



Taste the World

INTERNATIONAL MENU PACKAGES



A World of Culinary Experiences

Dani's Catering Marbella invites you to indulge in an unforgettable dining experience with our Themed Dinner Packages, showcasing vibrant international cuisines paired with exceptional service. Whether you envision a cozy gathering or a grand celebration, we'll bring your ideas to life with precision and creativity.

WHAT'S INCLUDED IN YOUR DINNER PACKAGE

Each package includes the following essentials:

- Carefully curated themed menus with the dishes of your choice.
- Professional service by private chef and waitstaff, ensuring a seamless experience.
- Standard table setup with elegant tableware to complement your theme.

Enhance Your Event with Additional Services

We understand that every event is unique, and we're here to help you go the extra mile. These enhancements are available at an additional cost to elevate your event:

- **FLORAL ARRANGEMENTS & CUSTOM DECORATIONS:** From elegant floral centerpieces to full-scale themed décor, our professional team can create a stunning setup to match your vision.
- **BALLOON INSTALLATIONS & PARTY PROPS:** Add a playful or sophisticated touch with themed balloon arrangements and stylish props.
- **FURNITURE & EQUIPMENT HIRE:** Need extra tables, chairs, or specialty equipment? We've got you covered with customizable options.

- ENTERTAINMENT SERVICES: Choose from live musicians, DJs, dancers, magicians, or other tailored entertainment options.
- BESPOKE DRINKS & COCKTAILS: Pair your menu with customized drinks or an extensive cocktail selection. Let us design a package that suits your theme and preferences.

Please note that these additional services are not included in the dinner package price. For a personalized quote, reach out to our team, and we'll help you design your perfect event.



Your Culinary Adventure Starts Here

We proudly offer a variety of themed menus, from classic Spanish dishes to international delights. These menus are fully customizable, and we're happy to accommodate dietary requirements or mix and match dishes to suit your taste.

ALL MENU PACKAGES (€120 per person plus VAT)

- STARTERS (Choose 2)
- MAINS (Choose 2)
- SIDES (Choose 2)
- DESSERTS (Choose 1)

Optional Add-Ons:

- EXTRA STARTER:
€15 per person plus VAT
- EXTRA MAIN COURSE:
€25 per person plus VAT
- EXTRA SIDE DISH:
€10 per person plus VAT
- EXTRA DESSERT:
€15 per person plus VAT





INTERNATIONAL MENU PACKAGES

SPANISH MENU PACKAGE - 120€ PER PERSON PLUS VAT (SERVED FAMILY STYLE)

SHARING STARTERS (Choose 2)

1. TRUFFLED TORTILLA ESPAÑOLA – Golden potato omelette with black truffle and caramelized onion.
2. CROQUETAS DE JAMÓN Y MANCHEGO – Creamy Manchego and Iberian ham croquettes.
3. PULPO A LA GALLEGA – Delicate octopus over confit potatoes with smoked paprika.
4. GAMBAS PIL PIL – Succulent prawns sautéed with garlic, olive oil, and chili.
5. PATATAS BRAVAS – Crispy potatoes served with brava sauce and black garlic aioli.

MAIN COURSES (Choose 2):

1. PAELLA DE MARISCOS – Aromatic saffron paella with prawns, mussels, and clams.
2. POLLO AL CHILINDRÓN – Tender chicken braised with roasted peppers, tomatoes, and Serrano ham.
3. LUBINA AL HORNO – Herb-crusted seabass with a citrus butter sauce.
4. SOLOMILLO DE TERNERA – Grilled beef tenderloin with rich wild mushroom sauce.
5. RABO DE TORO – Slow-braised oxtail in red wine and fresh thyme.





SIDE DISHES (Choose 2):

1. PIMIENTOS DE PADRÓN – Blistered peppers with sea salt.
2. PATATAS AL ROMERO – Crispy roasted potatoes with truffle oil and rosemary.
3. GRILLED VEGETABLES – Charred seasonal vegetables with balsamic glaze.
4. ARROZ CON AZAFRÁN – Fragrant saffron rice.
5. GRILLED ASPARAGUS – Tender asparagus with a hint of lemon zest.

