

— DOSSIER

ASTER

Loop 21

*innédito16*

GRAN Vía  
*HUB*  
TO MAKE IT HAPPEN

GV  
VENUE

Bu  
levar 30  
EVENTOS & PRODUCCIONES

# SUGARO CATERING



# — TERMS AND CONDITIONS —

For individual services (not the sum of daily services) with an invoice amount exceeding €800, waiter service (one per 25-30 guests) and kitchen staff are included. Waiter service is €70 for a maximum of 2 hours. Each additional hour is €24.

This includes all necessary tableware, linen, and glassware for the service.

If waiters are not included, material collection will be in two-hour windows between 9:00 AM and 6:00 PM. For collections after 6:00 PM, an additional fee of €40 will apply. There is an option to collect on the next working day at no extra cost (Monday to Friday).

Events on Saturdays and Sundays incur a 30% surcharge.

CANCELLATIONS ARE NOT ACCEPTED WITH LESS THAN 72 HOURS' NOTICE, REGARDLESS OF THE REASON.

Changes to quotes with less than 48 business hours' notice will result in a 100% increase in cost.

For individual services under €300 (excluding VAT), a delivery fee of €35 will be charged. For daily invoices exceeding €800 (excluding VAT), delivery fees will not be applied.

This does not include service for any tableware, glassware, or furniture not included in the contracted cocktail (e.g., champagne glasses, cider glasses, decorations, high tables).

Rectangular tables are included for catering setup. Additional furniture: rectangular tables with linen €34 each, cocktail tables with covers €28 each, cocktail tables €45 each. Chairs will be quoted based on the model.

If the client provides any beverages, the glassware rental cost will be €1.00 per person.

Wine selection is not included.

Setup is done 1 hour before each service. Collection is done at the end of the service. For setups, deliveries, or collections outside these hours, there will be an additional fee of €50.

PRICES DO NOT INCLUDE 10% VAT

# CERTIFICATES



Certificado  
ISO 14001 de  
gestión ambiental



Registration Number: **ES-2024/0084**

DESPALIM: **2024/0001**

At Sugaro Catering, our commitment to sustainability and the environment is paramount. We firmly believe that our daily actions can significantly contribute to protecting the planet and securing the well-being of future generations. That's why we constantly strive to implement and enhance sustainable practices across all our operations.

We are proud to have obtained ISO 14001 certification, an international standard that validates our environmental management. This certification ensures that we have adopted an efficient and rigorous system to minimize our environmental impact. Under ISO 14001, we have implemented practices such as waste reduction, energy consumption optimisation, and the use of eco-friendly materials. This recognition not only validates our current efforts but also motivates us to continually seek improvements in our environmental management.

Moreover, we have been awarded the AENOR Zero Food Waste seal, a certification that highlights our commitment to efficient and responsible resource management. This prestigious seal recognises our effective practices in minimising food waste, ensuring that every resource is used optimally. We follow rigorous processes to plan, prepare, and manage food, avoiding waste at every stage of our operation.

With these two significant recognitions, we reaffirm our commitment to sustainability and quality. At Sugaro Catering, we believe that our responsible practices not only benefit the environment but also enhance operational efficiency and strengthen our reputation as a company dedicated to a greener and healthier future for all.

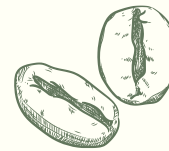




# SWEET & SAVORY

SUGARO CATERING

# COFFEE BREAKS



EVENTS BEFORE 9:00 AM INCUR A SETUP FEE OF €35, IN ADDITION TO DELIVERY CHARGES

## COFFEE BREAK A

(3 pieces)

Selection of coffee, milk, and teas  
Mineral water and orange juice  
Assorted mini bakery (2 pieces) Light  
snack (1 piece)

€8.50 per person  
Less than 15 attendees: €9.50/ pax

## COFFEE BREAK B

(4 pieces)

Selection of coffee, milk, and teas  
Mineral water and orange juice  
Assorted mini bakery (2 pieces)  
Light snack ( 1 piece)  
Savoury bites (1 piece)

