

**SANTACRUZ**  
CATERING

WEDDINGS



# ABOUT US

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At Santacruz Catering, we specialize in creating memorable culinary experiences, offering comprehensive event planning and design services. Our inspiration comes from the kitchens of the San Marco Restaurant and the Hotel Casa del Poeta, gems located in the heart of Seville's Santa Cruz neighborhood, where tradition, history, and culinary art merge.

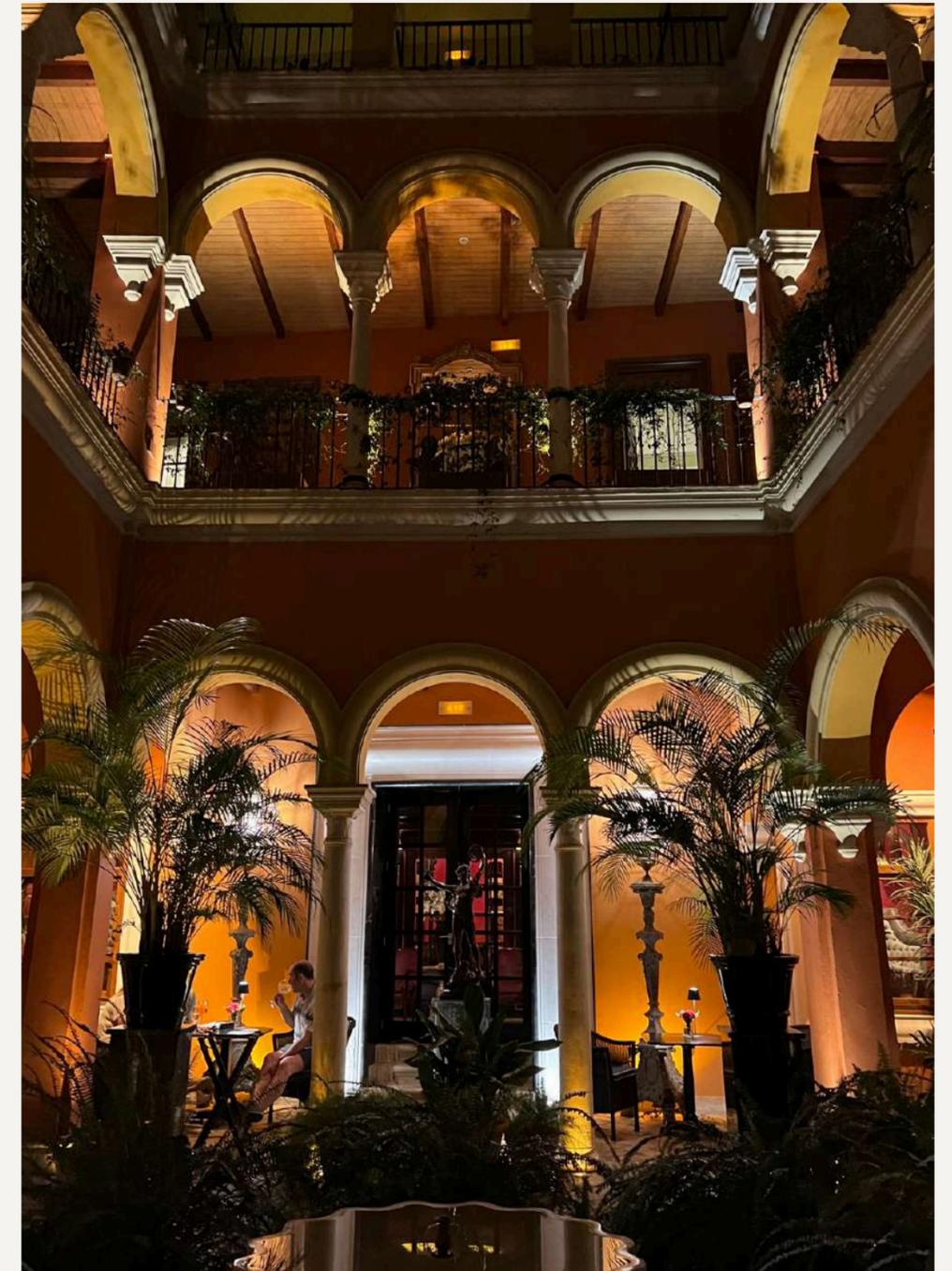
Based in Seville, with a team of professionals ready to provide excellent service throughout Andalusia, we bring our passion wherever we're needed, ensuring that every celebration is unique and unforgettable.