DESSERTS (Choose 1):

1. TARTA DE SANTIAGO – Classic almond cake with orange blossom cream.
2. CHURROS CON CHOCOLATE – Crispy churros with warm spiced chocolate ganache.
3. FLAN DE CARAMELO – Smooth caramel flan with Madagascar vanilla.
4. CREMA CATALANA – Velvety custard with caramelized sugar and citrus zest.



ITALIAN MENU PACKAGE - 120€ PER PERSON PLUS VAT (SERVED FAMILY STYLE)

STARTERS (Choose 2):

1. BRUSCHETTA AL POMODORO – Grilled artisan bread with marinated tomatoes and basil.
2. ANTIPASTO PLATTER – Italian cured meats, cheeses, and marinated vegetables.
3. ARANCINI – Crispy risotto balls filled with mozzarella and peas.
4. FOCACCIA WITH ROSEMARY AND SEA SALT – Freshly baked focaccia with a hint of rosemary.
5. BURRATA SALAD – Creamy burrata served with cherry tomatoes, wild rocket, and a balsamic glaze drizzle.

MAIN COURSES (Choose 2):

1. ITALIAN MEATBALL PASTA – Handmade meatballs in rich tomato sauce with al dente pasta.
2. RISOTTO AI FRUTTI DI MARE – Creamy risotto with saffron and fresh seafood.
3. TAGLIATELLE AL TARTUFO – Luxurious tagliatelle with truffle cream and shaved truffles.
4. CHICKEN PICCATA – Sautéed chicken in lemon-caper white wine sauce.
5. BRANZINO AL FORNO – Mediterranean seabass baked with lemon and fresh herbs.

SIDE DISHES (Choose 2):

1. TRUFFLE MASHED POTATOES – Creamy mashed potatoes with black truffle.
2. GRILLED ASPARAGUS – Charred asparagus with shaved Parmesan.
3. BURRATA SALAD – Creamy burrata with heirloom tomatoes and balsamic drizzle.
4. VERDURE ARROSTO – Herb-roasted seasonal vegetables.
5. ARUGULA SALAD – Peppery arugula with lemon vinaigrette and Parmesan.



DESSERTS (Choose 1):

1. TIRAMISU – Espresso-soaked ladyfingers layered with mascarpone cream.
2. PANNA COTTA WITH BERRIES – Silky panna cotta topped with berry compote.
3. LEMON RICOTTA CHEESECAKE – Light ricotta cheesecake with lemon zest and berry coulis.
4. AFFOGATO AL CAFFÈ – Creamy vanilla gelato drowned in hot espresso.



GREEK MENU PACKAGE - 120€ PER PERSON PLUS VAT (SERVED FAMILY STYLE)

STARTERS (Choose 2):

1. HORIATIKI SALAD – Vibrant Greek salad with tomatoes, cucumbers, feta, and Kalamata olives.
2. SPANAKOPITA – Buttery phyllo pastry filled with spinach, feta, and herbs.
3. KEFTEDES – Juicy lamb and beef meatballs served with cooling tzatziki.
4. SAGANAKI – Pan-seared Greek cheese flambéed with lemon.
5. ZUCCHINI FRITTERS – Golden fritters with feta and fresh dill.

SIDE DISHES (Choose 2):

1. GREEK LEMON POTATOES – Crispy potatoes roasted with olive oil and fresh lemon.
2. GIGANTES PLAKI – Slow-baked giant beans in a tomato herb sauce.
3. TZATZIKI WITH PITA – Creamy cucumber-yogurt dip with warm pita bread.
4. GRILLED VEGETABLES WITH FETA – Seasonal vegetables drizzled with olive oil and crumbled feta.
5. PILAFI – Light and fragrant rice pilaf.

MAIN COURSES (Choose 2):

1. LAMB KLEFTIKO – Tender lamb baked with garlic, rosemary, and lemon.
2. MOUSSAKA – Layers of roasted eggplant, spiced beef, and creamy béchamel.
3. GRILLED SEA BREAM – Whole sea bream brushed with oregano and olive oil.
4. CHICKEN SOUVLAKI – Marinated chicken skewers with a zesty tzatziki dip.
5. STUFFED PEPPERS – Vibrant bell peppers filled with herbed rice, pine nuts, and golden raisins.



