



***Banquets, Buffets,  
Weddings***

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***A banquet is a lunch or dinner that is organized to celebrate a particular event, be it a wedding, anniversary, official meeting, etc.***

***The banquet begins with a pre-party appetizer, followed by the lunch or dinner service, and can end with a dance or show, all of which must be related.***

***for the purpose of celebration.***

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# ***Banquets***

## ***Law Firms***

**The Casanovas team will travel to set up and serve wherever you want to hold your event.**

**The necessary catering equipment is included in the prices for 120 people. For lower numbers, the prices of the menus will be revised (medium level). If you require more exclusive tableware, the difference will be agreed. If you need extra material such as screens, lectern, chill out furniture, ask us for the rental price. Also included in the price is the technical visit and the menu tasting.**

**Not included in the prices:**

- Staff is charged according to type of event and needs: €135 for 6 hours**
- Logistics**
- Open bar/sodas**
- Canons of spaces**

**Prices do not include VAT.**



# ***BANQUETS***



# Banquet A

## Starters -on the table-

Vegetable chips  
Jabugo Ham  
Toast with grilled vegetables and anchovy  
Iberian loin  
Ciabatta with tomato  
Macadamias with fleur de sel  
Cod fritters with honey drops  
Crispy prawns with Thai sauce  
Casanovas homemade croquettes

## Main dish -to choose-

Iberian pork meatballs with fresh boletus

*or*

Veal millefeuille with eggplant caviar

## Desserts

Sacher cake with raspberry coulis

## Drinks

Coffees and infusions  
Red and white wines  
Mineral water, beers and soft drinks

**75,00€ per person**



## Banquet B

### Appetizers

Welcome glass of flavoured water

Vegetable chips  
Jabugo Ham  
Ciabatta with tomato  
Salmon confit with dill  
Fuet snacks  
Macadamia and Parma metallic

### First course

Wild asparagus with prawns, Parma, tomato,  
pine nuts and virgin olive oil

### Second course

Sea bass papillote with vegetable crudités

### Desserts

Strawberries and mango with lime  
Coffees and infusions

### Beverages

*Tous Baró* red and white wine  
Mineral water, beers and soft drinks

**€82.00 per person**

## Banquet C

### Appetizers

Welcome glass of flavoured water

Jabugo Ham  
Ciabatta with tomato  
Salmon confit with dill  
Fuet snacks  
Macadamias with fleur de sel  
Parma lumps

### First course

Salmorejo with a bouquet of spiced croutons  
and Iberian ham

### Second course

Cannelloni Crepe stuffed with free range  
chicken, plums and pine nuts with truffle  
velouté

### Desserts

Fruit salad with mandarin and mango juice

### Beverages

Coffees and infusions  
*La Pasión* red wine  
*Macabeu la Paciencia* white wine  
Mineral water, beers and soft drinks

**€87.00 per person**



## Banquet D

### Appetizers

Welcome glass of flavored water

Jabugo Ham  
Ciabatta with tomato  
Salmon confit with dill  
Pumpkin with creamy cheese and crispy  
Jabugo ham with Arbequina olives soil  
Parma lumps with Macadamian nuts

### First course

Foie gras slices, with apple, Jabugo and  
pine nuts with kumquat oil

### Second course

Fillet of beef with port reduction and  
red fruit sauce

### Desserts

Sacher cake with berry coulis

### Beverages

Coffees and infusions  
*Protos cosecha* red wine  
*Tous Baró* white wine  
Mineral water, beers and soft drinks

**€108.00 per person**

## Banquet E

### Appetizers

Welcome flavoured water

Jabugo Ham  
Ciabatta with tomato  
Salmon confit with dill  
Tuna tataki with mango  
Fuet candies  
Parma lumps with Macadamian nuts

### First course

Seafood cream with lobster bouquet and wild  
asparagus

### Second course

Grilled beef fillet with foie, mushrooms and  
Port reduction

### Desserts

Fruit salad with mandarin and mango juice  
Petit Fours

### Beverages

Coffees and infusions  
*Luis Cañas* red wine  
*Gramona* white wine  
Mineral water, beers and soft drinks

