

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**



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**



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.

Keler beer

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.

Keler beer

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.

*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.*

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 some yellow flowers. The text is overlaid in the center of the image, flanked by two vertical white bars.

OUR ONLY
MISSION
-*TAKE CARE*
OF YOU-



ASK FOR A PERSONALIZED BUDGET

Erika Beitia
erika@ona.catering
+34 635 70 50 83
www.ona.catering

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