

A photograph of a bride and groom sitting at a table during a wedding reception. The bride is wearing a white lace dress and the groom is in a light blue suit. They are both smiling and looking towards the camera. The table is set with wine glasses, plates of food, and a centerpiece of greenery and pink roses. Other guests are visible in the background.

# Welcome to Sana Catering

COSTADELSOL'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 [toniesanacateringmarbella](mailto:toniesanacateringmarbella)  
Call Toni on +34 639626096



*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 - €40 PER PERSON

CEREMONY SET UP

€250 UP TO 100 GUESTS

€350 UP TO 150

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



**SANA GROUP**  
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# 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



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# BBQ Meat & Fish

€115 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

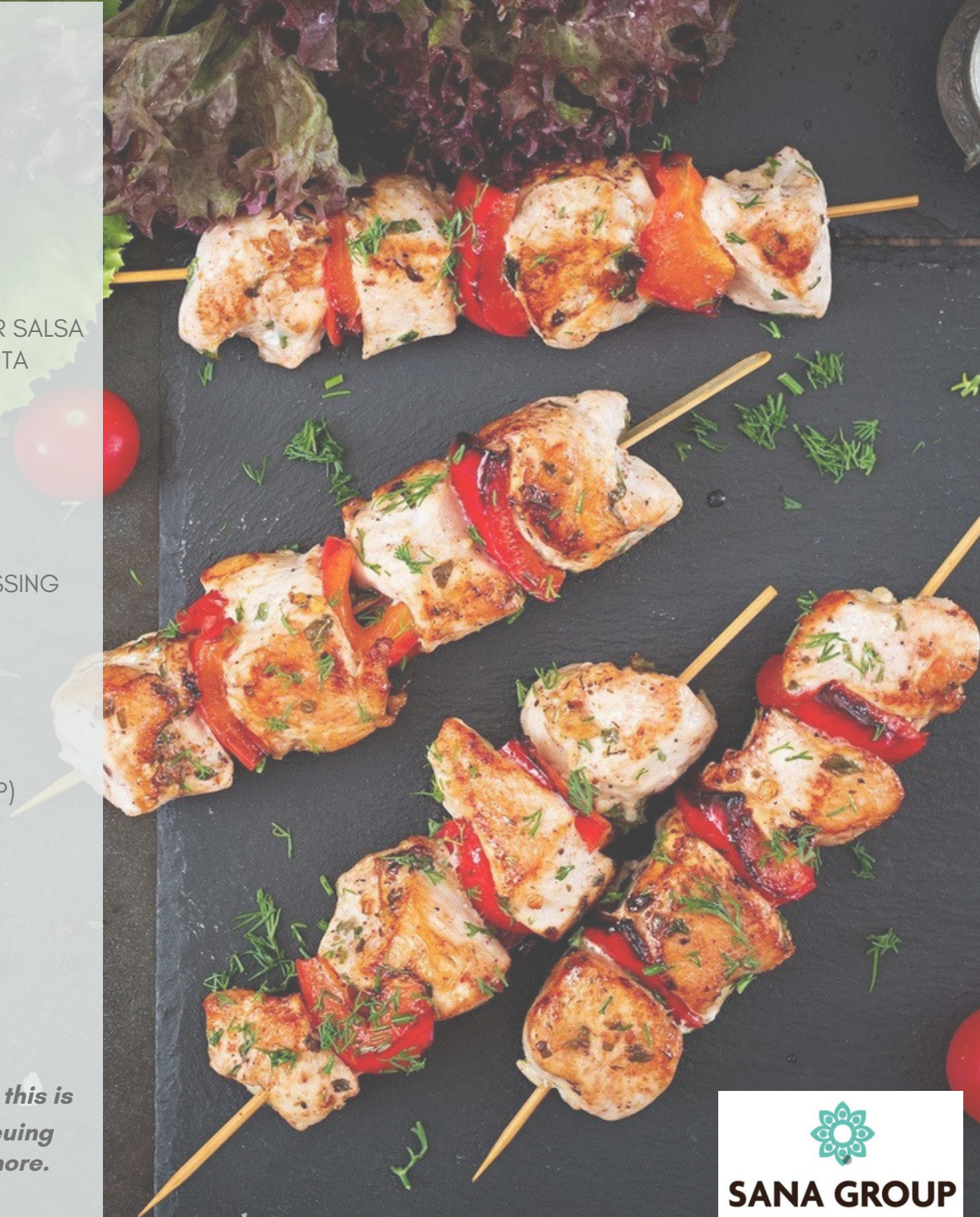
**SALMON FILLETS** WITH SALSA VERDE

**FILLETS OF SEA BREAM** WITH CHIVE BUTTER

**WHOLE GRILLED CALAMAR** WITH GARLIC & PARSLEY

*Price inclusive of dessert (same dessert for all)  
see dessert menu later in brochure*

*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.*



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# 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



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# Paella & Tapas

**€115 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

**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

*Price inclusive of dessert (same dessert for all)  
see dessert menu later in brochure*



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# Bronze Menu

€125 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

*Price inclusive of dessert (same dessert for all)  
see dessert menu later in brochure*

5€ SUPPLEMENT PER PERSON WILL APPLY IF A CHOICE OF 2 STARTERS AND 2 MAINS IS OFFERED TO GUESTS

PRE-ORDER REQUIRED



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# Silver Menu

€131 per Person

## Starters

**MIXED ANTIPASTI** MARINATED MOZZARELLA, HERB CHEESE STUFFED PEPPERS, MARINATED ARTICHOKE, SUNDRIED 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

Price inclusive of dessert (same dessert for all)  
see dessert menu later in brochure

5€ SUPPLEMENT PER PERSON WILL APPLY IF A CHOICE OF 2 STARTERS AND 2 MAINS IS OFFERED TO GUESTS  
PRE-ORDER REQUIRED



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# Gold Menu

€135 per Person

## Starters

- LOBSTER SALAD** WITH CORIANDER CHILLI AND MANGO
- SEARED SCALLOPS** WITH POMEGRANATE, 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 PÂTÉ 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 BREEM** 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

*Price inclusive of dessert (same dessert for all)  
see dessert menu later in brochure*

5€ SUPPLEMENT PER PERSON WILL APPLY IF A CHOICE OF 2 STARTERS AND 2 MAINS IS OFFERED TO GUESTS PRE-ORDER REQUIRED



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## *Dessert Menu*

**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

**LEMONGRASS PANNACOTTA**

WITH GRILLED PINEAPPLE AND TOASTED COCONUT



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# Party & Event Menus

PRICES INCLUDE CHEF, STAFF SERVICE, CROCKERY AND CUTLERY

€18 PER PERSON TO ADD SANGRIA AND BEER FOR 3 HOURS



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## Charcoal Hog Roast

€45 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

€45 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

## BBO

€45 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!*

**€17 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



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