10,00€ person  
Less than 15 attendees €11.00/pax



## COFFEE BREAK C

(6 pieces)

Selection of coffee, milk, and teas  
Mineral water and orange juice  
Assorted mini bakery (2 pieces)  
Light snack (1 pieces)  
Savoury bites (3 pieces)

12,00€ person  
Less than 15 attendees €13,00 /pax

## EVENING COFFEE

(3 pieces)

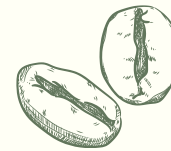
Selection of coffee, milk, and teas  
Mineral water and orange juice  
Assorted bakery or cookies (3 pieces)

7,60€ person  
Less than 15 attendees €8.20/pax

IF THE INVOICE AMOUNT DOES NOT EXCEED €300 (EXCLUDING VAT), A DELIVERY FEE OF €35 WILL BE ADDED. EACH SERVICE HAS ITS OWN DELIVERY FEE. THIS APPLIES EVEN IF THE DAILY INVOICE AMOUNT EXCEEDS €800. INCLUDES 1 COFFEE AND 1 WATER PER PERSON. 10% VAT NOT INCLUDED.



# COFFEE BREAKS



EVENTS BEFORE 9:00 AM INCUR A SETUP FEE OF €35, IN ADDITION TO DELIVERY CHARGES



## COFFEE HEALTHY

(5 pieces)

Selection of coffee, milk, and teas  
Mineral water and smoothie or freshly  
squeezed juice

Fruit cup

Spelt cake

Yogurt cup with granola and fruits  
Toast with Iberian ham and tomato  
Organic bread with cottage cheese,  
avocado, and black sesame seeds

€13.00 per person

Less than 15 attendees: €14.00/pax

## COFFEE EXPRESS

Selection of coffee, milk, and teas  
Mineral water  
Disposable utensils

4,50€ per person

Less than 15 attendees: 5,00€/pax



IF THE INVOICE AMOUNT DOES NOT EXCEED €300 (EXCLUDING VAT), A DELIVERY FEE OF €35 WILL BE ADDED. EACH SERVICE HAS ITS OWN DELIVERY FEE. THIS APPLIES EVEN IF THE DAILY INVOICE AMOUNT EXCEEDS €800. INCLUDES 1 COFFEE AND 1 WATER PER PERSON. 10% VAT NOT INCLUDED.

# BRUNCH



EVENTS BEFORE 9:00 AM INCUR A SETUP FEE OF €35, IN ADDITION TO DELIVERY CHARGES

## BRUNCH A

(10 pieces)

Selection of coffee, milk, and teas  
SOFT DRINKS AND MINERAL WATER  
Assorted mini bakery (2 pieces)  
Fruit skewer  
Mini Iberian ham navette  
International cheese platter  
Blinis with salmon fillets and sauces  
Organic bread roll with turkey, cream  
cheese, and arugula  
Italian bread with cottage cheese,  
confit tomato, and avocado  
Mixed croissants  
Truffle grilled sandwich

THIS IS NOT A MEAL

€20.50 per person

Less than 15 attendees: €22.50/pax

### ADD EXTRAS:

Freshly squeezed orange juice €1.50

Extra mineral water €1.20

Fruit juices €2.50



## BRUNCH B

(12 pieces)

Selection of coffee, milk, and teas  
SOFT DRINKS AND MINERAL WATER  
Mini carrot cake  
Mini croissants  
Pancake lollipops  
Fruit cups  
Brie lollipop with quince and grape  
Mini Spanish omelette roll with  
salmorejo pipette  
Iberian cold cuts platter with breads  
Vegetable sandwiches or truffle cheese  
toasties  
Avocado cup with fresh cheese and  
pomegranate  
Salmon bagels with cream cheese  
Fruit bread with foie gras, ham, cheese,  
and mushroom crepes

THIS IS NOT A MEAL

€25.00 per person

Less than 15 attendees: €27.50/pax

IF THE INVOICE AMOUNT DOES NOT EXCEED €300 (EXCLUDING VAT), A DELIVERY FEE OF €35 WILL BE ADDED. EACH SERVICE HAS ITS OWN DELIVERY FEE, EVEN IF THE DAILY INVOICE AMOUNT EXCEEDS €800. DURATION 1 HOUR. 10% VAT NOT INCLUDED.



