

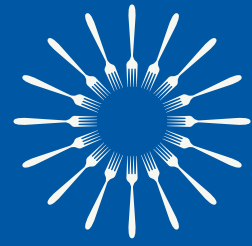


laSal

CATERING

MENU 2026

OUR CATERING SERVICES



laSal
CATERING

GROUPS

Whether it's for corporate events, weddings, family reunions or celebrations with friends, our catering services are tailored to your needs. We offer a wide range of menu options to suit different tastes and budgets without compromising on quality. Allow us to create a unique and personalized culinary experience for your special day.

HOME CATERING

Experience the luxury of our catering services in the comfort of your own space. Whether in villas, private residences or other venues, we bring the flavours of the Mediterranean to your doorstep.

BREAKFASTS

MEDITERRANEAN BREAKFAST

Coffee & tea
Orange juice
Butter croissant
Chocolate croissant

Price 20,00 €

SNACK LA SAL

Kalamata tapenade breadsticks
Tzatziki with crystal bread
Hummus with crudites
Homemade guacamole
with blue corn
Spinach and feta cheese focaccia
Falafel with tahini salsa

Price 25,00 €

BREAKFAST LA SAL

Coffee & tea variety of juices
(3 varieties)
Mini butter croissant
Mini chocolate croissant
Selection of jams (2 varieties)
Roast beef sandwich
Turkey sandwich
Toast with avocado
Fresh seasonal cut fruit
Carrot cake

Price 26,00 €



PLATTERS OF COLD CUTS AND CHEESES

ASSORTED COLD CUTS AND CHEESE

Fresh bread basket

Grissini

Ali oli homemade

Tomato with evoo

Tomato salad

Italian green salad with
zucchini, asparagus, spinach
and walnuts

Iberian ham

Homemade salami

Homemade chorizo

Cured loin

Mahones cheese (semi cured)

Mahones cheese (cured)

Price 30,00 €

PREMIUM IBERIAN ASSORTMENTS

Fresh bread basket

Breadsticks

Ali oli homemade

Tomato with evoo

Tomato salad

Italian green salad with
zucchini, asparagus, spinach
and walnuts

Iberian ham

Iberian loin

Iberian salchichon

Artisan mahones cheese

Manchego cheese

Fruit

Price 35,00 €

BUFFETS ON BOARD

BUFFET LA SAL

Fresh bread basket
Ali oli homemade
Guacamole with chips
Samosas filled
with curry vegetables
Fresh tomato
and watermelon salad
Greek pasta salad
with cherry tomatoes,
cucumber and olives
Vegetarian wrap
Mini beef burger
Piadina with ham, arugula
& cheese
Chicken tikka masala skewer
Chocolate brownie

Price 45,00 €

EXECUTIVE BUFFET LA SAL

Fresh bread basket
Ali oli homemade
Focaccia sticks with pesto
Guacamole with chips
Samosas filled
with curry vegetables
Roasted sweet potato, arugula,
quinoa, feta and walnuts salad
Beet, spinach and orange salad
Smoked salmon wrap
Falafel with tahini salsa
Mini beef burger
Piadina with ham, arugula
& cheese
Chicken tikka masala skewer
Mini-creme brulee with red fruits
Carrot cake

Price 52,00 €

GOURMET LA SAL

Fresh bread basket
Ali oli homemade
Curry chicken croquettes
Crispy shrimp skewer
Hummus cheese with crudites
Poke bowls with marinated
salmon and wakame
Classic tomato, cucumber
and feta cheese salad
Quinoa, chickpeas
and avocado salad
BBQ pork ribs
Shredded pork tacos
with chipotle and lime
Roast-beef and arucula focaccia
Apple crumble cake
Mini caramelized
pineapple cheese cake

Price 55,00 €

ASIAN MENU

Vegetarian gyozas
with teriyaky sauce
Vegetable tempura
Poke bowls with marinated
salmon and wakame
Salmon tartar
Tuna tartar
Various rolls (6 units)
Varied sushi (6 units)
Mini passion fruit mousse

