



2026

Universitas **Gastronomic experience**

Catering services UPF
Brunch



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BRUNCH

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CONDICIONS ESPECIALS DEL SERVEI DE CÀTERING





2026

Catering services UPF Brunch

BRUNCH N°1

- Shaved Iberian ham on coca bread with tomato and olive oil
- Cod and orange spoon with red onion thread
- Shot of gazpacho or shot of stew broth (depending on the season)
- Assorted sushi
- Universitas style "Bite-size" Spanish omelette
- Ballotine of smoked salmon

- Croquettes of cooked meat and spinach with goat cheese
- Mini hot dog with sauce duo
- Mini hamburgers of beef to taste with gourmet breads
- Fideua cuttlefish of Vilanova with all i oli
- Cod fillet loin with mushroom pil pil

- Natural fruit skewers
- Mini chocolate cup with whipped cream and almond crocanti



Drinks

- Mineral water
- Soft drinks
- Red or White wine D.O. Penedès
- Coffee and infusions

37,42 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,70 euros + 10% VAT per glass

The service includes

- Delivery and picking up service at the destination point.
- Tables, tablecloths, crockery and glassware.
- Free full delivery service starting with a service request over €595.
- Full delivery service: €105 on orders below €595 (VAT not included).
- Waiter services not included in the price.
- Waiter service: €168,68 + 10% VAT



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Catering services UPF

Brunch

BRUNCH N°2

- Shaved Iberian ham on coca bread with tomato and olive oil
- Cod and orange spoon with red onion thread
- Tosta melva with foie micuit, tomato jam and flower of salt
- Crunchy chistorra with Italian pepper
- Shot of gazpacho of strawberries with basil perfume or shot of stew broth (depending on the season)
- Spoon of prawns and fresh vegetables macerated
- Assorted sushi

- Tender onion croustillant
- Mini hamburgers of beef to taste with gourmet breads
- Mini bag of vegetables and goat cheese

- Mini tuna belly salad with tomato from Montserrat
- Couscous tub with braised vegetables

- Prawn risotto with parmesan shavings
- Beef stewed in Priorat red wine

- Cut natural fruit
- Semi cold cheese and berries



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions

41,60 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,70 euros + 10% VAT per glass

The service includes

- Delivery and picking up service at the destination point.
- Tables, tablecloths, crockery and glassware.
- Free full delivery service starting with a service request over €595.
- Full delivery service: €105 on orders below €595 (VAT not included).
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- Waiter service: €168,68 + 10% VAT



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Catering services UPF

Brunch

BRUNCH N°3

- Shaved Iberian ham on coca bread with tomato and olive oil
- Coca bread with natural escalibada and tuna belly
- Crunchy chicken skewer to the yakitory
- Chorito de salmorejo with crispy ham or shot of stew broth (depending on the season)
- Ballotine of smoked salmon
- Mini baby broad beans salad with iberico and romescu from Vilanova
- Mini cantaloup melon pearl salad with feta cheese and olive tapenade
- Spoon of prawns and fresh vegetables
- Tosta melva with foie micuit, tomato jam and flower of salt
- Assorted sushi

- Croustillant eggplant and goat cheese
- Mini hamburgers of beef to taste with gourmet breads

- Fideua of vegetables and mushrooms with all i oli
- Veal steak old mustard

- Homemade truffles with rum raisins
- Natural fruit skewers



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions

44,53 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,70 euros + 10% VAT per glass

The service includes

- Delivery and picking up service at the destination point.
- Tables, tablecloths, crockery and glassware.
- Free full delivery service starting with a service request over €595.
- Full delivery service: €105 on orders below €595 (VAT not included).
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Brunch

BRUNCH N°4

- Shaved Iberian ham on coca bread with tomato and olive oil
- Assortment of sushi
- Coca de recapte
- Table of selected cheeses with grapes, nuts, toasts and jams (bitter orange and raspberry)
- Crunchy chistorra with Italian pepper
- Ballotine of smoked salmon
- Spoon of shrimp, guacamole and powder of nachos
- Vegetable toast with anchovies
- Chupito of melon cream with cava and fresh mint or shot of stew broth (depending on the season)

