

DINI CATERING 2024

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# LUNCH TIME

It is the ideal solution to delight your colleagues and customers at lunchtime.

Multiple options for all tastes and adaptations to special menus.

Presented in recyclable materials, helping to care for the environment.



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# Snack Delivery



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## Sant Andreu

4 pieces

Variety of cheeses accompanied with jams and peppers (40 gr per person)

Assorted mini quiches

Iberian ham, brie and almond tartufato grilled cheese

Mini wrap of roast beef, edam and dijon mustard cream cheese

**Price p/p: 9,00 €**

## Bar Snacks

Assorted olives  
(35 g per person)

Bowl of potato chips  
(30 g per person)

Mini savoury puff pastry  
(2 pieces per person)

**Price p/p: 5,00 €**

## Montjüic - to share

5 Piezas

Assorted olives

Variety of cold sausages accompanied by stick bread (40 gr per person)

Potato omelette with onion  
(1 every 15 people)

Portion of bread with tomato

Gorgonzola cream cheese, caramelized pear and white bull (cold sausage) grilled sandwich

**Price p/p: 13,50 €**

VAT not included (10%)

Minimum 30 pax



# Finger Food delivery

## Gracia

9 pieces

\*Cannot be substituted for any other option

Vegetable gyoza with teriyaky sauce  
and sesame seeds

Assorted mini quiches

Boletus croquette

Spring roll with sweet and sour  
sauce

Seeds bread with ham and parmesan  
cheese

Potato omelette sandwich

Mini chicken pita with avocado  
cream

Straciatella bonbon

Chocolate brownie

**Price p/p: 18,50 €**

## Sarrià

10 pieces

Mini truffled potato omelette

Mini spinach wrap catalan style

Quinoa, peas and mint salad

Duck gyoza with sweet sauce

Assorted mini quiches

Curry brioche stuffed with pulled  
pork with cucumber and pickled  
onions

Iberian ham, brie and almond  
tartufato grilled cheese

Brie, lamb's lettuce, apple compote  
and roast beef sandwich

Mini carrot cake with cream  
topping

Coulant with vanilla mousse

**Price p/p: 20,00 €**

VAT not included (10%)

Minimum 15 pax

# Finger Food delivery

## Example

10 Pieces

Mini truffled potato omelette  
Quinoa salad with peas and mint  
Basil and sun-dried tomato hummus with  
stick breads  
Mini roast beef, edam cheese, cream  
cheese and dijon mustard wrap  
Stew croquette  
Curry brioche stuffed with pulled pork  
with cucumber and pickled onions  
Iberian ham, brie and almond tartufato  
grilled sandwich  
Mini chicken pita with avocado cream  
  
Mini carrot cake with cream topping  
Fruit Salad (40 gr)

**Price P/P: 22,00 €**

## Sants

10 Pieces

Vegetable Gyozas with teriyaki sauce  
Boletus Croquette  
Tequeños with cocktail sauce  
Potato salad with tuna and pickles  
Vegetable mini wrap of aubergine,  
courgette and basil hummus  
Truffled chicken ingot sandwich  
Brie, lamb's lettuce, apple compote and  
roast beef sandwich  
Mini cheeseburger with bacon and  
pickle  
  
Mini cheesecake  
Mini apple pie

**Price P/P: 22,00 €**



**LUNCH TIME**

**VAT not included (10%)  
Minimum 15 pax**



# Finger Food delivery

## To Choose - 10 Pieces

Mini spinach omelette and romesco  
 Mini truffled potato omelette  
 Beetroot hummus and stick bread  
 Basil and tomato hummus with peppers and  
 stick bread  
 Traditional hummus with crudites  
 Vegetable gyoza with teriyaki and sesame seeds  
 Duck gyoza with sweet sauce  
 Spring roll with sweet and sour sauce  
 Mini catalan style spinach wrap  
 Mini roast beef, edam cheese and dijon  
 mustard wrap  
 Mini vegetable wrap with aubergine, courgette  
 and basil hummus  
 Croquette of ham, stew or boletus  
 Tequeños with cocktail sauce  
 Assorted mini quiches  
 Pasta salad, tuna, corn, peas and cherry  
 tomatoes.  
 Potato salad with tuna and pickles.  
 Quinoa, peas and mint salad  
 Tomato and cucumber salad, feta cheese,  
 kalamata olives and miso vinaigrette.  
 Roast chicken poke, edamame, pickled onions  
 and kimchi mayo  
 Brie, lamb's lettuce, apple compote and roast  
 beef sandwich

