

A MENU

MOQ: 4 menus

  **25,00 €/ration**

STARTERS

Tray of appetizers and canapes
Tiny cup of foie and brittle
Salmon and caviar canape
Vol-au-vent with langoustine
Iberian ham spiral on a heart-shaped puff pastry
Tiny cup of "Torta del Casar creamy cheese" and truffle
Majorcan sausage with egg-yolk garnish sandwich
Cheese cream, Iberian ham, pineapple and walnuts roll
Toast bread

MAIN DISH (to choose)

Christmas Catalan broth with galets -pasta- with tiny meatballs
(the broth is delivered in a vacuum bag and the fried meatballs are given aside)

Summer dish option:
Salmorejo with langoustines

SECOND DISH (to choose)

Quartered chicken with prunes and pine nuts

Meatballs with mushrooms

B MENU

MOQ: 4 menus

  **32,50 €/ration**

STARTERS (to choose)

Tray of Iberian cold meats:
Iberian pork loin, Iberian chorizo, headcheese,
Catalan sausages: white bull with truffle, bisbe negre and two other cold meats

or

Assortment of canapes:
salmon, ham, Majorcan sausage, anchovy...

MAIN DISH (to choose)

Half natural pineapple with langoustine, scallop bits and tartare sauce

Fish and langoustine pie with tartare sauce

SECOND DISH (to choose)

Veal round *au jus* with mushrooms (three cuts/pers.)

Stuffed squid

Catalan-style cod

Chicken round with prunes

C MENU

MOQ: 4 menus

  **43,50 €/ration**

Assortment of canapes

MAIN DISH

Lobster cream with Iberian ham dices

SECOND DISH (to choose)

Slow-cooked (goat) kid back

Piglet garnished with pine nuts and prunes

Veal steak with foie

D MENU

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  **27,00 €/ration**

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Vol-au-vent with langoustine
Iberian ham spiral on a heart-shaped puff pastry
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Majorcan sausage with egg-yolk garnish sandwich
Cheese cream, Iberian ham, pineapple and walnuts roll
Toast bread

MAIN DISH (to choose)

Homemade cannelloni (4 units/pax.)

Confited duck leg with prunes and pine nuts



Barcelona
desde 1924

CATERING CUSTOMER SERVICE - CASANOVAS ESTABLISHMENT

Calàbria, 113 . Barcelona
Telf. 934 236 508
Mòbil. 658 954 201

ENTRANCE TO CASANOVAS RESTAURANT


Diputació, 78 . Barcelona
Telf. 934 236 508
Mòbil. 658 945 201

Catering e-mail: catering@casanovascatering.com

www.casanovascatering.com

NEW

KIDS MENU

 **18,00 €**

Casanovas macaroni + Cordon bleus with chips

VEGAN & LACTOSE-FREE MENU

TAPAS FORMAT

Green asparagus with dried tomato and pine nuts

Rice with vegetables and soy
Three-tomatoes salad with vinaigrette

Vegetable grilled foccacia with walnuts
Fruit brochettes

22,00 €

CELIAC MENU (GLUTEN FREE)

