

FOSH

IBIZA MALLORCA

catering



We are your best choice



Josh Catering

More than 17 years of experience doing thousands of events in Mallorca and Ibiza with a Mediterranean original touch.

From a dinner for two to a cocktail for one thousand people, we offer events of all kinds.

Our modern Mediterranean cuisine, accompanied by an ample gastronomic variety, has made us one of the most demanded caterers in the Balearics.

Gastronomy

We offer modern Mediterranean cuisine, with a modern and innovative touch.

We always keep an extra eye on careful presentation.

Our dishes, snacks, and desserts are all handmade, freshly prepared and served with restaurant quality.



Services

The gastronomy of Fosh Catering starts with high-quality ingredients and a team of more than 50 highly qualified professionals.

This makes our services a guaranteed success backed by thousands of customers who trusted us.





Where you want

We are accustomed to working wherever our client's imagination takes us. In private homes, hard-to-reach caves and beaches, in the middle of the mountains, museums, & historical buildings.

Close, honest, authentic

Our way of understanding cuisine and gastronomy is honest and authentic.

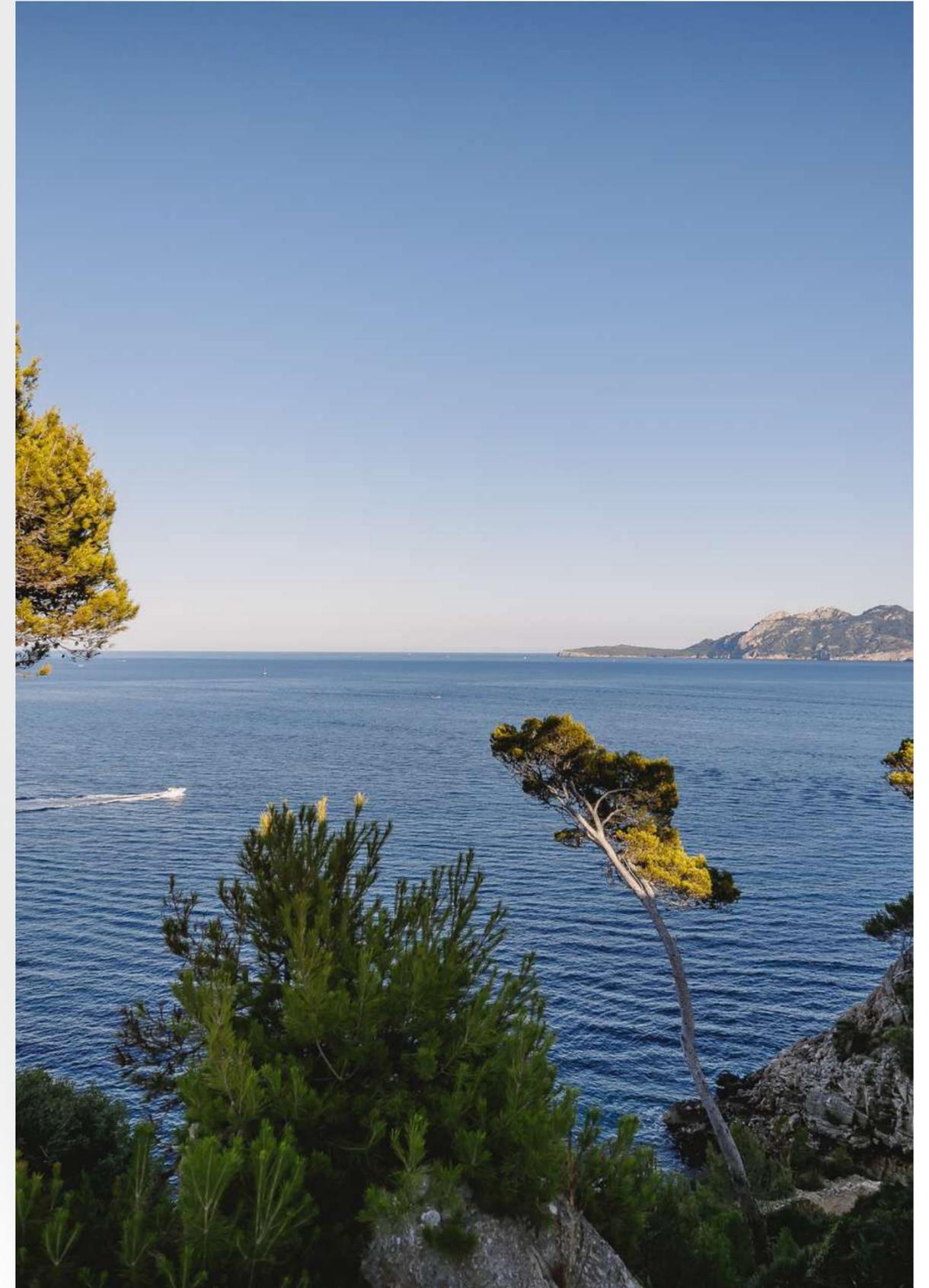
Chef Marc Fosh and Fosh Catering's commitments focus on a strong environmental and social commitment to reducing the impact, conserving natural resources and promoting an organic diet.

We worry about what happens to our suppliers, the chemical substances used, the pollution of our seas, the types of cotton or the materials used ... We worry about everything that has happened before it arrives at our events, because we are not selling menus, but services.

We are going to make peace with nature and preserve our environment, our islands and especially our seas.

In our kitchens as well as in our event services, we recycle not only all cardboard, glass, plastic, etc., but we are also going to 0 waste in our events. We have no longer used disposable plastic kitchenware for years and we are optimizing our fight against environmental impact every time.

That is why we have created 'Celebrate Eco', a responsible management program for the restaurant and our events combining maximum professionalism with minimal impact on the environment, as well as taking care of every detail, including a conscious and healthy gastronomic proposal.



'Celebrate ECO' Project

OUR VALUES:

- We use local and seasonal products.
- We are responsible, supportive and consistent with our environment.
- We like to surround ourselves with producers who are developing an important task of maintaining the rural tradition - local collectors with whom we establish very positive synergies.

For us this coherence is basic, we feel comfortable with it. These are decisions that we have been taking over the years to radicalize our discourse.

WE USE PRODUCTS WITH LOW ENVIRONMENTAL IMPACT:

- Water service in jugs.
- We are committed to ecological and local products.
- Chlorine-free recycled paper and printed with natural inks.
- We reduce the amount of organic waste and use it to compost.

WE ARE EFFICIENT IN THE USE OF ENERGY AND WATER:

- Regulation of the temperature of the rooms and exhibition spaces.
- Water-saving systems in the kitchen and common areas.
- Efficient lighting systems.
- Focus on continuous improvement through constant monitoring of consumption and the setting of annual sustainability objectives.

WE PROMOTE RESPONSIBLE CONSUMPTION:

In our offices, all stationery consumables, coasters, and menus, ... are printed on recycled materials.



Our Company History

Chef Kevin Becker and Manager Fabrizio Giunta are the directors and proprietors of Fosh Catering, together, they are the perfect balance for one of the most successful catering companies in the Balearic Islands, with the collaboration of the prestigious Michelin starred chef Marc Fosh

Over the years, Kevin and Fabrizio's DNA has never changed. Their business vision and maturity, as well as their persistence, has led them to define their mission and to be known for their excellence and quality.

We will accompany and advise you so that all the details are to your liking. Catering and cooking are our passion, that's why we put all our enthusiasm in every event we do.

About Us

Our obsession is to make your wedding day perfect. You only need to relax, be happy, and enjoy the company of your guests, knowing that the most important day of your life has been placed in the hands of experts.



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