



SALDUNA  
CATERING

2018



# *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 occasion.



# *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
- Almadra bluefin tuna tartar with guacamole
- 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
- 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



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## Drinks

House wines | Beer | Mineral water | Soft drinks

# Social menus

## BBQ Buffet

Green salad  
Potato salad  
Seasoned tomatoes  
Coleslaw  
Hummus  
...  
Marinated chicken skewer  
Grilled salmon skewer  
Lamb chops  
Grilled beef  
Criolle sausages  
...  
Grilled vegetables  
Oven baby potatoes  
Thai rice  
Selection of bread  
...  
Chocolate brownie  
Seasoned fresh fruit  
White chocolate mousse



## Mediterranean Buffet

Grilled peppers  
Andalusian gazpacho  
Greek salad  
Green salad  
Hummus  
...  
Seafood paella  
Vegetarian paella  
Fish and prawn skewer  
Marinated lamb in balsamic vinager and rosemary  
...  
Grilled vegetables  
Rosemary potatoes  
Selection of bread  
...  
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)  
...  
**Sushi stand**  
**Rolls:** california Roll and enzo  
**Nigiris:** tuna, salmon  
**Makis:** salmon, avocado  
...  
**Grill stand**  
**Seafood:** Lobster, Norway lobster  
**Fish:** Red tuna tataki, monkfish and prawns brochette  
**Meat:** Sirloin, beef sirloin  
...  
**Candy and desserts stand**  
Chocolate brownie  
Mini cheesecakes  
White chocolate mousse with raspberry  
Mini macarons  
Carrot cake & chocolate cake



## Drinks

House wines | Beer | Mineral water | Soft drinks





# *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 Japanese 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 toasts 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.

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## *Mojitos stand*

· Regular mojito    · Strawberry mojito    · Mango mojito

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## *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 diversified 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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