THIS SERVICE CANNOT BE BOOKED DURING LUNCH HOURS (13:00 TO 15:00) OR DINNER HOURS (20:00 TO 23:00)

# SAVORY



## APPETIZER A

(7 pieces)

SOFT DRINKS AND MINERAL WATER

Iberian ham navette

Panini or wraps

Cecina sandwich with creamy gouda and truffle

Poppy seed sandwich

Mini Spanish omelette roll

Little basket of Spanish potatoe salad with tuna

THIS IS NOT A MEAL

€16,00 per person

Less than 15 attendees: €17.50/pax

## APPETIZER B

(7 pieces)

SOFT DRINKS AND MINERAL WATER

Bretzel bread with Iberian ham

Bresaola and brie sandwich

Panini with mortadella, mozzarella, and semi-dried tomatoes

Leek, tomato, feta, and spinach quiche

Chipotle prawn bao or pita

Mexican tacos

Salmon and truffle cheese puff pastry

THIS IS NOT A MEAL

€16.50 per person

Less than 15 attendees: €17.50/pax



DURATION 1 HOUR

Red and white wine +€1.80 per person / Mahou beer bottle €1.20

For events under €300, a delivery fee of €35 will be charged

Options: Crockery trays , disposable ECO trays, individual crockery or disposable ECO

VAT NOT INCLUDED



# SAVORY



## SNACKS

Soft drinks and mineral water

Choose 3 options:

A: 3 savoury snacks

B: 3 of the following choices:

Vegetable chips, truffle fries, potato crisps, bag of mixed nuts, homemade tortilla chips, cumin almonds, chilli and lime cashews, mini cone of fuet and manchego, small dishes of olives, gildas, sweets, sunflower seed sticks, or quinoa sticks

Eco-friendly disposable tableware

€7.50 per person

Less than 15 attendees: €8.50/pax



## OPEN BAR

Selection of coffee, milk, and teas  
Soft drinks, juices, and mineral water

Beer +1,20€

Red & white wine +1,80€

## WELCOME DRINK

Soft drinks, juices, and mineral water  
Red and white wine, and beer service

€7.00 per person Open Bar and Welcome Drink

Less than 15 attendees: €8.00 per person

### DURATION 1 HOUR

Red and white wine +€1.80 per person / Mahou beer bottle €1.20

Mixed drinks bar 1 hour €9.00 / 2 hours €14.00

For events under €300, a delivery fee of €35 will be charged

Options: Common ceramic, common disposable ECO, individual ceramic, or disposable ECO

VAT NOT INCLUDED



# COCKTAILS

SUGARO CATERING



# COCKTAIL A

14 pieces – Cold options

## **Salad, cold cream or soup**

Cecina pie with goat cheese and caramelised apple or cochinita pibil.

