



Rauschenberger.
EVENTCATERING

OVERVIEW OF COSTS

FOR YOUR DAY AND EVENING EVENT

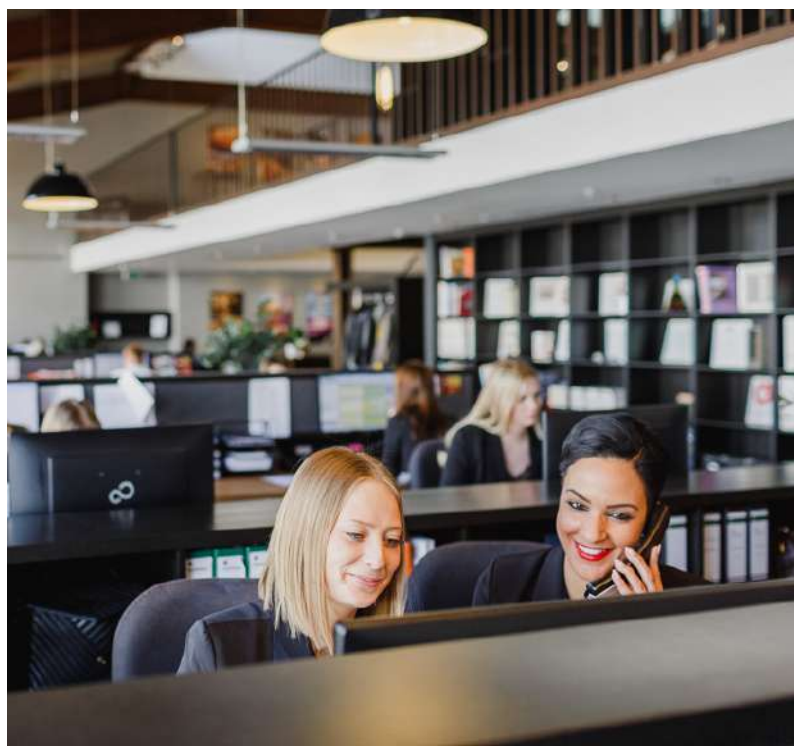




OUR STANDORT MOTORWORLD MALLORCA

Rauschenberger Eventcatering has opened a new location in Mallorca in 2025. Our state-of-the-art production kitchen, administration, warehouse, logistics, and spectacular event spaces are located right in the heart of high-octane culture – at Motorworld Mallorca.

We're wherever you need us – all across Mallorca! Whether it's at Motorworld or any other location on the island, once you've chosen us, distance is no issue. Our list of venues is extensive: from exclusive events in Palma and business meetings in Alcúdia to large-scale productions in Magaluf or VIP parties in Portals Nous.



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YOUR DAY EVENT

COST OVERVIEW FOR YOUR DAY EVENT

For a day event (approx. 6–8 hours) including full service, we calculate costs of approximately €90 – €120 per person, plus VAT

The following services are included in the above price:

Day Event:

1. Welcome Snacks
2. Lunch Buffet
3. Break Snacks

General Services:

7. Staff (chefs & service personnel)
8. Set-up and dismantling of the event, including arrival and departure
9. Complete non-food equipment
(e.g., crockery, cutlery, glassware, table linen, kitchen equipment, etc.)

Plus furniture and decoration.

All prices are exclusive of currently applicable VAT. Please note that the cost estimate is non-binding price information. At this stage, your event is not yet included in our planning. Should you require this, we will be happy to provide you with a detailed quotation.



