CATERING

LACOLOSAL



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APPETIZERS

OPTION 1

ASSORTMENT OF OLIVES

PARMESAN COCA WITH GRAPES

ESCALIVADA CASSEROLE WITH FLAMBÉED GOAT CHEESE

HAM CROQUETTES

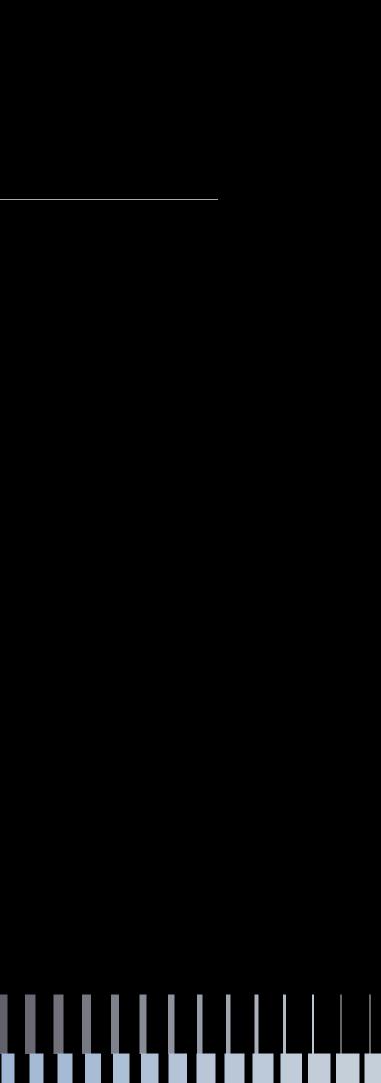
WATER AND SOFT DRINKS

RED / WHITE / ROSÉ

BEER

PRICE PER PERSON: 19,5





APPETIZERS

OPTION 2

MINI GAZPACHO SHOT

OR

SEASONAL VEGETABLE CREAM

FREE-RANGE CHICKEN SKEWER BREADED WITH ALMONDS

WATER AND SOFT DRINKS

RED / WHITE / ROSÉ

BEER

PRICE PER PERSON: 35

ASSORTMENT OF OLIVES

PARMESAN COCA WITH GRAPES

ESCALIVADA CASSEROLE WITH FLAMBÉED GOAT CHEESE

HAM CROQUETTES

CHERRY TOMATO AND MOZZARELLA SKEWER WITH BASIL

SALMON TARTARE WITH MANGO

APPETIZERS

OPTION 3

ASSORTMENT OF OLIVES	MINI GAZPACHO SHOT OR	
PARMESAN COCA WITH GRAPES	SEASONAL VEGETABLE CREAM	TUNA TARTARE W
ESCALIVADA CASSEROLE WITH FLAMBÉED GOAT CHEESE	FREE-RANGE CHICKEN SKEWER BREADED WITH ALMONDS	FOIE GRAS BO
HAM CROQUETTES	IDIAZÁBAL CHEESE LOLLIPOP WITH RASPBERRIES	MUSHRO
CHERRY TOMATO AND MOZZARELLA SKEWER WITH BASIL	"MONDATITO" OF BREAD WITH	WATER A
	TOMATO AND IBÉRICO HAM	RED / WHITE / RO
SALMON TARTARE WITH MANGO	"MONDATITO" OF BLACK PUDDING WITH PINE NUTS AND HONEY	COFFEES

CI

PRICE PER PERSON: 50

RE WITH BEETROOT AND WALNUTS

BONBON WITH APPLE

COOM CROQUETTE

R AND SOFT DRINKS ROSÉ / CAVA "LA COLOSAL" EES AND INFUSIONS

L A C O L O S A L

BANQUETS

HEALTHY OPTION	OPTION 2	OPTION 3
TOMATO SHOT WITH BASIL	TOMATO SHOT WITH BASIL	PUMPKIN CREAM SHOT WITH GINGER
BAMBOO SHOOT SALAD WITH	AUTUMN SALAD WITH	
FRESH SPINACHES	BEETROOT, POMEGRANATES, AND DRIED FRUITS	VEGETABLE AND MUSHROOM CANNELLONI WITH TRUFFLE
STEAMED SALMON WITH CELERY		BÉCHAMEL SAUCE
SAUCE	OVEN-BAKED HAKE LOIN WITH	
FRUIT COMPOTE WITH YOGURT	SEASONAL VEGETABLES	IBERIAN PORK LOIN WITH MUSTARD SAUCE AND PARMENTIER
	LEMON SORBET	
		CREMA CATALANA
WATER AND SOFT DRINKS		
RED / WHITE / ROSÉ / CAVA "LA COLOSAL"	WATER AND SOFT DRINKS	
COFFEES AND INFUSIONS	RED / WHITE / ROSÉ / CAVA "LA COLOSAL"	WATER AND SOFT DRINKS
	COFFEES AND INFUSIONS	RED / WHITE / ROSÉ / CAVA "LA COLOSAL"
		COFFEES AND INFUSIONS

