

LARGE CHEESE PLATTER

95€ + VAT | Serves 8-12



A carefully curated selection of international and local cheeses, chosen for their depth, texture, and harmony of flavours.

Paired with seasonal fruits, toasted nuts, artisanal preserves, crackers, and freshly baked breads - a beautifully balanced platter that feels both generous and refined.

VEGETABLE CRUDITÉS PLATTER

85€ + VAT | Serves 8–12

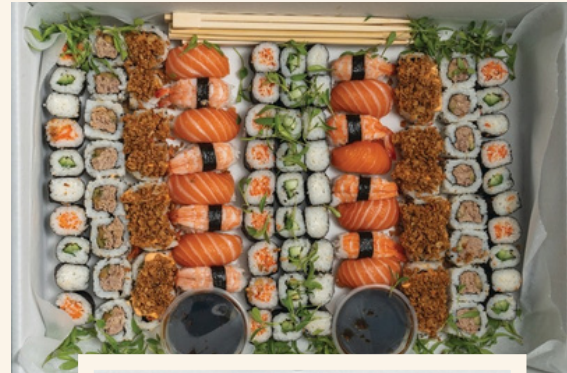


A vibrant display of fresh seasonal vegetables, selected for their natural colour, crunch, and flavour.

Accompanied by creamy tzatziki, smooth hummus, and herb-infused cream cheese - light, fresh, and always a welcome addition to any table.

BIG SUSHI PLATTER

100€ + VAT | Serves 8–12



A fresh and beautifully presented selection of sushi rolls and nigiri, crafted to deliver clean flavours and visual appeal.

Served with soy sauce, pickled ginger, and wasabi - a consistently popular choice for any occasion.



SMOKED SALMON BLINI PLATTER (BUILD YOUR OWN) 110€ + VAT | Serves 8-12

An interactive platter designed to create a relaxed and enjoyable sharing experience.

Featuring approximately 100 homemade mini blinis, served alongside smoked salmon and a selection of flavourful accompaniments, including lemon cream cheese, smoked salmon cream cheese, capers, red onion, fresh dill, and lemon. A simple yet elegant way for guests to create their own perfectly balanced bites.



PITTA KEBAB PLATTER

110€ + VAT | Serves 10-12

Soft pitta filled with bold, satisfying flavours:

- Halal chicken kebab with smoky barbecue glaze and crisp vegetables
- Spicy beef kebab with fresh salad and creamy tzatziki

Served with additional sauces for dipping - generous, flavourful, and ideal for sharing.



MINI GOURMET BURGER PLATTER

90€ + VAT | 24 sliders | Choose 2 flavours | Serves

8-12
A selection of handcrafted mini-bouche burgers, designed for the perfect bite. Prepared to be enjoyed either cold or gently heated, depending on your preference:

- Beef burger with caramelised onion, melted cheese & tomato
- Crispy chicken with lettuce & Caesar dressing
- Truffle mushroom burger (v) with truffle mayonnaise
- Pulled pork with horseradish cream

A crowd favourite that brings comfort and flavour together effortlessly.



BREAD PLATTER

50€ + VAT | Serves 8-12



A selection of freshly baked artisan breads, served with olive oil, aged balsamic, and a touch of rock salt - simple and essential.



SWEET BAKERY PLATTER

50€+ VAT | Serves 8-12



A carefully selected assortment of freshly baked pastries and sweet treats, offering a variety of flavours and textures to finish on a high note.

A perfect ending to any gathering.



FILLED CROISSANT PLATTER

75€ + VAT | 24 pieces | Serves
8–14 Choose any 4 fillings

A selection of buttery, flaky croissants filled with a variety of savoury and sweet combinations, prepared for easy sharing and broad appeal.

Ideal for breakfast tables, brunch gatherings, and daytime events - offering something familiar, satisfying, and beautifully presented.

