



Caterguai



October-2024

Monday	Tuesday	Wednesday	Thursday	Friday
<p>1</p> <p>1r. Special Salad</p> <p>2n. Valencian Paella with chicken, bass and beans.</p> <p>Seasonal fruit</p> <p>Vegetable stew Grilled veal Seasonal fruit</p>	<p>2</p> <p>Lettuce, tomato, carrot, beet</p> <p>1r. ECO chickpea with vegetables stew</p> <p>2n. Potato Omelette with tricolor carrot.</p> <p>Organic Dairy and Fruit</p> <p>blue fish to the papillote Seasonal fruit</p>	<p>3</p> <p>Lettuce, tomato, corn, olives</p> <p>1r. Macaroni with tuna, tomato and cheese</p> <p>2n. Pollack fillet with mashed potato and beet..</p> <p>Seasonal fruit</p> <p>Salad with pineapple and raisins Grilled salmon Seasonal fruit</p>	<p>4</p> <p>lettuce, carrot, olives</p> <p>1r. chicken soup with stars</p> <p>2n. Marinated loin with greenpeas, onion and potato..</p> <p>Seasonal fruit</p> <p>semolina of rice with fish soup Seasonal fruit</p>	
<p>7</p> <p>1r. Special Salad</p> <p>2n. Arròs del senyoret with seafood.</p> <p>Seasonal fruit</p> <p>Mushrooms scrambled with vegetables and onions Seasonal fruit</p>	<p>8</p> <p>Lettuce, tuna, corn, quinoa</p> <p>1r. Zucchini cream and cheese.</p> <p>2n. Baked Chicken with mushrooms and onion.</p> <p>Dairy and Fruit</p> <p>Vegetable stew Grilled veal Seasonal fruit</p>	<p>9</p> <p>FESTIVE.</p>	<p>10</p> <p>Lettuce, carrot, corn, olives</p> <p>1r. Neapolitan macaroni with tomato and cheese</p> <p>2n. Tilapia fillet with baby carrot and potato..</p> <p>Seasonal fruit</p> <p>Baked fish with potatoes and onion Seasonal fruit</p>	<p>11</p> <p>Lettuce, tomato, olives, beet</p> <p>1r. ECO Lentils with vegetables</p> <p>2n. French omelet with cheese.</p> <p>ECO fruit</p> <p>Noodle soup with various vegetables Grilled Chicken Breast Seasonal fruit</p>
<p>14</p> <p>lettuce, carrot, olives</p> <p>1r. Fideuà of fish with seafood</p> <p>2n. Fresh Cheese.</p> <p>Seasonal fruit</p> <p>semolina of rice with fish soup Seasonal fruit</p>	<p>15</p> <p>lettuce, carrot, olives</p> <p>1r. vetable soup with legumes.</p> <p>2n. Burger with Potato and Onion.</p> <p>Seasonal fruit</p> <p>Potato and carrot cream Grilled Turkey Breast Seasonal fruit</p>	<p>16</p> <p>Lettuce, tomato, carrot, corn</p> <p>1r. Espirals amb salsa cremosa de xampinyons.</p> <p>2n. Grilled Hake Filet with Tempura vegetables.</p> <p>Dairy and Fruit</p> <p>Peasant Salad Baked fish Seasonal fruit</p>	<p>17</p> <p>Lettuce, tomato, carrot</p> <p>1r. ECO chickpea with vegetables stew</p> <p>2n. Potato Omelette with Fresh Cheese.</p> <p>Seasonal fruit</p> <p>blue fish to the papillote Seasonal fruit</p>	<p>18</p> <p>Lettuce, tomato, carrot, corn</p> <p>1r. Milanese rice with peas, lean meat and pepper.</p> <p>2n. Ham and cheese pizza.</p> <p>Seasonal fruit</p> <p>Potato and carrot cream lamb chops Seasonal fruit</p>
<p>21</p> <p>Lettuce, carrot, corn, olives</p> <p>1r. Carrot and pumpkin cream</p> <p>2n. roasted chicken with rosemary and lemon..</p> <p>Seasonal fruit</p> <p>Grilled hake medallions Grilled veal Seasonal fruit</p>	<p>22</p> <p>Lettuce, beet, corn, carrot</p> <p>1r. Spaghetti bolognesa with tomato and cheese</p> <p>2n. Pollack fillet with onion and carrot.</p> <p>Seasonal fruit</p> <p>Baked Salmon With Vegetables Seasonal fruit</p>	<p>23</p> <p>Lettuce and tomato</p> <p>1r. Puchero CATERGUAI Soup</p> <p>2n. Puxero CATERGUAI.</p> <p>Seasonal fruit</p> <p>Green Beans with Ham Lacteal</p>	<p>24</p> <p>Lettuce, tomato, carrot, quinoa</p> <p>1r. Cuban rice with tomato and egg</p> <p>2n. Tilapia fillet with Campestral sauteed.</p> <p>Dairy and Fruit</p> <p>semolina of rice with fish soup Seasonal fruit</p>	<p>25</p> <p>Lettuce, tomato, carrot, olives</p> <p>1r. ECO Lentils with vegetables</p> <p>2n. Remanat de carabasseta..</p> <p>Seasonal fruit</p> <p>Pasta salad with corn, olives..... Seasonal fruit</p>
<p>28</p> <p>lettuce, carrot, olives</p> <p>1r. Macarrons amb saltat de verdures.</p> <p>2n. Hake with baby carrot, onion and potato..</p> <p>Seasonal fruit</p> <p>Fruit salad Baked Chicken Seasonal fruit</p>	<p>29</p> <p>Lettuce, carrot, corn, olives</p> <p>1r. vetable soup with legumes.</p> <p>2n. Meatballs in vegetable sauce.</p> <p>Seasonal fruit</p> <p>Baked Salmon With Vegetables Seasonal fruit</p>	<p>30</p> <p>Lettuce, tomato, carrot, quinoa</p> <p>1r. Rice three delights</p> <p>2n. Ham and cheese pizza.</p> <p>Seasonal fruit</p> <p>Grilled hake medallions Seasonal fruit</p>	<p>31</p> <p>Lettuce, tomato, carrot, corn</p> <p>1r. ECO chickpea with vegetables stew</p> <p>2n. Omelette with Fresh Cheese.</p> <p>Seasonal fruit</p> <p>Mushrooms scrambled with vegetables and onions Seasonal fruit</p>	<p>31</p> <p>Blank menu for November 1st.</p>

Bottom: Proposals for dinner. The allergen registration can be consulted in the center and the web: www.caterguai.com

• All menus are prepared under the supervision and monitoring of the dietetics department of Caterguai, S.L. • Due to force majeure Caterguai s.l. reserves the right to make changes to the menu.
• The colorants that contain some dishes are E-102 and E-129. These dyes can have a negative effect on the attention and activity of children. The menus are accompanied by 20 gr. of bread.



www.caterguai.com



ISO 9001:2015

U.C. (Certification)