Focaccia with ricotta cheese, cherry tomatoes, and sprouts

Seed bread with turkey, gouda, and light mayo-mustard sauce

Free-range chicken wraps with roasted vegetables

Salmon skewer with mozzarella pearl and tzatziki  
Panini

Mini navette with Iberian ham

Vegetable rolls with teriyaki sauce

Basil and olive cracker with bresaola and parmesan bonbon

Assorted sweets

€22.00 per person

Less than 15 attendees: €24.00 per person

**Includes:** Soft drinks and water

**Does NOT include:** Montelciego Crianza red wine, Goleta Azul white wine, and Mahou beer +€3.00

Coffee service +€2.00

Waiters included if single service exceeds €800

# COCKTAIL B

14 pieces – Cold options

Salad, cold cream or soup

International cheese platter

Tomato tartare and stracciatella basket

Organic bread or crystal bread with Iberian ham and tomato

Mexican shredded beef tacos with pickles

Salmon fillet with sesame and cilantro lime mayo

Croissant or bagel with turkey, cream cheese, and caramelised onion

Bresaola and brie sandwich with truffle

Pita or bao with pulled pork and fried onion

Gyozas with Asian sauce

Assorted sweets

€24,00 per person

Less than 15 attendees: €26,00 per person

## **FOOD AND DRINKS SET ON TABLE**

This is not a tray-passed service. If you need waiters to pass the food, there is a 10% surcharge. A full passed service of food and drinks incurs a 30% surcharge





# COCKTAIL C

16 pieces – Hot options

Salad, cold cream or soup  
Crispy toast with truffled mortadella, ricotta,  
and arugula  
Roast beef sandwich with sun-dried tomato  
and mustard  
Reina pepiada pita  
Duck roll with hoisin sauce  
Sweet chili basket with salmon fillet and  
chives  
Shrimps tacos with chipotle cream  
Mussel cream cup or cone with crispy chip or  
croquettes  
Beef carpaccio basket with parmesan  
Truffle ravioli or chicken yakitori skewer\*  
Rib mini burgers with cheddar and BBQ\*  
Risotto with beef cheek \*

Apple mousse with wafer  
Salted peanut brownie (nut-free option  
available)

€27.50 per person

Less than 15 attendees: €30.00 per person

**Includes:** Soft drinks and water

**Does NOT include:** Montelciego Crianza red wine,  
Goleta Azul white wine, and Mahou beer +€3.00  
Coffee service +€2.00



\*Comida caliente

# COCKTAIL D

16 pieces - Hot options

Marinated chicken salad with fresh cheese,  
sunflower seeds, orange, and sesame  
Cochinita pibil empanada  
Bresaola and cecina with burrata cream and  
pesto  
Pork trotter ravioli  
Sesame tartlet with avocado and salmon  
tartare  
Skewer of roasted tomato and bocconcini  
Octopus gilda skewer  
Puff pastry with foie gras and duck ham  
Boneless rib wrap with cheddar and  
chipotle  
Shrimp twister lollipop with lime mayo  
Grilled chicken mini burger with brie and  
caramelised onion  
Little dish of suckling pig with potatoes\*

Chocolate mousse cone with dulce de leche  
Lychee and coconut mousse tartlet  
Mascarpone tart with raspberry

€32.50 per person

Less than 15 attendees: €35.50 per person

## FOOD AND DRINKS SET ON TABLE

This is not a tray-passed service. If you need waiters to  
pass the food, there is a 10% surcharge. A full passed  
service of food and drinks incurs a 30% surcharge

# COCKTAIL FOODIE

18 pieces

Prawn tartare cup with homemade tortilla chip  
Cold cream or soup  
Acorn-fed Iberian ham with breadsticks  
Olive sphere  
Beetroot cracker with salmon and wakame  
bonbon  
Octopus skewer with pico de gallo  
Roast beef sandwich with swiss cheese and  
mushrooms  
Foie gras bonbon with crispy almond  
Cochinita pibil and patacón basket  
Chicken veggie with mint and spearmint  
vinaigrette  
Assorted maki rolls  
Red tuna tartare with avocado, fried onion, and  
sriracha  
Ricotta and Grana Padano ravioli or duck and  
pear ravioli  
"Causa Limeña" or chicken brochettes  
Gourmet mini burgers\*  
Ratatouille with oxtail or hake\*  
  
Mini lemon pie  
Coconut or passion fruit mousse with pineapple  
White and dark chocolate frozen rocks

€45.00 per person

Less than 15 attendees: €49.50 per person

**Includes:** Soft drinks and water

**Does NOT include:** Montelciego Crianza red wine,  
Goleta Azul white wine, and Mahou beer +€3.00  
Coffee service +€2.00

