

WEDDING CATERING

2024

ya
CATERING

www.cateringya.com

NEW ASSEMBLY

ya
· CATERING ·

To make your big day simply perfect, our new WEDDING 2024 menus include:

- ✓ Natural wood Tiffany chair
- ✓ ✓ Wooden furniture for the cocktail party
- ✓ ✓ Fabric tablecloths to choose from in three options
- ✓ (white tablecloth and napkin / floral tablecloth and sackcloth napkin / sackcloth tablecloth and sackcloth napkin)
- ✓ ✓ Floral arrangements on the tables
- ✓ (several models to choose from depending on the seasonal flower)
- ✓ ✓ Rattan underplate
- ✓ ✓ Glass of colored water
- ✓ ✓ Personalized minutes
- ✓ ✓ Basic seating :
- ✓ ✓ Wooden table numbers
- ✓ ✓ Tables, crockery and cutlery

WEDDING MENUS



WEDDING CATERING THE MENU INCLUDES:

- **Special assembly with 2024 furniture.**
- **Menu test for 6 people** at weddings with more than 120 guests. If the number of guests is between 60 and 120 guests, it is included for 2 people. The menu test will be carried out sufficiently in advance according to the calendar established by Catering Ya.
- **Adaptation and/or preparation of special menus for allergy sufferers, vegans, celiacs.**
- Maitre of the event.
- Personnel necessary to provide the service (waiters and cooks).
- Transportation of our equipment within a 40 km radius from our central kitchen located in Aspe. (Other distances, consult).

THE MENU DOES NOT INCLUDE:

- **Rental of property/space to celebrate the event.** The space is provided by the client, meeting the minimum conditions established in the event contract (electrical power, kitchen space, etc.).
- **Open bar:** €3.60/hour per adult guest, for top brand mixed drinks, prepared gin and tonics and mojitos. Consult conditions, party packs, additional services.
- **Music equipment with DJ** or sound system.
- Maid to clean the bathrooms for €180 (Mandatory hiring for 100 guests or more.)
- **10% VAT.**

PAYMENT CONDITIONS

- 1st payment: €1,000 for date reservation.
- 2nd payment: 95% of the total, 10 days before the banquet.
- 3rd payment: Remaining amount, during the week after the banquet
- **MINIMUM DINER:** The minimum number of adult diners to book this menu is 60. For other quantities, consult

CUSTOMIZE YOUR MENU



How to personalize your wedding menu?

- 1 Select the menu structure that best suits your tastes.
- 2 Choose the dishes that you like the most from the list of dishes based on the selected structure.

The menus you see below are examples, so you can see the different structures and the dishes
- 3 We advise you on the balance of flavors and textures of the selected dishes so that your event menu is simply perfect.
- 4 You now have the menu for your totally personalized event!

For a start...

COCKTAIL

Vinos, Wines, soft drinks, vermouths and beers in zinc cubes with ice

"Fizzy" berry mojito

Cod brandade on a crispy oval

Mini octopus coca gratin

Dogfish cone in asian dressing

Crispy shrimp Tornado with sweet chili mayonnaise

Micro beef burger with parmesan and dried tomato

THEMATIC CORNER

Table of cheeses, 8 types: Gouda with green and red pesto, truffled cheese with rosemary, Parmesan, Manchego, butter and goat cheese with wine (with rolls, toasts and assorted jams)

At a table... (choose between central or individual tickets)

APPETIZER TO SHARE

Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction
NEW

Eggplant terrine stuffed with squid and shrimp on suquet sauce

Mini fried artichokes with grated foie, caramel and salt flakes

or

INDIVIDUAL APPETIZER

Timbale of salmon tartare marinated in lime, avocado, concassé tomato, papaya, trout roe and flowers

Mediterranean sorbet (strawberry, lemon and orange)

MAIN DISH

Iberian cheek with wild fruits sauce, pumpkin puree and crunchy violet

or

Sea bass on banana leaf with curried prawn skewer

DESSERT

Black forest in a cup with creamy chocolate, coco cake and whipped cream mousse

Wedding presentation cake to choose between Red Velvet or Carrot cake

DRINKS (See list of drinks)

Red wine and white wine

Beers, soft drinks and mineral water

Coffee and infusions. Digging. At summer weddings, coffee and lemon slush

7 cocktail plates
1 Theme corner
3 Central appetizer or
1 individual
Sorbet
Main dish
Dessert

81,50€

MENU

These prices are valid
for events held between
January 1, 2024 and
December 31, 2024

For a start...

