



CASANOVAS

CATERING

BARCELONA DESDE 1924

CATERING SERVICES

[lunchs]

Lunches and dinners

~ 2019/20 ~

c/ Calàbria, 113 (botiga)

08015 Barcelona

+34 93 423 65 08

catering@casanovascatering.com

www.casanovascatering.com

LUNCHS

The lunch is a reinforced cocktail service that can replace a meal. It is performed standing up, where guests can move freely through space, creating a relaxed atmosphere that promotes good social relations.

The cuisine of a lunch consists mainly on finger food and snacks, which do not require the use of tools such as plates and cutlery but unlike cocktail service can be implemented with buffet stations and tastings .

The waiters circulate among participants offering trays of food, drinks served from the bar and specialized waiters cater to bufets and stations.



COLD LUNCH 1

- ❖ *Iberian ham on tomato bread*
- ❖ *Caprese skewer with confit artichoke*
- ❖ *Brown bread with creamy cheese, salmon and dill*
- ❖ *Mini focaccia roasted eggplant and zucchini, pomodoro and fresh spinach with nuts and a touch of Modena*
- ❖ *Diced Spanish potatoes omelet with cherry tomatoes*
- ❖ *Brioche stuffed pork Durock slow cooked with herbs and a touch of mustard*
- ❖ *Mini tasting of pasta salad with pesto sals*
- ❖ *Grilled chicken croquettes with iberian ham*

- ❖ *Seasonal fruit skewer*

*White wine and new wine selection of our sommelier
Still water, beer and soft drinks*

€ 29 per person

** No alcohol € 27*

*** No drinks or material ,
food just € 26*

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COLD LUNCH 2

- *Iberian ham on tomato bread*
- *Caprese skewer with confit artichoke*
- *Brown bread with creamy cheese, salmon and dill*
- *Mini focaccia roasted eggplant and zucchini, pomodoro and fresh spinach with nuts and a touch of Modena*
- *Diced Spanish potatoes omelet with cherry tomatoes*
- *Brioche stuffed pork Durock slow cooked with herbs and a touch of mustard*
- *Mini tasting of Greek salad with: cucumber, tomato, black olives, feta cheese & spices*
- *Grilled chicken croquettes with iberian ham*

- *Assortment of cheeses and fruits*
- *Chocolate truffle*

*White wine and new wine selection of our sommelier
Still water, beer and soft drinks*

*€ 32 per person
* No alcohol € 30
** No drinks or material ,
food just € 28*

COLD LUNCH 3

- *Snacks: crunchy vegetables and macadamian nuts*
- *Iberian ham on tomato bread*
- *Caprese skewer with confit artichoke*
- *Roll of brown bread with creamy cheese, salmon and dill*
- *Mini focaccia roasted eggplant and zucchini, pomodoro and fresh spinach with nuts and a touch of Modena*
- *Diced Spanish potatoes omelet with cherry tomatoes*
- *Brioche stuffed pork Durock slow cooked with herbs and a touch of mustard*
- *Mini tasting of Greek salad with: cucumber, tomato, black olives, feta cheese & spices*
- *Roast beef and caramelized apple roll with mustard and sesame dressing*
- *Grilled chicken croquetes with iberian ham*
- *Crunchy prawns and vegs dumpling with thai sauce*

- *Assortment of cheeses and fruits*
- *Assortment of truffle and brownie*

*White wine and new wine selection of our sommelier
Still water, beer and soft drinks*

*€ 35 per person
* No alcohol € 32
** No drinks or material, food just € 30*

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COLD LUNCH 4

- *Snacks: crunchy vegetables and macadamian nuts*
- *Iberian ham on tomato bread*
- *Caprese skewer with confit artichoke*
- *Brown bread with creamy cheese, salmon and dill*
- *Mini focaccia roasted eggplant and zucchini, pomodoro and fresh spinach with nuts and a touch of Modena*
- *Diced Spanish potatoes omelet with cherry tomatoes*
- *Foie mi cuit and figs on toast*
- *Mini tasting of Greek salad: cucumber, tomato, black olives, feta cheese & spices*
- *Roast beef and caramelized apple roll with mustard and sesame dressing*
- *Grilled chicken corquettes with iberian ham*
- *Crunchy prawns and vegs dumpling with thai sauce*
- *Mini pita chickpeas hummus with Ras el hanout spiced chicken*

- *Assortment of cheeses and fruits*
- *Assortment of truffle and brownie*

*White wine and new wine selection of our sommelier
Still water, beer and soft drinks*

€ 37 per person

** No alcohol € 34*

*** No drinks or material, food just € 31*

COLD&HOT LUNCH 1

- *Iberian ham on tomato bread*
- *Caprese skewer with confit artichoke*
- *Brown bread with creamy cheese, salmon and dill*
- *Mini focaccia roasted eggplant and zucchini, pomodoro and fresh spinach with nuts and a touch of Modena*
- *Diced Spanish potatoes omelet with cherry tomatoes*
- *Mini tasting of pasta salad with: cucumber, tomato, black olives, feta cheese & spices*
- ***Grilled chicken croquettes with iberian ham*
- *Homemade sausages with mustard from dijon*

- *Seasonal fruit skewer*

*White wine and new wine selection of our sommelier
Still water, beer and soft drinks*

€ 33 per person

** No alcohol € 30*

*** No drinks or material, food just € 27*

*The hots should be heated at the time ,
we recommend the waiter service
or you take a heat with a microwave .*

