



What's in the box?

TAKEAWAY BOXES



Welcome to Dani's Catering

Dani's Catering Marbella offers professional catering services in Marbella for any kind of party. From weddings and anniversaries to corporate and special events, Dani's Catering Marbella can provide an unforgettable dining experience for every occasion.

We offer a seamless culinary experience for you and your guests with fresh and delicious food and impeccable service.

Takeaway boxes

Indulge in the convenience and delectable variety of our Take-away Party Platters. Carefully crafted and securely packed for a hassle-free transport experience, each box is a treasure trove of culinary delights.

For an elevated affair, consider our additional services. We offer optional staff service, and for added convenience, you can opt for equipment, tables, chairs, glasses, crockery, and cutlery at an extra cost. Let us handle the details, while you savour the flavours of our thoughtfully curated take-away platters.

Transform any occasion into a feast with the perfect blend of convenience and culinary excellence.

Order your Take-away Party Platters today!



SEASONAL VEGETABLES & DIPS

€50 + VAT *For 4 to 6 guests*

Enjoy a fresh and nutritious selection of seasonal vegetables and a variety of delectable dips with our Seasonal Vegetables and Dips platter. This carefully curated offering brings together a vibrant assortment of vegetables that showcase the flavours of the season.

Savour the natural crunch and vibrant colours of crisp carrots, crunchy celery, juicy cherry tomatoes, crisp cucumber slices, and more. Accompanying these garden-fresh vegetables are a range of delectable dips that enhance the flavours and provide a satisfying indulgence.

Dip into creamy hummus, tangy tzatziki, flavourful spinach and artichoke dip, zesty ranch dressing, or any other delightful dips we have available. These dips complement the vegetables perfectly, creating a balance of flavours and textures that will please your taste buds.

Our Seasonal Vegetables and Dips platter is ideal for gatherings, meetings, or simply as a healthy snack option. It offers a refreshing and flavourful way to incorporate more vegetables into your diet, ensuring a satisfying and nutritious experience for all.



SURPRISE SPANISH COLD PLATTER

€50 + VAT *For 4 to 6 guests*

Embark on a delightful gastronomic journey with our Surprise Spanish Cold Platter, which showcases a selection of authentic Spanish flavours. Allow us to surprise you with a thoughtfully curated assortment of cold tapas and treats straight from Spain.

Each Surprise Spanish Cold Platter is uniquely created by our skilled chefs, ensuring a diverse range of flavours and textures that capture the essence of Spanish cuisine. From traditional delicacies to modern interpretations, every bite will transport you to the sun-drenched streets of Spain.

Indulge in a variety of cold tapas such as artisanal cured meats, flavourful cheeses, marinated olives, tangy gazpacho shots, Spanish omelette bites, refreshing tomato and mozzarella skewers, and more. Each element is expertly chosen to provide an authentic and tantalizing experience.



CHARCUTERIE PLATTER - €50 + VAT

For 4 to 6 guests

Indulge in the delicious flavours of a carefully curated Charcuterie Platter. This platter showcases a selection of premium cured meats and complementary accompaniments, perfect for both casual gatherings and elegant occasions.

Savour a variety of artisanal cured meats, including thinly sliced prosciutto, smoky Spanish chorizo, savoury salami, and velvety bresaola. These meats are expertly sourced and curated to ensure the highest quality and authentic flavours.