COCKTAIL

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Fish dish with prawns and octopus on a corn toast

Mini salmon waffle with herb cream

Octopus salad boat with glass scolding and crispy prawn with ponzu sauce

Crispy prawn with ponzu sauce

Micro truffled chicken burger with melted cheddar

"Okonomiyaki" (japanese omelette) with soy mayonnaise

THEMATIC CORNERS

Iberian ham cut with a knife (suppl. of direct cutting +150€)

Fresh Table: Mini Caesar salad with chicken, mango salad, bacon, walnuts, raspberry gazpacho, salmorejo and melon soup with ham shavings

Mini beef nuggets on brioche with truffle butter

At a table... (choose between central or individual tickets)

APPETIZER TO SHARE

Burrata cheese with basil sauce, tomato chutney and crispy corn NEW

Candied artichoke flower with truffle dressing and thin slice of Iberian bacon

Lobster cannelloni with wonton pasta and seafood suquet

or

INDIVIDUAL APPETIZER

Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction NEW

Strawberry and basil sorbet NEW

MAIN DISH

Iberian sirloin with eggplant hummus, PX sauce and crispy three spices

o

Cod at low temperature on pumpkin cream, spiced onion, julienne and fish roe
NEW

DESSERT

Inverted pastry with vanilla cream NEW

Wedding presentation cake to choose between Red Velvet or Carrot cake

DRINKS (See list of drinks)

Red wine and white wine

Beers, soft drinks and mineral water

Coffee and infusions. Digging. At summer weddings, coffee and lemon slush

6 cocktail plates
3 Theme corner
3 Central appetizer
or
1 individual
Sorbet
Main dish
Dessert

86,50€

MENTI

These prices are valid for
events held between
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December 31, 2024



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For a start...

COCKTAIL

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Panipuri stuffed with creamy salmon and its roe NEW

Shrimp tail with its suquet

California roll: maki sushi with avocado, cream cheese and stick crab

Iberian secret toast with candied onion and PX sauce

THEMATIC CORNERS

Alicante sausages (sausages, sobrasada, olives, bread town, toast...)

Iberian ham cut with a knife (suppl. of direct cutting +150€)

Andalusian table

At a table...

APPETIZER TO SHARE

Burrata cheese with basil sauce, tomato chutney and crispy corn NEW

Prawn gratin with scrambled potatoes and seafood sauce NEW

Sautéed artichokes with ham, mushrooms and broken egg

Eggplant, bacon and onion mini moussaka

Strawberry and basil sorbet NEW

MAIN DISH

Iberian cheek puff pastry with brie cheese and red fruit chutney

or

Gratin cod with saffron mousseline on vegetable ratatouille and crispy onion

DESSERT

"Chocolate Love": Chocolate ganache, brownie, white chocolate ice cream, hot chocolate, and choco crispis

Wedding presentation cake to choose between Red Velvet or Carrot cake

DRINKS (See list of drinks)

Red wine and white wine

Beers, soft drinks and mineral water

Coffee and infusions. Digging. At summer weddings, coffee and lemon slush

5 cocktail plates
3 Theme corner
4 Central appetizer
Sorbet entry
Main dish
Dessert

88,90€

MENU 2

These prices are valid for
events held between
January 1, 2024 and
December 31, 2024

For a start...

COCKTAIL

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Foie bonbon with white chocolate and crunchy almonds

Shredded bread with salmon tartar and tomato chutney NEW

Crispy Shrimp Tornado with Sweet Chili Mayonnaise

Duck Gyoza with Peking Sauce

Sirloin muffin with parmesan and creamy mushrooms NEW

Iberian secret meatballs lacquered with teriyaki

THEMATIC CORNERS

Table of cheeses, 8 types: Gouda with green and red pesto, truffled cheese with rosemary, Parmesan, Manchego, butter and goat cheese with wine (with rolls, toasts and assorted jams)

Paella fish rice and secret rice with mushrooms

At a table...