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COLD&HOT LUNCH 2

- Iberian ham on tomato bread
- Caprese skewer with confit artichoke
- Brown bread with creamy cheese, salmon and dill
- Diced Spanish potatoes omelet with cherry tomatoes
- Pasta salad with grilled vegetables with pesto sauce
- Variety of tomatoes salad with tuna loin and olives
- Mini chicken pita Catalana style
- Grilled chicken croquettes with iberian ham
- Homemade sausages with mustard from dijon
- Cod choux with honey tears

- Assortment of cheeses and fruits
- chocolate truffle

*White wine and new wine selection of our sommelier
Still water, beer and soft drinks*

€ 34 per person

* No alcohol € 31

** No drinks or material, food just € 29

*The hots should be heated at the time ,
we recommend the waiter service
or you take a heat with a microwave.*



COLD&HOT&TASTING LUNCH 3

- Snacks: crunchy vegetables and macadamian nuts
- Iberian ham on tomato bread
- Caprese skewer with confit artichoke
- Diced Spanish potatoes omelet with cherry tomatoes
- Brown bread with creamy cheese, salmon and dill
- Pasta salad with grilled vegetables with pesto sauce
- Roast beef and caramelized apple roll with mustard and sesame dressing
- Cod with honey
- Grilled chicken croquettes with iberian ham
- Homemade sausages twith mustard from dijon
- Mini organic burgers with three pairings

- Tasting of mini meat balls with seasonal mushrooms

- Seasonal fruit skewer with chocolate truffle

*White wine and new wine selection of our sommelier
Still water, beer and soft drinks*

€ 37 per person

* No alcohol €34

** No drinks or material, food just € 32

*The hots should be heated at the time, we recommend the waiter service or
you take a heat with a microwave .*

COLD&HOT&TASTING LUNCH 4

- *Snacks: crunchy vegetables and macadamian nuts*
- *Iberian ham on tomato bread*
- *Caprese skewer with confit artichoke*
- *Diced Spanish potatoes omelet with cherry tomatoes*
- *Brown bread with creamy cheese, salmon and dill*
- *Variety of tomatoes salad with tuna loin and olives*
- *Foie mi cuit, caramelized apple and iberian ham terrine*
- *Homemade ham & poultry croquettes*
- *Grilled chicken croquettes with iberian ham*
- *Homemade sausages with mustard from dijon*
- *Mini hot sandwiches made on time: "Malagueña"*
- *Tous dels Til·lers (creamy cheese from Pyrenees) with sobrassada (paprika spiced pork meat) and honey, Veal cutlet with green pepper and mustard*
- *Mini cocotte of home recipe fricassee*
- *Tasting of rice or "fideua" made on time, ask us about our 8 types of rice/paella*
- *Assortment of cheeses and fruits*
- *Assortment of brownie and truffle*

White wine and new wine selection of our sommelier

Cava Casanovas Selection

Still water, beer and soft drinks

€ 39 per person

No alcohol € 36

*** No drinks or material, food just € 34*

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VEGETARIAN MENU FLEX

- ❖ *Arepas with hummus and prawns with a touch of white pepper paste*
- ❖ *Mini vegetable sandwich*
- ❖ *Vegetable Focaccia from our grilled garden*
- ❖ *Mushroom croquettes*
- ❖ *Scalloped timbale and goat cheese*
- ❖ *Rice with vegetables from our garden and soya*
- ❖ *Potato omelette with cherry tomato*
- ❖ *Fruit skewer*

*Black and white wine news selection
from our sommelier
Cava Casanovas Brut Selection.
Mineral water, beers and refreshments*

€ 31.50 per person

** Alcohol free € 29*

*** No drinks or equipment*

gastronomy only € 26



VEGAN MENU

- ❖ *Rice with vegetables from our garden and soya*
- ❖ *Timbale of scalded and vermouth reduction*
- ❖ *Mushroom croquettes*
- ❖ *Vegetable Focaccia from our grilled garden*
- ❖ *Banana, roasted peanuts, grated coconut and yuca chips*
- ❖ *Pumpkin cream*
- ❖ *Hummus “crudite” with vegetables*
- ❖ *Fruit skewer*

*Black and white wine news selection
from our sommelier
Cava Casanovas Brut Selection.
Mineral water, beers and refreshments*

€ 31.50 per person

** Alcohol free € 29*

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gastronomy only € 26

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SERVICES REMARKS

Material compostable i biodegradable

- Ⓒ The material and equipment necessary support such as tables and bar are included. If you need something like dividers, chairs, lecterns, wardrobe etc please ask us the price of rent.*
- Ⓒ The assemblies could be done with thermos or espresso capsule machine, depending needed.*
- Ⓒ Coffee breaks exceeding 30 people may assort the type of pastry o sandwich, keeping the amount of coffee chosen pieces.*
- Ⓒ Transport, assembly and collected at least € 75 in Barcelona. For events that exceed 100 diners or other destinations ask us the rates.*
- Ⓒ Waiter service 125 € (1/25 pax). Service at least 4 hours, additional time will be billed at a rate of 30 euros.*
- Ⓒ We recommend waiter service when the car exceeds 25 people. If the day is no more than an act or service is generally quoted transport service and waiters.*
- Ⓒ Check prices for events that exceed 100 people.*
- Ⓒ There are lunch items that may vary according to season and we are constantly introducing new products.*
- Ⓒ If you require a meal service, banquet, buffet lunches, etc; Ask us for the specific catalog.*
- Ⓒ Prices do not include VAT. Prices valid for 2020*

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