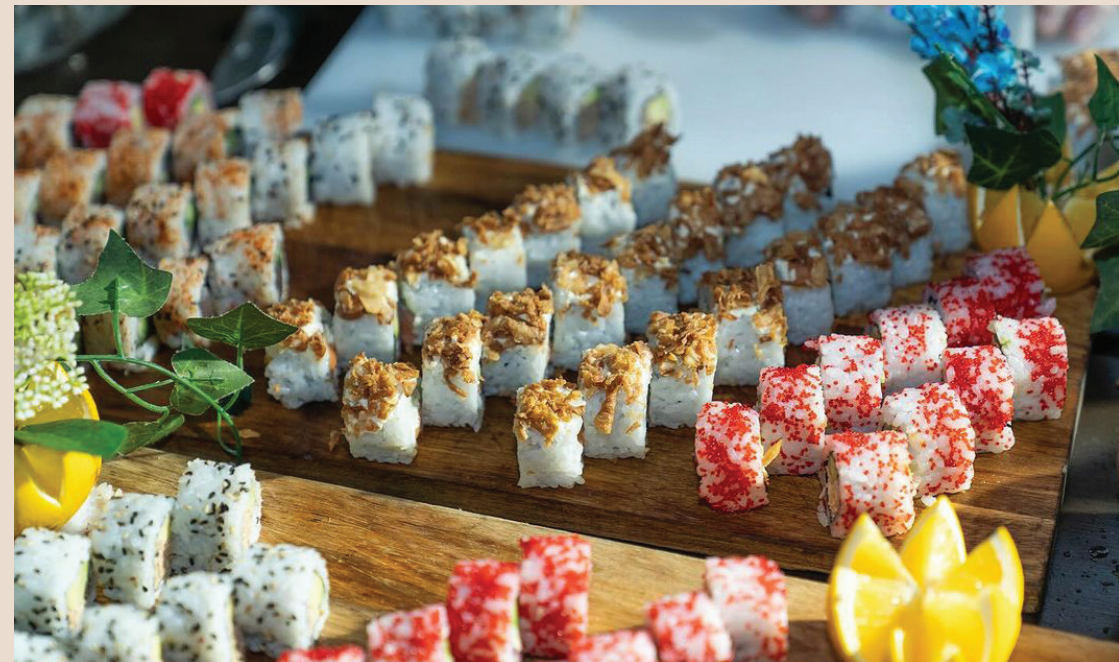
CHEESE PLATTER - €50 + VAT *For 4 to 6 guests*

Indulge in a delectable cheese platter featuring a selection of artisanal cheeses that will delight your taste buds. Our carefully curated cheese platter offers a variety of flavours and textures, ensuring a satisfying experience for cheese connoisseurs.

SUSHI PLATTER - €75 + VAT *For 4 to 6 guests*

Experience the artistry and flavours of Japan with our exquisite Sushi Platter. This thoughtfully crafted selection of sushi showcases the finest ingredients and traditional techniques for an authentic culinary journey.

Indulge in an assortment of expertly prepared sushi rolls, nigiri, and sashimi, featuring fresh and high-quality seafood. From delicate slices of melt-in-your-mouth sashimi to beautiful rolls filled with premium ingredients, each piece is a masterpiece of flavour and presentation.





TAPAS PLATTER - €75 + VAT

Choose 5 options, 40 pieces

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| 1 Pesto Mousse with Tomato & Mozzarella | 8 Mushroom Truffle Croquet |
| 2 Hummus, Blue Cheese, Cucumber, & Quail Egg | 9 Pulled Pork & Horseradish's Sauce |
| 3 Serrano Ham, Cream Cheese & Brie | 10 Avocado, Quail Egg & Chili Flakes |
| 4 Thai Chili Chicken, Lime & Coriander | 11 Hummus Pickle Cabbage & Carrot |
| 5 Mediterranean Vegetables with Feta | 12 Coronation Chicken & Coriander |
| 6 Smoked Salmon & Caviar | 13 Mozzarella, Jam & Parmesan |
| 7 Goat Cheese, Roasted Walnut & Fig | 14 Italian Meatball & Red Pesto Mouse |
| | 15 Spanish Sobrasada & Chorizo |
| | 16 Anchovies & Cream Cheese |





GOURMET COLD BURGERS - €75 + VAT

Choose 2 options, 16 pieces

Experience gourmet flavours in these cold burgers, perfect for any occasion

- 1 **Beef Burger:** Succulent beef patty topped with caramelized onions, cheese, lettuce and special sauce.
- 2 **Chicken Burger:** Juicy grilled chicken breast with avocado, tomato, bacon and tangy aioli.
- 3 **Fish Burger:** Crispy and flaky fried fish fillet with coleslaw and tartar sauce.
- 4 **Pulled Pork:** Slow-cooked BBQ pulled pork with tangy slaw on a soft bun.
- 5 **Vegetarian Burger:** Plant-based patty with mushrooms, lentils, and quinoa, topped with fresh veggies and zesty aioli.