Our style is based on deep-rooted innovation: we respect the essence of Andalusian and Mediterranean cuisine, but we present it with creativity, freshness, and an aesthetic care that turns each dish into a visual and flavor experience.

At Santacruz Catering, we understand that every event has its own unique identity. That's why we design tailor-made proposals, adapting the cuisine, presentation, and logistics to each client's preferences. From intimate celebrations to large events, from the most classic and traditional to the most avant-garde and surprising.

We believe the difference is in the details: the choice of ingredients, the presentation, the personalized attention, and the ability to make your imagination a reality.

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## GROCERY

- 100% ACORN-FED IBERIAN LOIN
- IBERIAN SALAMI TARTARE ON OIL CAKE
- FERRERO BLACK PUDDING WITH SLICED ALMONDS
- BARBATE MOJAMA WITH FRIED CHOPPED ALMONDS AND A TOUCH OF EVOO
- Old cheese triangles with raisins
- Parmesan flakes with walnuts
- PAYOYO CHEESE TRIANGLES WITH GRAPES AND DRIED APRICOTS
- BRIE CHEESE BRICKS WITH RED BERRIES
- FERRERO GOAT CHEESE ROLL BATHED IN CANE HONEY AND TOASTED CORN POWDER



## COLD APPETIZERS

- BLUEFIN TUNA TOAST FROM THE TARIFA TUNA TRAP WITH A TRUFFLE AROMA
- THE ANCHOVY GILDA
- MARINATED SALMON FILLET WITH WASABI PEARLS ON ROASTED CORN POWDER
- ANCHOVY IN VINEGAR ON A BED OF GUACAMOLE
- OCTOPUS AND GARLIC SHRIMP SALAD
- FOIE GRAS BLINIS WITH MUSCAT APPLE
- CREAM OF BEETROOT SALMOREJO WITH A TOUCH OF MALAGA WHITE GARLIC
- DRESSED CARROT GAZPACHO
- POTATO AND COD BRANDADA WITH BLACK OLIVE OIL ON CHARCOAL-COOKED REGAÑA



## FRIED APPETIZERS

- BIENMESABE FROM GADITANO
- LEMON-FLAVORED HAKE TACOS
- TEARS OF COD
- FRIED CHOCOLATE FROM HUELVA
- FRIED OCTOPUS WITH LA VERA PAPRIKA
- PAYOYO CHEESE CROQUETTE WITH PISTACHIO
- RETINTO CROQUETTES
- IBERIAN HAM CROQUETTES WITH A SHOT OF PUCHERO
- PORK LOIN CROQUETTE



