



*Bowl them over!*

INDIVIDUAL BOWLS



## *Delight in Exquisite Flavors*

Indulge in our latest selection of mini bowl creations meticulously crafted by our culinary experts, perfect for your exclusive gatherings, weddings, open house or corporate events.

Experience a burst of colors and flavors with our diverse array of mini bowls inspired by global cuisines, prepared using only premium organic ingredients.

## *How it Works:*

- Select any 8 bowls from our hot, cold, and dessert offerings for €80 per person + VAT.
- Enhance your culinary journey by adding an extra bowl for €10 per person + VAT.
- Enjoy seamless service with our attentive staff available for 3 hours, with one staff member dedicated to every 10 guests.
- Elevate your presentation with our stunning buffet display station.
- Rest assured, we provide all necessary equipment to ensure flawless service.
- Tailored to your preferences, we offer customization options to accommodate dietary needs, including gluten-free, vegetarian, and vegan choices.
- Minimum booking for 20 guests required.

## COLD BOWLS

- 1 Heirloom Tomato and Burrata Salad:** Vibrant heirloom tomatoes paired with creamy burrata cheese, red onion confit, and basil pesto drizzle.
- 2 Insalata Caprese con Bufala:** Imported Bufala mozzarella served with ripe tomatoes, fresh basil leaves, and aged balsamic reduction.
- 3 Chilled Andalusian Tomato Consommé:** A delicate blend of heirloom tomatoes, cucumber, bell peppers, and Spanish olive oil, garnished with microgreens.
- 4 Mediterranean Pearl Couscous with Roasted Vegetables:** Pearl couscous tossed with oven-roasted vegetables, marinated artichokes, and sun-dried tomatoes, finished with a lemon-herb vinaigrette.
- 5 Ahi Tuna Poke Bowl with Avocado Mousse:** Sashimi-grade Ahi tuna delicately marinated in sesame soy dressing, served atop creamy avocado mousse and crispy wonton strips.
- 6 Wild Caught Salmon Tartare with Wakame Salad:** Hand-cut wild-caught salmon mixed with tangy ponzu sauce, served alongside a refreshing wakame seaweed salad and crispy lotus root chips.
- 7 Peruvian-Style Citrus Ceviche with Sweet Potato Chips:** Fresh line-caught fish marinated in zesty lime juice, combined with Peruvian rocoto pepper, red onion, and cilantro, served with crispy sweet potato chips.
- 8 Tuna Tataki with Truffle Avocado Mash:** Seared tuna tataki slices drizzled with yuzu truffle vinaigrette, accompanied by creamy avocado mash infused with black truffle oil.
- 9 Deconstructed Guacamole Tartare with Plantain Chips:** Ripe avocado chunks tossed with diced tomatoes, red onion, jalapeño, and cilantro, served with crispy plantain chips and chili-lime salt.
- 10 Artisanal Pasta Primavera Salad:** Handcrafted tri-color pasta tossed with grilled seasonal vegetables, marinated artichokes, Kalamata olives, and fresh basil pesto.
- 11 Olivier Salad with Smoked Salmon Roses:** Classic Russian salad featuring diced potatoes, carrots, peas, and pickles, topped with delicate smoked salmon roses and chive garnish.

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## COLD BOWLS *Continued*

- 12 Spanish Omelette with Caramelized Shallots and Truffle Crème Fraîche:** Traditional Spanish tortilla layered with slow-cooked caramelized shallots, served with a dollop of truffle-infused crème fraîche.
- 13 Beetroot Carpaccio with Goat Cheese Mousse:** Paper-thin slices of ruby-red beetroot served with fluffy goat cheese mousse, candied walnuts, and micro arugula, drizzled with aged balsamic reduction.
- 14 Asian-Inspired Slaw with Sesame Ginger Dressing:** Shredded Napa cabbage, julienned carrots, and daikon radish tossed in a fragrant sesame ginger dressing, garnished with toasted sesame seeds and crispy wonton strips.
- 15 Mediterranean Quinoa Tabouleh Salad:** Tri-color quinoa mixed with diced cucumber, cherry tomatoes, Kalamata olives, and crumbled feta cheese, dressed in a lemon-herb vinaigrette.
- 16 Charcuterie and Antipasto Platter:** An exquisite selection of imported cured meats, artisan cheeses, marinated olives, roasted peppers, and artichoke hearts, accompanied by fig jam and crusty baguette slices.
- 17 Vietnamese Summer Rolls with Mango Chili Dipping Sauce:** Fresh rice paper rolls filled with poached shrimp, vermicelli noodles, julienned vegetables, and aromatic herbs, served with a spicy mango chili dipping sauce.



- 18 Moroccan Chickpea and Couscous Salad:** Tender chickpeas and fluffy couscous tossed with Moroccan spices, roasted vegetables, dried apricots, and toasted almonds, dressed in a tangy citrus vinaigrette.
- 19 Thai Green Papaya Salad with Grilled Shrimp:** Shredded green papaya tossed with sweet cherry tomatoes, crunchy peanuts, fresh herbs, and grilled shrimp, drizzled with a spicy lime dressing and crispy shallots.
- 20 Waldorf Salad with Candied Pecans and Champagne Vinaigrette:** Crisp apples, celery, and red grapes tossed with candied pecans and mixed greens, dressed in a light champagne vinaigrette and garnished with shaved Parmesan.





