



CASANOVAS

CATERING

BARCELONA DESDE 1924

# CATERING SERVICES

[Lunches & dinners]

**SERVICE DURATION 2 HOURS** from the  
time the client tells us the event will  
start, for additional hours consult rates

c/ Calàbria, 113 (botiga)  
08015 Barcelona  
34 93 423 65 08  
catering@casanovascatering.com  
[www.casanovascatering.com](http://www.casanovascatering.com)

# LUNCHS

Lunch is a reinforced cocktail that can replace a lunch or dinner. It is done standing up, thus allowing guests to move freely around the space, creating a relaxed atmosphere that fosters good social relations.

The gastronomy of a lunch consists mainly of: in entertainment and snacks, which do not require the use of utensils, such as plates and cutlery; but which, unlike cocktail service, can be complemented with buffets and stations with tastings.

Waiters circulate among the guests offering food trays, drinks are served from the bar and specialized waiters serve the buffets and stations.



## COLD LUNCH 1

- ❖ Iberian ham with crusts and toasts
- ❖ Caprese skewer with candied mini artichoke
- ❖ German black bread sandwich with cream cheese and salmon and dill
- ❖ Dices of truffled Spanish potato omelette
- ❖ Mini brioches with Slow-cooked Duroc pork stuffing with herbs aromatic and with a touch of mustard
- ❖ Mini tasting of pasta salad with grilled vegetables and touches of pesto sauce
- ❖ Vegetable and fresh cheese roll
- ❖ Grilled chicken and Iberian ham croquettes
- ❖ Fruit brochette with truffle

Cava, wine bwhite and redv. ECHO, news selected by our sommelier.

Mineral water, beers and soft drinks

€35 per person

\*Without alcohol 33 €

\*\*Without drinks or equipment, only food 32€

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## COLD LUNCH 2

- ❖ Iberian ham with crusts and toasts
- ❖ Caprese skewer with candied mini artichoke
- ❖ German black bread sandwich with cream cheese and salmon and dill
- ❖ Dices of truffled Spanish potato omelette
- ❖ Mini brioche stuffed with Duroc pork to slow cooking with aromatic herbs and mustard drops
- ❖ Grilled octopus on a potato base
- ❖ Mini tasting of pasta salad with grilled vegetables and touches of pesto sauce
- ❖ Grilled chicken and Iberian ham croquettes
  
- ❖ Cheese and seasonal fruit platters (6 varieties)
- ❖ Fruit brochette with truffle

Cava, Wine white and red v.ECO, Selected News by our sommelier.

Mineral water, beers and soft drinks

€38 per person

\*W/ alcohol 36 €

\*\* Without drinks or equipment, `

Gastronomy only 34 €



## COLD LUNCH 3

- ❖ Snacks: rosemary-spiced almonds and lumps of Parma cheese
- ❖ Crispy vegetables
- ❖ Iberian ham with breadsticks and toast
- ❖ Caprese skewer with candied mini artichoke
- ❖ German black bread sandwich with cream cheese, salmon and dill
- ❖ Dices of truffled Spanish potato omelette
- ❖ Grilled octopus on a potato base
- ❖ Mini brioche stuffed with Duroc pork to slow cooking with aromatic herbs and mustard drops
- ❖ Mini tasting of pasta salad with grilled vegetables and drops of pesto sauce
- ❖ Roast beef rolls, caramelized apple and reduction
- ❖ Tasting of grilled chicken and Iberian ham croquettes
  