## HOT APPETIZERS

COCHINITA PIBIL WAFFLE WITH RED ONION

MINI OX BURGER

MANCHEGO RATATOUILLE TARTLET WITH QUAIL EGG

TETOUAN-STYLE CHICKEN BRIOUATS

NADIA'S KEFTA

BRAVO WAFFLE

MASOMI NEEDLE AND MASOMI SAUCE

MONKFISH NEEDLE WITH PRAWNS

BEEF STEAK WITH PLUMS



## CASSEROLES

DUCK RICE CASSEROLE

MONKFISH AND PRAWN RICE CASSEROLE

BOLETUS AND GOOSE FOIE GRAS RISOTTO CASSEROLE

CHEF'S TORTILLA CASSEROLE

CREAM OF BOLETUS CASSEROLE WITH TRUFFULA

ARTICHOKE CREAM CASSEROLE WITH CHOPPED HAM

SQUID BLACK RICE CASSEROLE



## SEASONS

CHEESE STATION

RICE STATION

BABRBATE BLUEFIN TUNA STATION

CROQUETTE STATION

OCTOPUS STATION

SEAFOOD STATION

GILDAS STATION



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## FIRST COURSES

CREAM OF CORDOBAN SALMOREJO ACCOMPANIED BY QUAIL EGG, WHITE ASPARAGUS, BARBATE MOJAMA SHAVINGS AND EVOO ICE CREAM

BEETROOT SALMOREJO CREAM ACCOMPANIED BY MOZZARELLA PEARLS

ARTICHOKE CREAM WITH A GARNISH OF CHOPPED HAM AND FRIED ARTICHOKE

SUPREME OF CONFIT COD WITH A GARNISH OF BAKED POTATOES AND GARLIC CHERRY TOMATOES

HAKE SUPREME ON PIQUILLO PEPPER CREAM AND FRIED LEEK

## MAIN COURSES

SIRLOIN STEAK IN MARSALA WINE, POTATOES WITH THYME AND PADRÓN PEPPER

IBERIAN PORK CHEEKS WITH PEDRO XIMÉNEZ SAUCE, GARNISHED WITH POTATO STICKS AND BABY CARROTS



## FIRST COURSES

BROTHY RICE WITH MONKFISH AND SHRIMP

CREAMY DUCK RICE

BLUE TOMATO SALAD WITH BURRATA PUGLIESE, BASIL OIL AND BLACK SALT

MANGO SALMOREJO CREAM WITH MOTRIL AVOCADO TARTAR AND PRAWNS

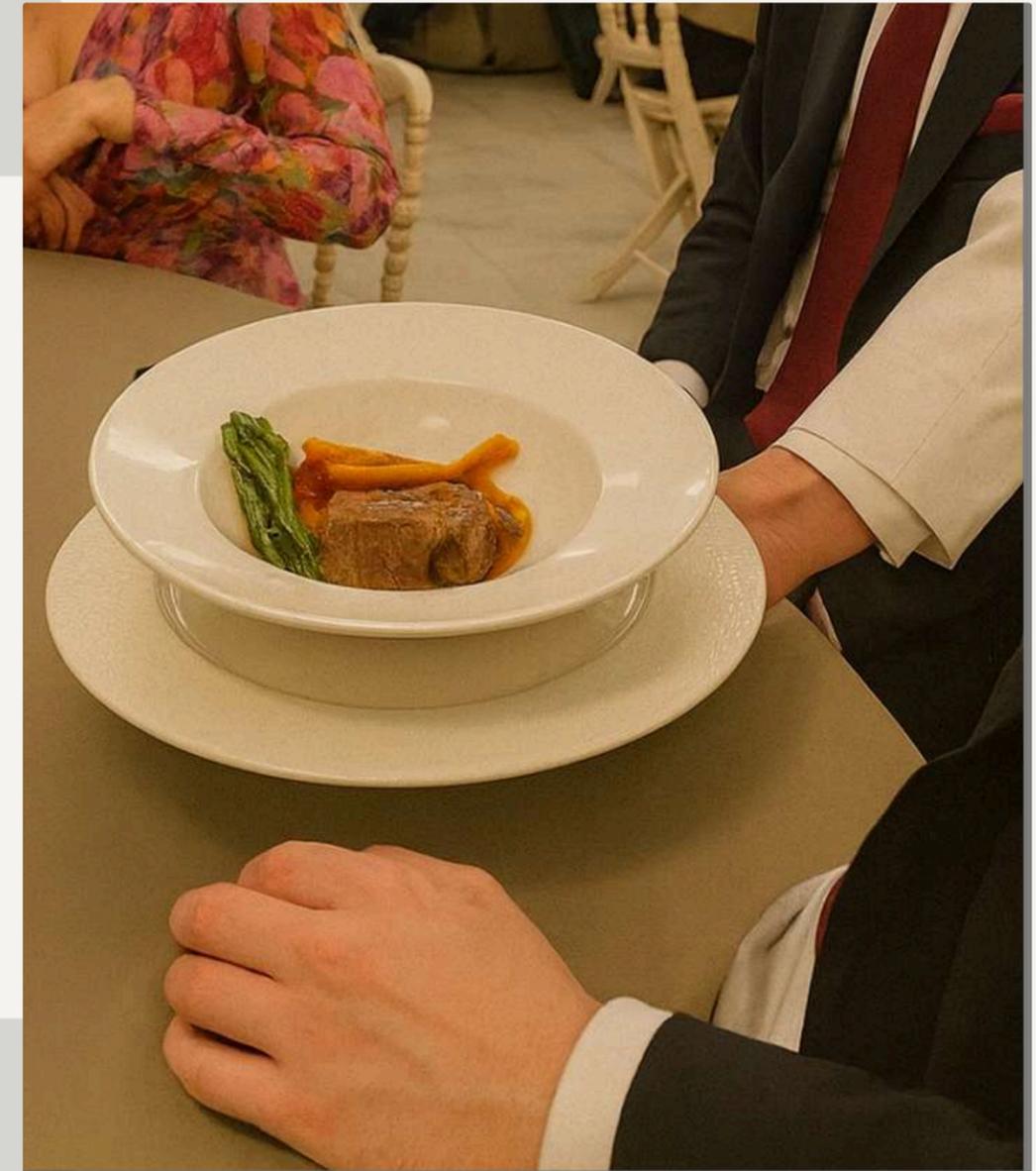
SALMON LOIN ON A BED OF SPINACH AND SAUTÉED MUSHROOMS

