

Menus Catering La Sal



#### **Explore our catering services**

#### **GROUPS**

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



#### **HOME CATERING**

Experience the luxury of our catering services in the comfort of your own space. Whether in villas, private residences or other places, we bring the flavors of the Mediterranean to your door.





Mediterranean Breakfasts

La Sal Breakfasts

La Sal Snack

Assorted Sausages and Cheese

Premium Iberian Assortments

Buffet

Executive

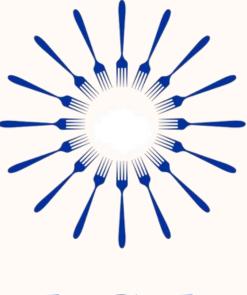
Gourmet

Special

Asian Menu

Our Paellas la Sal





### **Mediterranean Breakfast**



- COFFEE & TEA
- ORANGE JUICE
- BUTTER CROISSANT
- CHOCOLATE CROISSANT

**Price** 15.00€





### **La Sal Breakfasts**



COFFEE & TEA VARIED JUICES (3 varieties)

BUTTER MINI-CROISSANT



CHOCOLATE MINI-CROISSANT



JAM SELECTION (2 varieties)





**ROAST-BEEF SANDWICH** 

**TURKEY SANDWICH** 





TOAST WITH AVOCADO





SEASONAL FRESH CUT FRUIT

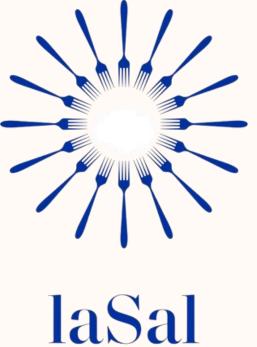


CARROT CAKE



**Price** 25.00€





CATERING

### **Snack la Sal**









• HUMMUS WITH CRUDITES VEGAN



• HOMEMADE GUACAMOLE WITH BLUE CORN CHI



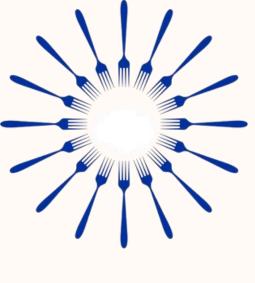
- PRAWN SKEWER
- VEGETABLE SKEWER WEGAN





**Price** 18.00€







## Sausages and Cheese **Assortment**

- FRESH BREAD BASKET

- GRISSINI FERNI
- ALI OLI CASERO 🧶 🔌









• TOMATO SALAD





• ITALIAN GREEN SALAD WITH ZUCCINI, ASPARAGUS, SPINACH AND WALNUT







• HOMEMADE "CHORIZO

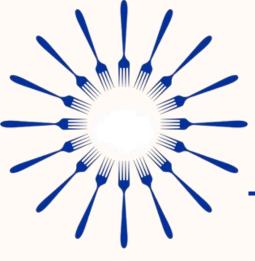


- PORK LOIN
- MAHONES CHEESE (SEMILY CURED)
- MAHONES CHEESE (CURED)





Price €25.00



### **Premium Iberian Assortments**

- BASKETS OF FRESH BREAD
- GRISSINI
- ALI YOU ARE A CASERO 🧶
- TOMATOES WITH AOVE
- TOMATO SALAD VEGAN
- ITALIAN GREEN SALAD WITH ZUCCINI ASPARAGUS, SPINACH AND WALNUTES
- IBERIC HAM OF ACOCK
- IBERIC BACK OF ACOCK 🧶
- IBERIC ACOCK SAUSAGE
- ARTISAN MAHONES CHEESE
- MANCHEGO CHEESE
- FRUIT



**Price** 30.00 €





### La Sal buffet

- FRESH BREAD BASKET
- ALI OLI CASERO
- GUACAMOLE WITH CHIPS **()**
- SAMOSAS STUFFED WITH CURRY VEGETABLES VEGAN
- FRESH TOMATO AND WATERMELON SALAD ()
- MEDITERRANEAN POTATO SALAD
- VEGETARIAN WRAP
- MINI-BEEF BURGER
- HAM, RUCULA & CHEESE PIADINA
- CHICKEN TIKKA MASALA T KEBROCHET
- CHOCOLATE BROWNIE





### La Sal executive buffet

- FRESH BREAD BASKET
- ALI OLI CASERO 🧶
- FOCACCIA STICKS WITH PESTO
- GUACAMOLE WITH CHIPS •
- SAMOSAS STUFFED WITH CURRY VEGETABLES
- SMOKED QUINOA, CHERRY AND SWEET POTATO SALAD 🐷 🔊
- BEET, SPINACH AND ORANGE SALAD
- SMOKED SALMON WRAP (S) CAPRESSE
- SKEWERS
- BEEF MINI-BURGER
- HAM, RUCULA & CHEESE PIADINA
- CHICKEN TIKKA MASALA SKEWER 🧶
- MINI-CREME BRULEE WITH RED FRUITS <a>®</a>
- CARROT CAKE