**€115.00 per person**



# Gala Banquet

Welcome glass of Cava Rosé  
Welcome glass of flavoured water

## Appetizers

Crispy yuca  
Caipirinha Spray  
Macadamia and Parma metallic

## Stations of:

Sliced Iberian ham with bread and  
tomato Truffle risotto tasting  
Cod cubes with crumbs and tomato  
and chorizo jam  
Flatbread with grilled vegetables and  
anchovy  
Tuna and salmon sashimi Wild asparagus  
wrapped in bacon and with Martini  
reduction

## Beverages

*Pansa Blanca DO Alella* white wine  
*Merlot 5 DO Pla del Bages* red wine  
Mineral water, beers and soft drinks  
Coffees and infusions

Liquor service

## Desserts

Petit Fours

## First course -to choose-

- Bouquet of artichoke, chanterelles,  
squid, scallop with light lobster cream in  
basil and lime oil

- Cream of mullet with foie cubes and  
sweet almonds (autumn – winter)

- “Salmorejo” with lobster bouquet and  
crispy Iberian ham (spring – summer)

- Apple leaf, foie, Jabugo and pine nuts  
and kumquat oil

## Second course -to choose-

- Slow-cooked (14 hours) goat shoulder with  
plums, pine nuts, Glazed apricots and onions

- Veal tenderloin with foie and red fruits

- Fish “suquet”

- Free range chicken with lobster

## Desserts -to choose-

- White chocolate tub with truffle bianchi and dark  
chocolate, fondue, crudités of strawberries,  
blackberries, pineapple, mango and grapes

- Sacher cake with berry coulis

- Truffles and strawberries with lime jelly

- Cream puff pastry with strawberries and  
hot chocolate

**€132.00 per person**





# ***BUFFETS***



## Buffet A

### Assorted buffet:

Welcome glass of flavoured water

Assorted cold cuts, roast beef and Iberian ham with tomato bread  
Codfish with baked beans  
Flatbread with grilled vegetables and anchovies

### Buffet with a variety of salads:

Pasta salad with salmon strips and dill  
Broad bean and Jabugo ham salad  
Asparagus tips with Parma, pine nuts, tomato and basil oil

### Hot-dishes stations:

Vegetable and meat moussaka  
Meatballs with cuttlefish  
Homemade Iberian ham croquettes  
Homemade sausage with grilled veggies  
Iberian ham consommé with tiny meatball  
Salmorejo with crudités

### Desserts

Cheese and fruit buffet  
Assorted desserts and tiny pastries

### Beverages

Coffees and infusions  
Sumarroca Winery  
Mineral water, beers and soft drinks

**€74.00 per person**

## Buffet B

### Assorted buffet:

Welcome glass of flavoured water  
Assorted cold cuts, roast beef and Iberian ham with tomato bread  
Codfish with baked beans  
Flatbread with grilled vegetables and anchovies  
Seasonal mushrooms sautéed with prawns

### Buffet with a variety of salads:

Pasta salad with salmon strips and dill  
Broad bean and Jabugo ham salad  
Asparagus tips with Parma, pine nuts, tomato and basil oil

### Hot-dishes stations:

Cut beef with a combination of salt and mustard  
Meatballs with cuttlefish  
Homemade Iberian ham croquettes  
Homemade sausage with grilled vegetables  
Iberian consommé with mini meatball  
Salmorejo with crudités

### Desserts

Cheese and fruits buffet  
Assorted desserts and tiny pastries

### Beverages

Coffees and infusions  
Sumarroca Winery  
Mineral water, beers and soft drinks

**€86.00 per person**













**TO the teva disposal / Team at your disposal**

**Joan Martí Casanovas/Yolanda Pedrero Muela**

Direction and coordination

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**If you have any other questions or would like to make any changes to the menu, please do not hesitate.**