ONBOARD MENU 2027

laSal
CATERING

OUR CATERING SERVICES

GROUP CATERING

Whether for corporate events, weddings, family gatherings 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. Let us create a unique, personalised culinary experience for your special day.

CATERING AT YOUR LOCATION

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 door.



LA SAL BREAKFASTS

laSal

CATERING

MEDITERRANEAN BREAKFAST

Coffee and tea

Orange juice

Butter croissant

Chocolate croissant

Price €20.00 per person
(VAT included)

LA SAL SNACK

Grissini with Kalamata olive tapenade

Tzatziki with crispy pan de cristal bread

Hummus with crudités

Homemade guacamole with blue corn chips

Spinach and feta focaccia

Falafel with tahini sauce

Price €25.00 per person
(VAT included)

LA SAL BREAKFAST

Coffee, tea and assorted juices (3 varieties)

Mini butter croissant

Mini chocolate croissant

Selection of jams (2 varieties)

Roast beef sandwich

Turkey sandwich

Avocado toast

Fresh fruit skewer

Carrot cake

Price €26.00 per person
(VAT included)

CURED MEAT AND CHEESE PLATTERS



laSal
CATERING

PREMIUM IBERIAN SELECTION

ACCOMPANIMENTS

Basket of fresh bread

Grissini

Homemade aioli

Tomato with extra virgin olive oil

SALADS AND VEGETABLES

Tomato salad