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SNACKS

SELECTION OF DISHES



WELCOME- & AFTERNOON SNACKS SELECTION OF DISHES

WELCOME PACKAGE I

BOCADILLOS

Hummus | Avocado | Roasted Vegetables
Sobrasada | Honey | Mahón Cheese
Serrano Ham | Parmesan | Sun-Dried Tomatoes | Olives

ENSAIMADES

Plain | Cream | Apricot | Chocolate

MERRY BERRIES

Raspberries | Strawberries | Blueberries | Blackberries

WELCOME II

BOCADILLOS

Hummus | Avocado | Roasted Vegetables
Sobrasada | Honey | Mahón Cheese
Serrano Ham | Parmesan | Sun-Dried Tomatoes | Olives

UNDER THE PALMTREES

Pineapple | Mango | Melon

EARLY STARTER

Yogurt | Acacia Honey | Granola | Seasonal Berries

CROISSANTS

Plain | Pistachio

AFTERNOON SNACK PACKAGE I

MINI BAGELS

Serrano Ham | Lettuce | Tomato
Grilled Vegetables | Hummus | Garden Cress

OR

PA AMB OLI

Classic | Serrano Ham | Mahón Cheese | Anchovies | Sobrasada

CAKE SELECTION

Almond Cake | Strawberry Cake | Lemon Cake
Apple Cake | Cheesecake | Sponge Cake

MEDITERRANEAN FRUIT SALAD

Orange | Fig | Pomegranate | Mint

WELCOME & - AFTERNOON SNACKS SELECTION OF DISHES

AFTERNOON SNACK PACKAGE II

MINI-WRAPS

Roast Beef | Olive | Sun-Dried Tomatoes
Gravlax | Basil Cream Cheese | Cucumber | Garden Cress
Chicken | Cream Cheese | Pickles | Mango | Curry
Falafel | Hummus | Sun-Dried Tomatoes | Cucumber

MAGDALENAS

Lemon | Orange | Chocolate | Vanilla

SEASONAL FRUIT

Such as Apples | Nectarines | Figs | Bananas | Oranges | Berries

OPTIONAL: SWEET BOWLS

MANGO BOWL

Sweet Quinoa | Coconut Yogurt | Roasted Hemp Seeds

APPLE PIE OVERNIGHT OATS

Oat Flakes | Maple Syrup | Buckwheat Granola

COCONUT CONNECTION

Oats | Coconut Yogurt | Citrus Fruits
Buckwheat Granola | Cashew Nuts

OPTIONAL: SMOOTHIE BAR

EVERGREEN

Apple | Banana | Ginger | Avocado

ONLY YELLOW

Mango | Orange | Banana

LYCHEE-CITRUS

Lychee | Grapefruit | Pineapple

MELON-COCONUT

Watermelon | Lime | Mint

WELCOME & - AFTERNOON SNACKS SELECTION OF DISHES

OPTIONAL: SHOW COOKING HIGHLIGHT

CREAMY OR FRIED FARM EGG

The breakfast classic: fresh, creamy scrambled eggs made from free-range eggs. Prepared live by our chef with the guest's choice of ingredients and served with toasted brioche. We also offer a fried organic farm egg with crispy bacon, finished with fresh chives.

CREAMY ORGANIC FARM EGG

Toasted Brioche | Vine Tomatoes | Button Mushrooms
Ham | Spring Onion

OR

FRIED ORGANIC FARM EGG

Crispy Bacon | Brown Butter | Chives

OPTIONAL: FOODSTATION

HEALTHY YOGURT BAR

A Diverse Selection of Delicious Yogurts,
Fresh Toppings & Creative Combinations.

SELECTION OF YOGURTS

Natural | Greek | Vanilla | Vegan

FRUITY TOPPING

Blueberries | Strawberries | Mango

FIBER & OMEGA-3 BOOSTERS

Flax Seeds | Pumpkin Seeds | Chia Seeds

SWEETS

Honey | Maple Syrup | Agave Syrup

MUESLI MIX

Crunchy Muesli | Granola

CHOCOLATE LOVE

Dark Chocolate | White Chocolate

HEALTHY EXTRAS

Coconut Chips | Cranberries | Goji Berries

WELCOME & BREAKTIME SNACKS

OPTIONAL: FOODSTATION

BRAINFOOD STATION

A variety of dried fruits and nuts are beautifully presented in glass bonbon jars. Guests are invited to fill small paper bags and take them to go.