Waiters included if single service exceeds €800



# COCKTAIL CHIC

22 pieces

Iberian ham with breadsticks  
International cheese platter  
Olive sphere with octopus  
Gorgonzola and mascarpone mousse cone  
with caramelised walnut  
Mini lobster roll  
Crunchy tuna nigiri  
Salmon tacos with mango chutney and crispy  
strawberry  
Mini chicken tacos with habanero sauce  
Ceviche tartlet or cup with spicy popcorn  
Spoon of our steak tartare with chip  
Foie gras appetizers  
Duck or vegetable gyoza with Asian and  
sesame sauce  
Cochinita pibil tacos with pico de gallo  
Truffle ravioli  
Rib burger with JD pipette\*  
Salmon with sautéed vegetables\* Or Lamb  
with cus cus  
  
Green apple cream with raspberry  
Sweet potato mousse with dulce de leche  
cookie  
Chocolate truffles

€58.00 per person

Less than 15 attendees: €62.00 per person

## FOOD AND DRINKS SET ON TABLE

This is not a tray-passed service. If you need waiters to  
pass the food, there is a 10% surcharge. A full passed  
service of food and drinks incurs a 30% surcharge



# COCKTAIL VEGGIE

14 pieces

Salad, cold cream or soup  
Beetroot cracker with hummus and portobello  
Sesame tartlet with goat cheese cream and caramelised walnut  
Vegan sandwich  
Focaccia with aubergine cream, honey, and pumpkin seeds  
Petit pan with asparagus  
Vegetable wok bao with hoisin, cilantro, and lime  
Hummus and crudités cup  
Focaccia with mozzarella, basil, and pesto  
Spring rolls with sweet and sour sauce  
Vegetable chips cone  
Vegetable ratatouille with cilantro rice\*  
  
Fruit skewer  
Chocolate truffles

€30.00 per person / €33.00 less than 15 pax



# DOGGY BAG

1 unit / 14 €

## Salad

Wrap, Panini, or Mini Baguette  
Piece of fruit  
Brownie  
Bottle of mineral water or soft drink



# ATLANTIS BAG

1 unit / 15,80€

Special salad  
Sandwich, focaccia, or gourmet baguette  
Piece of fruit  
Carrot cake  
Bottle of mineral water or soft drink



# BUFFET 1

## MEXICAN

Tortilla chips with guacamole  
Large hot tacos (cochinita, vegetables,  
chicken pibil)  
Mini cold tacos with various fillings  
Shrimp ceviche

## SPANISH

Gazpacho and Spanish Potato salad  
Spanish omelette  
Empanadas and mini croquettes  
Migas extremeñas

## GREEN CORNER

Varied salads in medium format  
Varied pokes with different bases  
Toppings and sauces to choose

## SUGARO'S BAKERY

Varied rolls with different fillings

Sweet trays

€32.00 per person

**MENUS NOT VALID FOR LESS THAN 50  
PAX**

**Includes:** Soft drinks and water

**Does NOT include:** Wine and beer +€3.00  
Coffee service +€2.00



# BUFFET 2

## GREEN CORNER

Varied salads in medium format  
Varied pokes with different bases  
Toppings and sauces to choose from

## AMERICAN

Burgers and hot dogs  
Chips  
Chicken fingers  
Sauces and toppings

## ITALIAN

Freshly made paninis  
Cherry tomatoes with mozzarella and  
pesto  
Mushroom risotto

## CHARCUTERIE

Varied cheeses  
Varied Iberian cold cuts  
Rolls, nuts, fruits

Sweet trays

€38.50 per person

**MENUS NOT VALID FOR LESS THAN 50  
PAX**

Corners can be changed. This will incur an additional  
cost depending on the selection

