

HOTEL \*\*\*  
**LA COMA**

WEDDINGS

-

THE MENU



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WEDDINGS, CHRISTENINGS  
AND CELEBRATIONS  
LA COMA

STANDING APPETIZER PROPOSAL

*The standing appetizers are held, weather permitting, in the gardens of our hotel. The proposal is divided into three formats:*

- *Service tables: dishes prepared or cooked on the spot.*
- *Cocktail service: plates served directly by our staff.*
- *Dining service: we also offer various main dishes to be served at the table if desired.*

*In case of unfavorable weather, we have an indoor area prepared for the aperitif, with a drinks bar and service tables. This area has direct access to the main hall, which can also be used for this purpose.*

## SERVICE TABLE APPETIZERS (4 TO CHOOSE)

- *Pont 9 croquettes cooked on the spot*
- *Assorted Catalan cheeses cut on the spot with artisanal jams*
- *Noodles or rice casserole cooked on the spot*
- *Iberian ham sliced on the spot*
- *Grilled meat skewers*
  - *Girona beef tenderloin grilled with Maldon salt*
  - *Boneless chicken thighs with mountain herb oil*
  - *Duck breast with Setcases honey*
- *Grilled fish skewers*
  - *Red prawn*
  - *Codfish with piquillo peppers*
  - *Turbot with baked potatoes*
  - *Grilled Norway lobster with Iberian bacon*
- *Pancakes*
  - *Perol sausage with Tou de Matamala cheese and caramelized onion*
  - *Iberian bacon from La Garrotxa with Setcases honey*
  - *Grilled vegetables with romesco*
  - *Sweets: chocolate and artisanal jams*



## COCKTAIL SERVICE (7 TO CHOOSE)

- *Tomato velvet soup with toppings*
- *Lemon thyme soup*
- *Fish stew*
- *Local “bikinis” (mini sandwiches):*
  - *Black sausage with Tou de Matamala cheese*
  - *Iberian shoulder with Golany cheese*
  - *The classic, sweet ham from Can Colom with soft cow cheese Muu Bee*
- *Girona oxtail in brioche bread*
- *Girona beef tartar in brioche bread*
- *Potato ravioli with porcini mushroom sauce*
- *Beef cannelloni with crunchy cheese*
- *Prawn ravioli with morel cream*
- *Coca de recapte with anchovy and olive tapenade*
- *Chicken parcel with Norway lobster*
- *Squid croquette with black garlic aioli*
- *Foie mousse with quince and caramelized almond*
- *Roasted tomato crostini with basil*



DINNER SERVICE  
PER PERSON  
(1 TO CHOOSE)

- *Girona beef tenderloin with its sauce and potato millefeuille*
- *Braised oxtail with potato foam*
- *Baked turbot with its jus, pan-fried potatoes, and caramelized onion*
- *Monkfish tail in marinara sauce*
- *Duck leg à l'orange with pumpkin purée*
- *Casserole rice with cuttlefish and mushrooms*
- *Beef cheek with ratafia*



## HOMEMADE CAKES FROM OUR WORKSHOP (1 TO CHOOSE)

- *Hazelnut mousse cake with praline crunch*
- *Lemon cake*
- *Saint Mark cake*
- *Sacher cake*
- *Sara cake*
- *Strawberry and cream cake*
- *Cheesecake*





# RED WINES

- *D.O. RIOJA. Marqués de Murrieta Reserva*
- *D.O. RIBERA DEL DUERO: Cepa Gavilán crianza “Viña Pedrosa”*
- *D.O. TERRA ALTA: Clua Il·lusió*
- *D.O. EMPORDÀ: Finca Malaveïna*
- *D.O. MONTSANT: La Florens*
- *D.O. PRIORAT: INICI Celler Merum Priorati*



# WHITE WINES

- *D.O. PENEDÈS: Can Bas (Small-grain Muscat)*
- *D.O. TERRA ALTA: Clua Il·lusió (White Grenache)*
- *D.O. RUEDA: Bela (Verdejo)*
- *D.O. RÍAS BAIXAS: Pazo Señorans (Albariño)*
- *D.O. VALDEORRAS: Lua do Sil (Godello)*



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# SPARKLING WINES

- *D.O. CAVA Pere Venture Brut  
Nature Tresor*
- *D.O. CAVA Pere Venture Brut  
Rosé Tresor*

# THE VERMOUTH CORNER

- *VERMUT ANTIC white and red*
- *VERMUT FOT-LI rosé and red*
- *LUSTAU rosé, red and white*