



Beltran

1954 Barcelona

Catering

www.beltranmenjars.cat



Our catering service

Our catering service is designed to satisfy the requests of a demanding and gastronomy loving public. We adapt to whatever you need, from an informal experience, to an exquisite event of high gastronomic level, taking care of all the small details looking for your experience to exceed your expectations.

Our team is made up of people with a high academic background and extensive professional experience.

For us, each client is unique, which is why we prepare a combination of service, gastronomy and specific winery according to the specific needs of each event. We can provide you with everything you can imagine and even what you might never have thought of.

We have extensive experience in cocktails, business lunches, inaugurations, product presentations, buffets, gala dinners, weddings, baptisms, communions, special events, fairs, private parties, etc.

We offer you the possibility of personalizing the event to your measure, adjusting to your budget. Your experience is our personal and professional commitment.





Sandwiches

Bread of cocktail or small catering 10 g

- Varied miniatures of cured Iberian products
- Brioche with mortadella, cheese and jungle arugula
- Brioche with tuna on oil, tender onion and tomato
- Brioche with smoked turkey, onion and tomato
- Brioche with mozzarella, tomato, iberian ham and arugula
- Brioche, candied onion, quince y goat cheese
- Brioche with duck foie gras and candied apple

Cereals bread or normal 70 g

- Small baguette with iberian ham from Guijuelo and bread with tomato
- Small baguette with iberian pork loin and bread with tomato
- Small baguette with fuet (catalan cured sausage) and bread with tomato
- Small baguette with semi cured cheese and bread with tomato
- Small baguette with mortadella and bread with tomato
- Small baguette with longaniza from Vic (catalan cured sausage) and bread with tomato
- Small baguette with white or black bisbe (catalan pork sausage) and bread with tomato

World sandwiches

- Catalan rustic bread with potatoes omelette and onion
- Mini hamburger of beef with candied onion and cheese
- Mini of roast beef with roasted vegetables
- Mini frankfurt with candied onion and cheese
- Wrap with roasted chicken and vegetables
- Mini veal tenderloin with candied onion
- Bao* bread with tender veal and juice of roasted meat
- Bao* bread with courgette, pesto, calamata and feta cheese
- Pita bread with feta cheese, olives and tomato
- Butter brioche, with ham and emmental cheese
- Butter brioche with sobrasada from Mallorca (cured pork meat with red pepper) and cheese from Maó
- Mini butter croissant with smoked salmon, cheese and arugula

English bread (Sandwich Club)

- Tuna, lettuce, tomato, egg and mayonnaise with white bread of cereals
- White asparagus, lettuce, tomato, and mayonnaise with integral bread
- Salmon, cucumber, onion, lettuce, and mayonnaise with bread of integral flour
- Chicken smoked, corn, lettuce, tomato and mayonnaise
- Roast- beef, tomato, lettuce, onion and mustard
- Cheese and ham with oil of white truffle



Bread cocas

- Coca with roasted peppers, courgette and aubergine, with tuna, anchovies and y olive jam
- Coca of fresh cheese with tomato and smoked cod
- Coca with Stracchino cheese, with bufala mozzarella and iberian ham
- Coca with brie and smoked canarian ham with dry tomato paired
- Coca with candied mushrooms and morcilla (spanish black pudding)
- Coca with salmon with Greek yoghurt and cane honey
- Coca with smoked cod, ratatouille, tomato jam
- Coca with sardines, aubergines, candied tomatoes y micromezclum

Finger food

Varied flavours of 20 pieces minimum

- Bite of Norwegian salmon with capers and mayonnaise
- Taste of caviar with mayonnaise of wasabi
- Small mountain of prawn, boiled egg, crab and pink sauce
- Cake sprial, canarian ham, cheese and burned sugar
- Small toast with foie mousse, crispy of dry nuts and jam of red fruits
- Cream cheese with dry nuts
- Cocktail of shrimps with pink sauce
- Mousse of tuna with tomato semi dried y voiled egg

Crispy

- Breading prawns with Kikos and *romesco* sauce
- Breaded brie cheese with quince and/or jam
- Cone with breaded squid
- Aubergine with cane honey
- Croquettes of Ham, chicken, cod, ricotta with spinaches and boletus
- Teaspoon of code fritters with tomato jam and all i oli (garlic and oil)
- Chicken fingers with Bonilla chips and Caesar sauce
- Chicken fingers with pepper and 3 mustard vinaigrette