# CORNERS

**CHEESE STATION** +€9 PER PERSON

**IBERIAN AND CHEESE STATION** +€9 PER PERSON

**SALADS AND COLD CREAMS OR POKES STATION** +€11  
PER PERSON

**SWEET AND SAVORY CREPES STATION** +€9 PER PERSON

**BURGERS AND HOT DOGS STATION** +€13 PER PERSON

**HOT DISHES STATION** (3 CHAFING DISHES TO CHOOSE)

**ORIENTAL STATION** +€15 PER PERSON

Assorted maki rolls, spring rolls, samosas, and gyozas with  
sauces

Varied baos, yakisoba with vegetables

**SPANISH STATION** +€12 PER PERSON

Salmorejo

Black rolls with calamari

Blood sausage bricks and croquettes

Mini empanadas and eggs with migas

**INTERNATIONAL OR MEXICAN STATION** +€15 PER  
PERSON

Tortilla chips with guacamole and Mexican tacos

Mini burgers and hot dogs

Maki rolls and mini pokes or chicken yakitori yakisoba or  
gyozas and spring rolls

**ITALIAN STATION** +€12 PER PERSON

Beef carpaccio and burrata salad

Calzone, homemade pizzas, and paninis made on the grill

**CEVICHES AND TARTARES STATION** +€16 PER PERSON



**Prices valid for adding to a cocktail**

If you only want corners, the price will depend on  
the quantity and selection.

**CORNERS ONLY AVAILABLE FOR A MINIMUM  
OF 50 PAX**

Includes decoration, furniture, and stations

**STAFF INCLUDED IF TOTAL EXCEEDS €800  
EXCLUDING VAT**





# OTHERS

SUGARO CATERING



# AFTERWORK MENUS

## AFTERWORK EXPRESS

Iberian ham with breadsticks 25g per person  
International cheese platters 25g per person

€15.00 per person  
Less than 15 attendees: €17.00 per person

## AFTERWORK C

**(8 pieces)**

Iberian cured ham with picos  
Sesame cone with apple mousse and crocante foie  
Prawn tartar basket with coriander and lime sauce  
Duck and pear ravioli or cheese ravioli with pepper and tomato compote  
Mexican taquito of boneless ribs with vegetable pickles  
Olive sphere with parmesan flakes  
Salmon tenderloin with tsaziki sauce (optionally fried)

€24.50 per person  
Less than 15 attendees: €26.50 per person



## AFTERWORK B

**(8 pieces)**

Mini sandwiches with Iberian ham  
Puff pastry with foie gras and apple compote  
Tartlet with goat cheese cream and caramelised walnut  
Roast beef sandwich with mushrooms  
Little dish of chili with smoked salmon and wakame  
Duck rolls with hoisin sauce

€18.50 per person  
Less than 15 attendees: €20.00 per person

## AFTERWORK VEG

**(8 pieces)**

Crudités with hummus  
Organic bread with avocado, cashew, and tomato  
Wraps with roasted vegetables  
Tofu and roasted cherry tomato brioche  
Vegetable gyoza with tahini sauce  
Cup of pico de gallo with olive sphere  
Roasted vegetable empanada

€21.00 per person  
Less than 15 attendees: €23.00 per person

This is not a tray-passed service. If you need waiters to pass the food, there is a 10% surcharge. A full passed service of food and drinks incurs a 30% surcharge

**Includes:** Soft drinks and water  
Red wine: Montelciego Crianza. White wine: Rueda Verdejo Goleta Azul. Beer: Mahou

# BOXES

## COFFEE BOX COSTA RICA

Prepared coffee latte or BIO TEA or Nespresso capsule and dairy  
Infusion pack  
Mineral water and orange juice  
Artisanal pastries or homemade carrot cake  
Glass of cut fruit or glass of yogurt with muesli  
Mixed grilled croissant or Truffled Bikini

13€ BOX

## COFFEE BOX COLOMBIA

Prepared coffee latte or BIO TEA or Nespresso capsule and dairy Infusion pack  
Seasonal fruit smoothie or detox juice  
Artisanal pastries or homemade pumpkin cake  
Chapata toast with MM or yogurt with muesli  
Brioche or bagel of turkey and cheese

15€ BOX



## COCKTAIL BOX VEGAS

International cheese bag with breads  
Vegetal chips  
Cold cream or pasta pesto salad  
Iberian baguette  
Ham and cheese croissant  
Truffle Bikini  
Brownie  
Fruit cups