- ❖ Cheese and fruit trays (6 varieties)
- ❖ Fruit brochette with truffle

Cava, white and red wine v.ECO, novelties selected by our sommelier

Mineral water, beers and soft drinks

42 € per person

\*W/ alcohol 38 €

\*\* Without drinks or equipment, only food 36 €

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## COLD LUNCH 4

- ❖ Snacks: rosemary-spiced almonds and lumps of Parma cheese
- ❖ Crispy vegetables with black salt
- ❖ Iberian ham with crusts and toasts
- ❖ Caprese skewer with candied mini artichoke
- ❖ Sandwich of German black bread with cream cheese, salmon and dill
- ❖ Truffled potato omelette cubes
- ❖ Tasting of “esqueixat” cod with olive sauce
- ❖ Mini duck belly burger
- ❖ Mini pasta salad tasting: feta cheese, tomato and basil olive oil
- ❖ Caramelized apple and roast beef roll with vinaigrette mustard
- ❖ Tasting of grilled chicken and Iberian ham croquettes
- ❖ Mini pita with hummus and chicken brochettepiced “Ras el hanout”
  
- ❖ Cheese and seasonal fruit platters(6 varieties)
- ❖ Assorted mini brownies and truffles

Cava, white and red wine v.ECO, selected novelties  
by our sommelier

Mineral water, beers and soft drinks

44€ per person

\*W/alcohol 41 €

\*\* Without drinks or equipment, only food €37

## HOT AND COLD LUNCH 1

- ❖ Iberian ham with breadsticks and toast
- ❖ Caprese skewer with candied mini artichoke
- ❖ Sandwich of German black with cream cheese, salmon and dill
- ❖ Spinach roll with goat cheese
- ❖ Dices of truffled Spanish potato omelette
- ❖ Mini Greek salad tasting: cucumber, tomato, black olives, feta cheese and spices
- ❖ \*\*Tasting of grilled chicken and Iberian ham croquettes
- ❖ \*\*Artisan sausage from our workshop with drops of Dijon mustard
  
- ❖ Fruit brochette with truffle

Cava, white and red wine v.ECO, selected novelties  
by our sommelier

Mineral water, beers and soft drinks

€35 per person

\*W/alcohol 33€

\*\*\* Without drinks or equipment, `

Gastronomy only 31 €

\*\*Hot elements must be heated

At the moment, we recommend you  
the waiter service, or failing that,  
that you can give it a touch of microwave.



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## HOT AND COLD LUNCH 2

- ❖ Iberian ham with breadsticks and toast
- ❖ Caprese skewer with candied mini artichoke
- ❖ Dices of truffled Spanish potato omelette
- ❖ Sandwich of German black bread with cream cheese, salmon and dill
- ❖ Pasta salad with braised vegetables and a touch of pesto
- ❖ Three-tomato salad with tuna loin and Arbequina olives
- ❖ Mini Catalan chicken pita with plums and pine nuts
- ❖ \*\*Tasting of grilled chicken croquettes with Iberian ham
- ❖ \*\*Artisan sausage from our workshop with drops of Dijon mustard
- ❖ \*\*Cod fritters with honey drops
  
- ❖ Cheese and seasonal fruit platters (6 varieties)
- ❖ Fruit brochette with truffle

*Cava, white and red wine v.ECO, selected novelties  
by our sommelier  
Mineral water, beers and soft drinks*

*41 € per person  
\*W/alcohol 37 €  
\*\* Without drinks or equipment, only food 35 €*

*\*\*Hot elements must be heated  
At the moment, we recommend the waiter service,  
or failing that, you can give it a touch of microwave.*

## TASTING LUNCH 1

- ❖ Snacks: almonds with herbs and parma cheese
- ❖ Crispy vegetables
- ❖ Iberian ham with breadsticks and toast
- ❖ Dices of truffled Spanish potato omelette
- ❖ Caprese skewer with candied mini artichoke
- ❖ Sandwich of German black bread with cream cheese, salmon and dill
- ❖ Pasta salad with braised vegetables and a touch of pesto
- ❖ Caramelized apple and roast beef roll with mustard vinaigrette
- ❖ \*\*Tasting of grilled chicken croquettes with Iberian ham
- ❖ \*\*Artisan sausage from our workshop with drops of Dijon mustard
- ❖ \*\*Catalan style mini chicken pita
- ❖ \*\*Mini duck belly burger
  
- ❖ Fruit brochette with truffle

*Cava, white and red wine v.ECO, selected novelties  
by our sommelier  
Mineral water, beers and soft drinks*

