



## CASANOVAS RESTAURANT

C/ DIPUTACIÓ, 80 (RESTAURANT)

C/ CALÀBRIA, 113 (SHOP)

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*Urban Space*

# CASANOVAS RESTAURANT

*Wedding catalog 2017*

*private rooms and kitchen staff & waiters team  
specific for your reservation !*

Kitchen open every day at noon of the week

Afternoons and evenings open only for groups from 15 pax. For groups of 10 or fewer diners, consult specific proposal or personalized menus.

The number of booking guests will close 24h before the event, if finally don't complete the reservation made, it will be charged for the minimum of 15 people.

## MENU I

WELCOME: CAVA CUP BRUT NATURE

SNACKS: MACADAMIA NUTS WITH PARMA CHEESE  
VEGETABLE CHIPS

### STARTERS

IBERIAN HAM WITH BREAD AND TOMATO  
SKEWER OF WARM IBERIAN CHORIZO WITH MELTED CHEESE  
DICED COD PAIRED IN VIRGIN OLIVE OIL  
BOUQUET OF GERMAN SAUSAGE WRAPPED ON BACON  
GRILLED PEPPERS AND ANCHOVY ON "BRUSCHETTA"

\*

TASTING OF PAPARDELLE PASTA WITH TRUFFLE SAUCE

### MAIN COURSE TO CHOOSE

HAKE ON TEMPURA WITH TOMATO CONFIT  
OR  
GRILLED SIRLOIN WITH SMOKED OIL AND BAKED POTATOES

### DESSERTS

SACHER CAKE WITH RASPBERRY COULIS AND FRUITS

WHITE AND RED WINE OF OUR SOMMELIER SELECTION  
STILL WATER

**PRICE PER PERSON € 42**

THE PRICE INCLUDES VAT

PRICE DON'T INCLUDE SOFT DRINKS, COFFEE AND / OR SPIRITS

SITTING FORMAT



The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service

## MENU C

**WELCOME:** CAVA CUP BRUT NATURE  
FRESH LEMONADE

**SNACKS:** MACADAMIA NUTS WITH PARMA CHEESE  
VEGETABLE CHIPS

### STARTERS

IBERIAN HAM AND LOIN ON BREAD WITH TOMATO  
CAMEMBERT BAKED WITH SESAME STICKS  
SKEWER OF WARM IBERIAN CHORIZO WITH MELTED CHEESE  
FOIE GRAS WITH BITTER ORANGE MARMALADE  
DICE SALMON PAIRED IN VIRGIN OLIVE OIL  
GRILLED PEPPERS AND ANCHOVY ON "BRUSCHETTA"  
FRESH COD CATALAN SALAD

### MAIN COURSE TO CHOOSE

COD WITH QUINCE JAM, GARLIC AND BREAD CRUST  
OR  
SIRLOIN STEAK WITH FOREST FRUITS AND PORT WINE REDUCTION

### DESSERTS

SACHER CAKE WITH RASPBERRY COULIS AND FRUITS

WHITE AND RED WINE OF OUR SOMMELIER SELECTION  
STILL WATER

**PRICE PER PERSON € 48**

THE PRICE INCLUDES VAT

PRICE DON'T INCLUDE SOFT DRINKS, COFFEE AND / OR SPIRIT  
SITTING FORMAT



The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service

# STAND-UP MENUS

PRIVATE ROOM FOR YOUR EVENT

THERE WILL CHAIRS IF YOU WANT TO SAT ANY GUEST

COME TO CELEBRATE YOUR WEDDING,

COCKTAIL SERVICE STANDING UP IN AN EXCLUSIVE PLACE FOR YOU .

ROOMS WITH CAPACITY FROM 15 TO 110 GUESTS.

## COCKTAIL 1

WELCOME: CAVA CUP BRUT NATURE

CRUNCHY VEGETABLES

MACADAMIA NUTS

HOMEMADE PORK CRACKLINGS

IBERIAN HAM WITH BREAD AND TOMATO

GRILLED PEPPERS AND ANCHOVY ON "BRUSCHETTA"

DICE SALMON PAIRED IN VIRGIN OLIVE OIL

SPANISH OMELETTE WITH DICED CHERRY

HOMEMADE CROQUETTES

SKEWER SAUSAGE WITH MUSHROOMS AND FOIE

MINI BIKINI BRIE AND "SOBRASSADA"

ASSORTED CHEESE AND SEASONAL FRUITS

CAKE OR SWEET TABLE

OPEN BAR WITH :

SNACKS , BEERS WATER

BLACK AND WHITE WINE AND CAVA

**PRICE PER PERSON € 38**

THE PRICE INCLUDES VAT

PRICE DON'T INCLUDE SOFT DRINKS,

COFFEE AND / OR SPIRITS

**FORMAT NOT SEATED WITH SUPPORT CHAIRS**

## COCKTAIL 2

WELCOME: CAVA CUP BRUT NATURE

CRUNCHY VEGETABLES

MACADAMIA NUTS

HOMEMADE PORK CRACKLINGS

IBERIAN HAM WITH BREAD AND TOMATO

GRILLED PEPPERS AND ANCHOVY ON "BRUSCHETTA"

