

Welcome to Sana Catering

COSTA DEL SOL'S LEADING CATERING COMPANY
PROVIDING THE HIGHEST STANDARD UNIQUE,
FRESH AND TAILORED CATERING SERVICES.
OUR PRIORITY IS TO CATER TO YOUR EVERY WISH
AND PROVIDE SEASONAL, HIGH QUALITY CUISINE.

TAKING CARE OF ALL THE DETAILS
TO ENSURE YOUR DAY IS AN ABSOLUTE SUCCESS

CATERING FOR A

Dream Wedding

ON A DOWN TO EARTH BUDGET

WE HOPE YOU ENJOY READING THROUGH OUR MENUS,
IF YOU HAVE ANY QUESTIONS AT ALL,
PLEASE DO NOT HESITATE TO CONTACT US.

VEGETARIAN AND CHILDRENS' MENUS' AVAILABLE
ON REQUEST.

Email toni@sanacateringmarbella

Call Toni on +34 639626096



SANA
Catering



Included in all of our Wedding Day Packages...

WELCOME DRINKS, CANAPES, CAVA AND WINE WITH
DINNER

ALSO INCLUDES STAFF, SET UP, ROUND TABLES,
CHIAVARI CHAIRS, CROCKERY, CUTLERY,
GLASSWARE & ALL LINEN

4 HOUR EVENING BAR - 32€ PER PERSON

CEREMONY SET UP €250

ALL PRICES ARE BASED ON A MINIMUM OF 40
GUESTS AND EXCLUSIVE OF IVA



Canapés

Choice of 6

MINI BEEF STEAK ON A GARLIC CROÛTE WITH HOLLANDAISE SAUCE OR SALSA VERDE

GINGERED CHICKEN CAKES WITH MANGO & A CORIANDER MAYONNAISE

TORCHED GOATS CHEESE TART WITH CRISPY SERRANO HAM AND CRAB APPLE JELLY

PORK BROCHETTES WITH A WHOLE GRAIN MUSTARD & ORANGE GLAZE

SHREDDED CHICKEN TIKKA ON MINI POPPADOM WITH CRISPY LETTUCE AND MINT YOGHURT

CHICKEN SATAY PINCHITOS WITH PEANUT SAUCE
TINY PARMESAN & ROSEMARY SHORT BREADS WITH

OVEN DRIED CHERRY TOMATOES & FETA

CROSTINI WITH SMOKED AUBERGINE CAVIAR
& TOASTED PINE NUTS

GORGONZOLA, CARAMELIZED PEAR AND WALNUT TRUFFLE

MINI CHERRY TOMATO & GOATS CHEESE TARTLETS

TOSTADITAS WITH BLACKENED SEA BREAM,
PEACH RELISH & SOUR CREAM

SPICED MINI FISH CAKES WITH TOMATO & CORIANDER SALSA

TANGY THAI PRAWN SKEWERS WITH SWEET CHILLI DIPPING SAUCE

SMOKED SALMON, ASPARAGUS & HORSERADISH WRAPS

PRAWN CERVICHE SPOON, AVOCADO, RED ONION, LIME JUICE & CHILLI

HERB CHICKEN WRAPPED IN PROSCIUTTO AND SERVED WITH AIOLI

BBQ Meat & Fish

€80 per Person

Meat

MOROCCAN SPICED **LAMB KOFTA** WITH A TOMATO & CORRIANDER SALSA

MINTED **BUTTERFLY LEG OF LAMB** SERVED WITH YOGHURT RAITA

FILLET STEAKS WITH AVOCADO AND PEPPER SALSA

(3€ SUPPLEMENT PP)

MUSTARD, ROSEMARY AND LEMON **CHICKEN BREASTS**

WITH A LEMON MAYONNAISE

WHOLE ENTRECOTE CRUSTED IN HERBS AND SEA SALT,

THINLY SLICED & SERVED WITH BÉARNAISE SAUCE

CHERMOULA SPICED **CHICKEN SKEWERS** WITH A YOGHURT DRESSING

ENTRAÑA WITH SALSA CHIMICHURRI

Fish

SWORD FISH WITH TOMATO AND CHILI BUTTER

TUNA STEAKS WITH CAPER MAYONNAISE (3€ SUPPLEMENT PP)

SEAFOOD KEBABS WITH LEMON AIOLI

SALMON FILLETS WITH SALSA VERDE

FILLETS OF SEA BREAM WITH CHIVE BUTTER

WHOLE GRILLED CALAMARI WITH GARLIC & PARSLEY

Please note that we serve the BBQ to the tables.