## HOT BOWLS

- 1 Classic Fish & Chips:** Crispy fried cod paired with hand-cut potato chips, served with zesty lemon-garlic aioli.
- 2 Vegetable Gyoza Dumplings:** Succulent dumplings filled with seasonal vegetables, served with fragrant steamed rice.
- 3 Crispy Vegetable Spring Rolls** Homemade traditional spring rolls filled with fresh vegetables, served with a side of tangy dipping sauce.
- 4 Fragrant Thai Green Curry** Homemade green Thai curry with seasonal vegetables, served atop steamed jasmine rice.
- 5 Tempura Shrimp Delight:** Light and crispy fried shrimp served with fluffy white rice and a side of sweet and sour sauce.
- 6 Teriyaki Glazed Salmon:** Pan-seared salmon fillet drizzled with savory teriyaki sauce, accompanied by sticky rice.
- 7 Chicken Katsu Delight:** Tender breaded chicken katsu served with fragrant sticky rice and a side of homemade yellow curry.
- 8 Vegan Paella Infusion:** Flavorful paella infused with seasonal vegetables, roasted peppers, and tomato essence.

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## HOT BOWLS *Continued*

9. **Authentic Paella Mixta:** Traditional Spanish paella mixta featuring chicken, chorizo, and a medley of seafood.
10. **Grilled Spanish Octopus:** Succulent octopus chargrilled to perfection, served on a bed of creamy purple potato mash.
11. **Charred Calamari Delight:** Tender calamari delicately charred and served with creamy purple mashed potatoes.
12. **Angus Beef Entrecote Elegance:** Slices of grilled Angus beef accompanied by velvety mashed potatoes and shaved black truffles.
13. **Slow-Cooked Beef Stew:** Rich and hearty beef stew slow-cooked to perfection, served with creamy mashed potatoes and shaved black truffles.
14. **Tender Pulled Chicken:** Slow-cooked pulled chicken served with flavorful beetroot mashed potatoes.
15. **Succulent Pulled Pork:** Tender slow-cooked pulled pork served with creamy horseradish mashed potatoes.
16. **Bangers and Mash Extravaganza:** Caramelized onion sausages served with homemade gravy and creamy mashed potatoes.
17. **Swedish Meatball Medley:** Homemade meatballs served with creamy mashed potatoes and savory gravy.
18. **Moroccan Lamb Tagine:** Juicy slices of lamb cooked Moroccan-style, served with fragrant Mediterranean couscous.
19. **Truffle-infused Gnocchi Delight:** Pillowy gnocchi served with shaved black truffles, mushrooms, and Parmigiana cheese.
20. **Duck Confit Indulgence:** Tender pulled duck confit served on a bed of creamy mashed potatoes, creating a symphony of flavors.





## DESSERTS



- 1 Decadent Chocolate Lava Cake:** Indulge in our popular chocolate lava cake served with creamy vanilla ice cream and a medley of refreshing fresh berries.
- 2 Luxurious Panna Cotta:** Delight in our creamy panna cotta topped with a fruity sauce, fresh berries, and crunchy almonds for a delightful texture.
- 3 Classic American Cheesecake:** Savor our homemade American cheesecake paired with a mix of fresh seasonal berries for the perfect balance of sweet and tangy flavors.
- 4 Homestyle Apple Pie:** Enjoy a slice of our homestyle baked apple pie served with delicate custard cream, bringing warmth and comfort to every bite.
- 5 Elegant Pavlova:** Indulge in our homemade meringue masterpiece topped with velvety mascarpone cream and a colorful array of mixed seasonal fruits, offering a harmonious blend of textures and flavors.
- 6 Decadent Brownie Delight:** Indulge in our rich and fudgy chocolate brownie, served warm with a scoop of creamy vanilla ice cream and a drizzle of chocolate sauce.
- 7 Exotic Tropical Fruit Salad:** Enjoy a refreshing mix of exotic tropical fruits, such as mango, pineapple, and kiwi, tossed in a light citrus syrup and garnished with fresh mint leaves.
- 8 Velvety Tiramisu:** Dive into layers of espresso-soaked ladyfingers and mascarpone cheese, dusted with cocoa powder and served with a hint of dark chocolate shavings.
- 9 Elegant Crème Brûlée:** Indulge in our classic French dessert, featuring a creamy vanilla custard topped with a caramelized sugar crust, served with fresh berries on the side.
- 10 Delectable Lemon Tart:** Delight in a tangy lemon curd nestled in a buttery tart shell, finished with a dusting of powdered sugar and accompanied by a dollop of whipped cream and fresh raspberries.





## GENERAL CONDITIONS & CANCELLATION POLICY

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50% must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event and not included in this signed quote.
- All prices that appear in this information kit not include VAT
- Written confirmation will be required in order to validate the Cancellation Policy. Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.

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