DICE SALMON PAIRED IN VIRGIN OLIVE OIL

SPANISH OMELETTE WITH DICED CHERRY

HOMEMADE CROQUETTES

SKEWER SAUSAGE WITH MUSHROOMS AND FOIE

MINI BIKINI BRIE AND "SOBRASSADA"

TASTING OF TRUFFLE RISSOTO

ASSORTED CHEESE AND SEASONAL FRUITS

CAKE OR SWEET TABLE

OPEN BAR WITH :

SOFT DRINKS , BEERS WATER

BLACK AND WHITE WINE AND CAVA

**PRICE PER PERSON € 42**

THE PRICE INCLUDES VAT

PRICE DON'T INCLUDE SOFT DRINKS,

COFFEE AND / OR SPIRITS \* OPTION BIRTHDAY CAKE

**FORMAT NOT SEATED WITH SUPPORT CHAIRS**

## COCKTAIL STATIONS

### COLDS

CRUNCHY VEGETABLES

MACADAMIA NUTS

HOMEMADE PORK CRACKLINGS

IBERIAN PORK HAM AND BREAD AND TOMATO

GRILLED PEPPERS AND ANCHOVY ON "BRUSCHETTA"

DICE SALMON PAIRED IN VIRGIN OLIVE OIL

SPANISH OMELETTE WITH DICED CHERRY

### HOTS

HOMEMADE CROQUETTES

SKEWER SAUSAGE WITH MUSHROOMS AND FOIE

MINI BIKINI BRIE AND SAUSAGE

COD FRIED DOUGHNOUT WITH HONEY TEARS

CRUNCHY FILO DOUGH FILLED WITH PRAWNS AND THAI SAUCE

### STATIONS

STATION OF TRUFFLE RISOTTO MADE FAR

STATION VEAL FILLET WITH SALT AND MUSTARDS PAIRING

### DESSERTS

ASSORTED CHEESE AND SEASONAL FRUITS

CAKE OR SWEET TABLE

OPEN BAR WITH :

SOFT DRINKS , BEERS WATER

BLACK AND WHITE WINE AND CAVA

**PRICE PER PERSON € 49**

THE PRICE INCLUDES VAT

PRICE DON'T INCLUDE SOFT DRINKS,

COFFEE AND / OR SPIRITS

FORMAT NOT SEATED WITH SUPPORT CHAIRS

## OPTIONAL

IBERIAN HAM CUT AT THE MOMENT	OYSTERS AND CHAMPAGNE	RICE TO CHOSE
<p style="text-align: center;">SHOULDER OF HAM 8KG, <b>280€</b></p> <p style="text-align: center;">INCLUDING WAITER CUTTER OF HAM AND BREAD</p>	<p style="text-align: center;">STATION OF FRESH OYSTERS OPEN AT THE TIME, CHANDON ROSE AND COMBINED WITH MÖET, CHAMPAGNE POMMERY</p> <p style="text-align: center;">THE NUMBER OF PRICES WILL BE BETWEEN 5/4 PER PERSON, YOU MAY DETERMINE THE NUM. PEOPLE TO THE CONTRACT</p> <p style="text-align: center;"><b>PRICE 12€ PER PERSON</b></p>	<ul style="list-style-type: none"> <li>* TRUFFLE</li> <li>* BUTIFARRA AND COD</li> <li>* ASPARAGUS</li> <li>* FISHERMAN WITH SEPIA AND INK</li> <li>* SEAFOOD</li> <li>* FIDEUA MUSHROOM AND FOIE</li> </ul> <p style="text-align: center;"><b>PRICE 6€ PER PERSON</b></p>
CHEESE BOARD	FILLET OF VEAL CUT AT THE MOMENT	
<p style="text-align: center;">CATALAN'S CHEESE BOARD: BLANCAFORT, TOU DEL TIL.LERS, TUPÍ I RECUIT.</p> <p style="text-align: center;">ACCOMPANIED ASSORTMENT OF STICKS, TOAST, FRUIT JAMS AND VARIED</p> <p style="text-align: center;"><b>PRICE 6€ PER PERSON</b></p>	<p style="text-align: center;">WITH SALT AND MUSTARD PAIRING</p> <p style="text-align: center;"><b>PRICE 6.80€ PER PERSON</b></p>	

## UNLIMITED LONG DRINKS OPEN BAR

DURATION: 1 HOUR FROM THE END OF THE MEAL

(FROM MIDNIGHT TO 1 AM CIRCA)

COMBINED BASIC : € 10 / PERSON

COMBINED PREMIUM : € 14 / PERSON

APPLICABLE TO ANY MENU CATALOG