Apple Rings | Banana Chips | Apricots | Dates | Cashew Nuts
Walnuts | Hazelnuts | Pecans | Sultanas | Dried Cranberries

OPTIONAL: FOODSTATION

SWEET & SALTY TREATS

CLASSICS

Celebrations | Mentos | Ritter Sport Minis | Ahoi Fizzy Powder
Chocolate „Riesen“ | Haribo Gummies

HEALTHY CHOICE

Raw Bite | Date Delights | Nut Mix | Protein Balls | Protein Bars

AMERICAN COOKIES

Chocolate Chunk | White Chip Macadamia Nut



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LUNCH BUFFET
SELECTION OF DISHES



LUNCH BUFFET

SELECTION OF DISHES

STARTERS

SALAD STATION | LEAF SALADS

Lechuga | Escarole | Arugula

TOPPINGS

Caramelized Pumpkin, Hemp & Sunflower Seeds | Croutons

Garden Cress | Marinated Cherry Tomatoes | Colorful Bell Pepper Cubes

DRESSING

French Dressing | Balsamico Bianco Dressing

Yogurt Dressing | Aceto Balsamico & Olive Oil (in small bottles)

MARINATED ROASTED VEGETABLES

Herb Cream | Mustard Seeds | Shallots

GLAZED ALBÓNDIGAS

Tomato Salsa

FUSILLI & CHORIZO

Artichokes | Red Bell Peppers | Wild Basil

MOJAMA

Tomatoes | Onions | Olive Oil

MARINATED BEETROOT

Almond Butter | Baby Lamb's Lettuce | Maple Vinaigrette

BREAD & DIPS

BREAD SELECTION

Country Bread | Mini Bread Bites

BUTTER & DIPS

Chive Butter | Salted Butter

Herb Queso Fresco | Mojo Rojo

Tomato Salsa | Guacamole

GLUTEN-FREE BREAD AVAILABLE

LUNCH BUFFET

SELECTION OF DISHES

MAIN COURSES

ORGANIC CORN-FED CHICKEN BREAST

Ratatouille | Saffron Polenta | Spanish Red Wine Reduction

SLICES OF VEAL LOIN

Pan-Seared Zucchini | Pimientos de Padrón | Saffron Risotto
Garlic-Thyme Jus

GRILLED SEA BREAM

Sofrito | Mashed Potatoes | Coriander-Lime Sauce

PAN-SEARED DORADE FILLET

Chorizo Swiss Chard | Fregola Sarda | Salsa Verde

PENNE RIGATE

Eggplant | Pimientos | Buffalo Mozzarella

ORECCHIETTE

Chanterelles | Sofrito-Olive Sauce | Manchego Cheese

DESSERT

CREMA CATALANA

Berries | Vanilla

CHOCOLATE SLICE

Valor Chocolate | Cherries in Sherry

FRUIT SALAD

Citrus Notes of Lemon & Orange | Berries | Mint

APRICOT TART

Crema de Catalán | Caramel | Spanish Marcona Almonds

SEASONAL BERRIES

With Mojito Infusion



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EVENING-
EVENT



YOUR EVENING EVENT

COST OVERVIEW FOR YOUR EVENING EVENT

For a evening event (approx. 6–8 hours) including full service, we calculate costs of approximately €90 – €120 per person, plus VAT

The following services are included in the above price:

Evening Event:

- 1. Finger Food**
- 2. Dinner Buffet | Menu | BBQ**

General Services:

- 3. Staff (chefs & service personnel)**
- 4. Set-up and dismantling of the event, including arrival and departure**
- 5. Complete non-food equipment**
(e.g., crockery, cutlery, glassware, table linen, kitchen equipment, etc.)

Plus furniture and decoration.

All prices are exclusive of currently applicable VAT. Please note that the cost estimate is non-binding price information. At this stage, your event is not yet included in our planning. Should you require this, we will be happy to provide you with a detailed quotation.