Price 60,00 €



SPECIAL MENU LA SAL

Fresh bread basket

Ali oli homemade

Guacamole with chips

Curry chicken croquettes

Hummus cheese with crudites

Fresh sea crab

Poke bowls with marinated
salmon and wakame

Vegetarian green salad

Spinach salad with beet

Classic tomato, cucumber
and feta cheese salad

Quinoa, chickpeas
and avocado salad

Shrimp skewers

Piadina with ham

Vegetarian flat bread

BBQ pork ribs

Shredded pork tacos with
chipotle and lime

Fresh fruit

Brownie chocolate

Apple crumble

Mini caramelized pineapple
cheese cake

Price 65,00 €



LA SAL PAELLAS

BLIND MIXED PAELLA / VEGETARIAN PAELLA

Fresh bread basket
Ali oli homemade
Marinated olives
Majorca coca
Cod brandada canape with ali-oli
Potato omelette skewer with shrimp
Ham and cheese plate with grapes and crackers
Mix of homemade croquettes
Paella to choose
Almond cat with vanilla ice cream
Fresh seasonal cut fruit

Precio 65,00€

*Paella setup supplement — 75€
Applicable to any variety of paella*

BLIND SEAFOOD PAELLA

Available upon request

Fresh bread basket
Ali oli homemade
Marinated olives
Majorca coca
Cod brandada canape with ali-oli
Potato omelette skewer with shrimp
Ham and cheese plate with grapes and crackers
Mix of homemade croquettes
Almond cat with vanilla ice cream
Fresh seasonal cut fruit

Precio 68,00€

LA SAL BARBECUES

LA SAL BBQ

Fresh bread basket

Ali-oli homemade

Caramelized onion coca
with goat cheese

Coleslaw salad

Potato salad

Spinach, beet and feta
cheese salad

Brazilian angus beef picana

Chicken supreme fillet with
rosemary and lemon

Homemade creole sausages

Chocolate brownie

Fresh seasonal cut fruit

Price 72,00 €

PREMIUM LA SAL BBQ

Fresh bread basket

Ali-oli homemade

Caramelized onion coca
with goat cheese

Coleslaw salad

Potato salad

Tomato salad

Galician veal steak

Galician veal rib eye

Turbot fillet with lemon
and rosemary

Mini glass of cheesecake
with caramelized

Pineapple

Fresh seasonal cut fruit

Price 94,50 €

*BBQ assembly and transport supplement €250
From 40 people subject to availability.*

ADDITIONAL SERVICES

Groups of under 45 people carry a supplement of €150.

If a group selects two different menus of less than 45 people, there will be a supplement of €200. If they choose 3 different menus, the supplement will be €250.

Menus under €16 do not have service staff.

For groups of 50 people or

more, one extra service support person must be added. The cost is €192.50 for a half day and €385 for a full day (valid for all menus except those that include their own equipment and staff).

For groups of 100 people or more, two extra service support persons must be added. The cost is €385 for a half day and €770 for a full day (valid for all menus except those that include their own equipment and staff).



CONDITIONS

RESERVATIONS AND PAYMENTS

The offer presented is based on current prices.

Catering La Sal reserves the right to modify the contents of the same.

All prices included in this dossier include VAT.

All our budgets are subject to confirmation of availability of operational equipment at the time of firm reservation of the service.

A reservation of 50% of the total amount +10% VAT will be requested for the rest of the invoice 1 week before the event takes place along with confirmation of the final number of guests.

Due to health regulations, food or drinks will not be served outside of the contracted service.

CANCELLATION POLICY

At LA SAL CATERING, we work hard to ensure each event is a success. However, due to the planning and resources involved, we have established the following cancellation policy:

1. Cancellation Deadlines

- **More than 60 days before the event:**
The initial deposit is non-refundable. However, the option to reschedule the event at no extra cost is offered, subject to availability.
- **Less than 60 days before the event:**
100% of the total event cost must be paid, as supplies, staff, and planning are already committed.

2. Date Changes

- Requests to change event dates must be made **at least 60 days in advance** and are subject to availability.
- If the change incurs additional costs (such as purchasing new supplies or hiring extra staff), these will be billed to the client.

3. Force Majeure Cancellations

- In cases of extraordinary circumstances beyond the client's or LA SAL CATERING's control (e.g., health restrictions, natural disasters), we will work to find a fair solution. This may include rescheduling the event or considering a partial refund, depending on the circumstances.

4. Cancellation Notification

- All cancellations or change requests must be made **in writing** via email to the address indicated in the contract. The date the notification is received will determine the applicable cancellation policy.

5. Deposit and Payments

- The initial deposit made at the time of reservation is **non-refundable**.

6. Other Terms

- In the event of a **partial cancellation** (e.g., reducing guest count or eliminating contracted services), costs already incurred will be evaluated, and corresponding terms will apply.
- Any exceptions to this policy must be **approved in writing** by an authorized LA SAL CATERING representative.



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