MINI BURGER PLATTER - €50 + VAT

Choose 2 options, 20 pieces

Enjoy our mini burgers, perfectly sized and delicious when enjoyed cold.

- 1 **Beef Sliders:** Mini version of our juicy beef burgers, made with seasoned ground beef, served with melted cheese and a touch of ketchup on soft slider buns.
- 2 **Chicken Sliders:** Delicious mini chicken burgers, featuring tender and flavourful grilled chicken patties, topped with lettuce, tomato, and a creamy mayo sauce on soft slider buns.
- 3 **Fish Sliders:** Crispy fish fillets tucked into soft slider buns, layered with a tangy tartar sauce and a crunchy lettuce.
- 4 **Pork Sliders:** Mini pulled pork sliders, slow-cooked in BBQ sauce until tender, piled onto soft buns, and topped with a zesty slaw.
- 5 **Vegetarian Sliders:** Plant-based patties made with a blend of wholesome ingredients, served with lettuce, tomato, and a flavourful sauce.



ASIAN PLATTER - €75 + VAT

Choose 2 options, 30 pieces

- 1 Korean Chicken Bao:** Tender and juicy Korean-style marinated chicken served in fluffy steamed buns, topped with pickled vegetables and a touch of spicy sauce.
- 2 Pulled Pork Bao:** Slow-cooked pulled pork gently spiced and served in soft steamed buns, accompanied by tangy slaw and a drizzle of flavourful sauce.
- 3 Prawn Tempura & Sweet Chilli:** Crispy and succulent prawn tempura served with a dipping sauce of sweet chili, offering a delightful combination of textures and flavours.
- 4 Vegetarian Gyoza:** Steamed or pan-fried dumplings filled with a savoury vegetable filling, served with a soy-based dipping sauce, perfect for a tasty vegetarian option.
- 5 Vegetarian Spring Rolls:** Light and crispy spring rolls filled with a mix of fresh vegetables, served with a tangy dipping sauce, providing a flavourful and satisfying vegetarian choice.

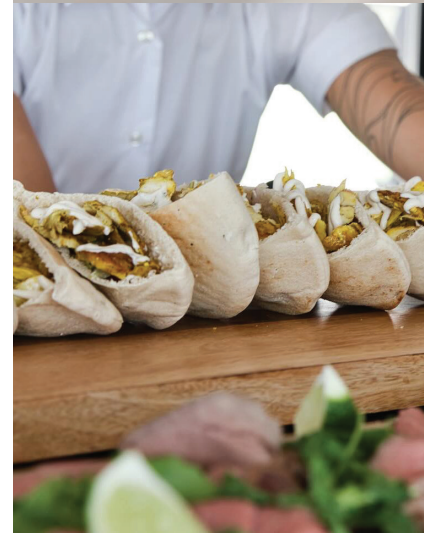
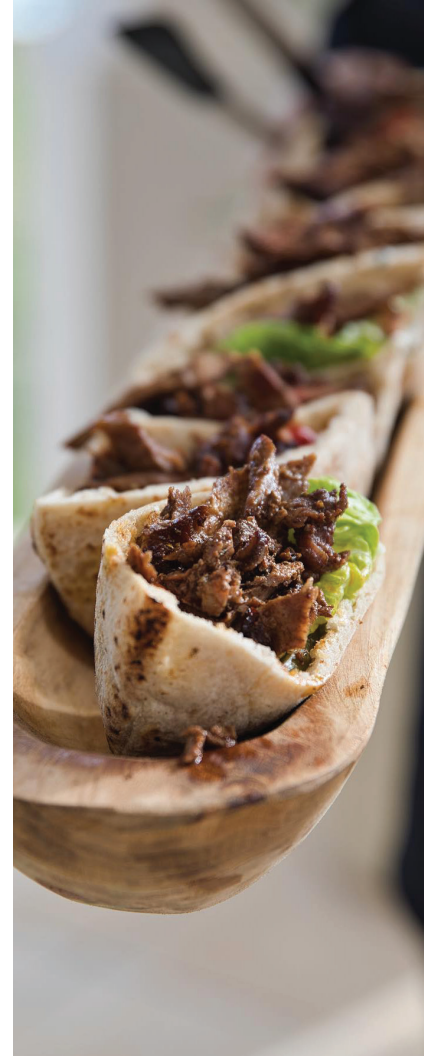


