

GAU
catering

Finger Lunch

Proposals 2026



Without emotion, there is *no* project

It's not what you do, it's how you do it.

An event is the perfect scenario to share ideas and create emotional bonds reinforcing the commitment and the positioning of any brand.

The venue can determine, decoration set the mood,

but the catering has the last word.





Catering with a purpose

We are convinced that small actions can generate big changes and we work daily to reduce our environmental impact. Every small action counts, our purpose is to promote sustainability through gastronomy and give back to nature a little of what it offers us.

MONTADITOS (2)

- open faced sandwich -

Marinated salmon, cream cheese and mango - G,L

Crab and sweet paprika - G,F

Chicken croquette - G,L,E

Caramelized onion, Brie and sweet paprika - G,L,V

Foie, figs and pistachio - G,N

Russian salad - G,E,F

Roasted pork loin with honey and

mustard sauce - G

“Sobrasada”, honey and manchego cheese - G,L

Escalivada with anchovies - G,F

Tomato, mozzarella and basil - G,L

Roasted eggplant and sweet pepper hummus - G

HEALTHY (2)

Green salad, fruit cassé and red fruits

vinaigrette - VG

Tabbouleh (bulgur, vegetables, mint

and citrus) - G,VG

Mezzo Penne with seasonal vegetables

and pesto - G,N,L,V

Kale salad, roasted carrot, almond, avocado

and cranberry - N,VG

Chickpea, tomato and bell pepper salad,

lemon, mustard and honey vinaigrette - VG

Fresh seasonal cream - VG

Traditional hummus with crudités - VG

Beet hummus with crudités - VG

Citrus salad (baby spinach and nuts) - VG, N

ENTRE-PANES (2)

- white and cereals bread -

Marinated salmon, creamy and arugula bagel - G,L,F,N

Roastbeef Bagel and ancient mustard- G,N

Olive bread with hummus, grilled eggplant,

vegan cheese - G,VG

Iberian ham with flautin bread - G

Walnuts and raisins bread with manchego cheese -

G,L,N,V

Seeds bread with white “butifarra” (Catalan sausage) - G,L

Crystal bread with chicken, tomato and honey mustard

sauce - G,L

EN-ROLLADOS (2)

- wrap style -

Chicken (Chicken, tomato, red & green pepper) - G

English (Roast beef, cheese cream, lettuce and

light sweet mustard sauce) - G,L,V

Tuna (Tuna with egg, mixum and lemon mayo) - G,E,L,F

Vegetarian (Vegan cheese and roasted vegetables) - G,VG

Pulled (Mushrooms, pulled pork, and mesclun) - G

Salmon (Marinated salmon, cream cheese and arugula) - G,L,F

SANDWICH (2)

- english bread -

Club (Chicken, bacon, egg, lettuce and mayonnaise) - G,E

Mediterranean (Tuna, mayonnaise, egg and pepper) - G,E,F

Nordic (Salmon, cheese cream and arugula) - G,L,F

Olympic (Ham, cheese, lettuce and tomato) - G,L,E

Vegetal (Avocado, arugula, tomato and lemon mayo) - G,E

Beet (Beetroot, gherkin, Philadelphia cheese, carrot

and bean sprouts) - G,L

Mountain (Caramelized onion, mushrooms and cream cheese) - G,L

BAKED (2)

- cold option -

“Pincho” of Spanish omelet and caramelized onion-
L,E

Meat, tuna or capresse pie - G,E,F,V

Mushroom, chicken or stew croquette - G,L,E,V

Mushroom and spinach quiche; leeks and truffle
or Lorraine - G,L,E,VG

Dried tomato, cheese and caramelized onion

focaccia - G,L

DESSERTS (2)

Fruit skewer - VG

Mini Brownie - G,L,E,N,V

Appel sweet - G,V

Choco Garrofa with coconut - L,VG

Lime, açai and granola panacota - L,N,F

Green tea and lime with white chocolate
topping - G,L

Lotus cheese cake - G,L

Tiramisu - G,L,E,V

Cheesecake and cranberries - G,L,V

Carrot cake, cream cheese and vanilla - G,L,E,V

Lemon Pie - G,L,V

Mascarpone mousse, passion fruit and PZ - L,V

Rice pudding fritters - G,L,E,V

Business



20,00€

G- GLUTEN / L- LACTOSE / N- NUTS / E- EGG / F- FISH / SF- SEAFOOD / V- VEGETARIAN / VG- VEGAN

To choose the number of references indicated in parentheses (menu per person – 1 montadito, 1 Healthy, 1 Entre-panes, 1 En-rollado, 1 Sandwich, 1 baked and 2 desserts)

Executive



25,75€

SELECTION (2)