DAY AND EVENING EVENT

COST OVERVIEW FOR YOUR DAY AND EVENING EVENT

For a day and evening event (approx. 6–8 hours) including full service, we estimate costs of approximately €110 – €140 per person, plus VAT.

The price listed above includes the following services:

Day Event:

1. Welcome Snacks
2. Lunch Buffet
3. Break Snacks

Evening Event:

3. Finger Food
4. Dinner Buffet | Menu | BBQ

General Services:

5. Staff (chefs & service personnel)
6. Set-up and dismantling of the event, including arrival and departure
7. Complete non-food equipment
(e.g., crockery, cutlery, glassware, table linen, kitchen equipment, etc.)

Plus furniture and decoration.

All prices are exclusive of currently applicable VAT. Please note that the cost estimate is non-binding price information. At this stage, your event is not yet included in our planning. Should you require this, we will be happy to provide you with a detailed quotation.



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FINGER FOOD

SELECTION OF DISHES



FINGER FOOD

SELECTION OF DISHES

SNACKS & MORE ON THE TABLES

BAR SNACKS

Roasted Almonds | Cashew Nuts | Wasabi Balls

TWISTED PUFF PASTRY

Sesame | Cheese | Tomato-Basil

RAUSCHENBERGER'S APERITIVO BOX

Salami Sticks | Manchego | Manzanilla Olives | Picos Camperos

FLYING FINGERFOOD

SURF & TURF

Roast Beef | Shrimp | Coarse Mustard

TARTAR DE TERNERA MALLORQUINA

Crispy Bread | Horseradish | Caper Crème Fraîche

GOLDEN EGG

Truffled Oxtail Ragout | Creamy Potato Foam

BLACK AVOCADO CORNET

Tomato | Lime | Cumin

CABRA ROJA

Goat Cream Cheese | Beetroot | Raspberry

GAZPACHO ANDALUZ

Tomato | Cucumber | Bell Pepper

TAPAS BAR

JAMÓN IBÉRICO & CO

Jamón Ibérico de Cebo | Marinated Olives | Pan Cristal

TABLA DE QUESO

Manchego DOP Gran Valle de Montecelo

Goat Cheese Sierra Guadarrama | Villavieja

PATATAS BRAVAS

Crispy Roasted Potatoes | Tomato Salsa

Lime Aioli | Mojo Verde

GAMBAS AL AJILLO

Wild Red Prawns | Roasted Garlic | Flat-Leaf Parsley

PULPO A LA GALLEGA

Octopus | Lemon | Piment d'Espelette | Paprika Salsa

ALBÓNDIGAS

Braised Meatballs | Tomato Sauce | Pine Nuts

CROQUETAS

Creamy Chorizo Croquettes | Guacamole Cream

Iberico Ham Croquettes



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BBQ BUFFET

SELECTION OF DISHES



BBQ BUFFET

SELECTION OF DISHES

STARTERS

SALAD STATION | LEAF SALADS

Young Leaf Salads | Jicama | Arugula

TOPPINGS

Caramelized Pumpkin, Hemp & Sunflower Seeds | Paprika Croutons
Garden Cress | Colorful Bell Pepper Cubes

DRESSINGS

Salsa Verde Dressing | Balsamico Bianco Dressing
Yogurt Dressing | Sherry Vinegar & Olive Oil (served in small bottles)