PRICE PER PERSON: 40

PRICE PER PERSON: 45

PRICE PER PERSON: 60

OPTION 4

BEETROOT GAZPACHO SHOT

CHOCLO PRAWN CEVICHE

LOBSTER TIMBALE

BEEF TENDERLOIN WITH MUSHROOM SAUCE AND GRATINATED DAUPHINOISE

APPLE TATIN WITH MILK MERINGUE ICE CREAM

WATER AND SOFT DRINKS

RED / WHITE / ROSÉ / CAVA "LA COLOSAL"

COFFEES AND INFUSIONS

PRICE PER PERSON: 75

COCKTAIL FORMAT

OPTION 1

	MINI IBÉRICO BEEF SANDWICH WITH MUSTARD AND CARAMELIZED ONION	ASSORTMENT OF VEGETABLE CHIPS
PETIT FO		OLIVE COCKTAIL
	BROKEN EGGS WITH "BULL NEGRA" POTATOES AND ASPARAGUS	COCA BREAD WITH IBÉRICO HAM
WATER		MINI SANDWICH WITH SOBRASADA, HONEY, AND TRUFFLE
RED / CAV#	CREAMY MUSHROOM RISOTTO	BABA GANUSH WITH SMOKED SARDINE
COFFEE		HAM CROQUETTES
		SHRIMP SKEWER WITH BASIL

PRICE PER PERSON: 48

ES AND INFUSIONS

/ WHITE / ROSÉ / /A "LA COLOSAL"

R AND SOFT DRINKS

OURS LA COLOSAL

DESSERTS

COCKTAIL FORMAT

OPTION 2

DE	TUNA MAKI WITH BEETROOT	ASSORTMENT OF VEGETABLE CHIPS
PETIT FOUR		OLIVE COCKTAIL
WATER A	SEA BASS CEVICHE WITH YUZU	COCA BREAD WITH IBÉRICO HAM
RED / W	CLAMS WITH SAKE AND LIME	CORN SOUP WITH CHEESE MOUSSE
CAVA " COFFEES	DUCK HAM WITH ORANGE TEXTURES	MINI SANDWICH WITH MOZZARELLA, HAM, AND TRUFFLE
	MINI BURGER WITH FOIE GRAS	BABA GANUSH WITH SMOKED SARDINE
		MUSHROOM SKEWER
	CREAMY CUTTLEFISH RICE	

PRICE PER PERSON: 58

DESSERTS

RS LA COLOSAL

AND SOFT DRINKS

WHITE / ROSÉ / "LA COLOSAL"

S AND INFUSIONS

L A C O L O S A L

COFFEE BREAK · BRUNCH · BREAKFASTS

OPTION 1	OPTION 2	OPTION 3
COFFEES AND INFUSIONS	COFFEES AND INFUSIONS	COFFEES AND INFUSIONS
SELECTION OF MINI PASTRIES	SELECTION OF MINI PASTRIES	SELECTION OF MINI PASTRIES
COLD SNACKS	COLD SNACKS	COLD SNACKS
	FRESH ORANGE JUICE	FRESH ORANGE JUICE

SELECTION OF SEASONAL FRUITS

PRICE PER PERSON: 8

PRICE PER PERSON: 9,5

PRICE PER PERSON: 12





ENERGY SMOOTHIE

ASSORTED FRESH FRUIT YOGURT WITH CEREALS FRESH JUICES

MATCHA TEA PLUM CAKE

COFFEES AND INFUSIONS

OPTION 4

BUFFET

OPTION 1

COUSCOUS SALAD WITH BEETROOT GREEK SALAD WITH FETA CHEESE AND ARAGÓN OLIVES TRIO OF HUMMUS WITH PITA BREAD TERIYAKI CHICKEN SKEWERS WITH SESAME MONKFISH SKEWERS WITH VEGETABLES VEGETABLE RISOTTO

DESSERTS CHOCOLATE MOUSSE SEASONAL FRUIT SKEWERS PANNA COTTA WITH MANGO

WATER AND SOFT DRINKS

RED / WHITE / ROSÉ / CAVA "LA COLOSAL"

COFFEES AND INFUSIONS

PRICE PER PERSON: 55

L A C O L O S A L

BUFFET

OPTION 2

GREEN LEAF SALAD WITH CITRUS VINAIGRETTE	DESSERTS	
BABY FAVA BEAN SALAD WITH MINT AND ROMESCO SAUCE	NAPOLITANAS FILLED WITH	
	AND CHOCOLATE	
AVOCADO WITH PRAWNS AND TARTAR SAUCE	CHOCOLATE FONDUE WITH	
TUNA TARTARE WITH STRAWBERRIES AND WASABI	PANNA COTTA WITH RED BI	
SALMON DICES MARINATED IN TERIYAKI SAUCE AND AIOLI MAYONNAISE FLAMBEED WITH HONEY	WATER AND SOFT DRINKS	
	RED / WHITE / ROSÉ / CAVA "LA COI	
BEEF ROAST WITH PEAR AND APPLE CHUTNEY	COFFEES AND INFUSIONS	
FREE-RANGE CHICKEN SKEWER BREADED WITH ALMONDS		