### GOURMET LA SAL

- FRESH BREAD BASKET
- ALI OLI CASERO
- FRESH CHERRY GAZPACHO
- CURRY CHICKEN CROQUETTES 🔮
- POTATO OMELETTE SKEWER WITH CHORIZO AND OLIVE
- HOMEMADE HUMMUS WITH CRUDITES ₩POKE
- BOWLS WITH MARINATED SALMON AND WAKAME
- CLASSIC TOMATO, CUCUMBER AND FETA CHEESE SALAD 🔊
- QUINOA, CHICKPEA AND AVOCADO SALAD
- BBQ PORK RIBS
- CRUMBLED PORK TACOS WITH CHIPOTLE AND LIME
- ROAST-BEEF AND RUCULA FOCACCIA
- APPLE CRUMBLE CAKE
- CARAMELIZED PINEAPPLE MINI CHEESE CAKE

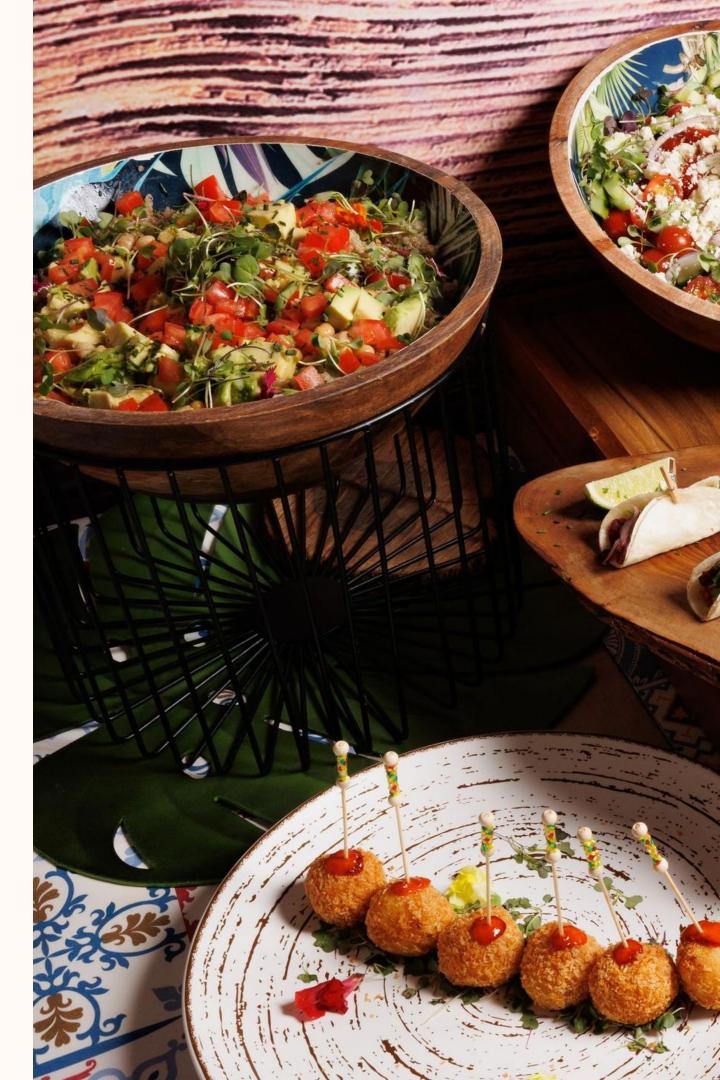


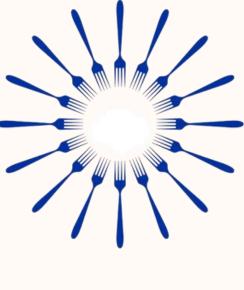


CATERING

## Special menu La Sal

- FRESH BREAD BASKET
- ALI OLI CASERO
- GUACAMOLE WITH CHIPS
- CURRY CHICKEN CROQUETTES
- HOMEMADE HUMMUS WITH CRUDITES
- FRESH CORVINA CEVIQUE
- POKE BOWLS WITH MARINATED SALMON AND WAKAME
- VEGETARIAN GREEN SALAD
- SPINACH SALAD WITH BEET
- CLASSIC TOMATO, CUCUMBER AND FETA CHEESE SALAD
- QUINOA, CHICKPEA AND AVOCADO SALAD
- PRAWN SKEWER
- PIADINA WITH HAM
- VEGETARIAN PIADINA
- BBQ PORK RIBS
- CRUMBLED PORK TACOS WITH CHIPOTLE AND LIME
- FRESH FRUIT
- CHOCOLATE BROWNIE
- APPLE CRUMBLE
- CARAMELIZED PINEAPPLE MINI CHEESE CAKE