We believe that this is a much more effective way to serve the BBQ, saves all that queuing and gives us the chance to pamper your guests that little bit more.



Side Salad Dishes To Share Choose Three

SANA GARDEN SALAD

MIXED LEAVES, TOMATO, CUCUMBER, RED ONION,
BLACK OLIVES, FETA CHEESE, DATES, FRESH HERB DRESSING

SHAVED CUCUMBER, CARROT, WHITE RADISH SALAD,
WITH A CUMIN CHILLI SPICED YOGHURT DRESSING

ITALIAN RUSTIC POTATO SALAD
WITH SUNDRIED TOMATOES & PARSLEY WITH LEMON

JEWELLED COUS-COUS SALAD
WITH SULTANAS & ALMONDS

GREEK TOMATO SALAD
WITH FETA, BLACK OLIVES, GREEN PEPPERS,
OREGANO & RED ONIONS

MARINATED ROAST VEGETABLE
(AUBERGINE, POTATOES, PEPPERS, ETC) SALAD WITH PESTO

ASIAN COLESLAW
WITH SPICED PEANUT DRESSING



SANA
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Paella & Tapas

€80 per Person

Authentic Spanish Paella Cooked In Front of Your Guests with Traditional Mixed, Chicken & Chorizo, Seafood or Vegetarian

Tapas

SPANISH POTATO TORTILLA WITH CHORIZO AND ALIOLI

PATATAS BRAVAS (SPICY SAUCE)

SELECTION OF **SPANISH CURED HAMS, CHEESE AND BREADS**

SPICED MORCILLA (BLACK PUDDING) WITH ONION, GARLIC AND OREGANO^o

RUSSIAN SALAD WITH CRISTAL RED CROSTINI

CEVICHE WITH FRESH FISH AND LIME JUICE

PRAWN AND BACON **CROQUETAS**

STUFFED PIQUILLO PEPPERS WITH SAFFRON RICE, SULTANAS AND A RED PEPPER CREAM SAUCE

MOROCCAN LAMB & MINT **EMPANADAS**

ALBONDIGAS / MEATBALLS

SERVED IN A SPICY TOMATO SAUCE

CHORIZO AND RED ONION TARTLETS WITH TAPARNARD

Bronze Menu

€90 per Person

Starters

SPICED JUMBO PRAWN WITH MANGO CORIANDER SALAD AND LIME, CHILI DRESSING

WILD MUSHROOM PANCETTA TART WITH THYME AND SHAVED PECCORINO
CRISPY GOATS CHEESE SALAD WITH CARAMELIZED WALNUTS, QUINCE JAM AND WHITE BALSAMIC DRESSING

SEARED BEEF TATAKI WITH CRISPY SHALLOTS, WASABI CREAM & PEA SPROUTS
HARISSA YOGHURT MARINATED CHICKEN, SERVED ON A FLAT BREAD, WITH A CUCUMBER, MINT, ROCKET & RED ONION SALAD