APPETIZER TO SHARE

Lima causa with prawns, avocado and mild chili sauce NEW

Timbale of octopus au gratin on a bed of potatoes

INDIVIDUAL APPETIZER

Artichoke flower at low temperature with garlic prawns and seafood suquet NEW

Mojito sorbet

MAIN DISH

Iberian secret at low temperature, truffled parmentier and mushroom and shimeji sauce

or

Sea bass with green potato curves, ink sauce (squid ink) and oriental museline NEW

DESSERT

Lemon pie in a glass with lotus biscuit and meringue soufflé

Wedding presentation cake to choose between Red Velvet or Carrot cake

DRINKS (See list of drinks)

Red wine and white wine

Beers, soft drinks and mineral water

Coffee and infusions. Digging. At summer weddings, coffee and lemon slush

6 cocktail plates
3 Theme corner
2 Central appetizer or
1 individual
Sorbet entry
Main dish
Dessert

91,50€

3
MEND

These prices are valid
for events held between
January 1, 2024 and
December 31, 2024

For a start...

COCKTAIL

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Tuna tartar with chutney on tortilla chips NEW

Foie bonbon with white chocolate and crunchy almonds

Chicken skewer with Vietnamese sauce

Crispy Chicken Finger Cone with Tikamasala Sauce

Shrimp tail with suquet

THEMATIC CORNERS

Alicante sausages (sausages, sobrasada, olives, bread town, toast...)

Iberian ham cut with a knife (suppl. of direct cutting +150€)

Mini beef nuggets on brioche with truffle butter

At a table...

INDIVIDUAL APPETIZERS

Pink tomato and strawberry "gazpacho" with cod and prawn tartare NEW

Sailor creamy rice with red shrimp

Mango sorbet

MAIN DISH

Timbale of lamb shoulder confit with rosemary and raisin couscous

or

Mediterranean monkfish with prawn and clam stew

DESSERT

Our apple pie with sheets of puff pastry, dulce de leche and pastry cream

Wedding presentation cake to choose between Red Velvet or Carrot cake

DRINKS (See list of drinks)

Red wine and white wine

Beers, soft drinks and mineral water

Coffee and infusions. Digging. At summer weddings, coffee and lemon slush

5 cocktail plates
3 Theme corner
2 individual appetizer
Sorbet
Main dish
Dessert

91,50€

MENÚ 4

These prices are valid for
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For a start...

COCKTAIL

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Shot of Andalusian gazpacho with mozzarella and pesto NEW

Toast with duck liver pastry and caramelized mango with rose petal ham NEW

"Nori" cut with smoked salad (spanish ensaladilla) NEW

Shrimp tail with its suquet

Cone of patatas bravas with kimchi sauce and sesame

Tuna baguette with truffled butter NEW

THEMATIC CORNERS

Alicante sausages (sausages, sobrasada, olives, bread town, toast...

Table of cheeses, 8 types: Gouda with green and red pesto, truffled cheese with rosemary, Parmesan, Manchego, butter and goat cheese with wine (with rolls, toasts and assorted jams)

Iberian ham cut with a knife (suppl. of direct cutting +150€)

Quail eggs on toast, grated foie gras and PX reduction

At a table...

INDIVIDUAL APPETIZER

Artichoke flower at low temperature with garlic prawns and seafood stew NEW

Gratin scallops with lime mayonnaise (2 units)

Passion fruit sorbet

MAIN DISH

Iberian secret at low temperature, truffled parmentier and wild mushroom sauce NEW

or

Hake on boletus cream with seasoned shrimp skewer

DESSERT

"Chocolate Love": Chocolate ganache, brownie, white chocolate ice cream, hot chocolate, and choco crispis

Wedding presentation cake to choose between Red Velvet or Carrot cake

DRINKS (See list of drinks)

Red wine and white wine

Beers, soft drinks and mineral water

Coffee and infusions. Digging. At summer weddings, coffee and lemon slush

6 cocktail plates
4 Theme corner
2 individual appetizer
Sorbet
Main dish
Dessert

94,50€

MENÚ 5

These prices are valid for
events held between
January 1, 2024 and
December 31, 2024

For a start...

COCKTAIL

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Foie bonbon with white chocolate and crunchy almonds

"Corn toast" with tuna tataki with avocado cream, Japanese mayonnaise and sesame

Prawn taco, dash of "cajún" and margarita shot

Mini octopus coca gratin

Mini bao of Iberian honey with an oriental touch

Crispy chicken finger Cone with Tikamasala sauce

THEMATIC CORNERS

Iberian ham cut with a knife (live cutting supplement + €150)

Table of cheeses, 8 types: Gouda with green and red pesto, truffled cheese with rosemary, Parmesan, Manchego, butter and goat cheese with wine (with rolls, toasts and assorted jams)

Andalusian table: fried puntilla, dogfish, squid and shrimp

Special grilled skewers (to choose 2 varieties): flank tuna with tonkatsu sauce, salmon fillet seasoned with ponzu, yakitori chicken with sesame or lacquered secret with "Korean barbecue" sauce NEW

Quail eggs on toast, grated foie gras and PX reduction

At a table...