Italian green salad with zucchini

Asparagus, spinach and walnuts

IBERIAN CURED MEATS AND CHEESES

Acorn-fed Iberian ham

Acorn-fed Iberian cured pork loin

Acorn-fed Iberian salchichón

Artisan Mahón cheese

Manchego cheese

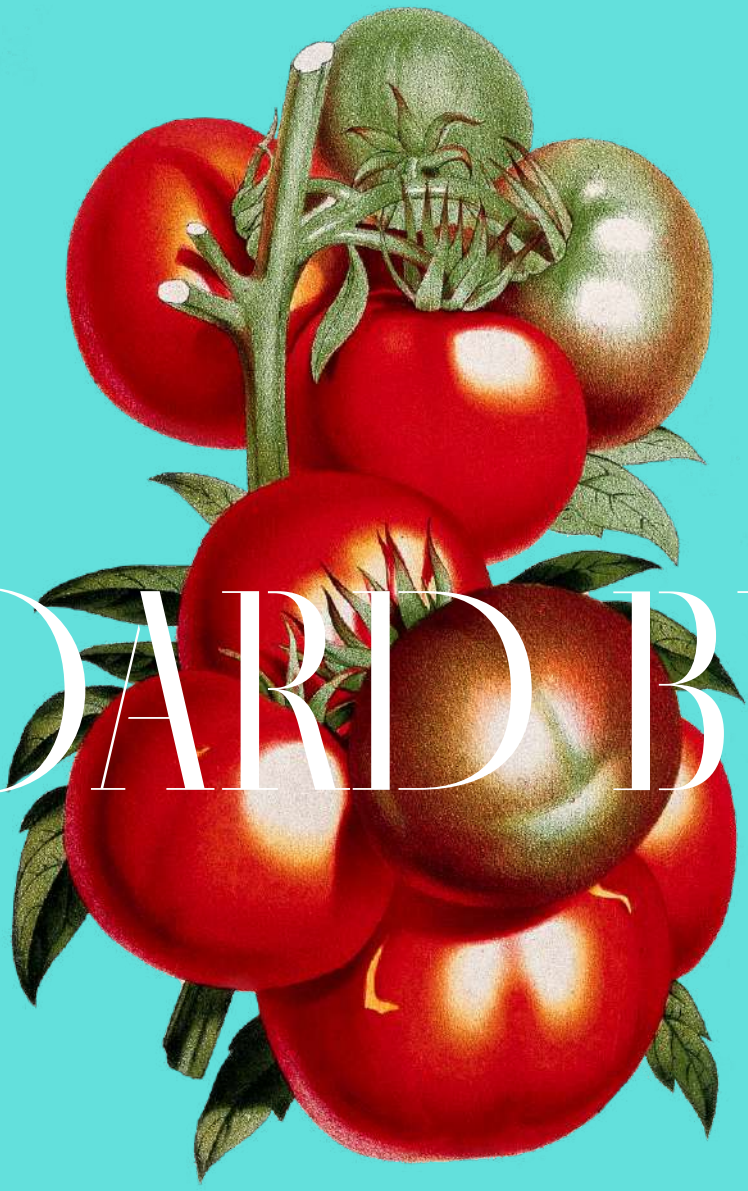
DESSERT

Fresh fruit skewer

Price €35.00 per person
(VAT included)



ONBOARD BUFFETS



laSal
CATERING

LA SAL BUFFET

TO START

Basket of fresh bread

Homemade aioli

Guacamole with chips

Vegetable curry samosas

SALADS

Fresh tomato
and watermelon salad

Greek-style pasta salad with cherry tomatoes, cucumber and olives

MAIN DISHES

Vegetarian wrap

Mini beef burger

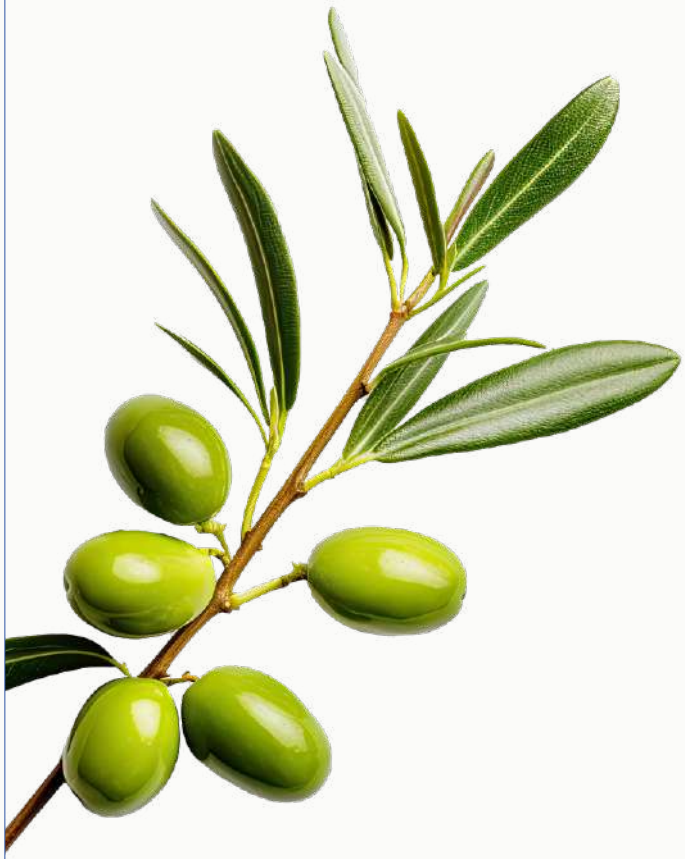
Ham, rocket and cheese piadina

Chicken tikka masala skewer

DESSERT

Chocolate brownie

Price €45.00 per person
(VAT included)





LA SAL EXECUTIVE BUFFET

TO START

Basket of fresh bread

Homemade aioli

Focaccia sticks with pesto

Guacamole with chips

Vegetable curry samosas

SALADS

Roasted sweet potato, rocket, quinoa, feta and walnut salad

Beetroot, spinach and orange salad

MAIN DISHES

Smoked salmon wrap

Falafel with tahini sauce

Mini beef burger

Ham, rocket and cheese piadina

Chicken tikka masala skewer

DESSERTS

Fresh fruit skewer

Carrot cake

Price €52.00 per person
(VAT included)