*46€ per person  
\*W/alcohol.44€  
\*\* No drinks or equipment, just food 42€*

*\*\*Hot elements must be heated  
At the moment, we recommend the waiter service,  
or failing that, you can give it a touch of microwave.*

## TASTING LUNCH 2

- ❖ *Snacks: Almonds with herbs and Parma cheese*
- ❖ *Crispy vegetables*
- ❖ *Iberian ham with crusts and toasts*
- ❖ *Caprese skewer with candied mini artichoke*
- ❖ *Dices of truffled Spanish potato omelette*
- ❖ *German black bread sandwich with cream cheese, salmon and dill*
- ❖ *Three-tomato salad with tuna loin and Arbequina olives*
- ❖ *Mini terrine of foie, Iberian ham and caramelized apple with bitter orange oil and pine nuts*
- ❖ *\*\*Tasting of grilled chicken croquettes with Iberian ham*
- ❖ *\*\*Artisan sausage from our workshop with drops of Dijon mustard*
- ❖ *\*\*Mini fricandó cocotte with mushrooms -house recipe-*
- ❖ *\*\*Tasting of rice dishes or fideua, cooked in-site, check us our varieties!*
  
- ❖ *Cheese and fruit trays (6 varieddes)*
- ❖ *Assortment of tiny brownies and truffles*

*Cava, white and red wine v.ECO, new products selected by our sommelier  
Mineral water, beers and soft drinks*

*46€ per person*

*\*W/alcohol 43€*

*\*\* No drinks or equipment, just food 41€*

*\*\*Hot elements must be heated immediately,*

*We recommend the waiter service, or failing that, that you can give it a touch of microwave.*



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## FLEX VEGETARIAN MENU

### TAPAS FORMAT

- ❖ *Hummus and shrimp roll with white chili paste*
- ❖ *Mini vegetable sandwich*
- ❖ *Grilled vegetable foccacia from our garden*
- ❖ *Mushroom croquettes*
- ❖ *Timbale of escalivada and goat cheese*
- ❖ *Rice tapa with vegetables from our garden and soy*
- ❖ *Potato omelette cubestruffled*
- ❖ *Brochfruit tray*

*Cava, white and red wine v.ECO, selected novelties  
by our sommelier*

*Mineral water, beers and soft drinks*

*€38 per person*

*\*W/alcohol 36 €*

*\*\* Without drinks or equipment*

*Gastronomy only 33 €*



## VEGAN MENU

### TAPAS FORMAT

- ❖ *Rice tapa with vegetables from our garden and soy*
- ❖ *Rollof escalivada and vermouth reduction*
- ❖ *Catalan spinach roll -with raisins and nuts-*
- ❖ *Pumpkin creamor gazapcho*
- ❖ *Mini roll of hummuswith “crudity” and”oflitle vegetables*
- ❖ *Brochfruit tray*

*Cava, white and red wine v.ECO, selected novelties  
by our sommelier*

*Mineral water, beers and soft drinks*

*€38 per person*

*\*W/alcohol 36 €*

*\*\* Without drinks or equipment*

*Gastronomy only 33 €*

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# SERVICE OBSERVATIONS

- *The necessary material and equipment, such as support tables and bar, are included. If you need other items such as: screens, chairs, complete table service, etc.; ask us for the price of rent.*
- ***The service of transport, assembly and collection in Barcelona: minimum €75. For events with more than 120 guests or otherwise, destination either, consult quotes.***
- ***The price DOES NOT INCLUDE the client keeping the leftover drinks once the service is finished.***
- ***Waiter or cook service: Waiters €125 (one for every 25-30 diners approx.). Minimum service of 4 hours, including assembly, service and dismantling, the additional hour will be billed at a rate of 20 €. We recommend waiter service when the event exceeds 25 guests.***
  
- *There are elements in the lunches that may vary depending on the season, and we are constantly introducing new ones.*
- *We also have a catalogue of banquets, business lunches and buffets.*
  
- *Prices do not include VAT.*