

Castiza Wedding Brochure





Congratulations on your engagement!

We are Castiza, a Spanish catering company based in Lincoln, UK.

Our food is Spanish-inspired with a local twist - we use locally sourced produce combined with authentic Spanish ingredients for a truly unforgettable dining experience.

From light bites and canapés to a full multi-course dinner, we will work with you to design a menu that is creative, fun and delicious, and above all, perfect for your big day.



Castiza was founded in 2022 from a love of food, fiesta and family. We have been serving up authentic Spanish flavours like paella and tapas, to charcuterie and grazing boards ever since.

Our menus are bespoke to each event, taking into account all dietary preferences and requirements to create the perfect menu for you and your needs.

Grazing Boards

We can create fully bespoke grazing boards and tables for your wedding, featuring cured meats, cheeses, freshly baked breads, seasonal fruits, crudités, dips and sweet treats.

Our grazing boards are always a big hit, creating a casual and friendly dining experience.

Grazing boards start from £18pp.





Live Paella Cooking

Wow your guests with authentic Spanish paella, freshly cooked live by our chef. Choose from a variety of Valencian-style paellas, from chicken, seafood, mixed or even the gourmet *arrós negre*.



Our paella packages serve a minimum of 50 people and include sides from freshly baked bread and homemade alioli to tapas - see next page for more information.

Silver Paella Package

£23 per person

Authentic Valencian paella -
either chicken or vegetarian

Mediterranean salad, freshly
made bread, homemade
alioli and marinated olives

Gold Paella Package

£36 per person

Authentic Valencian paella -
chicken, seafood, vegetarian
or a mixed chicken &
seafood paella

Mediterranean salad, freshly
made bread, homemade
alioli and marinated olives

Charcuterie platter with
meats and cheese

Platinum Paella Package

£50 per person

Authentic Valencian paella -
chicken, seafood, vegetarian,
mixed paella, or squid and
mussel paella with arró^z negre

Mediterranean salad, freshly
made bread, homemade alioli
and marinated olives

Charcuterie platter with
meats and cheese, dates
stuffed with cheese and
wrapped in bacon, grilled
padrón peppers

Charcuterie Cart

Choose the Castiza charcuterie cart for a fun dining option you and your guests will love!

Guests can enjoy their own grazing box or charcuterie cup - the cart can also be used for desserts, including our bestselling burnt Basque cheesecake with a variety of toppings.

Our charcuterie cart serves a minimum of 35 people - see the next page for charcuterie cart pricing.



Silver Package

£18.50 per person

Cured meats including
chorizo, salami, & kabanos
Cheddar, smoked cheese,
herbed cheese, & brie

Vegetable crudité's &
hummus

Grapes, strawberries &
blueberries

Marinated olives and pickles
Breadsticks, cream crackers,
& rosemary crackers

Gold Package

£23.25 per person

Premium cured meats including
Serrano ham, chorizo and fuet

Mature cheddar, smoked
cheese, Manchego, goat cheese

Vegetable crudité's & hummus

Marinated olives, pickles and
banderillas

Castiza's own chorizo jam and
red pepper confit

Grapes, strawberries and
blueberries

Grissini breadsticks, cheese
twists, cream crackers, &
rosemary crackers

Platinum Package

£27.25 per person

Premium cured meats including
Serrano ham, chorizo and fuet

Mature cheddar, aged Stilton and
artisanal cheeses

Vegetable crudité's & homemade
hummus

Marinated olives, pickles and
banderillas

Castiza's own chorizo jam and red
pepper confit

Luxury accompaniments like fig jam,
marinated artichokes and stuffed
peppers

Grapes, strawberries and blueberries
Grissini breadsticks, cheese twists,
crackers, homemade sourdough and
focaccia breads



Fine Dining

Enjoy a specially curated fine dining menu at your wedding, featuring professional table service, wine pairings and multiple courses.

All fine dining menus are completely tailored to your tastes and priced accordingly - get in touch for more information.

Menus

Here are some sample menus from past events, from light bites, canapes and tapas to four-course meals.- Remember, we can create a bespoke menu just for you.



TAPAS

Homemade Bread & Alioli

Marinated Olives and Pickles

Mediterranean Salad

Albondigas en Salsa (Meatballs)

Spanish Omelette topped with crispy

Jamon serrano and cured cheese

Tuna and Pisto Empanada

Patatas Bravas

Blue Cheese Croquetas

Garlic Mushrooms

Chicken and Seafood Paella

Chorizo a la Sidra



Canapés

Focaccia Bites:

Chorizo and Cheese

Mojo Rojo and Smoked Cheese

Salami, Cheddar and Red Pepper Confit

Chorizo, Jam and Brie

Vegetarian: Mojo Verde and Mojo Rojo

Spanish Tortilla Bites

Cured cheese

Crispy cured meats

Alioli

(continued)





Empanada Bites:

Tuna and Pisto

Beef, Pork, Roasted Peppers and Cheese

Chicken, Chorizo, Cheese and Red

Pepper Confit

Mini Burnt Basque Cheesecakes:

Pistachio

Biscoff

Oreo, White Chocolate and Hazelnut

Pintxos (Topped slices of artisan bread):

Grated tomato and Serrano Ham

Chorizo Jam

Sobrasada and Cheese

Private Dining

Salmorejo with serrano ham & egg

Gazpacho shots with black olive dust

Charcuterie board

Homemade bread & truffle alioli with
marinated olives and pickles

Sautéed wild mushrooms with garlic, parsley
oil and fried egg yolk on a base of crema
parmentier with Parmesan crisps (v)

Tomato and avocado tartare with basil oil and
crispy bread

Wagyu or fuet tartare





3 Course Dinner

Manchego and Membrillo Skewers

Marinated Olives and Pickles

Mini Chorizo Rolls

Tortilla Bites with Alioli

Croquetas

Bacalao al Pil-Pil (Cod loin)

Pollo en Pepitoria (Chicken in almond-saffron sauce)

Stuffed Aubergine
with Patatas a lo Pobre

Mini Burnt Basque Cheesecake

Tarta de la Abuela

Polvito Canario



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