MINI PITA PLATTER - €75 + VAT

Choose 2 options, 30 pieces

Delight in our mini pita platter, featuring an array of flavours and textures. Each option provides a delicious handheld treat that can be enjoyed at any event or gathering.

- 1 Hummus & Roasted Red Pepper Pita:** Creamy hummus spread with a delightful roasted red pepper topping, served in mini pita pockets for a flavourful and vegetarian-friendly option.
- 2 Goat Cheese & Caramelized Onion Pita:** Tangy goat cheese combined with sweet caramelized onions, stuffed into mini pita pockets for a savoury and indulgent bite.
- 3 Beef Kebab Pita:** Tender and seasoned beef kebab pieces, accompanied by fresh vegetables and a drizzle of sauce, all wrapped in mini pita pockets for a delicious meaty option.
- 4 Chicken Kebab Pita:** Grilled chicken kebab strips, marinated to perfection and tucked into mini pita pockets, complemented by crisp veggies and a flavourful sauce for a tasty and satisfying choice.
- 5 Babaganoush Pita:** Smooth and smoky babaganoush, made with roasted eggplant, combined with fresh herbs, and served in mini pita pockets for a delightful and vegetarian-friendly option.





BELLINI CANAPÉ PLATTER - €50 + VAT

Choose 6 options, 36 pieces

- Mini Shrimp & Tartar Sauce
- Swedish Meatballs
- Coronation Chicken
- Thai Pulled Chicken
- Goat Cheese & Caramelized Onion
- Mini Fish & Chips
- Pulled Pork & Horseradish Sauce
- Brie & Fig Confit
- Salmon Bellini & Caviar
- Foie Gras & Quail Egg
- Eggplant Babaganoush

COLD TACO PLATTER - €50 + VAT

Choose 3 Options, 12 Pieces

Enjoy our taco platter, offering a range of savoury flavours and the addition of creamy guacamole to enhance the taste. These cold tacos offer a satisfying meal option for any gathering or event.



- 1 **Fried Chicken Tacos:** Crispy and flavourful fried chicken nestled in warm taco shells, topped with shredded lettuce, diced tomatoes, tangy sauce, and a generous spoonful of creamy guacamole.
- 2 **Grilled Chicken Tacos:** Tender and grilled chicken strips nestled in warm taco shells, topped with fresh lettuce, diced tomatoes, flavourful creamy sauce, and a dollop of creamy guacamole.
- 3 **Pulled Pork Tacos:** Slow-cooked and tender pulled pork, marinated in BBQ sauce, served in warm taco shells, topped with a zesty slaw, BBQ sauce, and a generous scoop of creamy guacamole for a mouthwatering and indulgent taco experience.
- 4 **Chili Beef Tacos:** Savoury seasoned ground beef cooked with aromatic spices, served in warm taco shells, topped with shredded cheese, chopped lettuce, sour cream, and a dollop of creamy guacamole.
- 5 **Prawn Tacos:** Succulent grilled prawns nestled in warm taco shells, topped with crisp lettuce, diced tomatoes, tangy sauce, and a creamy guacamole.