Selection of national and international cheeses - G,L,N,V

Selection of cold cuts, tomato tartare and toast - G,L

Our Antipasti - G,L,N

Roasted pork tenderloin, antique mustard sauce - E

Selection of citrus marinated salmon with mango cassé and yogurt cream - F,L

Roastbeef with ancienne mustard sauce and balsamic - E

Bread assortment Included

HEALTHY (2)

Green salad, fruit cassé and red fruits vinaigrette - VG

Tabbouleh (bulgur, vegetables, mint and citrus) - G,VG

Mezzo Penne with seasonal vegetables and pesto - G,N,L,V

Kale salad, roasted carrot, almond, avocado and cranberry - N,VG

Chickpea, tomato and bell pepper salad, lemon, mustard and honey vinaigrette - VG

Fresh seasonal cream - VG

Traditional hummus with crudités - VG

Beet hummus with crudités - VG

Citrus salad (baby spinach and nuts) - VG, N

BAKED (2)

Pincho” of Spanish omelet and caramelized onion- L,E

Meat, tuna or capresse pie - G,E,F,V

Mushroom, chicken or stew croquette - G,L,E,V

Mushroom and spinach quiche; leeks and truffle or Lorraine - G,L,E,VG

Dried tomato, cheese and caramelized onion foccacia - G,L

HOT* (2)

Chicken Stroganoff with pilaf rice - L

Thai Chicken Fusion

Yakisoba with seasonal vegetables - G,VG

Grilled salmon and caramelized vegetables - F

Sebastián's Lasagne - G,L

Mellow rice with mushrooms and green asparagus -L,V

Fusilli with lemon essence and prawns - G,L,F

Fideuà with our allioli - G,L,F,SF

Tortiglioni with eggplant and basil - G,VG

Thai Style Rice - G,VG

DESSERTS (2)

Fruit skewer - VG

Mini Brownie - G,L,E,N,V

Appel sweet - G,V

Choco Garrofa with coconut - L,VG

Lime, açai and granola panacota - L,N,F

Green tea and lime with white chocolate topping - G,L

Lotus cheese cake - G,L

Tiramisu - G,L,E,V

Cheesecake and cranberries - G,L,V

Carrot cake, cream cheese and vanilla - G,L,E,V

Lemon Pie - G,L,V

Mascarpone mousse, passion fruit and PZ - L,V

Rice pudding fritters - G,L,E,V

G- GLUTEN / L- LACTOSE / N- NUTS / E- EGG / F- FISH / SF- SEAFOOD / V- VEGETARIAN / VG- VEGAN

*To choose the number of references indicated in parentheses. *This option requires a chafing dish (menu per person – 1 bread, 1 selections, 1 salad, 1 baked, hot, and 2 mini desserts*

Setup Options

Crockery and glassware service

3€ /

person

Setup with buffet table and tablecloth

6€ / person

Set-up in Individual Box

2,50€ / person

NOTE: Service staff is recommended as from 30 people.

Service staff (30€/hour/waiter - minimum contract of 4h



Terms

Included:

Box to take away*
Cocktail napkins
100% ECO single-use service material
1 hour service

Not included:

Delivery and pick-up (Transport: according to destination)
VAT
Furniture or rockery
Service Staff
Waste management

**Paper comes from forest*



Proposal based on a minimum of 15 people.

The selection will be the same for the whole group.

Note: Special diets to consult alternatives

Drinks

Mineral water 330ml:	1,45€
Mineral water 1500ml:	3,50€
Sparkling water:	2,25€
Soft Drink:	1,95€
National Beer:	2,00€

Fruit juice 200ml:	1,95€
Fruit juice 1000ml:	3,50€

Bag of ice:	2,95€
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White wine:	8,00€
Red Wine:	8,00€
Cava Brut Nature:	9,00€

Coffee and infusions service: (espresso, 3,00€ implement).	2,25€
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Chafing dish:	20,00€
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Sustainability

Our facilities have been designed using Zero Waste and Low Carbon model.

We are pioneers in our sector in promoting sustainable practices and fostering a culture of sustainability among the community and employees.

At GAU Catering, we not only dream of a more fair, equitable and conscious future for people and the planet. We work daily to make it happen and we are convinced that together we can achieve a real and inspiring change.



First catering company in Spain with a sustainability seal

The use of local products, the commitment to recycling, good practices in the adaptation of facilities and work systems to more effective ways are some of the initiatives that have led us to achieve the **Biosphere Certified distinction**.

These practices not only demonstrate **environmental leadership** in the catering industry, but are also important actions to communicate GAU Catering's sustainability values to clients and employees, and are an integral part of the organization's efforts to reduce our environmental footprint.

LEARN MORE ABOUT GAU PROCESSES
AND sustainable FACILITIES [HERE](#) →

Food is memories

*We believe in the power of gastronomy to connect
and create memories*

www.gaucatering.com

 @gaucatering