Mains

HERB MUSTARD CRUSTED ROAST SALMON WITH HERB BABY POTATOES, ASPARAGUS & SAFFRON WHITE WINE SAUCE

ROAST FILET OF SEA BREAM WITH ROASTED BABY POTATOES, CHORIZO & A SHAVED FENNEL ORANGE SALAD

SLOW BRASIED MORROCCAN LAMB WITH PRESERVED LEMONS, ON ROASTED SWEET POTATOES AND A ROCKET AND POMEGRANATE SALAD

KOREAN BBQ CHICKEN WITH A KIMCHI PANCAKE & SPICY CUCUMBER SALAD

Desserts

TRIO OF - CHOCOLATE TRUFFLE CAKE, MOJITO FRUIT SALAD, AND WHITE CHOCOLATE & RASPBERRY CHEESECAKE

WHITE CHOCOLATE & RASPBERRY CHEESECAKE WITH BERRY COMPÔT
SANA ETON MESS, MERINGUE, FRESH CREAM, SUMMER BERRIES

APPLE TART TATIN SERVED WITH VANILLA ICE CREAM

CHOCOLATE PROFITEROLES WITH HOT CHOCOLATE SAUCE AND FRESH CREAM

LEMONGRASS PANNACOTTA WITH GRILLED PINEAPPLE AND TOASTED COCONUT

4€ SUPPLEMENT PER PERSON WILL APPLY IF A CHOICE OF 2 STARTERS AND 2 MAINS IS OFFERED TO GUESTS
PRE-ORDER REQUIRED

Silver Menu

€95 per Person

Starters

MIXED ANTIPASTI MARINATED MOZZARELLA, HERB CHEESE STUFFED PEPPERS, MARINATED ARTICHOKE, SUN DRIED TOMATOES, OLIVES, ROCKET & SHAVED PARMESAN

TALEGGIO CHEESE TART, WITH CARAMELISED SHALLOT & ROCKET SALAD

SPINACH, PUMPKIN & RICCOTA ROTOLO WITH SAGE BUTTER

SEARED TUNA TATAKI WITH WAKAME SALAD AND STICKY SOY DRIZZLE

BEEF TARTAR WITH QUAIL EGG YOLK

Mains

PAN FRIED FILLET OF BEEF WITH DAUPHINOISE POTATOES, A RED WINE JUS AND GREEN BEANS

GARLIC AND ROSEMARY LEG OF LAMB

WITH ROASTED SHALLOTS AND PARMESAN RISOTTO

HOISIN DUCK CONFIT WITH SWEET POTATO PUREE,

SAUTEED PAK CHOI AND SESAME SOY JUS

SEARED TUNA STEAK WITH HERB CRUSHED BABY POTATOES

& SUN DRIED TOMATO TAPANADE

ROAST FILET OF SEA BREAM WITH ROASTED BABY POTATOES, CHORIZO & A SHAVED FENNEL ORANGE SALAD

Desserts

TRIO OF - CHOCOLATE TRUFFLE CAKE, MOJITO FRUIT SALAD, AND MINI WHITE CHOCOLATE & RASPBERRY CHEESECAKE

PEAR & ALMOND TART SERVED WITH A WARM VANILLA EGG CUSTARD

WHITE CHOCOLATE & RASPBERRY CHEESECAKE WITH BERRY COMPÔT

SANA ETON MESS, MERINGUE, FRESH CREAM, SUMMER BERRIES

APPLE TART TATIN SERVED WITH VANILLA ICE CREAM

CHOCOLATE PROFITEROLES WITH HOT CHOCOLATE SAUCE AND FRESH CREAM

PASSION FRUIT & WHITE CHOCOLATE MOUSSE WITH A GINGER TUILE

4€ SUPPLEMENT PER PERSON WILL APPLY IF A CHOICE OF 2
STARTERS AND 2 MAINS IS OFFERED TO GUESTS
PRE-ORDER REQUIRED



Gold Menu

€101 per Person

Starters

LOBSTER SALAD WITH CORIANDER CHILLI AND MANGO
SEARED SCALLOPS WITH POMEGRANTE, CRISPY PANCETTA
& ROCKET SALAD & HERB VINAIGRETTE