SEA BASS TACO ON FRESH SEASONAL VEGETABLES AND CRISPY NORI SEAWEEED

## MAIN COURSES

OX CHEEKS IN RED WINE AND GARNISHED WITH SWEET POTATO STICKS AND WILD ASPARAGUS

PULLET BREAST BATHED IN A CREAM OF RAISINS AND MALAGA WINE AND GARNISHED WITH POTATOES, BABY CARROTS AND PADRÓN PEPPERS



## FIRST COURSES

CREAMY RICE WITH CARABINERO

RED SHRIMP CARPACCIO WITH PISTACHIO AND SPROUT VINAIGRETTE

WILD SEA BASS WITH ONIONS, GRAPES, RAISINS, TURMERIC AND GINGER

SUPREME TURBOT ON RATATOUILLE AND MINCED GARLIC PRAWNS

## MAIN COURSES

INGOT OF ACORN-FED IBERIAN PORK WITH A GARNISH OF ROSEMARY POTATOES AND GARLIC CHERRY TOMATOES

ROAST BEEF WITH PORT SAUCE AND A GARNISH OF PARISIAN POTATOES, SPRING ONIONS, AND SAUTÉED MUSHROOMS

BEEF TENDERLOIN GARNISHED WITH POTATO GRATIN, ASPARAGUS BUNDLE AND BABY CARROTS (+1€ WITH FOIE MEDALLION)



ARABIC CAKE

HOMEMADE TIRAMISU WITH MASCARPONE

CHOCOLATE MARQUISE WITH PISTACHIO CREAM

BAKED CHEESECAKE WITH LOTUS AND DULCE DE LECHE

CHEESECAKE WITH WHITE CHOCOLATE AND RASPBERRY CREAM

BRIOCHE BREAD TORRIJA WITH VANILLA ICE CREAM AND MANDARIN CREAM



# COCKTAIL

COCKTAIL 120 MIN  
+  
B. CHEESE  
+  
WINE AND BOTTLE STATION  
+  
DESSERT

COCKTAIL 150MIN  
+  
WINE AND BOTTLE STATION  
+  
CHEESE B.  
+  
RICE STATION  
+  
DESSERT

  
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# TASTING



100% acorn-fed Iberian loin  
Iberian salchichón tartar on a Ferrero olive oil cake with black pudding  
Mojama de Barbate with chopped fried almonds and EVOO  
The classic Gilda with anchovies  
Madera de quesos Aged cheese, Parmesan flakes and Payoya goat cheese  
from the Sierra de Cádiz accompanied by jams, nuts and dressings

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Marinated salmon taco with wasabi pearls on toasted corn powder  
Bluefin tuna from the Tarifa almadraba with truffle aroma  
Dressed carrot gazpacho and EVOO ice cream  
Pickled anchovy on a bed of guacamole  
Octopus and garlic shrimp salad  
Shrimp salad with tuna tartar

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Bienmesabe Gaditano  
Choco de Huelva  
Hake cubes with tartar  
Our croquette  
Loin croquette, Payoyo cheese and pistachio and Retinto cheese croquette

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Nadia's Kefta  
Chicken briouats  
Bravo waffle

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Chef's Tortilla Casserole  
Boletus and Goose Foie Gras Risotto Casserole

\*Common menu for all cocktails\*

MENU 1

75 MIN. Appetizer  
First course Group 1 Second course  
Group 2 Dessert  
4 hours of open bar

MENU 2

Aperitif 90 MIN.  
Cheese Station First Course Group 1  
Second Course Group 2 Dessert  
4 hours of open bar