TAPAS FORMAT

Rice with vegetables and soy

Three-tomatoes salad with tuna
Green asparagus with cheese and Parma

Roast beef with apple
Fruit brochettes

22,00 €



CASANOVAS
CALÀBRIA
BARCELONA, DESDE 1924

APPETIZERS TO GRAB A BITE

	🍴	€
Tray of Iberian cold meats	Good for 6 ppl.	42.00 €
Tray of cheeses and fruits	Good for 6-8 ppl.	42.00 €
Tray of assorted canapes (aprox. 40 units)	Good for 8 ppl.	42.00 €
Tray of appetizers and canapes	Good for 6-8 ppl	42.00 €
Tiny healthy bun with acorn-fed Iberian ham	Unit	3.10 €
Tiny healthy bun with Iberian pork loin	Unit	3.10 €
Tiny healthy bun with salmon and cheese	Unit	3.10 €
Tomato and Parmesan "burrito"	Unit	4.10 €
Serrano ham and roast chicken croquettes	Unit	1.00 €
Mushroom croquettes	Unit	1.00 €
Curry chicken brochette	Unit	1.50 €
Tiny Catalan sausage with mushrooms and foie brochette	Unit	1.50 €
"Gamberonis" (breaded langoustines)	Unit	1.50 €
Flower of acorn-fed Iberian ham (served on a tray)	(200 gr.)	32.00 €
Dates with bacon (served on a tray)	25 pieces	22.00 €
Homemade pork rinds (served on a tray)	250 gr.	12.00 €
Parmesan cubes and roasted almonds with rosemary (served on a tray)	250 gr.	18.00 €
Diced Spanish potato omelette	25 dices	18.00 €
Fried langoustines packets (served on a tray)	12 units	18.00 €

OPTION OF TRAYS WITH TINY INDIVIDUAL GLASSES OF:

Shredded cod salad ("esqueixada") with "olivada" (black olive spread)	Unit	2.50 €
Foie with brittle and orange	Unit	2.50 €
Torta del Casar cream with truffle	Unit	2.50 €
Vegetable "coca de recapte" with anchovy or goat cheese	Unit	2.50 €

Every course is served on a tray. All the products must be preserved between 2º and 5 ºC.

FIRST COURSES

	🍴	€
German pasta salad	Ration	7.00 €
Walnuts, pineapple and fresh cheese salad	Ration	7.00 €
Fava beans and Serrano ham salad	Ration	8.00 €
Spinach and goat cheese au gratin timbale	Unit	7.00 €
Fideuà	Ration	7.50 €
Cod "empedrado" with "del ganxet" beans (250 gr.)	Ration	8.00 €
Tomato, mozzarella and pine nuts carpaccio with oregano	Ration	8.00 €
Vegetable pie with tartare sauce	Ration	7.00 €
Cod-brandade stuffed Piquillo peppers	Ration	7.50 €
Fish pie with tartare sauce	Ration	9.00 €
Macaroni	Ration	3.80 €
Broth, Gazpacho or Vichyssoise	Ration	6.00 €
Russian salad	Ration	7.00 €
Halves of natural pineapple with langoustine, angler fish bits and tartare sauce	Ration	13.50 €
Veal carpaccio with Parma cheese	Ration	8.80 €
8-different grilled vegetables with embered oil and smoke salt	Ration	9.50 €
Assorted fruits salad with goat cheese and honey vinaigrette	Ration	8.00 €
Spinach and cheese lasagna	Ration	7.00 €
Green asparagus with Parmesan shavings	Ration	7.50 €
Smoky grilled vegetables with goat cheese au gratin timbale	Ration	8.20 €

SECOND COURSES

	🍴	€
Thin-sliced roast beef (optional: garnished with glazed apple)	1 kg. (good for 8-10 ppl.)	59.00 € + 10.00 € (Apple)
Redondo de ternera con suquet y setas	1 kg. (good for 3-4 ppl.)	32.00 €
Beef tenderloin with Porto sauce and berries	Unit	21.00 €
Stewed pork cheeks with grilled potatoes	Unit	7.50 €
Pork feet	Two halves	7.00 €
Cod with raisins, pine nuts and tomato	Ration	8.20 €
Pork loin cordon bleus	2 units	8.20 €
Premium whole chicken garnished with prunes (over 2 kg.)	Unit (> 2 kg.)	14.00 €
Stuffed chicken round (filled with: ham and cheese / prunes, pine nuts and dried apricots / pineapple with walnuts, etc.)	2-cuts ration	8.50 €
Meatballs with cuttlefish	Ration	7.50 €
Zarzuela of fish: hake, angler fish, cuttlefish, mussels, clams...	Ration	S/M.
Cod tempura	5-cuts ration	8.20 €
Cannalloni	Unit	1.95 €
Confited duck leg with prunes, pine nuts and orange	Unit	9.20 €
Piglet	Ration(300-400 gr.)	24.00 €
Stuffed squids	Unit	8.90 €
Meat-stuffed eggplants	Unit	7.00 €
Meat and vegetable moussaka	Ration	7.00 €
Honeyed roasted lamb au jus	Ration	9.80 €
Biscayan-style cod	Ration	8.20 €
Catalan-style cod with chickpeas	Ration	8.20 €

