Table menus -sitting format-

AMENU

MOQ: 4 menus



17 28,00 €/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

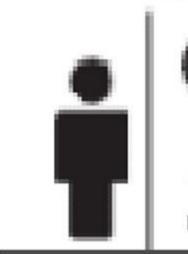
SECOND DISH (to choose)

Quartered chicken with prunes and pine nuts

Meatballs with mushrooms

BMENU

MOQ: 4 menus



36,50 €/ 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

CMENU

MOQ: 4 menus



1 49,00 €/ration

Assortment of canapes

MAIN DISH

Lobster cream with Iberian ham dices

SECOND DISH (to choose)

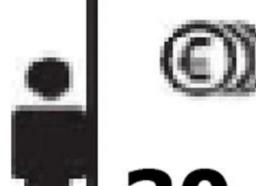
Slow-cooked (goat) kid back

Piglet garnished with pine nuts and prunes

Veal steak with foie

DMENU

MOQ: 4 menus



1 30,00 €/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)

Homemade cannelloni (4 units/pax.)

Confited duck leg with prunes and pine nuts



CATERING CUSTOMER SERVICE - CASANOVAS ESTABLISHMENT

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



Contact us through Whatsapp, by scanning this QR code.

ENTRANCE TO CASANOVAS RESTAURANT

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<u>www.casanovascatering.com</u>



CATERING

BARCELONA DESDE 1924

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MEALS & COURSES TO CHOOSE

APPETIZERS TO GRAB A BITE		€)))
Tray of Iberian cold meats	Good for 6 ppl.	47,00€
Tray of cheeses and fruits	Good for 6-8 ppl.	47,00€
Tray of assorted canapes (aprox. 40 units)	Good for 8 ppl.	47,00€
Tray of appetizers and canapes	Good for 6-8 ppl	47,00€
Tiny healthy bun with acorn-fed Iberian ham	Unit	3,50€
Tiny healthy bun with Iberian pork loin	Unit	3,50 €
Tiny healthy bun with salmon and cheese	Unit	3,50 €
Tomato and Parmesan "burrito"	Unit	4,50 €
Serrano ham and roast chicken croquettes	Unit	1,50€
Mushroom croquettes	Unit	1,50€
Curry chicken brochette	Unit	2,00€
Tiny Catalan sausage with mushrooms and foie brochette	Unit	2,00€
"Gamberonis" (breaded langoustines)	Unit	2,00€
Flower of acorn-fed Iberian ham (served on a tray)	(200 gr.)	36,00€
Dates with bacon (served on a tray)	25 pieces	24,50 €
Homemade pork rinds (served on a tray)	250 gr.	13,50€
Parmesan cubes and roasted almonds with rosemary (served on a tray)	250 gr.	20,00€
Diced Spanish potato omelette	25 dices	20,00€
Fried langoustines packets (served on a tray)	12 units	20,00€

FIRST COURSES	5	(€)))
German pasta salad	Ration	8,00€
Walnuts, pineapple and fresh cheese salad	Ration	8,00€
Fava beans and Serrano ham salad	Ration	9,00€
Spinach and goat cheese au gratin timbale	Unit	8,00€
Fideuà	Ration	8,50€
Cod "empedrado" with "del ganxet" beans (250 gr.)	Ration	9,00€
Tomato, mozzarella and pine nuts carpaccio with oregano	Ration	7,00€
Vegetable pie with tartare sauce	Ration	8,00€
Cod-brandade stuffed Piquillo peppers	Ration	8,50€
Fish pie with tartare sauce	Ration	10,00€
Macaroni	Ration	4,50 €
Broth, Gazpacho or Vichyssoise	Ration	7,00€
Russian salad	Ration	8,00€
Halves of natural pineapple with langoustine, angler fish bits and tartare sauce	Ration	15,00€
Veal carpaccio with Parma cheese	Ration	7,50€
8-different grilled vegetables with embered oil and smoke salt	Ration	10,50 €
Assorted fruits salad with goat cheese and honey vinaigrette	Ration	9,00€
Spinach and cheese lasagna	Ration	8,00€
Green asparagus with Parmesan shavings	Ration	8,50 €
Smoky grilled vegetables with goat cheese au gratin timbale	Ration	9,00€