MENU 3

Aperitif 75 MIN.  
Starter First course Group 1 Dessert  
4 hours of open bar

MENU 4

Aperitif 90 MIN.  
Cheese station and rice station Main  
Course Group 2 Dessert  
4 hours of open bar

MENU 5

Aperitif 75 MIN.  
Rice station and croquette station First course  
Group 2 Second course Group 2 Dessert  
4 hours of open bar

RATE MENU

Aperitif 75 MIN.  
Rice and gildería station Barbate bluefin tuna tasting  
Second course Group 2 Dessert  
4 hours of open bar



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# TAILOR-MADE GASTRONOMY. IMPECCABLE SERVICE.

AT SANTACRUZ CATERING, WE BELIEVE EVERY EVENT SHOULD BE AS UNIQUE AS THE PERSON CELEBRATING IT. THAT'S WHY WE LOVE TO CUSTOMIZE EVERY DETAIL: FROM THE MENUS TO THE APPETIZERS, INCLUDING ANY MODIFICATIONS YOU MAY DESIRE. OUR GOAL IS TO MAKE EVERYTHING EXACTLY AS YOU IMAGINED.

WE'RE HERE TO LISTEN TO YOUR IDEAS AND SHOW YOU THE WIDE VARIETY OF OPTIONS WE HAVE IN STORE.

WE CREATE UNIQUE EXPERIENCES. OUR TOP PRIORITY IS TO MAKE YOUR DREAMS COME TRUE, TAKING CARE OF EVERY MOMENT WITH DEDICATION, CREATIVITY, AND EXCELLENCE.

WE DON'T JUST SERVE FOOD: WE CREATE MEMORABLE EXPERIENCES THAT MAKE A DIFFERENCE.



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# INCLUDED IN THE MENU

QUALIFIED SERVICE PERSONNEL.

ONE WAITER FOR EVERY 10 DINERS.

EXCLUSIVELY PERSONALIZED MENUS.

DIFFERENT TYPES OF LOW AND HIGH TABLES WITH STOOLS AT THE APPETIZERS.

FURNITURE AND HOUSEHOLD ITEMS SANTACRUZ LINE.

FINE GLASSWARE SANTACRUZ LINE.

TABLE ETIQUETTE AND ASSIGNMENT OF GUESTS UPON ARRIVAL AT THE ESTATE.

PRINTED MINUTES (CUSTOMIZABLE OPTION).

SANTACRUZ LINE UNIFORMS.

TASTING MENU FOR 6 PEOPLE ONCE CONTRACTED. (TUESDAY - WEDNESDAY - THURSDAY DURING LUNCH OR DINNER) (EXTRA GUEST €50/COVER).

It is possible to organize a tasting of the menu prior to booking the wedding, at a symbolic cost of €50/person, which will be discounted from the bill if the booking is made.



# EXTRA SERVICES

100% ACORN-FED IBERIAN HAM 959 D.O €485 (1 PIECE FOR EVERY 80/100 GUESTS)

JAMÓN DEL MAR SMALL FISHING BOTTLE €1285

VISIBLE CUTTER: €160/PIECE

CHEESE STATION €4

RICE STATION €4.50

CROQUETTE STATION €4

OCTOPUS STATION €12

SEAFOOD STATION €9

BABRBATE RED TUNA STATION €12

WINE AND BOTTLES BAR €3.50

COCKTAIL BAR €12 CHAMPAGNE BAR (ASK FOR PRICE PER BOTTLE)

VERMOUTH BAR €4

WATER AND LEMONADE BAR €2.50 VENECIADOR €380 RECENAS €3.50

COFFEE AND INFUSIONS 2€

SORBET 2€

EXTRA HOUR OF OPEN BAR 4€

CHILDREN'S MENU 40€

STAFF MENU 65€

CAVA RECEPTION FOR THE APERITIF 2.5€

CHAMPAGNE RECEPTION 6€

EXTRA WAITER FOR SERVICE 110€

EXTRA WAITER OPEN BAR 18€/HOUR





Thank you for trusting the Santacruz Catering team. It's been a pleasure serving you.

C. Manuel Bermudo Barrera, 1, 41003 Seville



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