



Beltran

1954 Barcelona

# Catering

## Veggie

[www.beltranmenjars.cat](http://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**

Brioche, candied onion, quince y goat cheese

### **Cereals bread or normal 70 g**

Small baguette with semi cured cheese and bread with tomato

### **World sandwiches**

Catalan rustic bread with potatoes omelette and onion

*Bao* bread with courgette, pesto, calamata and feta cheese

Pita bread with feta cheese, olives and tomato

### **English bread (Sandwich Club)**

White asparagus, lettuce, tomato, and mayonnaise with integral bread

## Bread cocas

Coca with roasted peppers, courgette and aubergine, with tuna, anchovies and y olive jam

Coca with Stracchino cheese, with bufala mozzarella

Vegetable focaccia with cheese cream



## Finger food

### **Varied flavours of 20 pieces minimum**

Taste of caviar with mayonnaise of wasabi

Cream cheese with dry nuts

## Crispy

Breaded brie cheese with quince and/or jam

Aubergine with cane honey

Croquettes of ricotta with spinaches and boletus



## 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  
Mozzarella with balsamic vinegar and tomato  
Mozzarella with pesto and tomato  
Mozzarella with quince and tomato  
Potato and onion omelette  
Ratatouille omelette  
Artichoke omelette  
Mushrooms omelette



## Salads

Black rice salad and season vegetables  
Quinoa salad with pumpkin, zucchini and mustard and honey vinaigrette  
Russian salad  
Caprese salad  
Our green salad

## Bowls and more...

Hummus (chickpeas, pumpkin, broccoli, aubergine)  
Guacamole with nachos  
Tabouleh with hummus  
Babaganoush (aubergine hummus)  
Cones with hummus  
Cones with carrot  
Cones with cheese cream  
Breaded cauliflower  
*Cheese Quesadilla*  
Veggie burger  
Vegan spring rolls  
Zucchini spaghetti with pesto and semi-dried tomato  
Vegetable chips



## 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

Great selection of white, rosé and black wines

## Cavas

See our selection of cavas and champagne

## Liqueurs and distillates

Brandy  
Whisky  
Orujos and italian grappa  
Tequila  
Rom, etc.

## Cocktail

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:

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