## To Choose - 10 Pieces

Curry Brioche stuffed with pulled pork with  
 cucumber and pickled onions  
 Tomato brioche stuffed with crab and  
 pineapple  
 Seeds bread with ham and parmesan cheese  
 Mini potato omelette sandwich  
 Iberian ham, brie and almond tartufato grilled  
 cheese  
 Gorgonzola cheese cream, caramelised pears  
 and white bull (cold sausage) grilled sandwich  
 Truffled chicken sandwich ingot  
 Mini falafel pita with tzatziki and tomato  
 Mini chicken pita with avocado cream  
 Mini cheeseburger with bacon and pickle  
 Veggie burger with tomato and guacamole  
  
 Mini carrot cake with cream topping  
 Straciatella bonbon  
 Mini apple pie  
 Coulant with vanilla mousse  
 Brownie with chocolate topping  
 Mini cheesecake  
 Fruit salad (40 gr)  
 Mini chocolate dome GF and LF  
 Chia pudding with coconut milk and nuts  
 Vegan mini brownie GF

**Price P/P: 23,00 €**



**LUNCH TIME**

**These proposals do not  
 include VAT (10%)  
 Minimum 15 pax**



# Vegan Finger Food delivery

## Vegan No 1

9 pieces per person

Basil and sun-dried tomato hummus  
with stick bread

Vegetable gyoza with teriyaki and  
sesame seeds

Mini vegetable wrap with aubergine,  
courgette and basil and peppers  
hummus

Quinoa, peas and mint salad

Mini vegan tuna mousse ingot

Tartufato courgette and aubergine  
grilled sandwich

Huras, lamb's lettuce and apple  
compote sandwich

Fruit Salad (40 gr)

Vegan mini brownie

**Price p/p: 20,00 €**

## Vegan No 2

10 pieces per person

Traditional hummus with crudites

Spring roll with sweet and sour sauce

Mini catalan style spinach wrap

Potato salad with vegan tuna, veganesa  
and pickles

Tomato and cucumber salad with  
Kalamata olives and miso vinaigrette

Mini vegan nugget sandwich with  
veganesa and lamb's lettuce

Mini falafel pita with tzatziki and  
tomatoes

Veggie burger with tomato and  
guacamole

Chia pudding with coconut milk and  
nuts (40 gr)

Mini chocolate dome S/G and S/L

**Price p/p: 23,00 €**

VAT not included (10%)

Minimum 15 pax

# Gluten Free Finger Food delivery

**Gluten-free will be adapted to the normal menu chosen**

10 pieces per person

Mini spinach omelette

Mini truffled potato omelette

Beetroot hummus and crudites

Basil and sun-dried tomato hummus with crudites

Traditional hummus with crudites

Gluten-free vegetable gyoza

Potato salad with tuna and pickles

Quinoa, peas and mint salad

Tomato and cucumber salad, feta cheese, Kalamata olives and miso vinaigrette

Micro "Poke" of roasted chicken, edamame, pickled onion and kimchi mayo

Iberian ham, brie and almond tartufato grilled cheese

Gorgonzola cream cheese, caramelised pear and white bull (cold sausage)  
grilled cheese

Truffled chicken ingot sandwich

Mini sandwich filled with pulled pork with cucumber and pickled onion

Mini sandwich stuffed with crab and pineapple

Mini sandwich with ham and parmesan

Mini potato omelette sandwich

Mini chicken sandwich with avocado cream

Mini brie, lamb's lettuce, apple compote and roast beef sandwich

Fruit Salad (40 gr)

Mini chocolate dome GF and LF

Chia pudding with coconut milk and dried fruits and nuts

**VAT not included (10%)**

**Minimum 15 pax**

**Price p/p: 23,00 €**



**LUNCH TIME**



# Servings to share - Extras



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Potato and onion omelette - 25 cm	<b>20,00 €</b>
Potato, onion and spinach omelette - 25 cm	<b>20,00 €</b>
Potato, onion and chorizo omelette - 25 cm	<b>22,00 €</b>

Quiche Lorraine	<b>30,00 €</b>
catalan style spinach quiche with goat's cheese	<b>30,00 €</b>
Vegetables quiche	<b>30,00 €</b>

Tray of assorted cheeses 300gr accompanied by stick breads and jam (cured, brie, parmesan and mahon cheese)	<b>20,00 €</b>
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Tray of assorted cold sausages 300gr accompanied by stick bread (Longaniza, fuet, bull blanc and bull negro)	<b>18,00 €</b>
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Tray of Iberian ham accompanied by bread sticks (300 gr)	<b>40,00 €</b>
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Bread with tomato serving (P/P)	<b>3,00 €</b>
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Trio of Hummus (500 gr) accompanied with bread sticks and crudites (Tracional, basil and dried tomatoes, beetroot)	<b>40,00 €</b>
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Nachos with Guacamole Bowl (200 gr)	<b>20,00 €</b>
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Sacher cake (1.000 kg)	<b>40,00 €</b>
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Raspberry cheesecake	<b>40,00 €</b>
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Carrot cake, Red Velvet or Death by Chocolate (pre-cut))	<b>40,00 €</b>
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VAT not included (10%)



# Drinks delivery



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## Coffee service in thermos

Coffee, milk and infusions  
(including disposable tableware,  
napkins, coffee, milk and hot  
water in thermoses).