AVOCADO CEVICHE

Lime | Pomegranate Seeds

CARPACCIO DI POLPO

Octopus | Orange Vinaigrette | Fennel | Frisée

WATERMELON GAZPACHO

Mint Foam

ESCALIVADA

Zucchini | Bell Peppers | Mushrooms | Manzanilla Olives | Grilled Onions

ENSALADA RUSA

Potatoes | Tuna | Peas | Carrots | Mayonnaise

CHICKPEA TABBOULEH

Garbanzo Hummus | Piquillo Peppers | Mint

FATTOUSH WITH POMEGRANATE

Heirloom Tomatoes | Mint | Sumac

MALLORCAN GOAT CHEESE

Colorful Beets | Caramelized Walnuts | Sherry-Honey Vinaigrette

BREAD & DIPS

BREAD SELECTION

Pan Francés | Pan de Cristal

BUTTER & DIPS

Aioli | Salted Butter | Chimichurri
Tomato Salsa | Guacamole

BBQ BUFFET

SELECTION OF DISHES

GRILLED MAIN COURSES

VEAL & BEEF LOIN STEAKS

Pimentón de la Vera | Lemon Thyme

DUROC PORK LOIN STEAK

Rosemary | Olive Oil | Flor de Sal

LAMB CHOPS

Rosemary | Saffron Flor de Sal

CHICKEN BREAST YAKITORI

Soy Sauce | Ginger | Peanut

MARINATED CORN-FED CHICKEN SKEWERS

Vegetable Salsa | Mojo Verde

GRILLED OCTOPUS

Pimentón de la Vera | Lemon | Paprika Salsa

SEA BREAM IN AROMATIC FOIL

Tomatoes | Capers | Lemon Olive Oil

ARGENTINIAN RED PRAWNS

Lemon | Flat-Leaf Parsley | Roasted Garlic

GAMBAS A LA PARRILLA

Garlic Butter | Tomato Salsa

BAKED FETA CHEESE

Marinated Bell Peppers | Arbequina Olives | Fresh Thyme

GRILLED GREEN ASPARAGUS

Halloumi | Lemon | Parsley Oil

SAUSAGE SELECTION

WURSTEREI

Chorizo | Salchichón | Christorra

German Grill Sausages (Bratwurst & Red Sausage)

SIDES

PATATAS BRAVAS

Crispy Roasted Potatoes | Tomato Salsa

Lime Aioli | Mojo Verde

PIMIENTOS DE PADRÓN

Classic | Sea Salt

ROASTED SUMMER VEGETABLES

Salsa Verde | Grana Padano

HALF CORN ON THE COB

Aioli | Wildflowers

GRILLED FENNEL & CHERRY TOMATOES

Herb Salt | Romesco Sauce

GRILLED GREEN ASPARAGUS

Halloumi | Lemon | Parsley Oil

DIPS

Lime Aioli | Homestyle BBQ Sauce | Guacamole

Mojo Rojo | Mint Yogurt | Ketchup | Herb Butter

BBQ BUFFET

SELECTION OF DISHES

OPTIONAL: FOODSTATION

MEDITERRANEAN SMOKED SALMON FROM THE SMOKER

Immerse yourself in a world of flavor and discover tender, smoked salmon, enriched with a refined selection of spices and sauces. Elevate your dish with a perfect finish of freshly grated horseradish and refreshing orange-almond gremolata. Our Salt Bar offers a premium selection of the finest salts to delight your palate. Enjoy an unforgettable culinary experience with us!

MEDITERRANEAN SMOKED SALMON ON WOODEN PLANKS

SPICES

Mediterranean Herb Rub | Smoked Paprika | Fennel Seeds

SAUCE

Lemon-Olive Oil Vinaigrette | Saffron-Garlic Aioli

TOPPINGS

Freshly Grated Horseradish with Lemon-Olive Oil Dressing
Orange-Almond Gremolata | Capers in Olive Oil

SALT BAR

Lemon Salt | Rosemary Salt | Fig Salt
Mallorcan Sea Salt | Chili Salt

SIDES

SPINACH SALAD WITH LEMON-OLIVE OIL DRESSING

Fresh Spinach Leaves | Pine Nuts | Sun-Dried Tomatoes
Black Olives | Roasted Almonds

CITRUS-CABBAGE SALAD

Red Cabbage with Orange Segments | Fennel | Red Onion
Lemon Dressing

ROASTED PEPPER HUMMUS

Roasted Garlic | Flatbread

BBQ BUFFET

SELECTION OF DISHES

DESSERT

GATÓ DE ALMENDRA

Mallorcan Almond Cake | Berries | Mojito Syrup

MARINATED FRUITS

Orange | Almond Slivers | Mint

CREMA CATALANA

Tonkabeen | Caramel

TURRÓN MOUSSE

Honey | Pistachio | Orange

APRICOT MOJITO

Berries | Caramelized Chocolate | Coconut

OPTIONAL: FOODSTATION

LIVE | Fresh, juicy citrus fruits offer a refreshing and vibrant selection in four creative variations. Guests can help themselves at the beautifully designed Citrus Bar and enjoy the wide range of flavors.