PRICE PER PERSON: 80

S

D WITH CREAM

E WITH FRUITS

RED BERRIES T DRINKS

VA "LA COLOSAL"

BUFFET

ADDITIONAL STATIONS TO THE BUFFET OPTIONS

STATION 1

STATION 2

ASSORTMENT OF 4 COLD CUTS

VARIETY OF BREADS AND BREADSTICKS

WATER AND SOFT DRINKS

RED / WHITE / ROSÉ / CAVA "LA COLOSAL"

COFFEES AND INFUSIONS

ASSORTMENT OF 5 CHEESES

ASSORTMENT OF 4 SALADS QUINOA, HUMMUS, RICE, AND CRUDITÉS

WATER AND SOFT DRINKS

RED / WHITE / ROSÉ / CAVA "LA COLOSAL"

COFFEES AND INFUSIONS

VARIETY OF BREADS AND BREADSTICKS

ASSORTMENT OF JAMS AND DRIED FRUITS

WATER AND SOFT DRINKS

RED / WHITE / ROSÉ / CAVA "LA COLOSAL"

COFFEES AND INFUSIONS

PRICE PER PERSON: 7

PRICE PER PERSON: 8

STATION 3

PRICE PER PERSON: 6

OPEN BAR

BASIC OPTION 2 H OF SERVICE

SOFT DRINKS

WATER

BEERS

WHITE WINE "LA COLOSAL"

RED WINE "LA COLOSAL"

PRICE PER PERSON: 12

ADDITIONAL HOUR: 7

LONG DRINKS OPTION **2 H OF BASIC OPTION**

MIXED DRINKS AND LIQUEURS / CLASSIC SPIRITS

PRICE PER PERSON: 18 ADDITIONAL HOUR: 10

CLASSIC COCKTAILS OPTION 2 H OF BASIC OPTION

CLASSIC COCKTAILS

PRICE PER PERSON: 24 **ADDITIONAL HOUR: 14**

GROUP MENUS AT RESTAURANT LA COLOSAL

MENU 1

DESSERTS TO	MAIN COURSE TO CHOOSE	TO SHARE
ICE CREAMS AND	THE COLOSAL BURGER	HAM CROQUETTES
CHEESECA	GRILLED SALMON WITH VEGETABLES BANDA STYLE RICE	SPICY POTATOES
CHOCOLATE		GARLIC SHRIMP
WATER AND SOF		BREAD WITH TOMATO
RED / WHITE / ROSÉ / CA		
COFFEES AND IN		

PRICE PER PERSON: 35

CHOOSE

D SORBETS

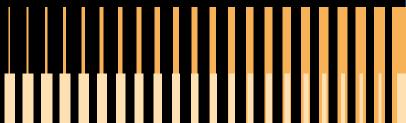
CAKE

E CAKE

FT DRINKS

AVA "LA COLOSAL"

INFUSIONS



GROUP MENUS AT RESTAURANT LA COLOSAL

MENU 2

DESSERTS TO	MAIN COURSE TO CHOOSE	TO SHARE
ICE CREAMS AN	BEEF ENTRECOTE WITH	OD TOMATO AND VENTRESCA
TARTE 1	CRINKLED POTATOES	TUNA SALAD
TIRAM	GRILLED MONKFISH WITH VEGETABLE MEDLEY	POTATO OMELETTE
CHOCOLATE	SEAFOOD PAELLA	CALAMARI À LA ROMANA
		FRIED EGGS WITH HAM
WATER AND SO		BREAD WITH TOMATO
RED / WHITE / ROSÉ / C		

GOC

PRICE PER PERSON: 40

COFFEES AND INFUSIONS

CAVA "LA COLOSAL"

SOFT DRINKS

COULANT

MISU

TATIN

AND SORBETS

O CHOOSE

WINE CELLAR

HIGH-END WINES

PREMIUM WINES

WHITES TE HAS PASADO 3 PUEBLOS (VERDEJO) ABADAL BLANC (PLA DE BAGES) BOUQUET D'ALELLA (ALELLA)

> REDS KARMA DE DRAC (MONTSANT) SOLÀ 1777 (PRIORAT)

WHITES ÀTICA BLANC (PENEDÈS) LAFOU ELS AMELERS (TERRA ALTA)

REDS LAFOU EL SENDER (TERRA ALTA) PHINCAS (RIOJA)

SURCHARGE PER PERSON: 6

SURCHARGE PER PERSON: 3



GENERAL CONDITIONS

- Includes the proposed appetizers or dishes and the waitstaff.
- Includes water, soft drinks, and wine and cava according to the provided selection of "La Colosal" wines and cava. If higher quality wines are desired, they will be billed as a supplement.
- The cost of floral decoration, if desired, is not included.
- The cost of rental materials, if special requirements are needed, is not included.

- A customized quote will be provided if there's a desire to change some of the dishes or if there are special requirements.
- If the client brings outside food or beverages and requires tableware, glasses, or cutlery, these will be billed separately.
- Prices are exclusive of VAT (10%).