SANDWICH PLATTER - €50 + VAT

Choose 4 options, 48 pieces

- 1 **Ham, Cheese & Salad:** Thinly sliced ham, cheese, and a medley of crisp salad greens.
- 2 **Bacon, Lettuce, Tomato:** Crispy bacon, fresh lettuce, and ripe tomato slices.
- 3 **Turkey, Cucumber & Salad:** Succulent turkey slices, refreshing cucumber, and a selection of fresh salad.
- 4 **Mozzarella Cheese, Tomato & Pesto:** Creamy mozzarella cheese, slices of ripe tomato, and a flavourful pesto spread make for a delightful Mediterranean-inspired sandwich.
- 5 **Coronation Curry Chicken:** Tender chicken pieces in a creamy coronation curry sauce, paired with raisins and almonds.
- 6 **Smoked Salmon & Cream Mousse:** Delicate smoked salmon accompanied by a creamy mousse, offering a luxurious and elegant option for seafood lovers.
- 7 **Tuna, Homemade Mayo & Sweet Corn:** Flaky tuna mixed with homemade mayo and sweetcorn, providing a flavor-packed choice.
- 8 **Prawn, Lime & Mayonnaise:** Juicy prawns with a hint of zesty lime and creamy mayo.
- 9 **Egg & Homemade Mayo Cress:** Classic egg salad mixed with homemade mayo and cress, deliciously creamy.
- 10 **Roast Pepper & Cream of Hummus:** Roasted peppers layered with a creamy and flavourful hummus spread, a touch of Mediterranean flair.



Enjoy a fantastic variety of sandwiches with our Sandwich Platter, featuring a selection of mouthwatering fillings that will please every palate. Perfect for corporate events, parties, or any gathering where delicious sandwiches are desired.