LA SAL GOURMET

TO START

Basket of fresh bread

Homemade aioli

Chicken curry croquettes

Crispy king prawn skewer

Homemade hummus with crudités

Poke bowl with marinated salmon and wakame

SALADS

Classic tomato, cucumber and feta salad

Quinoa, chickpea and avocado salad

MAIN DISHES

BBQ pork ribs

Pulled pork tacos with chipotle and lime

Roast beef and rocket focaccia

DESSERTS

Apple crumble cake

Mini red berry cheesecake

Price €55.00 per person
(VAT included)



LA SAL SPECIAL MENU



TO START

Basket of fresh bread

Homemade aioli

Guacamole with chips

Chicken curry croquettes

Homemade hummus with crudités

Fresh meagre ceviche (corvina)

Poke bowl with marinated salmon and wakame

SALADS

Vegetarian green salad

Spinach and beetroot salad

Classic tomato, cucumber and feta salad

Quinoa, chickpea and avocado salad

MAIN DISHES

Prawn skewer

Ham piadina

Vegetarian piadina

BBQ pork ribs

Pulled pork tacos with chipotle and lime

DESSERTS

Fresh fruit skewer

Chocolate brownie

Apple crumble

Mini red berry cheesecake

Price €65.00 per person
(VAT included)



LA SAL PAELLAS

laSal

CATERING

BONELESS MIXED PAELLA / VEGETARIAN PAELLA

TO START

Basket of fresh bread

Homemade aioli

Marinated olives

Mallorcan trampó coca flatbread

Salt cod brandade canapé with aioli

Spanish potato omelette bite with prawns

Ham and cheese platter with grapes and crackers

Selection of homemade croquettes

MAIN COURSE

Choice of paella:

— Boneless mixed paella
— Vegetarian paella

DESSERTS

Mallorcan almond gató cake with vanilla ice cream

Fresh fruit skewer

Price €65.00 per person
(VAT included)

