

A woman with long blonde hair, wearing a dark blue blazer, is holding a black tray filled with appetizers. The appetizers are small, round, yellowish-brown items on wooden skewers, possibly olives or cheese balls. The background is a bright green field. A white circular logo is overlaid on the image, containing the text 'óna catering'.

óna
catering



MAITE PARTIDO

Autodidactic chef, with great sensitivity and taste for excellence, she has forged a professional career participating in multiple gastronomic contests, until being selected among the top 5 chefs of the year 2006 with Chef Asier Abal.

The 6 years of dedication to the Kokotxa Restaurant awarded with a Michelin star and two Suns Repsol, this has led her to face the challenge of directing the kitchen of La Muralla Restaurant and led the reopening of the emblematic Urepel.

She is currently combining her professional dedication between ONA Catering and various gastronomic consultancies.



WEDDING MENU

Welcome Cocktail

8 cocktail pieces to choose between cold and hot snacks

+

2 themed tables

+

Table menu

Starter

Fish

Meat

+

Dessert Tasting

The dessert is presented as a varied tasting of 3 units on the same plate.

+

Coffees and infusions

Beverages



APPETISER TO CHOOSE

Crispy prawn

Foie micuit sandwich on honey bread

Ham, cod, boletus, squid or cutlet croquettes

Grilled foie with confitted figs

Salmon tartare with wasabi mayonnaise

Gilda

Homemade txistorra puff pastry

Tomato cubes with cream cheese and crackers

Sea bream tartar with lemon emulsion

Watermelon salmorejo

Shrimp and avocado ceviche

Themed Tables:

Cheese tasting

Live smoked salmon

Artisan micuit foie cut

Iberian cold meat table





TABLE MENU

STARTER

Octopus salad with peppers and red fruit vinaigrette

Scallops with prawns in white wine

*Lobster salad with coral mayonnaise

FISH

Cod confit with piperrada base

Hake with prawn cream in white wine

**Monkfish in green sauce with clams

MEAT

Grilled duck breast with Sichuan pepper sauce

**Beef tenderloin in its juice and potato cream with mushrooms



DESSERT

- **3 pieces per person made by our pastry chefs.**

Milk chocolate mousse cake flavored with green tea and crunchy praline

White chocolate mousse cake flavored with jasmine and mandarin heart

Dark chocolate cake with vanilla caramel heart

Glass of red fruits with cream (chantilly)

Passion fruit mousse cake with macadamia nut praline

Raspberry tart with chocolate

Salted caramel glass with apple mousse





VEGAN APPETISER TO CHOOSE

Pea cream

Hummus bowl with brick triangles

Vegetable tempura

Guacamole with dried tomato

Tomato crumble with basil

VEGAN MENU

SELECTION OF DISHES TO CHOOSE

Garham Masala vegetable brick

Vegetable and truffle lasagna

Fake chicken curry tofu and saffron rice





KIDS MENU

MENU UNDER 10 YEARS

Welcome cocktail

Croquettes on a table for the children during the cocktail party

On table

Iberian ham plate

+

Sirloin with potato cream

+

Chocolate dessert



EXTRA SERVICES

OPEN BAR

Request a personalize budget

MID-NIGHT SNACK

Focaccia

Hot Tramezzino of ham and cheese

Mini hamburger

Iberian ham, chorizo and lomo





INFORMATION ABOUT THE SERVICE

Professional personnel in house uniform
Spanish, French, and English speaking
personnel, if it were necessary.
1 waiter for every 15 guests

Included material:

White table linens
Silverware, cutlery y glassware
Coffee service
All necessary to cool drinks
Kitchens and displacement
Personalized menus
Personalized tablecloths available
Kitchen tent



TASTE MENU

The tastes are carried out in our gastronomic TXOKO in Astigarraga or at home delivery with no extra cost.

Free taste menu:

Starting at 40 dinner guests---2 people

From 60 dinner guests to 100 dinner guests---4 people

Starting at 100 guests--- 6 people

The menu will be communicated in advance so that dinner guests can choose or suggest dishes that suit their taste and needs.

The format of the taste will be adapted to the type of the event you want to carry out. Include; Chef, waiter and everything necessary to make the taste similar to the service contracted for the event

Once the taste is done, dinner guests will have 10 days to confirm the reservation of their event.

The taste menu cost for events with less than 40 people: 40€ per person,

PAYMENT CONDITIONS

After tasting the menu, 30% of the contracted service will be paid with VAT to proceed with the reservation of the date.

60% will be paid one month before the celebration.

10% will be paid within the 7 days prior to the celebration of the event adjusting to the final number of guests.

Extras contracted at the last moment or last minute changes will be charged by bank transfer the next 5 days after the event.

The delivery of the advance entails the contract signature between the parts, which will include all the general conditions of the service.

WE STAY AT YOUR DISPOSAL

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