- Croquettes of escalibada and goat cheese
- Dim Sum
- Mini hot dog with sauce duo

- Mini baby broad beans salad with iberico and romescu from Vilanova

- Wok of vegetables and pasta
- Fresh monkfish to the "all cremat"

- Natural fruit cut
- Assorted selection of assorted puff pastries



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions

47,52 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,70 euros + 10% VAT per glass

The service includes

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- Tables, tablecloths, crockery and glassware.
- Free full delivery service starting with a service request over €595.
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Catering services UPF

Brunch

VEGETARIAN BRUNCH N°1

- Couscous tub with braised vegetables
- Wok of seasonal vegetables with soy and sesame sprouts
- Coca bread with natural scales
- Toasted asparagus with peppers of the piquillo
- Wakame seaweed teaspoon
- Shot of tomato juice and celery stalk
- Zucchini spoon with kikos and pesto

- Mini baby broad beans with tender garlic to the aroma of mint
- Fideuá de verduritas with romesco sauce

- Natural fruit skewer



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions



35,91 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,70 euros + 10% VAT per glass



The service includes

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Brunch

VEGETARIAN BRUNCH N°2

- Couscous tub with braised vegetables
- Potato buffet stuffed with mushroom cream
- Escalivada coke
- Timbale of eggplant with romesco
- Shot of tomato juice and celery stalk
- Fajitas of spinach with pine nuts
- Crostini with avocado and quince alioli

- Mushroom croquettes
- Escalivada flan with goat cheese

- Mini salad of baby habitats with vegetable vinaigrette and reduction of Modena
- Wok of seasonal vegetables with soy and sesame sprouts
- Fideuá de verduritas with alioli
- Natural fruit skewer



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions

38,73 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,70 euros + 10% VAT per glass

The service includes

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- Free full delivery service starting with a service request over €595.
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Brunch

CELIAC BRUNCH

- Quinoa tabbouleh
- Wok of seasonal vegetables with bean sprouts and sesame seeds
- Gluten-free salmon toast with cream cheese dill
- Eggplant cannelloni stuffed with escalibada and anchovy
- Wakame seaweed teaspoon

- Asparagus of wild asparagus with piquillo peppers
- Shot of tomato juice and celery stalk

- Zucchini tartar with quicos and pesto
- Gluten-free spinach fajitas with pine nuts

- Cod spoon with tomato, onion and tapenade
- Rice with vegetables

- Natural fruit skewer



Drinks

- Mineral water
- Soft-drinks
- Red or White wine D.O. Penedès
- Coffee and infusions



35,61 euros + 10% VAT per person

Optional drink

- Cava Brut Mas d'Anoia

2,70 euros + 10% VAT per glass

The service includes

- Delivery and picking up service at the destination point.
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Brunch

BRUNCH TAKE AWAY

- Universitas salad
 - Vegetable tuna sandwich
 - Fresh fruit jar
 - Soft-drink or beer or mineral water
- 15,67 euros** + 10% IVA per person

SPECIAL CONDITIONS CATERING SERVICES

Waiters service is **not included** in the price.

The hiring of the waiter/s necessary for the service, includes:

- Delivery and picking up service at the destination point.
- Tables, tablecloths, crockery and glassware.

·Waiter service: €168,68 + 10% VAT

·The estimate duration is between: **1:30h - 2:00h**

·Flower decoration price depending on choice: Little gifts, printed cards and invitations, ...

·Events and companion at table confirmation must be done before **72 working hours**, except for Monday requests, those have to be done before Thursday afternoon because Saturday and Sunday are festive.

·Depending on the technical (facilities) and access conditions to the event place these budgets may be modified.

·Modifications of the contents or of the companion at table must be done before **72 working hours**.

·Look up prices if you would like to do the event on the weekend or festive days.

·Universitas reserves the right to modify some ingredients due to market availability.

Prices stated in services include VAT not included.





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