Paella set-up surcharge — €75





BONELESS SEAFOOD PAELLA

Available by advance order

TO START

Basket of fresh bread

Homemade aioli

Marinated olives

Mallorcan trampó coca flatbread

Salt cod brandade canapé with aioli

Spanish potato omelette bite with prawns

Ham and cheese platter with grapes and crackers

Selection of homemade croquettes

MAIN COURSE

Boneless seafood paella

DESSERTS

Mallorcan almond gató cake with vanilla ice cream

Fresh fruit skewer

Price €68.00 per person *(VAT included)*

Paella set-up surcharge — €75

LA SAL RIBEYE STEAK PAELLA

TO SHARE

Basket of fresh bread

Homemade aioli

Marinated olives

Mallorcan trampó coca flatbread

Mallorcan tomato salad

MAIN COURSE

Ribeye steak paella

Rice cooked in meat stock

Beef ribeye steak

Selected vegetables

Rosemary and
Mediterranean herbs

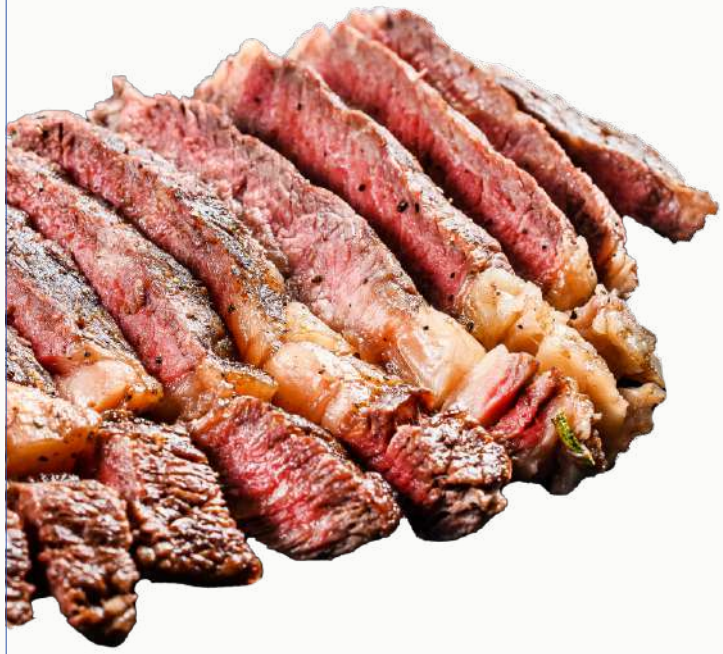
DESSERTS

Mallorcan almond gató cake
with vanilla ice cream

Fresh fruit skewer

Price €84.00 per person
(VAT included)

Paella set-up surcharge — €75



LA SAL BARBECUES



laSal
CATERING

LA SAL BARBECUE

TO START

Basket of fresh bread

Homemade aioli

Caramelised onion and goat cheese coca flatbread

SALADS

Coleslaw

Potato salad

Spinach, beetroot and feta salad

FROM THE GRILL

Brazilian Angus beef picanha

Chicken supreme fillet with rosemary and lemon

Homemade criollo sausages

DESSERTS

Chocolate brownie

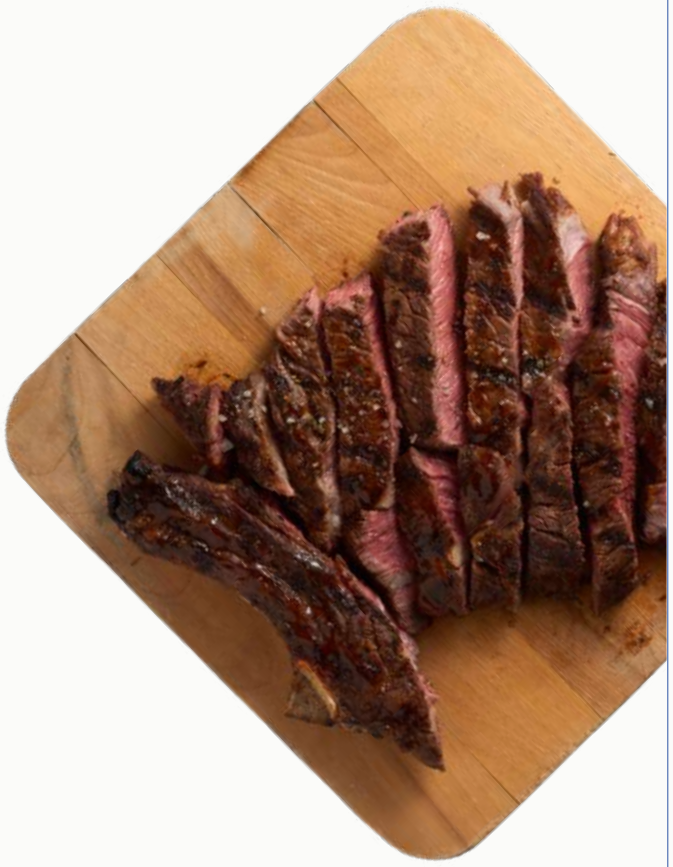
Fresh fruit skewer

Price €72.00 per person
(VAT included)

Barbecue set-up and transport — €250.

Minimum 40 guests, subject to availability.





LA SAL PREMIUM BARBECUE

TO START

Basket of fresh bread

Homemade aioli

Caramelised onion and goat cheese coca flatbread

SALADS

Coleslaw

Potato salad

Tomato salad

FROM THE GRILL

Galician beef ribeye steak

Galician beef rib eye

Turbot fillet with lemon and rosemary

DESSERTS

Mini red berry cheesecake

Fresh fruit skewer

Price €94.50 per person
(VAT included)

Barbecue set-up and transport — €250.

Minimum 40 guests, subject to availability.