**P/P: 4,00 €**

## Capsule coffee service

Coffee, milk and infusions  
(includes disposable tableware,  
napkins, coffee capsules, milk and  
infusions)

**P/P: 4,50 €**

## Drinks Pack

1 juice per person  
1 canned water per person

**P/P: 2,90 €**

## Porcelain tableware

If you want the coffee services to be  
served on porcelain crockery, we  
only have to add

**P/P: 2,00€**

**Additional coffee service 2,00 € p/p**

**Assorted soft drinks (330 ml) 1,80 € p/p**

**Assorted juices (200 ml) 1,80 € p/p**

**Canned water (330 ml) 1,20 € p/p**

**Natural orange juice 3,50 € p/p**

VAT not included (10%)

Minimum 15 pax

Can only be booked together  
with the Coffee Break





# Barra de bebidas en Barcos



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## Barra de bebidas sin alcohol

Refrescos y agua

1 hr - 4 € p/p

2 hrs - 6 € p/p

## Barra de basica

Refrescos, agua y tres variedades cerveza

1 hr - 8 € p/p

2 hrs - 12 € p/p

## Barra de bebidas con Vino y Cava:

Barra básica + Vino blanco y tinto

1 hr - 10 € p/p

2 hr - 16 € p/p

### A partir de la 3 era hr

#### Barra sin alcohol

- 3 € p/p

#### Barra Básica

- 6 € p/p

**Barra Copas:** Barra Básica + Ron Brugal, Ginebra Seegrans, Vodka Absolut y  
Wiskey Ballentines

- 8 € p/p

**Barra Copas Premium:** Barra Copas + Ginebra: Puerto de Indias.

Ron: Pampero aniversario. Whiskey: Johnie Walker etiqueta negra - 10 € p/p

#### Mojitos

3 variedades de mojitos

- 5 € p/p

Tiquets Sencillos - Agua, refrescos, vino y cava

- 3 € por tiquet

Tiquets combinados

- 6 € por tiquet

## Bebidas

No incluyen IVA (10%)

Mínimo 30 pax

**Incluye 1 camarero cada 50 personas**

**Menaje de plastico**



## Beverages

VAT not included (10%)

Minimum 30 pax

# Drinks bar



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### Basic beverage bar

Soft drinks, water and three varieties of beer

1 hr - 8,00 € p/p

2 hrs - 12,00 € p/p

### Basic beverage bar with wine

Basic bar + Red and white wine

1 hr - 10,00 € p/p

2 hr - 16,00 € p/p

### Toast beverage bar

Cava, water and soft drinks

1 hrs - 8,00 € p/p

### From the 3rd hr

### Basic beverage bar

- 4,00 € p/p

### Basic beverage bar with wine

- 6,00 € p/p

**Alcohol beverage bar:** Basic beverage bar + Ron Brugal, Gin Seegrams, Vodka

Absolut and Wishkey Ballentines

- 8,00 € p/p

**Premium Alcohol beverage bar:** Basic beverage bar + Gin: Bulldog/Puerto de

Indias. Ron: Pampero aniversario. Whiskey: Johnie Walker black lab - 10,00 € p/p

### Mojitos o Cocktail (1 to choose)

Mojitos, aperol spritz, mimosa or piña colada

- 5,00 € p/p

2 cocktail options

- 6,50 € p/p

**Includes 1 waiter for every 50 people and tables  
to set up the drinks bars**



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# Conditions

Minimum order during the week 250,00 €.

Minimum weekend order 500,00 €.

Individual packaging option + 0,75€ (coffee and pica pica)

50% of the total price quoted must be paid to reserve and accept the service.

The delivery product is delivered in transportable boxes ready for presentation.

Assembly and disassembly not included

Recyclable materials

Transport included in Barcelona city

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## Included

Transport within Barcelona  
from 08:30 - 18:30

Suggested menu  
Napkins and disposable  
tableware

## Not included

VAT 10%.  
Furniture and table linen  
Waiters  
Deliveries outside Bcn  
(consult according to service  
and location)  
Deliveries on public holidays

## Extras

Waiters (30€/h)  
Out of hours deliveries  
(20 €/h additional)  
Table linen (35,00€)  
Rectangular tables (15,00€)  
Pack table with tablecloth (45€)  
Cocktail table (45 €)



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**Let's Talk**