INDIVIDUAL APPETIZER

Prawn gratin with scrambled potatoes and seafood sauce

Tangerine sorbet

MAIN DISH

Iberian cheeks with demi glace sauce, truffle potato puree and a touch of rosemary

or

Sea bass on banana leaf with curry prawn skewer

DESSERT

Red passion: red velvet sponge cake with cheese mousse, grenadine ice cream and petals

Wedding presentation cake to choose between Red Velvet or Carrot cake

DRINKS (See list of drinks)

Red wine and white wine

Beers, soft drinks and mineral water

Coffee and infusions. Digging. At summer weddings, coffee and lemon slush

6 cocktail plates
5 Theme corner
1 individual appetizer
Sorbet
Main dish
Dessert

95,50€

WEDDING

These prices are valid
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December 31, 2024

FOR THE CHILDREN...

INDIVIDUAL APPETIZERS

chips potatoes

stuffed olives

Ham and cheese

Chicken Nuggets

MAIN DISH

burguer with fried potatoes

DESSERT

Chocolate mousse

DRINKS

Soft drinks and mineral water throughout the event

34,90€

These prices are valid for events held between January 1, 2024 and December 31, 2024

SPECIAL MENUS



Intolerances, allergies, or special dietary regimens receive personalized attention from our team for the enjoyment and peace of mind of any guest with the greatest confidence.

We adapt any of our menus, changing ingredients or substituting dishes, to adapt your wedding menu in a completely personalized way for each guest with allergies or intolerances.

Each guest for whom you have requested a special or adapted menu will receive individualized attention from our dining room and kitchen team, as well as a personalized menu and will have all the health guarantees.

Special or adapted menus could contain traces of allergens, since we cannot guarantee the absence of cross contamination, produced by the nature of the production processes in the central kitchen or outdoors.

Catering YA is not responsible for any damage or harm that may be caused in this matter.

GLUTEN FREE MENU

We will adapt or replace the necessary dishes or ingredients so that the guest can have the same menu as the rest of the guests, but with the minimum necessary modifications.

STAFF MENU

The same as the chosen menu without cocktail or open bar (€60)

VEGAN MENU

Cocktail

Small glass of chickpea hummus with al dente vegetable pieces
Spoonful of wakame seaweed with minced wild mushrooms
Crispy falafel bite
Vegetable gyoza with teriyaki
Vegetable micro burger
Salty mini toast with escalibada julienne

Individual appetizers

Marinated tofu tartar with lime, avocado, tomato, papaya and flowers
Quinoa tabbouleh and romesco sauce
Artichoke flower with chopped dried tomato and young garlic with truffle oil

Main dish

Eggplant millefeuille stuffed with false bolognese

Dessert

Vegan brownie with chocolate sauce hot and crispy

GLUTEN-FREE AND LACTOSE-FREE MENU

Cocktail

Spoon of wakame seaweed, mushrooms and chopped dried tomato

Tuna belly canapé with candied onion

Shot of Andalusian gazpacho with minced meat Iberian ham

Tuna skewer with black sesame Micro Beef burger with tomato jam

Individual appetizers

Smoked salmon tartar, avocado, mango, papaya and flowers

Mini bacon moussaka with candied onion and piquillo sauce

Same sorbet as wedding's menu

Main dish

The dish chosen by the rest of the guests is adapted by modifying the garnish

Dessert

Chocolate "cloud"

SPECIAL MENUS

***Vegan menu /
Lactose-free vegan menu /
Personalized menu
adapted to allergic /
intolerant people will have
the same price as the
menu chosen for the rest
of the guests.**

complete your event



RECEPTION AND SPECIAL CORNERS

Slushies and flavored waters table

Includes jugs with lemon slushie and lemon slushie, strawberry, and dispensers with flavored waters (mint and lemon): €1.70/Guest

Corner with beers in zinc buckets: €1.70/Guest

Glass of cava table: €1.70/Guest

Beer table

Different brands of beer, presented in zinc buckets. €2.10/Guest

Vermouth table

Dispensers with three vermouths, with fuet and olives. €2.10/Guest

DURING THE OPEN BAR

salad snacks: €5/GUEST

Potato omelette in cubes

Assortment of various mini pizzas: carbonara, prosciutto and mozzarella with spinach