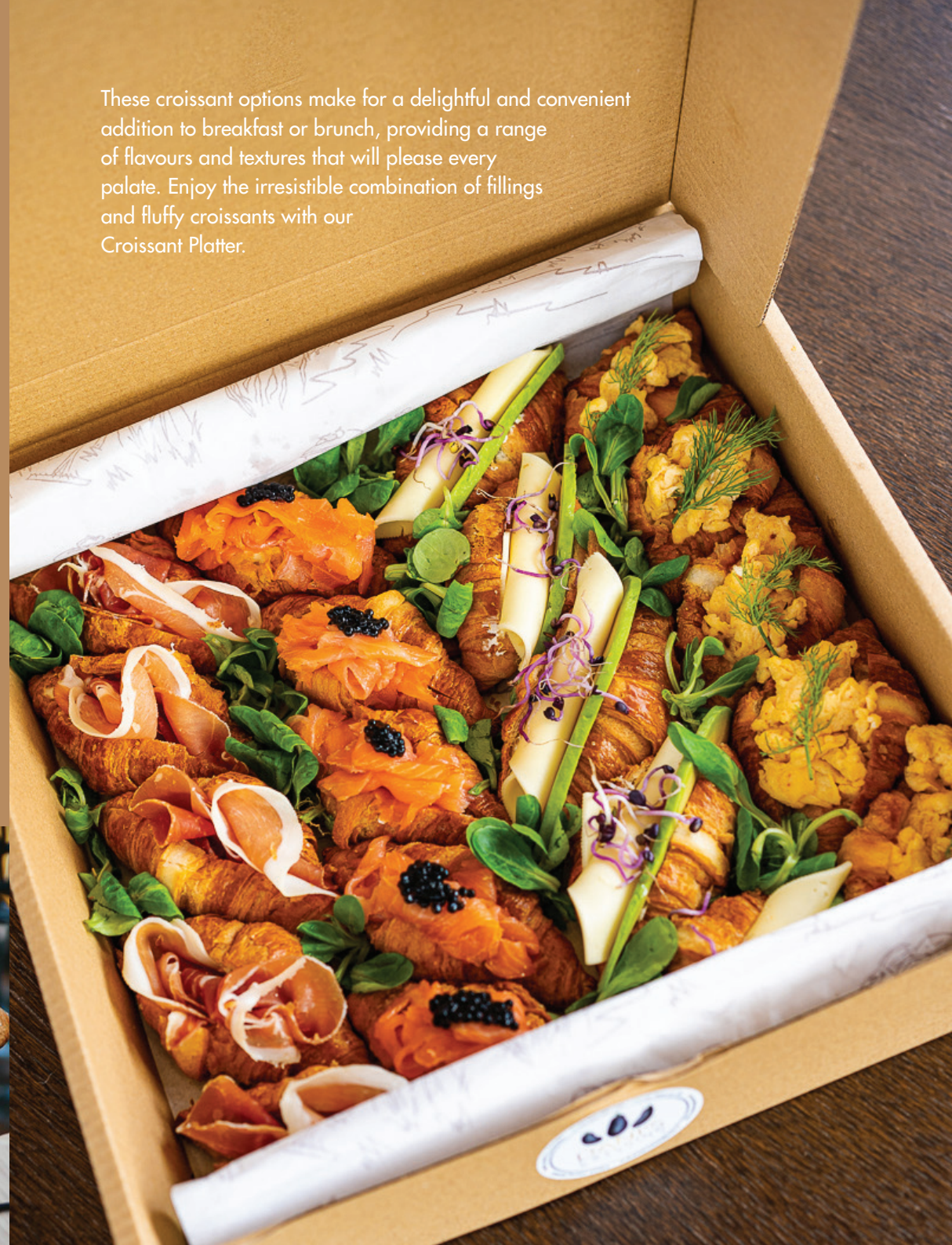
CROISSANT PLATTER - €50 + VAT

Choose 4 Options, 20 Pieces

- 1 **Scrambled Egg Croissant:** Fluffy scrambled eggs nestled in a buttery croissant, creating a classic and satisfying breakfast combination.
- 2 **Avocado Cheese Croissant:** Creamy avocado and melted cheese come together inside a warm croissant for a delicious and satisfying vegetarian option.
- 3 **Serrano & Cheese Croissant:** Thinly sliced Spanish Serrano ham paired with tangy cheese, enveloped in a freshly baked croissant, offering a delightful combination of flavours.
- 4 **Salmon & Caviar Croissant:** Indulge in a luxurious croissant filled with delicate slices of smoked salmon and finished with a touch of caviar, elevating the taste experience.
- 5 **Ham & Cheese Croissant:** Enjoy the timeless pairing of savoury ham and melted cheese inside a flaky croissant, a savoury delight that will satisfy any craving.
- 6 **Bacon & Egg Croissant:** Crispy bacon, perfectly cooked egg, and a buttery croissant create a savoury and hearty combination that is perfect for any time of day.



These croissant options make for a delightful and convenient addition to breakfast or brunch, providing a range of flavours and textures that will please every palate. Enjoy the irresistible combination of fillings and fluffy croissants with our Croissant Platter.



SALAD TAKE AWAY - €50 + VAT

Choose 1 option - feeds 4 to 6 guests

- 1 **Pasta Salad:** A refreshing salad with cooked pasta, mixed with colourful vegetables, tossed in a zesty dressing, and garnished with herbs for a satisfying and flavourful option.
- 2 **Rocket Parmesan & Figs Salad:** A delightful combination of peppery rocket, shaved Parmesan cheese, and sweet figs, drizzled with a balsamic vinaigrette, creating a balanced and elegant salad.
- 3 **Couscous Mediterranean Salad:** A light and refreshing salad with fluffy couscous, mixed with cherry tomatoes, cucumber, olives, and feta cheese, dressed with a lemon-herb vinaigrette for a taste of the Mediterranean.
- 4 **Quinoa Salad & Slaw:** A healthy and nutritious salad featuring protein-rich quinoa combined with crunchy slaw, vibrant vegetables, and a tangy dressing, offering a satisfying and wholesome option.



- 5 **Caprese Salad:** A classic Italian salad composed of ripe tomatoes, fresh mozzarella cheese, and fragrant basil leaves, drizzled with balsamic glaze and extra virgin olive oil for a simple yet deliciously flavourful choice.
- 6 **Greek Salad:** A traditional Greek salad made with crisp lettuce, juicy tomatoes, cucumbers, briny olives, tangy feta cheese, and a zesty lemon-oregano dressing, capturing the essence of Mediterranean cuisine.
- 7 **Spinach Strawberry Salad:** A vibrant salad featuring fresh spinach leaves, sweet strawberries, tangy goat cheese crumbles, and candied pecans, tossed in a light vinaigrette for a perfect balance of flavours.
- 8 **Caesar Salad:** A classic Caesar salad with crisp romaine lettuce, homemade croutons, shaved Parmesan cheese, and a creamy Caesar dressing, providing a timeless and satisfying option.