Choose any 4 fillings:

- Pastrami with Dijon mustard & pickles
- Ham & cheese (classic)
Truffle cheese & black pepper
- Tuna mayonnaise & sweet corn
- Egg mayonnaise with fresh chives
- Mozzarella, tomato & basil
- Smoked salmon & cream cheese
- Smashed avocado & edamame
- Nutella & strawberry
- Strawberry jam & cream cheese
- Roasted pepper & hummus



SANDWICH PLATTER

75€+ VAT | Serves 8–14 | Choose any 4 fillings

A freshly prepared selection of soft, flavourful sandwiches designed to suit every table.

Balanced, satisfying, and easy to enjoy, this platter is perfect for corporate lunches, casual gatherings, and relaxed entertaining.

Choose any 4 fillings:

- Pastrami with Dijon mustard & pickles
- Chicken Caesar style with lettuce
- Coronation chicken with curry & raisins
- Prawn cocktail with lime juice & fresh chives
- Smoked salmon & cream cheese
- Egg mayonnaise & cress
- Ham, cheese & honey mustard
- Mozzarella, tomato & pesto
- Truffle cheese & black pepper
- Smashed avocado & edamame
- Roasted pepper & hummus



MINI BRIOCHE PLATTER

95€+VAT | 24 pieces | Serves 8-14
Choose any 4 fillings

A soft and beautifully presented selection of mini brioche buns, filled with generous and flavourful combinations for the perfect bite. Light, satisfying, and easy to serve - ideal

for brunches, lunches, open houses, and social gatherings. Choose any 4 fillings:

- Pastrami with Dijon mustard & pickles
- Chicken Caesar style with lettuce
- Coronation chicken with curry & raisins
- Prawn cocktail with lime juice & fresh chives
- Smoked salmon & cream cheese
- Ham, cheese & honey mustard
- Mozzarella, tomato & pesto
- Truffle cheese & black pepper
- Smashed avocado & edamame
- Roasted pepper & hummus



BAGEL PLATTER

110€+VAT | 28 half pieces | Serves 10-12

Choose any 4 fillings

A freshly prepared selection of soft bagels, toasted & generously filled and beautifully presented for effortless sharing.

Balanced, satisfying, and easy to enjoy — perfect for brunches, corporate lunches, and relaxed gatherings.

Choose any 4 fillings:

- Pastrami with Dijon mustard & pickles
- Chicken Caesar style with lettuce
- Coronation chicken with curry & raisins
- Prawn cocktail with lime juice & fresh chives
- Smoked salmon, spinach & cream cheese
- Egg mayonnaise & cress
- Ham, cheese & honey mustard
- Mozzarella, tomato & pesto
- Truffle cheese & black pepper
- Smashed avocado & edamame
- Roasted pepper & hummus



CANAPÉS PLATTER

95€+ VAT | Choose 8 flavours | 6pieces each | Serves 8–14

A refined selection of elegant bite-sized canapés, designed to add a polished and memorable touch to any event. Beautifully presented and full of flavour, these small bites are ideal for cocktail-style occasions, celebrations, and more elevated gatherings.

Choose 8 canapé options:

- Smoked salmon & caviar
- Mini duck foie gras
- Serrano ham & brie
- Goat cheese & caramelised onion
- Pulled pork & horseradish sauce
- Coronation chicken
- Thai pulled chicken
- Eggplant babaganoush
- Smashed avocado & edamame
- Tuna tartare with citrus
- Prawn with citrus dressing & herbs
- Egg mayonnaise with chives



TAPAS SHARING PLATTER

95€+VAT | 42pieces | Serves 12–14
Choose 6 options

A colourful sharing platter of baguette-based bites, beautifully presented and designed for relaxed grazing. Perfect for informal gatherings, this selection offers variety, flavour, and a generous, inviting feel on the table.