Mini salad bowl

Mini Catalan: focaccia bread stuffed with grated tomato and ham

Mini focaccia bread with caramelized onion, york and manchego cheese

HOT SNACKS: €5.50/GUEST

Assortment of various mini pizzas: carbonara, prosciutto and mozzarella with spinach

Mini salad bowl

Mini Catalan: focaccia bread stuffed with grated tomato and ham

Mini focaccia bread with caramelized onion, york and manchego cheese

Tortilla taquitos

Assorted sweet shots of 2 kinds

Snacks performed as show cooking in front of the guests::

Burgers and dogs: €7/GUEST

"Classic" hot montaditos €7/GUEST

Candy bar of waffles and crepes: €6/GUEST

Waffles, crepes, with your choice of toppings (dulce de leche, chocolate, cream, lotus cookie, oréo, chocolate crisps)

Cups of broth with balls: €4/GUEST

Note: If you want to hire the resopon, it must be for at least 70% of the guests in the case of weddings during dinner time, and for at least 90% of the guests in midday weddings.



LIST OF DISHES



COLD COCKTAIL:

1. Octopus salad boat with glass scolding
2. Foie bonbon with white chocolate and crispy almonds
3. Cod brandade on a crispy oval NEW
4. California roll: maki sushi with avocado, cream cheese and stick crab
5. Canapé of candied onion, bacon and tuna belly
6. Fish dish with prawns and octopus on a corn toast NEW
7. Shot of Andalusian gazpacho with mozzarella and pesto NEW
8. Shot of Cordovan salmorejo with trout roe
9. Shredded bread with salted fish NEW
10. Shredded bread with salmon tartar and tomato chutney NEW
11. "Nori" cut with smoked salad (spanish ensaladilla) NEW
12. Pink macarons stuffed with salmon and dill cream cheese
13. Mini pastrami brioche, arugula and mustard sauce
14. Mini glass scolding cut, seafood and shrimp salad
15. Mini salmon waffle with herb cream
16. Mini seafood with anchovy
17. Mini focaccia bread with beef carpaccio, Parmesan cheese and arugula
18. "Frizzy" berry mojito NEW
19. Crispy oval filled with creamy salmon and fish eggs (roe) NEW
20. Salmon tartar with chutney and tortilla chips NEW
21. Toast with duck liver pastry and caramelized mango with rose petal ham
22. "Corn toast" with tuna tataki with avocado cream, Japanese mayonnaise and sesame



HOT COCKTAIL:

1. Iberian meatballs lacquered with teriyaki
2. Suckling pig brioche with crispy onion NEW
3. Chicken skewer with Vietnamese sauce
4. Shrimp tail with its suquet
5. Spoonful of arroz a banda with mild ali-oli
6. Dogfish cone in asian dressing NEW
7. Crispy Chicken Finger Cone with Tikamasala Sauce
8. Cone of patatas bravas with kimchi sauce and sesame
9. Crispy prawn with ponzu sauce
10. Duck Gyoza with Peking Sauce
11. Oregano micro focaccia with brie and ham
12. Micro beef burger with parmesan and dried tomato
13. Micro beef burger, caramelized onion, cheese and ketchup
14. Micro truffled chicken burger with melted cheddar NEW
15. Mini sweet Iberian bath with an oriental touch
16. Mini octopus coca gratin
17. Assorted homemade mini croquettes (Iberian ham, boletus and squid) INK
18. Sirloin muffin with parmesan and creamy mushrooms NEW
19. "Okonomiyaki" (japanese omelette) with soy mayonnaise
20. Tuna baguette with truffled butter NEW
21. Teriyaki flank tuna lollipop
22. Iberian sirloin lollipop with bacon and mustard sauce
23. Chicken Curry Samosas
24. Crunchy little sachet of village blood sausage with apple
25. Prawn taco, dash of "cajún" and margarita shot NEW
26. Secret Iberico toast with candied onion and px sauce
27. Crispy Shrimp Tornado with Sweet Chili Mayonnais