Enjoy the convenience of our Salad Take Away, allowing you to select one delicious and ready-to-enjoy salad option from our diverse range of choices.



SURPRISE DESSERT PLATTER - €50 + VAT

For 4 to 6 guests

Indulge in a delightful assortment of surprise desserts with our Surprise Dessert Platter. This delectable platter is specially curated to offer a variety of sweet treats that will satisfy your dessert cravings. Each platter will contain a mix of mouth-watering desserts made with love and creativity by our talented pastry chefs.

From decadent chocolate delights to creamy cheesecakes, fruity tarts, and more, our Surprise Dessert Platter will surprise and delight your taste buds. Let our pastry team surprise you with their delectable creations, ensuring a delightful and memorable dessert experience for you and your guests.

Please note that the exact dessert selection will vary based on the chef's creations and availability, allowing for a unique surprise every time you order our Surprise Dessert Platter.

SEASONAL FRUIT PLATTER

€50 + VAT *For 4 to 6 guests*

Indulge in a refreshing assortment of seasonal fruits carefully curated for a vibrant and delicious fruit platter. Our Seasonal Fruit Platter offers a variety of succulent fruits bursting with natural sweetness and vitamins. Enjoy a colourful combination of juicy watermelon, sweet berries, tropical pineapple, crisp apples, ripe grapes, and more. This beautifully presented platter is perfect for any occasion, providing a healthy and refreshing option that is sure to satisfy your guests' cravings for fresh and flavourful fruits.





SOFT DRINKS & FRESH JUICES €50 + VAT *5 litre jug*

Quench your thirst with a selection of refreshing homemade juices and lemonades. Our Soft Drinks and Fresh Juices menu offers a variety of delicious and thirst-quenching options made from high-quality ingredients. Choose from the following tantalizing flavours:

- 1 **Freshly squeezed Orange Juice:** Enjoy the natural sweetness and vitamin C of freshly squeezed oranges, providing a revitalizing burst of citrus flavour.
- 2 **Watermelon Cooler:** Cool down with a revitalizing watermelon juice, made from ripe and juicy watermelons, perfect for a refreshing summer treat.
- 3 **Strawberry Lemonade:** Delight in the perfect combination of sweet strawberries and tangy lemons, blended together to create a refreshing and fruity lemonade.
- 4 **Pineapple Mint Refresher:** Experience a tropical twist with a blend of juicy pineapples and refreshing mint, resulting in a revitalizing and flavourful beverage.
- 5 **Cucumber Limeade:** Rejuvenate your senses with a mix of crisp cucumbers and zesty limes, creating a hydrating and invigorating limeade.
- 6 **Mixed Berry Bliss:** Savour the taste of a medley of luscious berries, such as strawberries, blueberries, and raspberries, blended into a harmonious and antioxidant-rich juice.

These homemade juices and lemonades are the perfect accompaniment to any meal or event, offering a healthier and more flavourful alternative to traditional soft drinks. Enjoy the vibrant and natural flavours of our Soft Drinks and Fresh Juices menu.





GENERAL CONDITIONS & PAYMENT TERMS

- All orders require 2 full business days' notice and full payment to be made to confirm the booking.
- Any cancellation under 24 hours from delivery is subject to a 50% cancellation fee.
- 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.
- Plates, utensils and napkins are available upon request at additional cost. Please ask for pricing.
- Servers are NOT included in delivery pricing but can be provided at additional cost on request.
- 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.
- Full payment required with confirmation of order.
- Any extra costs made during the event and not included in the signed quote.
- All prices that appear in this brochure do not include VAT.

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