GARLIC BUTTER STUFFED ROASTED JUMBO PRAWN, WITH SAFFRON AOLI & MICRO HERBS

SEARED CREOLE SALMON WITH A SWEETCORN, SPRING ONION
& CORIANDER PANCAKE & AVOCADO SALSA

DUCK PÂTE EN CROÛTE, WITH PISTACHIOS & RED BERRY COMPOT

TRADITIONAL MINI BEEF WELLINGTON WITH RED WINE JUS

Mains

ARGENTINIAN BEEF FILLET WITH A PEPPER, CHIPOTLE CORIANDER AND LIME SALSA
ROASTED PARMENTIERE POTATOES AND ASPARAGUS

PAN FRIED FILET OF SEA BREAM WITH CLAM, LEMON AND BUTTER SAUCE AND SAFFRON
BABY POTATOES & BABY ASPARAGUS

ROSEMARY CRUSTED HALF LAMB RACKS WITH MINT HOLLANDAISE, FONDANT POTATOES
AND GREEN BEANS

CRISPY DUCK CONFIT WITH SWEET POTATO PUREE, SAUTEED PAK CHOI AND SESAME SOY
JUS

PAN SEARED SALMON WITH POTATO ROSTI, MANGE TOUT & A SAFFRON WHITE WINE
SAUCE

Desserts

**TRIO OF - CHOCOLATE TRUFFLE CAKE, MOJITO FRUIT SALAD, MINI WHITE
CHOCOLATE & RASPBERRY CHEESECAKE**

PEAR & ALMOND TART SERVED WITH A WARM VANILLA EGG CUSTARD
WHITE CHOCOLATE & RASPBERRY CHEESECAKE WITH BERRY COMPÔT

SANA ETON MESS, MERINGUE, FRESH CREAM, SUMMER BERRYS

APPLE TART TATIN SERVED WITH VANILLA ICE CREAM

CHOCOLATE PROFITEROLES WITH HOT CHOCOLATE SAUCE AND FRESH CREAM

PASSION FRUIT & WHITE CHOCOLATE MOUSSE WITH A GINGER TUILE

4€ SUPPLEMENT PER PERSON WILL APPLY IF A CHOICE OF 2
STARTERS AND 2 MAINS IS OFFERED TO GUESTS
PRE-ORDER REQUIRED

Party & Event Menus

PRICES INCLUDE CHEF, STAFF SERVICE, CROCKERY AND CUTLERY
€15 PER PERSON TO ADD SANGRIA AND BEER FOR 3 HOURS

Charcoal Hog Roast

€32 per person

**Spit Roasted Pig on Olive Wood
with Rosemary Salt**

(Add €5 per person to include
a **Spit-roasted Gammon**
Glazed with Honey and Mustard)

**Fresh Apple Sauce
Apricot Stuffing**

Chunky Homemade Coleslaw

Mediterranean Pasta Salad

Baked Potatoes

Selection Of Fresh Local Breads

Paella & Tapas

€32 per person

Paella with Your Choice of
Traditional Mixed,
Seafood, Chicken & Chorizo
or Vegetarian

Spanish Potato Tortilla
with chorizo and alioli*

**Selection Of Spanish Cured
Ham, Cheese and Breads**

Stuffed Tomatoes

with Horseradish Mayonnaise

BBQ

€32 per person

Homemade Burgers

with a Tomato & Basil Salsa

Lemon & Rosemary **Chicken Fillets**

Salmon fillets with Salsa Verde

Jacket Potatoes

Chunky Coleslaw

Pasta Fusili Salad

Green Salad with Lime Soya
Dressing



Late Night...Early Morning

Alcohol Soaking Snacks!

€15 per person

Choice of 3...

Selection Of Cheese, Hams And Bread

Potato Tortilla with Chorizo and Ali-oli

Spicy Chicken Wings

Sausage Rolls with Brie

Spring Rolls with a Sweet Chilli Dipping Sauce

Tortilla Chips with Hummus

Tortilla Wrap Around with Smoked Aubergines, Chutney,
Spinach and Cream Cheese*

Chicken Satay Pinchitos with Peanut Sauce

Quiche with Red Onion, Bacon and Brie

Sliders - Mini Homemade Cheesburgers

