

About us

Gastronomy · Planning & Event Coordination

We will suit our gastronomy to your needs.



We have the venue you are looking for. Our event set up and performance will be adapted to every ocassion.



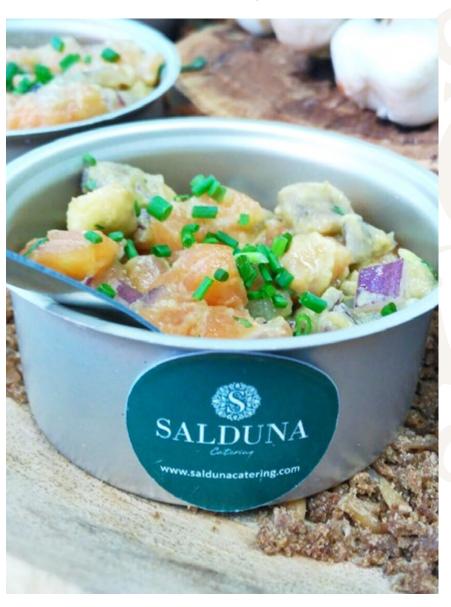






Design your menu

No matter what your menu choice is, we offer the best start with our selection of appetizers.



Appetizers

Choose 8 from our selection:

- · Roasted pepper with tuna belly
- · Sea bass ceviche with purple chives, radish and coriander
- · Little homemade chicken curry croquettes
- · Russian salad
- · Almadraba bluefin tuna tartar with guamacole
- · Salmorejo with ham, egg and pine nuts
- · Iberian ham with grissini bread sticks
- · Brown crab cheesecake and tobiko roe
- · Yakitori chicken skewer
- Little homemade spider crab with a dusting of parmesan cheese
- · Mini sirloin steaks with pepper chutney
- · Prawn and vegetable crunchy sachets
- · 'Málaga style' cone of fried fish
- · Crunchy prawns wrapped in potato threads
- · Chicken goujons with sesame
- · Brandade of cod with roast peppers
- · Little homemade ham croquettes

- · Oxtail ragout with creamy potato purée
- · Crunchy squid with lime mayonnaise
- · 'Angus Saltimboca' entrecote steak
- · Cone of marinated dogfish
- · Homemade spinach croquette
- · Brick of black pudding with apple compote
- · Andalusian gazpacho
- Málaga ajoblanco (cold garlic and almond soup)
- · Hummus and crudités with bread bites
- · Brochette of sundried tomato, mozzarella pearl and black olive
- · Homemade boletus mushroom croquette
- · Fried aubergine sticks with cane honey
- · Vegetable samosa with yogurt dressing and mint
- \cdot Vegetable gyozas

Sit down menus

Choose a **Starter**, a **Main course** and a **Dessert** from our suggestions.

Starters

- · Foie millefeuille, goat cheese, quince and caramelised green apple
- · Thai prawn salad with melon, nuts, fresh chive, shimeji mushrooms and mango dressing
- · Glazed tomato tatin, genovese pesto and green leaves
- · Salmorejo with ham, eggs and pine nuts
- · Almadraba bluefin tuna tartar with guacamole, nori seaweed dusting and crispy wonton
- · Salmon tartar with guacamole and crunchy focaccia bread



Main courses

- · Beef sirloin with foie, potato millefeuille with parmesan and Porto sauce
- · Topside entrecote Angus with cajun potatoes and chimichurri sauce
- · Roasted lamb with couscous and oven cooked peppers
- · Roasted sea bass with truffle and potato parmentier
- · Marinated salmon loin with roasted aubergine

Desserts

- White chocolate mousse, raspberry and red berries sorbet
- · 70% chocolate coulant with red berries and pistachio dust
- · Yuzu and passion fruit cream with nut crumble
- · Cheesecake with red berries





Drinks

House wines | Beer | Mineral water | Soft drinks

Social menus

BBQ Buffet

Green salad Potato salad Seasoned tomatoes Coleslaw Hummus

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Marinated chicken skewer Grilled salmon skewer Lamb chops Grilled beef Criolle sausages

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Grilled vegetables Oven baby potatoes Thai rice Selection of bread

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Chocolate brownie Seasoned fresh fruit White chocolate mousse



Mediterranean Buffet

Grilled peppers
Andalusian gazpacho
Greek salad
Green salad
Hummus

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Seafood paella Vegetarian paella Fish and prawn skewer Marinated lamb in balsamic vinager and rosemary

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Grilled vegetables Rosemary potatoes Selection of bread

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Pannacotta with red berries Seasonal fresh fruit Greek yogurt with fruits



Food Stands Buffet

Salad stand

Caprese salad and greek salad Cous cous salad Beet cream Malaga ajoblanco (cold garlic and almond soup)

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Sushi stand
Rolls: california Roll and enzo

Nigiris: tuna, salmon Makis: salmon, avocado

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Grill stand

Seafood: Lobster, Norway lobster

Fish: Red tuna tataki, monkfish and prawns brochette

Meat: Sirloin, beef sirloin

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Candy and desserts stand

Chocolate brownie
Mini cheesecakes
White chocolate mousse with raspberry
Mini macarons
Carrot cake & chocolate cake















Add a touch to your event

Key to success?
Add a touch to your event with a food corner.

- · **Iberian ham**With a master ham cutter.
- Cheese board
 With the best selection of chutneys, breads, oils and nuts
- Sushi corner: the Japanase tradition

 Avocado maki, summer roll, dragon roll, california roll, salmon nigiri.
- **Fried fish** The best Málaga flavor.
- Rice dishes

 Black rice, seafood paella, vegetarian paella and Mariana's rice.
- **Sweet corner**For the spoiled ones.
- **Smoked fish corner**Cod, tuna, salmon and sardine served with toats and dressings.

Add a touch to your event

Why not? Let's continue the party.

Open bar

STANDARD

Mixed drinks with vodka, gin, whisky, rum and house wines.

PREMIUM

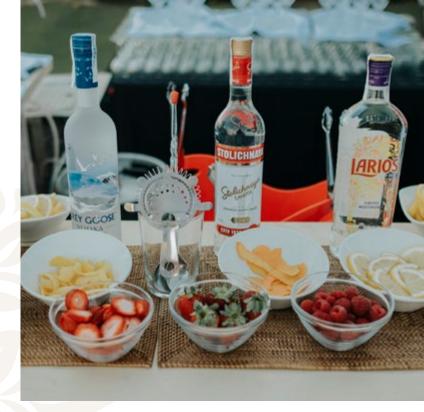
Mixed drinks with premium brand vodka, gin, whisky, rum and house wines.

Mojitos stand

· Regular mojito · Strawberry mojito · Mango mojito

Gin&tonics stand

With a selection of Premium gins and tonics.





Thematic events

Salduna Catering has a multicultural staff within our kitchen. We give you the option of celebrating international events full of originality

Hindu

Your event will be surrounded by flavors, colors and aromas that will produce incredible feelings between your guests.

Kosher

We will tailor your event with the best products, along with Marcos Cohen, a known Rabbi in the Costa del Sol.

Arabic

We know the taste and requirements of this wonderful culture. We will make sure your guests feel at home.

Andalusian

Welcome to our country!
Thanks to our diversed geography:
coast, mountain and countryside, the
Andalusian cuisine is considered one
of the richest in Spain. Enjoy it!









Our work













Different options

Salduna Catering helps you to organize a plan for several days. Make of your celebration an unforgettable experience for your guests.

We are an experienced team belonging to an important business group of the Costa del Sol. We are proud of being Purobeach Marbella, Salduna Beach and Salduna Catering, experts in catering and events organization.







CONTACT US!

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