

Cátalo catering

...unique events with their own personality...



MEETING PLACE



experience

professionalism

quality

effort

dedication

enthusiasm

SEATED MENUS MEETING PLACE 2025



WHAT DO THE MENUS INCLUDE?

DECORATION

Todo el material necesario para su servicio (mobiliario, cristalería, cubertería, mantelería, adornos de mesa...).

GASTRONOMY

Choice of menu.

DRINKS

Wine cellar:

Soft drinks, mineral water, beer, coffee and tea.

Wine bar:

Tinto:

D.O. Somontano - Laus Crianza

Blanco:

D.O. Rueda - Flor Innata Verdejo

Cava:

Cava Brut Nature Roger de Flor.

REQUIREMENTS

Minimum number of guests: 25 people. If your event is less than this number, the price will increase.

1 waiter for every 10 people.

Special menus or menus with intolerances and/or allergies have a supplement of 15%.

The varieties of the menus are merely indicative and may be subject to change.

Cátalo catering

IVA no incluido

NúmeroReg.

Sanitario:26.019688/M



RECEPTION OPTION

A

Shavings of Iberian ham with virgin olive oil.
Assortment of Spanish and French artisan cheeses, with sultanas, walnuts and dried apricots.

Price - 16,00 euros/ person

B

Salmon Napoleon, avocado cream and crispy spring onion.
Mini crepe of foie and natural raspberry Skewer of cherry tomato, mozzarella and basil.
Small plate of beef carpaccio with parmesan, lamb's lettuce and truffle oil.

Price - 19,00 euros/ person.

C

Mini navette of Iberian ham and salmorejo (gazpacho)
Mexican jerky roll with vegetable camemberty cheese
Steak tartare bowl with crusty bread
Assortment of Spanish and French artisan cheeses, with sultanas, walnuts and dried apricots
Seafood croquettes with crunchy corn and spicy sauce
Mini beef burger with foie gras, goat cheese and caramelised onion
Skewered prawns in tempura with soya and honey

Price - 25,00 euros/person.

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APPETIZERS AT THE CENTRE OF THE TABLE

Selection of Spanish and French cheeses with nuts (250 grs.)

Price - 19,00€

Acorn-fed Iberian ham and toast with tomato (100 grs.)

Price - 24,00€

Anchovies from Santoña with virgin olive oil and crunchy bread (8 pcs.)

Price - 22,00€

Croquettes of Iberian ham, spicy sauce and fried corn pancake (12 pcs.)

Price - 16,00€

Artisan foie terrine with PX reduction, dried fruit oil and Macadamia nut shavings (12 units.)

Price - 22,00€

**** 1 for every 4 pax**

MENU

1

First course

Pickled partridge salad, dehydrated raspberry crisp, cornflakes, honey soy vinaigrette and alfalfa sprouts.

Second course

Grilled sea bass with squid ink coush coush and vegetables.

Dessert

Laminated seasonal fruit with lemon sorbet.

63,00€/person

2

First course

Scalded cod salad, orange segments infused with mint tea, black olives, honey-soy vinaigrette and alfalfa sprouts.

Second course

Roast duck confit with red wine caramel and creamy potato and mushroom soup.

Dessert

Apple and sultana streuzell, virgin olive oil custard and Bourbon vanilla ice cream.

68,00€/person

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MENU

3

First course

Tuna and mango tartar on a bed of avocado.

Second course

Iberian pork cheek glazed with red wine from Madrid, purple potato and grilled wild mushrooms.

74,00€/person

Dessert

The three chocolates: white soufflé, brownie with milk and dark chocolate ice cream.

4

First course

Duck ravioli with figs and foie gras, pickled mango fruit salad, passion cream and chocolate peta zetas.

Second course

Suckling pig confit at low temperature, potato rostí and its biscuit.

79,00€/person

Dessert

Lemon cream covered with meringue flambé on a shortcrust pastry base and mint ice cream.



STILTON
MANGO

IDIAZABAL



GENERAL CONDITIONS.

RESERVATION AND PAYMENT

The **reservation** of the date of the event will be confirmed upon receipt of the proforma signed and stamped by the person responsible for contracting the event.

Method of payment: 50% of the total amount to be paid 24 hours before the event.

CONDITIONS

Minimum order according to the cocktail contracted.

The maximum duration of the menus is indicated in each one of them, if you wish to extend the duration of the cocktail, the price will increase according to the contracted extension.

Allergies and/or intolerances must be indicated at least 7 days in advance. If you inform us after this time, we will not be able to guarantee their preparation.

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Cátalo catering

"descubre el placer de degustar"

Catering

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Viste tu evento

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