OPITON OF IRAYS WITH IINY INDIVIDUAL GLASSES OF:	
Shredded cod salad ("esqueixada") with "olivada" (black olive spread)	Unit
Foie with brittle and orange	Unit

Shredded cod salad ("esqueixada") with "olivada" (black olive spread)	Unit	3,00€
Foie with brittle and orange	Unit	3,00€
Torta del Casar cream with truffle	Unit	3,00€
Vegetable "coca de recapte" with anchovy or goat cheese	Unit	3,00€

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



SECOND COURSES	5	€)))
Thin-sliced roast beef (optional: garnished with glazed apple)	1 kg. (good for 8-10 ppl.)	66,00 € + 10,00 € (apple)
Rolled veal au jus with mushrooms	1 kg. (good for 3-4 ppl.)	36,00€
Beef terneloin with Porto sauce and berries	Unit	23,50 €
Stewed pork cheeks with grilled potatoes	Unit	8,50 €
Pork feet	Two halves	8,00€
Cod with raisins, pine nuts and tomato	Ration	9,00€
Pork loin cordon bleus	2 units	7,00€
Premium whole chicken garnished with prunes (over 2 kg.)	Unit (> 2 kg.)	16,00€
Stuffed chicken round (filled with: ham and cheese / prunes, pine nuts and dried apricots / pineapple with walnuts, etc.)	2-cuts ration	9,50 €
Meatballs with cuttlefish	Ration	8,50 €
Zarzuela of fish: hake, angler fish, cuttlefish, mussels, clams	Ration	S/M.
Cod tempura	5-cuts ration	9,00€
Cannalloni	Unit	2,00€
Confited duck leg with prunes, pine nuts and orange	Unit	10,50 €
Piglet	Ration(300-400 gr.)	27,00€
Stuffed squids	Unit	10,00€
Meat-stuffed eggplants	Unit	8,00€
Meat and vegetable moussaka	Ration	8,00€
Honeyed roasted lamb au jus	Ration	11,00€
Biscayan-style cod	Ration	9,00€
Catalan-style cod with chickpeas	Ration	9,00€

Special menús for celebrations (finger-food-style refreshments)

BASIC COCKTAIL MENÚ



(15,00 € per person)

ASSORTMENT OF SNACKS

Vegetable chips with salt of the Delta Assortment of crackers Assortment of nuts with fleur de sel Rocks of parmesan cheese

SAVOURY SNACKS

Canapé of Iberian sobrassada (pork meat) with candied egg
Canapé of escalivada and smoked anchovy

Canapé of salmon and caviar
Tiny toasts with Iberian ham
Savoury hot Snacks
Homemade croquettes of Iberian ham &
roasted chicken
Brochette with Spanish Omelette dice
Brochette of homemade Catalan
sausage with mustards

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).

PREMIUM MENÚ



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

(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



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 (20,00 € per person)

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



(26,00 € 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 g)

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

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

(The menu consists of 4 trays and 2 wooden trays, that are suitable to be heated in the microwave.

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SUBLIME MENÚ



(33,00 € per person)

Vegetable chips with black salt
Baked almonds with rosemary
Macadamian nuts with saffron and salt of the Delta
Smoked cookies
Parmesan cubes

SAVOURY SNACKS

ASSORTMENT OF SNACKS

Tray of Jabugo ham (300 gr.) with crusts
Salmon and caviar canapé
Anchovies and walnut canape
Mini eggplant piccolino with smoked sardine
Marinated cod roll
Vol-au-vent with tartar sauce and prawns
Tartlet with fresh cream, dill and anchovy
Artichoke skewer with mozzarella and cherry tomato
Mini guacamole sandwich with candied pomodoro
Hummus roll with arbequina olive tapenade
Mini picolino of peppers with Manchego cheese
Fondue glass with truffle

HOT FINGER FOOD

Mushroom croquettes
Ham croquette
Blue cheese and spinach croquettes
Cod fritters with honey
Crispy prawns and Thai sauce
Truffled potato tortilla dice
Sausage skewer with vegetables
Mini pork belly burger

SWEET SNACKS

Fruit brochettes
Chocolate truffles
Assorted macarons

(The menu consists of 4 trays and 2 wooden trays, that are suitable to be heated in the microwave.

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