FRESH LEMONS & ORANGES

Lemons and oranges served in a variety of fresh preparations.

CITRUS-ESPRESSO SKEWERS

With caramelized orange slices and lemon infusion, served on a wooden skewer.

MARINATED CITRUS FRUITS

With vanilla sugar and a hint of rosemary..

LEMON TRIFLE

Lemon Cream | Sponge Cake | Mint | Fresh Berries

ORANGEN MILCHSHAKE

Freshly Squeezed Orange Juice | Whipped Cream | Cinnamon with Fresh Orange Pieces

TOPPINGS

Limoncello Syrup | Roasted Pistachios | Fresh Mint Leaves
Pomegranate Seeds | Crispy Crunch

BBQ BUFFET

SELECTION OF DISHES

OPTIONAL: FOODSTATION

VARIETY OF WAFFLE CONES & CUPS

LIVE | At Rauschenberger's Ice Cream Parlor, creativity and flavor know no limits. Our chef transforms ice cream into indulgent sundaes—served in a waffle cone or cup—using a variety of chunks, cookies, fruits, and sauces, all tailored to the guest's personal taste.

VARIETY OF WAFFLE CONES & CUPS

Crispy, colorful waffle cones with chocolate coating & assorted decorations, Gluten-free cones (available upon request)

Cupffee – Edible ice cream cups

TOPPINGS

Oreo Cookie Crunch | Mini Smarties | Pistachios

Caramelized Pecans | Mini Marshmallows

Colorful Sprinkles | Chocolate Popping Candy

Mango Compote | Blueberries | Raspberries

Chocolate Sauce | Salty Caramel | Whipped Cream

– Please select your favorite –

ICE CREAM VARIATION I

Madagascar Vanilla | Strawberry | Lemon Sorbet

ICE CREAM VARIATION II

Yogurt-Forest Fruit | Chocolate | Raspberry Sorbet



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DINNER BUFFET
SELECTION OF DISHES



DINNER BUFFET

SELECTION OF DISHES

STARTERS

SALAD STATION | LEAF SALADS

Young Leaf Salads | Jicama | Arugula

TOPPINGS

Caramelized Pumpkin, Hemp & Sunflower Seeds

Paprika Croutons | Garden Cress | Colorful Bell Pepper Cubes

DRESSINGS

Salsa Verde Dressing | Balsamico Bianco Dressing

Yogurt Dressing | Sherry Vinegar & Olive Oil (in small bottles)

AVOCADO CEVICHE

Lime | Pomegranate Seeds

ATÚN EN ESCABECHE

Tuna | Red Bell Pepper | Tomato | Mélange Noir Pepper

CARPACCIO DI POLPO

Octopus | Orange Vinaigrette | Fennel | Frisée

ESCALIVADA

Zucchini | Bell Peppers | Mushrooms | Manzanilla Olives | Grilled Onions

GAZPACHO ANDALUZ

Tomato | Cucumber | Bell Pepper

POLLO Y PATATA

Mallorcan Chicken | Lamb's Lettuce | Tomatoes | Creamy Potato

RED PRAWNS

Avocado | Chili | Tomato-Basil Salsa

PÀ AMB OLI

Olive Oil | Tomatoes | Jamón Ibérico | Mahón Cheese

BREAD & DIPS

BREAD SELECTION

Pan Francés | Pan de Cristal

BUTTER & DIPS

Aioli | Salted Butter | Chimichurri | Tomato Salsa | Guacamole

OPTIONAL: FOODSTATION

CEVICHE BAR

Freshly prepared and served cold, featuring a select on of ceviche depending on the season and availability. Guests can customize their ceviche to suit their personal taste and preferences.