COLD THEMATIC CORNERS

1. Smoked at the moment: cubes of salmon and tuna with aroma of orange
2. Alicante sausages (sausages, sobrasada, olives, bread town, toast...)
3. Iberian ham cut with a knife (suppl. of direct cutting +150€)
4. Table of cheeses, 8 types: Gouda with green and red pesto, truffled cheese with rosemary, Parmesan, Manchego, butter and goat cheese with wine (with rolls, toasts and assorted jams)
5. Fresh Table: Mini Caesar salad with chicken, mango salad, bacon, walnuts, raspberry gazpacho, salmorejo and melon soup with ham shavings
6. Sliced acorn-fed Iberian ham (with breadsticks and mini rolls)(+2.00 €) (suppl. of direct cutting +150€)
7. Sushi: 5 types of makis and 2 types of niguiris with soy sauce and wasabi (+€1.00)
8. Alicante table: sausages and salted meats from Alicante, slices bread with tomato, pipes and carases (+1,00€)
9. Sailors, sailor and marriage
10. Rice dish with toppings (tuna, salmon, edamame, mango, avocado, cucumber, mini radish, algae, sesame, soy sauce, wasabi and pickled ginger) NEW



HOT THEMATIC CORNERS

1. Burger: American mini burger and country chicken mini burger
2. Special grilled skewers (to choose 2 varieties): flank tuna with tonkatsu sauce, salmon fillet seasoned with ponzu, yakitori chicken with sesame or lacquered secret with "Korean barbecue" sauce
NEW
3. Quail eggs on toast, grated foie gras and PX reduction
4. Mallorcan-style quail eggs with potatoes and ham
5. Andalusian table: fried puntilla, dogfish, squid and shrimp
6. Table of croquettes (ham, boletus, cod and txangurro)
7. Mini brioche veal nuggets with truffle butter
8. Mini quesadillas of truffled cheese with candied onion
9. Rice dish: Black rice, arroz a banda or fideuá de señoret
(to choose two varieties)
10. Pastor tacos
11. Tuna tataki, soy sauce and sesame
12. Foie toast: Grilled foie toast with jam and Maldon salt flakes (+ €1.00)
13. Trilogy of gyozas on wakame with Asian sauce (duck, prawns and vegetables)
14. Galician table: Octopus a feira (+3.00€)
15. Scallops seasoned with citrus gel and Iberian ham crispis (+ €1.00)



COLD APPETIZIERS TO SHARE:

1. Burrata cheese with basil sauce, tomato chutney and crispy corn NEW
2. Burrata with truffle sauce on arugula and tomatoes
3. Ox loin carpaccio with truffle oil, rocket and Parmesan
4. Lima causa with prawns, avocado and mild chili sauce NEW
5. Cristal scolding cut and seafood salad
6. Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction
7. Foie and nougat ingot with red fruit coulis
8. Wheel of Iberian pork from Guijuelo
9. Foie mousse taco with quicos with three jams
10. Tuna tartare with tomato chutney, crispy onion and crispy oval NEW
11. Foie mousse tower with red fruits, px reduction and caramelized onion
12. Marinated salmon tartare with lime, avocado, concassé tomato, papaya, trout roe and flowers
13. Tuna tataki, mango coolies, guacamole and soy sauce
14. Timbale of salmon marinated in dill with white cheese mousse
15. Iberian ham and sheep cheese (+1.00 €)
16. Iberian ham, cheese and Iberian loin (+1.00 €)

HOT APPETIZIERS TO SHARE:

1. Flowering artichoke at low temperature with garlic prawns and seafood suquet sauce NEW
2. Sautéed artichokes with ham, mushrooms and broken egg
3. Lobster cannelloni with wonton pasta and seafood stew
4. Candied cheek canelloni with mushrooms sauce and trumpet mushrooms NEW
5. Crispy sweet Iberian caramel, boletus and foie
6. Duck confit cannelloni with caramelized apple
7. Grilled octopus cake
8. Artichoke heart stuffed with shellfish, muslin gratin on prawn stew
9. Grilled asparagus with garlic prawns and idiazábal cream
10. Prawn gratin with scrambled potatoes and seafood sauce NEW
11. Scrambled eggs with Iberian ham and Padrón peppers
12. Eggplant and provolone millefeuille with basil oil
13. Mini fried artichokes with grated foie, caramel and salt flakes
14. Mini artichokes on boletus cream and foie gras
15. Eggplant, bacon and onion mini moussaka
16. Octopus and baby artichokes with oregano sauce
17. Skyscraper of vegetables, salmon, goat cheese and salmorejo
18. Scrambled cod with straw potatoes and spring onion in a tulip of brick
19. Eggplant terrine stuffed with squid and shrimp on suquet sauce NEW
20. Timbale of octopus au gratin on a bed of potatoes
21. Scallops with mushroom cream and Iberian dewlap veil NEW
22. Grilled scallops with green sauce

INDIVIDUAL APEPETIZIER;;

