



*Let's party, party*

PARTY MENUS



## *Welcome to Dani's Catering*

Dani's Catering Marbella offers professional catering services in Marbella for any kind of party. From weddings and anniversaries to corporate and special events, Dani's Catering Marbella can provide an unforgettable dining experience for every occasion.

We offer a seamless culinary experience for you and your guests with fresh and delicious food an impeccable service.

## *Private Parties*

We offer the best, the most delicious and elegant service for private parties in Marbella. Known for our diverse range of culinary offerings inspired by the multicultural food scene of Marbella, our team is happy to accommodate any menu request whatever the occasion.



08-2024





## COLD AND HOT PARTY FINGER FOOD MENU

A curated selection of chilled and hot dishes designed to offer a memorable dining experience, featuring cold platters and interactive hot food stations.

*Please note:* Dietary restrictions and special requests can be accommodated with prior notice.

### COLD FINGER FOOD SELECTIONS

#### MEAT SELECTION

- Beef Carpaccio Rolls with Truffle Aioli
- Mini Roast Beef Crostini with Horseradish Cream
- Lamb Kofta Bites with Mint Yogurt
- Pulled Chicken Sliders with Sweet and Sour Slaw
- Chicken Caesar Salad Cups
- Pulled Mini Chicken Tacos
- Duck Foie Gras with Fig Jam on Brioche
- Prosciutto & Melon Skewers with Basil
- Mini Smoked Chicken and Avocado Tarts
- Serrano Ham & Brie with Figs
- Coronation Chicken Crostini
- Gourmet Chicken Burger Slider
- Pulled Pork Mini Burger
- Chorizo & Olive Skewers
- Chicken Liver Pâté on Crispbread with Caramelized Onion



#### FISH SELECTION

- Smoked Salmon on Homemade Blini with Dill Cream
- Shrimp Cocktail with Avocado Mousse
- Tuna Tartare on Endive Leaves
- Cured Sea Bass Ceviche Cups
- Prawn Tempura Tacos
- King Prawn and Mango Salsa Bites
- Crab Salad Stuffed Cherry Tomatoes
- Marinated Octopus and Olive Skewers
- Gravlax with Honey Mustard on Cucumber Rounds
- Mini Tuna Niçoise Skewers

#### VEGETARIAN SELECTION

- Caprese Skewers with Pesto Drizzle
- Caramelized Onion and Brie Tartlets
- Mini Greek Salad Skewers
- Roasted Red Pepper and Feta Bites

- Goat Cheese and Fig Crostini
- Mini Hummus and Grilled Veggie Cups
- Spinach and Ricotta Phyllo Bites
- Stuffed Mini Bell Peppers with Herbed Cheese
- Zucchini Rolls with Herbed Cream Cheese and Sun-dried Tomato
- Truffle Mushroom Crostini
- Tomato Basil Bruschetta
- Roasted Artichoke Hearts with Lemon Aioli
- Eggplant Baba Ghanoush Cups
- Grilled Eggplant and Hummus on Toasted Pita
- Vegetable Sticks & Herb-Infused Hummus



## HOT FOOD STATION OPTIONS

Each station offers a unique selection of meat, fish, and vegetarian options, adding excitement and variety to Package 3. One hot station is included with Package 3, and additional stations can be added for €20 per person + VAT.



### MINI BURGER STATION

- Classic Cheeseburger Sliders
- BBQ Pulled Pork Sliders
- Mini Chicken Burgers
- Vegan Beyond Meat Sliders

### BARBECUE SKEWER STATION

- Grilled Beef Skewers with Chimichurri
- Chicken Satay Skewers with Peanut Sauce
- Shrimp & Pineapple Skewers with Spicy Mango Dip
- Vegetable Skewers with Garlic Herb Oil

### TACO STATION

- Classic Beef Tacos
- Pulled Chicken Tacos
- Shrimp tempura Tacos
- Vegetarian Tacos with Grilled Vegetables

### HOT TAPAS STATION

- Patatas Bravas with Black Garlic Aioli
- Chorizo al Vino (Spanish Chorizo in Red Wine)
- Gambas al Ajillo (Garlic Shrimp)
- Spinach & Cheese Croquettes

### ASIAN STATION

- Beef Teriyaki Skewers
- Chicken Yakitori
- Prawn Tempura with Soy Dipping Sauce
- Vegetable Spring Rolls with Sweet Chili Dip

### MEDITERRANEAN STATION

- Lamb Kebabs with Tzatziki
- Grilled Chicken Souvlaki with Garlic Sauce
- Calamari Rings with Lemon Aioli
- Crispy Feta Rolls



## PLATTER OPTIONS

For Packages 2 and 3, choose one platter to complement your finger food selection. Additional platters can be added at €10 per person + VAT.

