



The Spanish Deli

www.thespanishdeli.co.uk

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Catering Prices for Private Parties and Corporate Events

'AUTHENTIC PAELLA FRESHLY COOKED ON SITE'

We offer our traditional Valencian paellas at your event; we cook them from fresh on site in front of your guests and serve it from the paella pan. We cook it in our own gas burner, we just need access to cold and hot water and hand-washing facilities.

Choose from Vegetable, Seafood (*Molluscs and Crustaceans*) or Chicken and Chorizo. All our paellas are gluten free.

Vegetable £10 per person

Seafood - Chicken & Chorizo £12 per person

Do you wish to give your guests a full Spanish culinary experience? We can serve our Tapas dishes and Platters while the Paella is cooking, which takes approx. an hour.

Our Tapas and Platters - £11 per person.

Spanish Charcuterie Platter: Manchego cheese ([Dairy](#)) with quince jelly, plus a selection of jamón and chorizo slices served with 'Picos' breadsticks ([Gluten](#)). *Our meat selection comes only from Black Hoof pigs or 'Pata Negra, which are renowned for having a richer and superior taste than White Hoof pigs.*

Selection of canapés and vol-au-vents ([Gluten](#)) ~ Soft cheese, white asparagus and smoked salmon ~ Brie, walnuts and grapes, ~ Piquillo pepper, gorgonzola and anchovy ~ Manchego, salami and olives, ~ Cherry tomatoes, fresh mozzarella and basil leaves skewers. ([Dairy](#), [Fish](#), [Nuts](#))

Spanish omelette: Potatoes and onion omelette, chorizo can be added on request. ([Egg](#)) (GF)

Mixed leaves, black olives and baby tomatoes salad in an extra virgin olive oil and vinagre de Jerez dressing. ([SO2](#)) (GF)

NOTES

‡ Minimum order: 8 people. We aim to provide a wonderful experience to our customers, please let us know if you wish to add your own personal touch to your order.

‡ Please order in advance (at least 5 working days before the event). Payment: 25% deposit when booking, remaining balance on day of the event.

‡ Cancellation policy: 10% fee for cancellations within 48 hours, full charge for cancellations within 24 hours of the event.

‡ Please let us know of any allergies and dietary requirements. We will try and do our best to accommodate your request. Our dishes are prepared and cooked in premises handling nuts, dairy, eggs and seafood. We take every precaution to avoid cross-contamination, but we cannot guarantee that our dishes are completely allergen free. Allergens are shown in [blue](#).