cut fruit

Price 65,00 €

OUR LA SAL BBQ

Fresh bread basket

Ali-oli homemade

Caramelized onion coca
with goat cheese

Coleslaw salad

Potato salad

Spinach, beet and feta
cheese salad

Brazilian angus beef picana

Chicken supreme fillet with
rosemary and lemon

Homemade creole sausages

Chocolate brownie

Fresh seasonal cut fruit

Price 72,00 €

PREMIUM BBQ LA SAL

Fresh bread basket

Ali-oli homemade

Caramelized onion coca
with goat cheese

Coleslaw salad

Potato salad

Tomato salad

Galician veal steak

Galician veal ribe eye

Turbot fillet with lemon
and rosemary

Mini glass of cheesecake
with caramelized

Pineapple

Fresh seasonal cut fruit

Price 94,50 €

*BBQ assembly and transport supplement €250
From 40 people subject to availability.*

EXTRA SERVICES

Groups of under 45 people carry a supplement of €150.

If a group selects two different menus of less than 45 people, there will be a supplement of €200. If they choose 3 different menus, the supplement will be €250.

Menus under €16 do not have service staff.

For groups of 50 or more, an

extra crew member must be added, which will cost €72 for half a day and €96 for the full day (valid for all menus except those that include their own tableware and staff).

From 100 pax, an extra crew member must be added, the cost of which will be €144 for half a day and €192 for the full day (valid for all menus except those that include their own tableware and staff).

Rates are per person and hour and includes 10% IVA.





cCONDITIONS

RESERVATIONS AND PAYMENTS

The offer presented is based on current prices.

Catering La Sal reserves the right to modify the contents of the same.

All prices included in this dossier include VAT.

All our budgets are subject to confirmation of availability of operational equipment at the time of firm reservation of the service.

A reservation of 50% of the total amount +10% VAT will be requested for the rest of the invoice 1 week before the event takes place along with confirmation of the final number of guests.

Due to health regulations, food or drinks will not be served outside of the contracted service.

cANcELLATION POLICY

At La Sal Catering, we work hard to ensure each event is a success. However, due to the planning and resources involved, we have established the following cancellation policy:

1. Cancellation Deadlines

- More than 60 days before the event:
The initial deposit is non-refundable. However, the option to reschedule the event at no extra cost is offered, subject to availability.
- Less than 60 days before the event:
100% of the total event cost must be paid, as supplies, staff, and planning are already committed.

2. Date Changes

- Requests to change event dates must be made at least 60 days in advance and are subject to availability.
- If the change incurs additional costs (such as purchasing new supplies or hiring extra staff), these will be billed to the client.

3. Force Majeure Cancellations

- In cases of extraordinary circumstances beyond the client's or La Sal Catering's control (e.g., health restrictions, natural disasters), we will work to find a fair solution. This may include rescheduling the event or considering a partial refund, depending on the circumstances.

4. Cancellation Notification

- All cancellations or change requests must be made in writing via email to the address indicated in the contract. The date the notification is received will determine the applicable cancellation policy.

5. Deposit and Payments

- The initial deposit made at the time of reservation is non-refundable.

6. Other Terms

- In the event of a partial cancellation (e.g., reducing guest count or eliminating contracted services), costs already incurred will be evaluated, and corresponding terms will apply.
- Any exceptions to this policy must be approved in writing by an authorized La Sal Catering representative.