1. Flowering artichoke at low temperature with garlic prawns and seafood suquet sauce NEW
2. Creamy Iberian secret rice, mushrooms and foie
3. Sticky seafood rice with red shrimp
4. Burratina with basil sauce, tomato chutney and crunchy corn NEW
5. Burratina with truffle sauce on arugula and tomatoes
6. Lobster cannelloni with gratin wonton pasta on suquet
7. Canelloni stuffed with cheeks with mushroom sauce and trumpet mushrooms NEW
8. Duck confit cannelloni with caramelized apple
9. Crispy sweet Iberian sweet caramel, boletus and foie on demi glace
10. "Causa limeña" (yellow potato, lemon, chilli, lettuce, cheese, egg and olives) with prawns, avocado and mild chili sauce NEW
11. Artichoke heart stuffed with seafood, muslin gratin on suquet shrimp
12. Grilled asparagus with garlic prawns and idiazábal cream
13. Candied artichoke flower with truffle dressing and thin slice of Iberian bacon NEW
14. Pink tomato and strawberry "gazpacho" with cod and prawn tartare NEW
15. Prawn gratin with scrambled potatoes and seafood sauce NEW
16. Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction NEW
17. Eggplant and provolone millefeuille with basil oil NEW
18. Mini moussaka with eggplant, bacon and onion
19. Mini timbale of octopus and broken potatoes with soft muslin
20. Mini brick tulip with cod scrambled eggs, spring onion and straw potato
21. Skyscraper of vegetables, salmon, goat cheese and salmorejo
22. Tuna tartare with tomato chutney. crispy onion and crispy oval NEW
23. Eggplant terrine stuffed with small squid and shrimp on a suquet sauce NEW
24. Timbale of salmon tartare marinated in lime, avocado, concassé tomato, papaya, trout roe and flowers
25. Timbale of tomato, avocado and smoked tartare on Cordovan salmorejo
26. Scallops with creamy boletus and iberian dewlap veil (2 pieces) NEW
27. Grilled scallops with green sauce (2 units)



INDIVIDUAL SALADS

1. Heart salad with Iberian ham, idiazábal cream and pico de gallo
2. Mango, bacon, goat cheese, walnuts and sweet mustard vinaigrette salad
3. Salad with smoked salmon, fine herb cheese, nuts and red fruit vinaigrette

SEAFOOD

1. seafood on a plate to share (4 shrimps, 3 prawns and 1 crayfish per person)
2. individual seafood (4 shrimp, 3 shrimp and 1 crayfish)*
*(Consult supplement in each case)

SORBET

1. Valencia water sorbet
2. Passion fruit sorbet
3. Lemon sorbet with cava
4. Tangerine sorbet
5. Mojito sorbet
6. Mango sorbet
7. Mediterranean sorbet (strawberry, lemon and orange)
8. Strawberry and basil sorbet NEW
9. Strawberry gin (puerto de indias) sorbet NEW



MAIN DISH (MEAT)

1. Iberian cheek with wild fruits sauce, pumpkin puree and crunchy violet
- NEW
2. Iberian cheeks with demi glace sauce, truffle mashed potatoes and a touch of rosemary
3. Boneless confit lamb centre on parsnip pure and spice mix sauce NEW
4. Iberian cheek puff pastry with brie cheese and red fruit chutney
5. Iberian secreto at low temperature, truffled parmentier and sauce of wild mushrooms
6. Candied iberian meat on puff pastry with mushroom ragout and monastrell sauce NEW
7. Iberian sirloin with aubergine hummus, port sauce and crunchy three spice
8. Iberian sirloin on pumpkin puree with creamy mushroom sauce NEW
9. Timbale of lamb shoulder confit with rosemary and raisin couscous
10. Ox cheek on violet mashed potato with red wine sauce (+€1.00)
11. "Pedro Ximénez" sauce (wine sauce) beef tenderloin accompanied by confit potatoes with thyme and mushroom ragout (+4.00 €) NEW
12. Beef tenderloin, foie scallop, port sauce and truffle purée (+6.00 €)

Note: the proportion in the main dish will be 80% meat, 20% fish, to apply another proportion in the service you must consult as it may lead to a price increase.