LA SAL FOOD STATIONS

laSal

CATERING

MEXICAN TACO STATION LIVE COOKING

Selection of tacos prepared live in front of guests, with fresh ingredients and authentic Mexican flavours.



BASES

Artisan corn tortillas

Wheat tortillas

PROTEINS (choice)

Cochinita pibil

Chicken tinga

Grilled beef

Chilli con carne

Sautéed vegetables (vegetarian option)

TOPPINGS (choice)

Homemade guacamole

Pico de gallo

Pickled red onion

Fresh coriander

Sweetcorn

Jalapeños

Grated cheese

SAUCES

Mexican red salsa (mildly spicy)

Green salsa

Chipotle sauce

SIDES

Tortilla chips with guacamole and salsa

Mexican beans

DESSERT

Fresh fruit skewer

Price €65.00 per person *(VAT included)*

Set-up and live cooking surcharge — €250 per service *(VAT included)*

POKE BOWL STATION LIVE COOKING

Fresh mini poke bowls prepared live in front of guests using premium ingredients and carefully presented.



BASE

Sushi rice

PROTEINS (choice)

Fresh tuna

Fresh salmon

Fried tofu (vegetarian option)

Crispy duck

TOPPINGS (choice)

Avocado

Cucumber

Edamame

Mango

Cherry tomatoes

Wakame

Grated carrot

Red cabbage

CRUNCHY

Peanuts

Crispy onion

Sesame

SAUCES

Teriyaki sauce

Thai sauce

Poke sauce

DESSERT

Fresh fruit skewer

Live cooking staton, where guests customise their bowls on the spot. A fresh, healthy and visually appealing gourmet concept featuring crispy duck.

Price €72.00 per person
(VAT included)

Set-up and live cooking surcharge — €250 per service
(VAT included)



MEDITER-RANEAN VERMOUTH RECEPTION STATION

A selection of classic Mediterranean tapas reimagined as cocktail bites, ideal for a relaxed reception with a local touch.

COLD TAPAS

Gildas with olive, anchovy and piparra pepper

White anchovies in vinegar with homemade crisps

Traditional Russian potato salad

Pan de cristal with Iberian ham and tomato

Mini Mallorcan cheese platters with grapes

HOT TAPAS

Homemade boletus mushroom and salt cod croquettes

Meatballs in Spanish-style sauce

Andalusian-style fried squid with lime mayonnaise

Crispy king prawn torpedoes with sriracha mayo

Price €55.00 per person
(VAT included)

LA SAL BURGER STATION

HAMBURGERS COOKED TO ORDER

100% beef burger

Homemade vegan burger (pea-protein based)

Brioche bun

PREMIUM TOPPINGS

Cheddar cheese

Fresh tomato

Fresh onion

Pickles

Lettuce

Jalapeños

Rocket

Crispy bacon

Caramelised onion

HOMEMADE SAUCES

Sriracha mayonnaise

Honey mustard

La Sal BBQ sauce

Homemade ketchup

SIDES

Nachos with guacamole

Crispy French fries

Price €58.00 per person
(VAT included)



CEVICHE STATION LIVE COOKING

A selection of fresh ceviches prepared and finished live in front of guests.



CEVICHES

Classic meagre (corvina) ceviche — *meagre, lime, red onion, coriander and leche de tigre*

Salmon and mango ceviche — *fresh salmon, mango, lime, red onion and coriander*

King prawn ceviche — *king prawns, lime, tomato, red onion, avocado and coriander*

Vegetable ceviche — *avocado, mango, cherry tomato, cucumber, red onion and lime*

TOPPINGS

Crunchy corn

Pickled red onion

Fresh coriander

Mango

Avocado

Jalapeño

Sesame

SIDES

Corn chips

Sweet potato crisps

Crispy toast

DESSERT

Fresh fruit skewer

Price €68.00 per person *(VAT included)*

Set-up and live cooking surcharge — €250 per service *(VAT included)*

LA SAL DESSERT TABLE

Traditional cheesecake

Passion fruit cheesecake

Red berry cheesecake

Chocolate mousse with salted caramel

Fresh fruit skewer

Price €15.00 per person *(VAT included)*

The dessert table is only available as an add-on to a food station; it cannot be booked as a standalone service.

