

Belu

EXCLUSIVE CATERING AND EVENTS
GROUP DOSSIER 2026



Welcome to Belu Catering & Events

At Belu Catering & Events, we understand that every gathering is an opportunity to create something memorable.

Whether it's a private celebration, a corporate event, or a special get-together with friends, we believe that gastronomy and service have the power to transform a moment into a unique experience.

Our team combines a passion for cooking, attention to detail, and a contemporary vision of hospitality, offering carefully designed culinary experiences tailored to each occasion and each client.

We work with high-quality ingredients, elegant presentations, and professional yet attentive service, taking care of every aspect of the event so that hosts and guests can simply enjoy themselves.

From intimate gatherings to grand celebrations, at Belu we create gastronomic experiences that reflect the character of each event and elevate every gathering to a special level.

Because when gastronomy, ambiance, and service are in perfect harmony, every event becomes unforgettable.



GROUP MENU

B 1 Starter

B 1 Main Course

B 1 Dessert



Starters

- 🍷 Andalusian-style squid with lime mayonnaise
- 🍷 Potato and truffle omelet bite (v)
- 🍷 Sobrasada roll with caramelized onion and brie cheese
- 🍷 Foie gras lollipop with fig confit
- 🍷 Scallop cerviche
- 🍷 Red prawn bite
- 🍷 Salmon tartare with pink wakame seaweed
- 🍷 Wagyu tartare on a Parmesan biscuit
- 🍷 Tuna with smoked sauce and crispy rice ingot
- 🍷 Duck confit strudel

CHEF'S CROQUETTE TASTING

- 🍷 Garlic prawn croquette
- 🍷 Sobrasada croquette
- 🍷 Oxtail croquette
- 🍷 Porcini mushroom croquette



Main

MEATS

- 🍴 Beef cheek on red cabbage mousse, crispy cake, and beer sauce.
- 🍴 Beef tenderloin with potato parmentier, truffle sauce, sautéed mushrooms, and Jabugo ham chips.
- 🍴 Beef tenderloin with Jerusalem artichoke and potato cream and pink peppercorn sauce.
- 🍴 Marinated Iberian pork shoulder with truffled potato cream and spiced jus.
- 🍴 Loaf of local lamb with aromatic herb crust and Mallorcan tumbet (4.00€ per person).
- 🍴 Free-range chicken supreme with carrot gnocchi.

FISH

- 🍴 Slow-cooked cod, au gratin with aioli and honey, served with creamy black rice.
- 🍴 Monkfish with braised fennel, potato, and lemon sauce.
- 🍴 Turbot with creamy peas and sobrasada crumble.
- 🍴 Sea bass on watercress risotto with mandarin sauce.

VEGETABLES

- 🍴 Polenta mille-feuille with slow-cooked egg and tomato pesto. (v)
- 🍴 Polenta ingot, roasted cabbage with Soller orange and truffled cauliflower cream. (v/v)
- 🍴 Carrot gnocchi and soubise. (v)
- 🍴 Spring roll with tamarind sauce. (v/v)

(v) VEGETARIAN; ((v/v) VEGAN

All menus will be adapted according to the allergies and intolerances of the diners.

Desserts

Select an option.

- 🕯 Tiramisu cylinder with caramel crisp.
- 🕯 Mini cheesecake with caviar foam.
- 🕯 Cheesecake with ensaimada powder and red berry quenelle.
- 🕯 Pistachio and yuzu magnum.
- 🕯 Almond nougat, fig compote, and crispy ensaimada.
- 🕯 Andalusian French toast with vanilla ice cream.
- 🕯 Mango semifreddo with tartar and mint aroma (v/v).
- 🕯 Rum-roasted pineapple with banana and peanut creams (v/v).
- 🕯 Coconut and passion fruit rice pudding (v/v).
- 🕯 Papaya confit with goat cheese cream.



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Contact

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Let's start creating something unique