Gazpachos

Pumpkin with rosemary
Melon, Greek yoghurt and mint
Leeks with Gorgonzola
Watermelon
Traditional
Carrot and lemon

Brochettes

Melon with gin-tonic
Watermelon with sangría
Melon with acorn ham
Mozzarella with balsamic vinegar and tomato
Mozzarella with pesto and tomato
Mozzarella with quince and tomato
Potato and onion omelette
Sausage omelette
Ratatouille omelette
Artichoke omelette
Mushrooms omelette
Shrimps omelette
Candied tuna with soya and roasted pepper
Norwegian salmon smoked paried with with oil of pine nuts
Pineapple and Iberian ham
Sushi
Octopuss with dewlap and purée of truffle



Salads

Black rice salad and season vegetables
 Pesto pasta and and iberian ham chips
 Salad of lettuce with chicken with potatoes and boletus
 Russian salad
 Cod salad *Esqueixada*
 Caprese salad
 Our green salad
Pardinas and black lentils with bacon and parma cheese

Bowls and more...

Salmon, onion, green pepper and soya
 Red tuna and species
Montadito of sausage and candied apple
 Cod
 Hummus (chickpeas, pumpkin, broccoli, aubergine)
 Guacamole with nachos
 Tabouleh with hummus
 Babaganoush (aubergine hummus)
 Cod *cebiche*
 Cones with guacamole and white anchovy
 Cones with hummus
 Cones with carrot
 Cones with cheese cream
 Cones with foie mousse
 Cones with tuna mousse

Assortment of Catalan cured sausages, Iberian and cheeses (10-12 pax)

Trays of acorn ham with thin and crispy bread
 Trays of varied cured Iberian products
 Mixed trays (acorn ham and cheeses)
 Healthy trays (turkey, ham, fresh cheese, crudités and fruits)
 Trays of national and French cheeses with quince, jam and fruits
 Terrine of duck extra moulard



Cakes

Cake portion of carrot and coconut
Cake portion of apple, honey and coffee
Cake portion of Brownie
Cake portion of mango and vanilla
Cake portion of yoghurt and raspberries
Panacota of Baileys

Brochettes

Varied assortment of fruits

Baking

Varied assortment (40 pieces aprox.)
Mini plum cakes

Celebration cake

Celebración cake customized with serigraphy
(to defining varieties)



Our winery

Large selection of white, rosé and red wines.

Cavas

Consult our selection of cavas and champagnes

Spirits and distillates

Brandy
Whisky
Orujos and italian grappa
Tequila
Rum, etc.

Coctail

Gyn Tonic
Mojito
Margarita
Caipirinha
San Francisco
Piña colada
Cosmopolitan
Daiquiri, etc.





Terms of service

Transport and assembly:

Consult prices.

If there is more than one event in the same place, 1 service of waiters and 1 transport will be quoted.

Rental of restoration tools and furniture:

The material and items required, such as support tables and bars, will be assessed on an event basis. Material and items that are not returned to Beltran Catering will be invoiced to the customer.

Service of room staff or chefs:

We advise on the needs of the service according to the type of event, for example, for a cocktail type service we recommend 1 room staff every 25-30 diners approximately. Minimum service of 4 hours, assembly, service and disassembly.

We recommend room staff service when the event exceeds 25 guests.

Allergens:

The customer must warn of allergies when the contract is accepted.

Terms of payment:

Payment of 20% for service reservation and date, which will be made on the day of the budget acceptance contract. The remaining amount will be paid 24 hours before the event.

The possible modifications by increases of companions at table will be liquidated before the date of the service. Changes in the budget must be indicated 72 hours before the event.

In case of cancellation 72 hours before the event, the amount of the deposit will not be returned to the client. In case of cancellation 48 h before the event the total amount of the budget will not be returned to the client. For catering contracts requested less than 48 h before the event, 50% of the total amount must be paid at the time of the contract.

General terms and conditions:

The price does not include that the client keeps the surplus of the drinks once the service is finished.

For events with more than 120 guests, please ask for a quotation.

Prices do not include VAT.

To contact us:

Consell de Cent, 101

08015 Barcelona

Tel. 93 424 86 42 /656 26 47 21

info@beltranmenjars.cat

www.beltranmenjars.cat