DESSERTS (Choose 1):

1. BAKLAVA – Layers of flaky phyllo, pistachios, and honey syrup
2. GALAKTOBOUREKO – Custard-filled phyllo soaked in orange-scented syrup.
3. LOUKOUMADES – Honey-dipped dough puffs with cinnamon and walnuts.
4. GREEK YOGURT WITH HONEY – Creamy yogurt drizzled with wildflower honey and crushed walnuts.

ARABIC MENU PACKAGE - 120€ PER PERSON PLUS VAT (SERVED FAMILY STYLE)

STARTERS (Choose 2):

1. HUMMUS BIL TAHINI – Creamy chickpea and tahini dip with sumac.
2. BABA GANOUSH – Smoky eggplant dip with pomegranate molasses.
3. FALAFEL – Golden chickpea fritters with tahini sauce.
4. LABNEH WITH ZA'ATAR – Creamy yogurt with za'atar and olive oil.
5. FATTOUSH SALAD – Fresh greens, crispy pita, and sumac dressing.



MAINS (Choose 2):

1. LAMB MANSAF – Tender lamb in spiced yogurt sauce over rice.
2. MIXED GRILL – Selection of kebabs with garlic sauce.
3. CHICKEN MAKLOUBEH – Layered spiced chicken, rice, and vegetables.
4. LAMB TAGINE – Slow-cooked lamb with apricots and almonds.
5. BEEF SHAWARMA – Marinated beef with tahini and flatbread.

SIDES (Choose 2):

1. BATATA HARRA – Spicy potatoes with garlic and chili.
2. TABBOULEH – Parsley and bulgur salad with lemon.
3. MUJADDARA – Lentils and rice with caramelized onions.
4. BASMATI RICE – Fluffy rice with golden vermicelli.
5. ROASTED CAULIFLOWER – Cauliflower with tahini and pomegranate.

DESSERTS (Choose 1):

1. BAKLAVA – Phyllo layers with pistachios and orange blossom syrup.
2. KUNafa WITH CREAM – Sweet phyllo with cream and pistachios.
3. RICE PUDDING – Creamy rice with rose water and nuts.
4. BASBOUSA – Syrupy semolina cake with almonds.



MEXICAN MENU PACKAGE -

120€ PER PERSON PLUS VAT (SERVED FAMILY STYLE)

STARTERS (Choose 2):

1. GUACAMOLE WITH PLANTAIN CHIPS – Fresh guacamole with crispy plantain chips.
2. TUNA TOSTADAS – Crispy tostadas with marinated tuna and avocado.
3. ESQUITES – Street corn salad with mayo, cotija, and lime.
4. CHICKEN TAQUITOS – Crispy tortillas with spiced chicken and salsa verde.
5. CEVICHE DE CAMARÓN – Fresh shrimp marinated in lime with avocado.



MAINS (Choose 2):

1. MOLE POBLANO – Chicken in a rich mole sauce with chocolate and spices.
2. BIRRIA TACOS – Slow-braised beef tacos with consommé.
3. ENCHILADAS SUIZAS – Chicken-filled tortillas with creamy tomatillo sauce.
4. CARNITAS – Tender pork with fresh tortillas and pickled onions.
5. COCHINITA PIBIL – Yucatán-style pork with achiote and citrus.

SIDES (Choose 2):

1. ELOTE ASADO – Grilled corn with mayo, cheese, and chili.
2. MEXICAN RICE – Cilantro-lime infused fluffy rice.
3. FRIJOLES CHARROS – Pinto beans with chorizo and bacon.
4. SWEET PLANTAINS – Honey-drizzled fried plantains.
5. CALABACITAS CON QUESO – Zucchini and corn with melted cheese.



DESSERTS (Choose 1):

1. CHURROS – Golden churros with cinnamon sugar and chocolate.
2. TRES LECHES CAKE – Light sponge cake soaked in three milks.
3. FLAN DE CAJETA – Creamy caramel flan with toasted pecans.
4. BUÑUELOS – Crispy fried dough with piloncillo syrup.

ASIAN MENU PACKAGE - 120€ PER PERSON PLUS VAT (SERVED FAMILY STYLE)

STARTERS (Choose 2):

1. VIETNAMESE SUMMER ROLLS – Fresh rolls with shrimp, veggies, and peanut sauce.
2. GYOZA – Pan-seared dumplings with savory pork filling.
3. CHICKEN SATAY – Grilled skewers with rich peanut sauce.
4. SPICY TUNA TARTARE – Tuna on crispy rice with sesame and avocado.
5. PEKING DUCK ROLLS – Crispy rolls with shredded duck and hoisin.