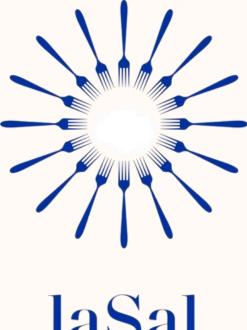


### **ASIAN MENU**



- VEGETARIAN GYOZAS WITH TERIYAKY SAUCE
- TEMPURA VEGETABLES
- POKE BOWLS WITH MARINATED
  SALMON AND WAKAME
- SALMON TARTAR 🧶
- TUNA TARTARE **9** VARIOUS
- ROLLS (6 units) <a>9</a> VARIED
- SUSHI (6 units) **GREEN**
- TEA MOCHI CAKE FRESH
- ASIAN FRUIT 🔮

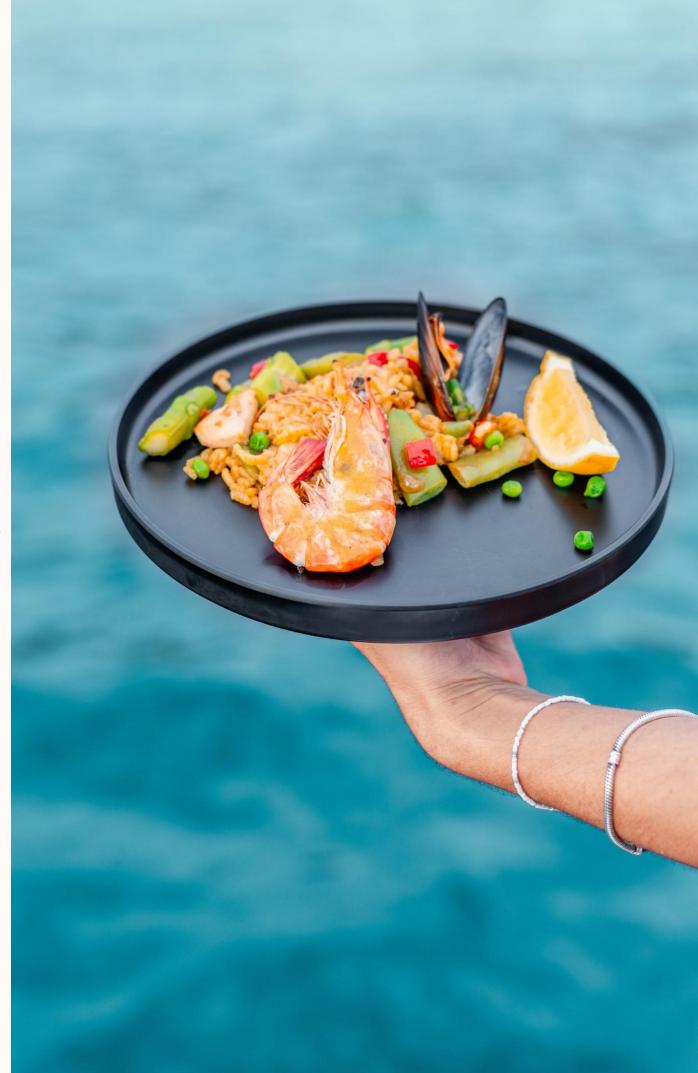




CATERING

# OUR PAELLAS WITH SALT

- FRESH BREAD BASKET
- ALI OLI CASERO
- MARINATED OLIVES
- TRAMPO COCA
- COD BRANDED CANAPE WITH ALI-OLI
- POTATO OMELETTE SKEWER WITH PRAWNS
- HAM AND CHEESE BOARD WITH GRAPES AND COOKIES
- MIX OF HOMEMADE CROQUETTES
- PAELLA TO CHOOSE:
- BLIND MIXED PAELLA
- VEGETARIAN PAELLA
- BLIND SEAFOOD PAELLA (on request and supplement 3€)
- ALMOND CAT WITH VANILLA ICE CREAM
- SEASONAL FRESH CUT FRUIT

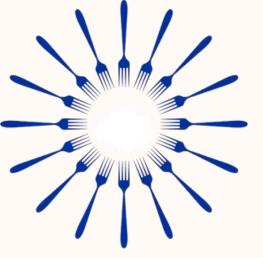




### Extra services

- Groups of less than 45 people, carry a supplement of €150
- Menus under €16, they do not have service personnel.
- From 50 pax, an extra service crew member must be added, the cost of which will be €72 for half a day and €96 for the full day (valid for all menus except those that include their own kitchenware and staff). .
- From 100 pax, an extra service 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 kitchenware and staff)
  Prices are per person and hour and include 10% VAT.







### **Conditions**

#### **RESERVATIONS AND PAYMENTS**

The offer presented is based on current prices.

Catering La Sal reserves the right to modify its contents All prices included in this dossier include VAT All our quotes are subject to confirmation of availability of operational equipment at the time of firm reservation of the service.

A reservation of 25% of the total amount + 10% VAT the rest of the invoice will be requested 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.



#### DRINKS (Open Bar)

- 1. Soft drinks and water: 6€\*hour\*person
- 2. Beer, wine, sangria and soft drinks and water 8€\*hour\*person

OTHER KIND OF ALCOHOL HAS TO BE PURCHASED AT THE BAR, DIRECTLY

Prices are per person with taxes included