### CHEESE PLATTER

- Artisanal cheeses: Brie, Manchego, aged Cheddar, and blue cheese  
*Accompanied by dried fruits, nuts, fresh grapes, fig jam, and assorted crackers*

### CHARCUTERIE PLATTER

- Cured meats: prosciutto, salami, chorizo, and coppa  
*With olives, cornichons, whole grain mustard, and breadsticks*

### SMOKED FISH PLATTER

- Smoked salmon, trout, and mackerel  
*Garnished with capers, lemon wedges, red onion, and served with pumpernickel and rye bread*

### VEGETABLE STICKS & DIPS PLATTER

- Fresh vegetable sticks: cucumber, bell peppers, carrots, and celery  
*Accompanied by hummus, tzatziki, and roasted red pepper dip*

### MINI DESSERT PLATTER

- A selection of elegant bite-sized desserts, designed to delight your guests



This comprehensive Cold and Hot Party Finger Food Menu provides a range of cold selections, platters, and customizable hot food stations, allowing for a personalized and engaging dining experience for any event.



## PACKAGE OPTIONS

### PACKAGE 1 - €40.00 per person + VAT (Minimum of 10 guests required)

- Selection of 8 Cold Finger Foods per Person from the cold menu opposite
- Setup and Table Decoration to enhance your event ambiance
- Easy Cleanup: Collection of platters and decorations post-event.

Extra Cold Finger Food Option: €5 per person + VAT

### PACKAGE 2 - €60.00 per person + VAT (Minimum of 10 guests required)

- Selection of 8 Cold Finger Foods per Person from the cold menu above
- Choice of One Platter from the platter options
- Elegant Table Presentation
- 4-Hour Staff Service: Serving food and drinks, plus clean-up assistance

Extra Cold Finger Food Option: €5 per person + VAT

Additional Platters: €10 per person + VAT



### PACKAGE 3- €80.00 per person + VAT (Minimum of 10 guests required)

This premium package includes an interactive hot food station along with the cold selections, creating an engaging dining experience.

- Selection of 8 Cold Finger Foods per Person from the cold menu above
- Choice of One Platter from the platter options
- One Hot Food Station of your choice (details below)
- Private Chef for on-site preparation and service of hot items
- 4-Hour Staff Service: Handling food, drinks, and clean-up

Extra Cold Finger Food Option: €5 per person + VAT

Additional Platters: €10 per person + VAT

Additional Hot Food Station: €20 per person + VAT  
(Available only with Package 3)



# TERMS AND CONDITIONS

## BOOKING AND CONFIRMATION

- A minimum booking of 10 guests is required for each package.
- Bookings must be confirmed with a 50% deposit to secure the event date.
- The remaining balance must be settled at least 3 days before the event date.

## GUEST COUNT AND ADJUSTMENTS

- Final guest count must be confirmed no later than 3 days before the event.
- Any increase in guest count after this date is subject to availability and may incur additional charges.
- Reductions in guest count within 3 days of the event will not result in a refund.

## MENU SELECTION

- Menu selections, including choices of platters and hot food stations (for Package 3), must be finalized 3 days before the event.
- Additional food items or platters requested on the event day are subject to availability and will incur extra charges.

## DIETARY REQUIREMENTS AND ALLERGIES

- Dietary requirements and food allergies must be communicated at the time of booking.
- While we strive to accommodate dietary needs, we cannot guarantee a completely allergen-free environment.

## ADDITIONAL SERVICES AND CHARGES

- Extra food options are available at €5 per person + VAT per item.
- Additional platters are available at €10 per person + VAT.
- Additional hot food stations are available only with Package 3 and are charged at €20 per person + VAT.
- Additional charges for custom or specialized services requested on the event day may apply.

## STAFF SERVICE

- Packages 2 and 3 include 4 hours of staff service.
- Additional service time, if requested, will be billed at an additional rate.

## CANCELLATION POLICY

- Cancellations made 14 days or more before the event will receive a full refund of the deposit.
- Cancellations made between 3 and 14 days before the event will receive a 50% refund of the deposit.
- Cancellations made within 3 days of the event will not be eligible for a refund.

## EVENT SETUP AND CLEANUP

- Setup and table decoration are included in all packages.
- The collection of the tables and decorations will be handled by our staff post-event, as specified per package.

- If the event exceeds the designated time, additional cleanup charges may apply.

## HOLIDAY AND BANK HOLIDAY PRICING

- Prices may vary for events held on holidays and bank holidays. Specific holiday pricing details will be provided at the time of booking.

## LIABILITY

- We are not responsible for any damage to property or injury sustained during the event as a result of guest actions or third-party equipment.
- We reserve the right to charge for any damages to our equipment or property caused by guests.

## VAT AND PRICING

- All prices are subject to VAT at 10%.
- We reserve the right to adjust prices and menu items based on availability and market changes. Notice of any adjustments will be given at the time of booking confirmation.

## AVAILABILITY OF PRICES AND MENU

- The prices and menus offered are subject to availability and are valid until the end of May 2025.

*These Terms and Conditions now reflect the 3-day notice for final confirmations, payments, and guest adjustments.*

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