22,50€ BOX

## COCKTAIL BOX MANHATTAN

Iberian ham with bread  
Salad or cold cream  
Turkey and caramelized onion panini  
Bresaola and mozzarella bagel  
Foie with toasties  
Salmon tenderloins with blinis  
Caprese brochettes or Crudites  
International cheese bag with nuts  
Pecan Pye  
Chocolate truffle

31,50€ BOX

Kraft box included  
Personalized sticker 1,50€  
Measures 10x10 o 10x15

If the budget doesn't exceed 300€, we will charge  
35€ of delivery service  
Soda can +2,00€

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# SUGARO GREEN

CATERING

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# WHY

The choices you make at the supermarket not only impact your health but also the health of the planet. At SUGARO, we are committed to caring for the earth and the environment, not just for our wellbeing but for future generations too. Whenever possible, we use organic products to support responsible farming and livestock practices. This results in purer flavours and more vitamins, minerals, enzymes, and micronutrients compared to conventionally grown foods. Therefore, all the dishes and ingredients in these menus are prepared daily in our kitchens using fresh, locally sourced products. We are dedicated to reducing greenhouse gas emissions from transportation and promoting a healthier planet.



# COFFEE GREEN

(4 pieces)

## Organic coffee, milk, and herbal teas service

Fresh seasonal fruit juice

Spelt cake with seeds and orange

Fruit skewers

Kefir cups with plant-based milk, fresh fruit,  
and granola

Organic bread with avocado, fresh cheese,  
pomegranate, and a choice of turkey or  
salmon

€13.00 per person

Less than 15 attendees: €14.20 per person

# BRUNCH GREEN

(7 pieces)

Coffee, milk, and herbal teas service

Fresh fruit juice

Oat pancake with maple syrup

Spelt cake with lemon

Fruit skewer

Organic bread roll with avocado, ricotta, and nuts

Mini spinach bread sandwiches with truffled portobello  
and feta cheese

Hummus of the week with vegetables

Tofu wraps with plant-based cream, sprouts, and pico de  
gallo

Water, red tea water, lemon and ginger water

€21.50 per person

Less than 15 attendees: €21.50 per person



DURATION 30 MINUTES

Kombucha +€3.50

Fruit water +€3.00

Add delivery charges if  
the total does not exceed  
€300 EXCLUDING VAT,  
add €35 for delivery

VAT NOT INCLUDED

# BRUNCH GREEN

-Grilled cherry tomato skewer with fresh cheese  
and basil pine nut cream

-Seeded bread with avocado, cashew cream,  
arugula, cottage cheese, and alfalfa

-Brown rice, roasted corn, and pico de gallo

-Broccolini or asparagus with lime mayonnaise

-Apple salad with goat cheese, pecan nuts,  
pollen, and sprouts with honey vinaigrette

-Quinoa poke with cucumber, salmon,  
edamame, and seaweed with our spicy sauce

-Smoked tofu wraps with mushrooms, roasted  
sweet potato, cilantro, and Thai sauce

Choose one protein per event (NO POSSIBILITY  
OF TWO CHOICES):

+Free-range chicken marinated and roasted with  
herbs and mustard

+Sustainable salmon with homemade pickled  
carrot and cabbage

+Wild tuna tataki with ponzu sauce and crispy  
wakame seaweed +€3.00

+VEG option: seasonal vegetable cream

€30.00 per person / €33.00 for less than 15 pax

# SNACK

(3 pieces)

Red tea water and lemon ginger water

Sweet potato, yucca, carrot, and beetroot crisps with  
hummus Edamame

Pecan nuts and natural almonds with salt

€7.90 per person / €9.00 for less than 15 pax

ASTER

Loop 21

*innédito16*

GRAN Vía  
*HUB*  
TO MAKE IT HAPPEN

GV  
VENUE

Bu  
levar 30  
EVENTOS & PRODUCCIONES

# CONTACT

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