MAINS (Choose 2):

1. THAI GREEN CURRY – Fragrant curry with chicken and Thai basil.
2. PAD THAI – Stir-fried noodles with shrimp and peanuts.
3. TERIYAKI SALMON – Glazed salmon with sesame and scallions.
4. BEEF BULGOGI – Marinated beef with steamed rice.
5. PEKING DUCK – Sliced duck with pancakes and hoisin.

SIDES (Choose 2):

1. STEAMED JASMINE RICE – Light and fragrant jasmine rice.
2. GARLIC BOK CHOY – Sautéed bok choy with oyster sauce.
3. NASI GORENG – Indonesian fried rice topped with an egg.
4. SPICY EGGPLANT – Braised eggplant in a garlic-chili sauce.
5. KIMCHI FRIED RICE – Savory fried rice with kimchi and scallions, topped with a fried egg.



DESSERTS (Choose 1):

1. MANGO STICKY RICE – Sweet sticky rice with fresh mango and coconut milk.
2. MATCHA TIRAMISU – Layers of mascarpone cream and matcha-soaked ladyfingers.
3. MOCHI ICE CREAM TRIO – Chewy mochi filled with ice cream in assorted flavors.
4. COCONUT PANNA COTTA – Creamy panna cotta topped with tropical fruit.



FRENCH MENU PACKAGE - 120€ PER PERSON PLUS VAT (SERVED FAMILY STYLE)

STARTERS (Choose 2):

1. SALADE NIÇOISE – Seared tuna, green beans, and olives with Dijon vinaigrette.
2. GOUGÈRES – Airy choux pastry filled with Gruyère cheese.
3. DUCK RILLETTES – Shredded duck confit with cornichons and crusty bread.
4. SMOKED SALMON TARTARE – Finely diced salmon with dill and lemon on baguette.
5. FRENCH ONION SOUP – Caramelized onion soup topped with a Gruyère-cruste baguette.

MAINS (Choose 2):

1. COQ AU VIN – Chicken braised in red wine with mushrooms and lardons.
2. BEEF BOURGUIGNON – Slow-cooked beef in red wine with root vegetables.
3. DUCK CONFIT – Crispy duck leg with golden potatoes and cherry reduction.
4. FILET MIGNON – Tender grilled filet with Béarnaise sauce.
5. BOUILLABAISSSE – Classic Provençal seafood stew with saffron and rouille.

SIDES (CHOOSE 2):

1. GRATIN DAUPHINOIS – Creamy potatoes baked with Gruyère.
2. HARICOTS VERTS – French green beans with butter and almonds.
3. POMMES FRITES – Crispy French fries with truffle mayo.
4. RATATOUILLE – Provençal vegetables in rich tomato sauce.
5. CHEESE PLATTER – Selection of French cheeses with honey and grapes.

DESSERTS (CHOOSE 1):

1. CRÈME BRÛLÉE – Silky vanilla custard with caramelized sugar.
2. TARTE TATIN – Caramelized apple tart with crème fraîche.
3. CHOCOLATE FONDANT – Molten chocolate cake with vanilla ice cream.
4. MACARONS – Assortment of delicate French macarons.



BOOKINGS TERMS & CONDITIONS

- **MINIMUM REQUIREMENTS:**
A minimum of 10 guests is required per booking. For smaller groups, custom pricing will apply.
- **ADVANCE NOTICE:**
Please book at least 3 days in advance to secure your preferred date. Bookings are subject to availability.
- **PRICING VARIABILITY:**
Final pricing may vary based on the total guest count, additional services selected, and menu customizations.
- **CUSTOMIZATION:**
We offer fully bespoke menus, allowing you to mix and match from our curated options or incorporate your own ideas.



Make It Truly Unforgettable

At Dani's Catering Marbella, no dream is too big. We believe in making your event exceptional by tailoring every detail to reflect your style. Let us bring your vision to life with our dedication to perfection.

For inquiries and bespoke pricing, please contact us at:

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