COLD CANAPÉS

CHOOSE YOUR SELECTION

Tuna tartare with mango and avocado

Smoked salmon roll with dill and spinach cream

Cherry gazpacho with king prawn tartare

Buffalo mozzarella spoon with tomato pesto

Mini goat cheese and sobrasada toast

Mini king prawn toast with avocado cream

Fresh meagre (corvina) ceviche

Caprese skewer with mozzarella, tomato and basil

Anchovy gilda

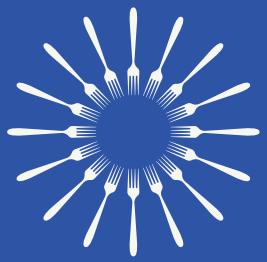
Greek spanakopita

Selection of 4 canapés:
€15.00 per person *(VAT included)*

Selection of 6 canapés:
€18.00 per person *(VAT included)*

Only available together with a food station; not available as a standalone service.

BOOKINGS AND PAYMENTS



Groups of fewer than 45 guests incur a €150 surcharge.

If a group of fewer than 45 guests chooses two different menus, a €200 surcharge applies; for three different menus, the surcharge is €250.

Menus priced below €16 do not include service staff.

From 50 guests, one additional service support person is required: €192.50 for half a day or €385 for a full day. (Applies to all menus except those that include their own tableware and staff).

From 100 guests, two additional service support staff are required: €385 for half a day or €770 for a full day. (Applies to all menus except those that include their own tableware and staff).

TERMS AND CONDITIONS

This proposal is based on current prices.

La Sal Catering reserves the right to change its contents.

All prices in this brochure include VAT.

All quotations are subject to confirmation of operational team availability at the time the booking is firmly confirmed.

A deposit of 50% of the total amount + 10% VAT will be requested. The balance of the invoice is payable one week before the event, together with confirmation of the final number of guests.

For health and safety regulatory reasons, no food or drink outside the contracted service will be served.

CANCELLATION POLICY

At La Sal Catering, we work hard to ensure that every event is a success. However, given 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. The option to reschedule the event at no additional charge will also be offered, subject to availability.
- **Less than 60 days before the event: 100% of the total event price** must be paid, as supplies, staffing and planning are generally already committed.

2 Date Changes

- Requests to change the event date must be made at least **60 days in advance** and are subject to availability.
- Any additional costs, such as new supplies or additional staff, will be charged to the client.

3 Force Majeure

- In extraordinary circumstances beyond the control of the client or La Sal Catering (health restrictions, natural disasters, etc.), 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 Notice

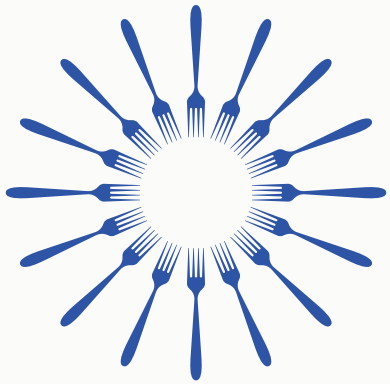
- All cancellations and change requests must be submitted **in writing** to the email address specified in the contract. The date the notice is received determines the applicable deadline.

5 Initial Deposit and Payments

- The initial deposit paid at the time of booking **is non-refundable.**

6 Other Terms

- In the event of partial cancellation (reducing guest numbers or removing contracted services), the impact on costs already incurred will be assessed and the relevant terms applied.
- Any exception to this policy must be approved **in writing** by an authorised representative of La Sal Catering.



laSal

CATERING

—

+34 696 789 406
sales@lasalcatering.com
www.lasalcatering.es

—