PREMIUM MENÚ

🍴 € 107,00 €

(17,83€ per person)

ASSORTMENT OF SNACKS

Snacks and nuts
Sobrassada (pork meat) with egg-yolk garnish canapé
Anchovy canapé
Salmon and caviar canapé
Cured Dutch cheese cubes
Assortment of crackers
Seafood vol-au-vent with red caviar

SAVOURY SNACKS

Homemade croquettes of Iberian ham & roast chicken
Spanish potato omelette dice brochette
Homemade Catalan sausage with smoky grilled vegetables brochette
Tiny cured Iberian ham sandwich
Tiny ham and Gruyère cheese sandwich

SWEET SNACKS

Three-fruits brochette
Chocolate truffles

diner
diner

(The menu consists of 3 trays, that are suitable to be heated in the microwave. Although it is a menu to be shared, you can order it for the number of diners that you may need, with a MOQ of 6 units. In the case of having an allergy or an intolerance, contact us in order to make any needed changes).

DELUXE MENÚ

🍴 € 118,00 €

(19,66€ per person)

ASSORTMENT OF SNACKS

Sobrassada (pork meat) with egg-yolk garnish canapé
Delicacy of anchovy canapé
Salmon and caviar canapé
Cured Dutch cheese cubes
Assortment of crackers
Seafood vol-au-vent with red caviar
Parma cheese cubes

SAVOURY SNACKS

Glass of foie gras with orange marmalade and almonds
Glass of cod brandade with tapenade
Glass of cheese dices
Tiny cured Iberian ham sandwich
Tiny cured Iberian pork loin sandwich
Spanish potato omelette dice

HOT FINGER FOOD

Deep-fried shrimp with tender garlics
Homemade croquettes of Iberian ham & roast chicken

SWEET SNACKS

Three-fruits brochette
Chocolate truffles

(The menu consists of 3 trays, that are suitable to be heated in the microwave. Although it is a menu to be shared, you can order it for the number of diners that you may need, with a MOQ of 6 units. In the case of having an allergy or an intolerance, contact us in order to make any needed changes).

GOLDEN MENÚ

🍴 € 154,00 €

(25,66€ per person)

ASSORTMENT OF SNACKS

Parma cheese cubes
Turkish dates stuffed with Gorgonzola
Fresh dried apricots with cream and pistachios
Glass of foie gras with candied orange and almonds
Tartufata fondue casserole with sesame sticks
Plate of Iberian cured Jabugo ham with crusts (300 grs.)

HOT FINGER FOOD

Crispy shrimp with soy sprouts and thai sauce
Homemade croquettes of Iberian ham & roast chicken
Cod fritters with honey tears
Bite of Spanish potato omelette with confited tomato

SWEET SNACKS

Three-fruits brochette
Chocolate truffles

SAVOURY SNACKS

Terrine of confited tomatoes on an eggplant caviar cream
Mini vol-au-vent with kingprawn & tartare sauce
Salmon and caviar canapé
Tasting of fresh cod tartar with tapenade of Arbequina olives and chive
Brochette of anchovy and tiny confited artichoke in virgin olive oil and oregano

(The menu consists of 4 trays and 2 wooden trays, that are suitable to be heated in the microwave. Although it is a menu to be shared, you can order it for the number of diners that you may need, with a MOQ of 6 units. In the case of having an allergy or an intolerance, contact us in order to make any needed changes).