MAIN DISH (FISH):

1. Cod confit at 85° on boletus cream and Iberian ham
2. Cod at low temperature on pumpkin cream, spiced onion, julienne and fish roe NEW
3. Gratin cod with saffron mousseline on vegetable ratatouille and crispy onion NEW
4. Sea bream fillets with minced dried tomato, almonds and oil olive
5. Tuna loin with vegetable chop suey and oriental sauce
6. Sea bass with green potato curves, ink sauce (squid ink) and oriental museline NEW
7. Sea bass on banana leaf with curried prawn skewer
8. Hake on boletus cream with seasoned shrimp skewer
9. Mediterranean monkfish with prawn and clam stew
10. Timbale of hake stuffed with squid and prawns with soft mouselina on lobster stew



DESSERTS

1. "Chocolate Love": Chocolate ganache, brownie, white chocolate ice cream, hot chocolate, and choco crispis
2. Creamy Nicaraguan Chocolate with Macadamia Nut Dacoise
3. Couland of hot chocolate, red fruit sauce and milkshake ice cream
4. Puff pastry sheets with macadamia nut ice cream and hot chocolate caramel
5. Puff pastry sheets with nougat ice cream and hot chocolate
6. Lemon pie in a glass with lotus biscuit and meringue soufflé
7. Ingot of three chocolates, passion fruit coulis, milk ice cream
8. Inverted pastry with vanilla cream NEW
9. Yogurt mousse in a glass with white chocolate, mango and quicos tile
10. Our apple pie with sheets of puff pastry, dulce de leche and pastry cream
11. Inverted puff pastry millefeuille with vanilla cream
12. Oreo cheesecake with berry ice cream
13. Black forest in a cup with creamy chocolate, coco cake and whipped cream mousse NEW
14. "Ya" tiramisu in a chocolate dome, covered in coffee in a mascarpone cream and cake NEW
15. Red passion: red velvet sponge cake with cheese mousse, grenadine ice cream and petals
16. Láctic (dulce de leche, Greek yogurt, milkshake ice cream, curd foam, freeze-dried red fruits and cotton candy) (+€1.00)



SOFT DRINKS AND BEER

Royal Bliss Tonic, Coca-Cola, Orange Fanta, Lemon Fanta, Orange Aquarius and Lemon Aquarius Agua Solán de Cabras
San Miguel Special Beer, 0.0% alcohol beer and gluten-free beer

VERMOUTH

Miro red/white
Wave red/white

RED WINE (choose an option)

D.O. Ribera del Duero:

D.O. Ribera del Duero Melior
D.O. Ribera del Duero, Alcorta Ágil Roble

D.O. Rioja:

D.O. Rioja, Azpilicueta
D.O. Rioja Marqués de Arienzo

WHITE WINE (choose an option)

Blanco Polar, Verdejo 100%
Wine from the land of Castilla y León

Oso hormiguero, Verdejo 100% D.O. Rueda

**This wine proposal is subject to availability and vintages.*

Ask us about other wines if you wish.

#OPEN BAR

as always you

03



DRINKS INCLUDED

PREPARED MOJITOS

Beers, soft drinks

WHISKEY

White Label Ballantines

RON

Brugal Añejo

Havana añejo 5 years

GINS

Beefeater

Larios Rose

Seagram´s

Seagram 0%

VODKAS

Absolut

LIQUEUR

Herb pomace

pomace cream

Tequila Cachito Loco

Tequila Rosa

Jaggermeister

SOFT DRINKS

Tónico Royal Bliss

Coca-Cola

Orange Fanta

Lemon Fanta

These drinks are subject to supply availability and could be replaced by CATERING YA with others with similar characteristics...

Y CHUPICORNER

NEWS FOR YOUR OPEN BAR

CHUPICORNER

Imagine an elegant corner, with zinc buckets full of ice, ready to keep your favorite drinks at the perfect temperature. From the classic tequila to the new pink tequila, through the intensity of the Jaggermeister and the softness of the pomace cream. All of them accompanied by go-go shots so that your wedding is a complete success.

Included in our open bar.



LIVE PROFESSIONAL COCKTAILING

Do you want to add a touch of elegance and sophistication to your wedding?

With our live cocktail service, the open bar at your wedding will be much more fun.

Included services:

Professional bartender, true master of mixology, who will be present at your wedding to prepare live cocktails.

- Completely personalized menu of 4 cocktails to choose from.

Price: (300€ + 3€/Adult guest)

A romantic wedding photograph of a couple standing on a dark metal trellis structure. The trellis is heavily covered with green vines and leaves. The man is wearing a dark suit with a white shirt and a patterned bow tie. The woman is wearing a white, off-the-shoulder, floor-length wedding dress with a long train. They are both smiling and looking at each other. The background is a dense wall of green foliage.

ya

· CATERING ·

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