

A woman with 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, arranged in a row. The background is a bright green, out-of-focus field. A white circular logo is overlaid on the image, containing the text 'óna catering'.

**óna**  
catering



# MAITE PARTIDO

Self-taught chef, with great sensitivity and a taste for excellence.

She began to stand out very soon when she was selected among the 5 best chefs in Spain. in 2006.

6 years working and learning alongside Chef Dani López at the Kokotxa Restaurant, awarded with a Michelin star and two Repsol Suns, led her to face the challenge of directing the kitchen of the La Muralla Restaurant and leading the reopening of the emblematic Urepel, among others.

She is currently dedicated exclusively to directing ONA Catering from its kitchens together with Erika Beitia in Sala.



**Coffee Break  
Catalogue**

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## *Coffee Break*

Tea, coffee, milk, infusions and water

### **Varied mini bakery**

Cream pain au chocolat

Pain au chocolat

Croissants

+

Place setting and glassware

+

Assembly service

*Options to add:*

Iberic ham small sandwich

Varied fruit





**Short and large  
cocktail**

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## *Short cocktail*

### **Cocktail**

5 cocktail pieces to choose from the cold and warm  
snacks

+

1 warm brochette

+

### **Dessert**

Varied small tart tasting

Service duration : 1,5H

### ***BEVERAGE LIST***

Water and soft drinks.

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Keler beer

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Bonazuria red wine, Bonazuria  
white wine

There is a very complete selection  
of wine and sparkling wine list at  
your disposal

### ***WAITER***

Optional waiter service



# *Large cocktail*

## **Cocktail**

7 cocktail pieces to choose from the cold and warm  
snacks

+

2 warm brochettes

+

## **Dessert**

Varied small tart tasting

Service duration: 2H

## ***BEVERAGE LIST***

Water and soft drinks.

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Keler beer

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Bonazuria red wine, Bonazuria  
white wine

There is a very complete selection  
of wine and sparkling wine list at  
your disposal

## ***WAITER***

Optional waiter service



## *COCKTAIL PIECES TO CHOOSE FROM*

Tomato, cheese and basil brochette

Cod, mushroom, ham and black squid varied croquettes

Gazpacho or salmorejo

Watermelon salmorejo

Crispy shrimp

Gilda

Foie mi-cuit toast with fig jam

Salmon tartar with wasabi mayonnaise

Txistorra puff pastry

Shrimp with avocado ceviche

Wood roasted red peppers with tuna

Shrimp with vinaigrette brochette

Hand-made spinach ravioli with tartar sauce

Hand-made spider crab ravioli with Somontano onion  
sauce

Piglet ravioli with truffled sauce



**Warm brochettes:**

Monkfish brochette

Sirloin brochette with truffle  
sauce

Chop brochette

Shrimp brochette





## ***SERVICE DATA***

10% VAT not included  
Professional personnel with uniform  
English, Spanish and French speaking  
personnel if necessary.

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*All our menus are made with top quality  
products and in an artisanal way.*

*In addition, we strive to create seasonal menus  
with kilometer 0 suppliers.*

*In ONA, we want to highlight the importance of  
our gastronomy. That's why if you want to add  
your own beverage to your event, we won't  
apply any cost to the uncorking.*

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## ***PAYMENT CONDITIONS***

60% one month before the event  
40% remain 7 days before the event with the  
final number of guests.



A woman with blonde hair, wearing a dark blue uniform with a shoulder strap, stands in a lush green field. She is holding a black tray filled with several appetizers, including skewers of small round items and other bite-sized foods. The background is a soft-focus green field with small yellow flowers. The text is overlaid in the center, flanked by two vertical white bars.

OUR ONLY  
MISSION  
-*TAKE CARE*  
*OF YOU*-



ASK FOR A PERSONALIZED BUDGET

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