Choose 6 options:

- Pastrami with Dijon mustard & pickles
- Chicken Caesar style with lettuce
- Coronation chicken with curry & raisins
- Prawn cocktail with lime & chives
- Smoked salmon & cream cheese
- Ham, cheese & honey mustard
- Mozzarella, tomato & pesto
- Truffle cheese & black pepper
- Smashed avocado & edamame
- Roasted pepper & hummus





KIDS PARTY BOX

100€ +VAT | Serves 10-14 kids

Everything you need for a fun and easy kids' party, with a variety of familiar favourites prepared for little guests to enjoy. Colourful, simple, and full of flavour - designed to keep everyone happy.

INCLUDES: 12 mini cheese sandwiches, 12 mini ham & cheese sandwiches, 10 mini beef burgers, vegetable sticks with hummus, and 10 Caprese skewers. Perfect for birthday parties and celebrations - easy to serve and always a hit with kids.



SALAD POTS

15€+ VAT | Individual portion |
Minimum order: 2 per flavour

Fresh, balanced, and thoughtfully prepared, each salad pot is designed as a complete individual serving - perfect for light lunches, corporate catering, or adding a fresh and vibrant element to your table.

Carefully composed with quality ingredients, each salad brings together texture, colour, and flavour in a simple yet satisfying way.

Choose your flavours:

- 1 Chicken Caesar Salad - tender chicken, crisp lettuce, parmesan, crunchy croutons, classic Caesar dressing, and a soft-boiled egg
- 2 Kale Caesar Salad - kale, parmesan, seeds, creamy Caesar dressing, and a soft-boiled egg
- 3 Potato & Orange Salad - soft potatoes with fresh citrus notes and light herbs
- 4 Greek Salad - tomato, cucumber, olives, feta cheese, and oregano dressing
- 5 Pesto Pasta Salad - pasta with basil pesto, cherry tomatoes, and parmesan
- 6 Roasted Vegetable Salad - seasonal vegetables, gently roasted with olive oil and herbs
- 7 Mozzarella Salad - fresh mozzarella, tomatoes, basil, and olive oil
- 8 Couscous Salad - light couscous with vegetables, herbs, and citrus
- 9 Lentil Salad - lentils with fresh vegetables, herbs, and vinaigrette



SIGNATURE MACARON COLLECTION

120€ + VAT | 42 pieces | Serves 12–20

The best macarons in town - handcrafted, beautifully presented, and perfectly balanced in texture and flavour. This top-selling selection features a curated mix of flavours including pistachio, coconut, coffee, chocolate, berry, caramel, and vanilla, offering a refined balance of classic and indulgent notes in every bite. A standout addition to any table and highly recommended.



FRUIT POTS

10€ + VAT | Individual portion, freshly sliced |
Minimum order: 2 per flavour



A refreshing selection of freshly sliced fruits, prepared to highlight their natural sweetness, colour, and juiciness.

Light, vibrant, and easy to enjoy - perfect as a healthy addition or a refreshing finish to any meal.

Choose your combinations:

- Apple, grape & kiwi
- Pineapple, melon & kiwi
- Papaya, orange & grapefruit
- Strawberry, grape & blueberry
- Watermelon & mint
- Seasonal mixed fruit

SURPRISE DESSERT BOX / PLATTER

75€+ VAT | Serves 8-12



A relaxed and enjoyable selection of sweet treats, chosen by our chefs to offer variety and something for everyone.

A mix of biscuits, chocolates, fresh fruits, and small desserts - simple, comforting, and perfect for sharing.

INDIVIDUAL BREAKFAST POTS

10€+VAT | Individual portion

A beautifully presented selection of individual breakfast pots, designed for a fresh, nourishing, and elegant start to the day.

Each pot is carefully layered and ready to serve, combining wholesome ingredients with natural sweetness - perfect for breakfast events, corporate catering, and wellness-focused menus.

Choose your flavour:

- Chia Seed Pudding - coconut milk, tropical fruit purée, fresh berries, and caramelised nuts
- Overnight Oats - cocoa-infused oats with banana, strawberries, and dark chocolate chips
- GreekYogurtPot - honey, crunchy granola, and fresh blueberries



TERMS & CONDITIONS

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.

Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.

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

Delivery charge to Puerto Banus is 250€ + VAT