SALMON CEVICHE

Dill | Lime | Onion | Fresh Herbs

SHRIMP CEVICHE

Mango | Avocado | Coriander

TUNA CEVICHE

Chili | Soy-Lime Dressing | Seaweed

DINNER BUFFET

SELECTION OF DISHES

MAIN COURSES

MALLORCAN VEAL FILET

Pimientos de Padrón | Mashed Potatoes | Chimichurri Sauce

POLLO AL LIMÓN

Lemon Chicken | Spinach-Chorizo Risotto | Pimientos de Padrón Parsley Sauce

BIFE ANDALUCÍA

Beef Loin Steak | Jamón Ibérico | Whole-Grain Mustard Roasted Baby Potatoes

COD FILLET

On Mallorcan Tumbet (Zucchini, Eggplant, Potato, Tomato)

DORADE FILLET

Grilled Fennel | Baby Potatoes | Sauce Vierge

SUQUET DE PEIX

Monkfish | Red Mullet | Sea Bream | Saffron-Garlic-Tomato Sauce | Rice

FOODSTATION

FIESTA DE PAELLA

LIVE | Our vibrant saffron-yellow paella is inspired by the traditional Valencian recipe but kept vegan at its base to suit a wide range of dietary preferences. Prepared in a large open pan, guests can choose to top their base with a variety of meats and seafood according to their taste.

BASE

Vegan Paella | Bell Peppers | Peas | Saffron Solivellas Olive Oil from Mallorca

ON TOP MEAT

Kikok Chicken | Rabbit

ON TOP SEAFOOD

Rock Octopus | Mussels | Prawns | Sea Bream

OPTIONAL: FOODSTATION

LIVE COOKING: POTATO ON THE TURNTABLE

LIVE | Oven-baked potatoes take center stage in this unique presentation: guests choose a potato, a crème, and their preferred toppings. The dish is then plated on a rotating turntable, creating a visually striking swirl effect.

BASE

Baked Potato | Sweet Potato

WITH

Rosemary Quark | Guacamole | Tomato Salsa | Gremolata

TOPPINGS

Manchego | Serrano Ham | Chorizo | Prawns | Button Mushrooms Spring Onion | Garden Cress | Pine Nuts

DINNER BUFFET

SELECTION OF DISHES

DESSERT

GATÓ DE ALMENRDA

Mallorcan Almond Cake | Berries | Mojito Syrup

EXOTIC FRUITS

Citrus Marinade | Passion Fruit | Coconut Flakes

CREMA CATALANA

Tonkabean | Caramel

TURRÓN MOUSSE

Honey | Pistachio | Orange

ARROZ CON LECHE

Spanish Rice Pudding | Cinnamon Blossom | Figs | Caramelized Walnuts

OPTIONAL: FOODSTATION

CITRUS BAR

LIVE | Fresh, juicy citrus fruits offer a refreshing, vibrant experience in four variations. Guests can help themselves at the beautifully designed citrus bar and enjoy a full spectrum of zesty flavors.

FRESH LEMONS & ORANGES

A variety of freshly served lemon and orange preparations.

CITRUS-ESPRESSO SKEWERS

With caramelized orange slices and lemon infusion, served on a wooden skewer.

MARINATED CITRUS FRUITS

With vanilla sugar and a hint of rosemary

LEMON TRIFLE

Lemon Cream | Sponge Cake | Mint | Fresh Berries

ORANGE MILKSHAKE

Freshly Squeezed Orange Juice | Whipped Cream | Cinnamon with Fresh Orange Pieces

TOPPINGS

Limoncello Syrup | Roasted Pistachios | Fresh Mint Leaves
Pomegranate Seeds | Crispy Crunch



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MENUS

SELECTION OF DISHES



DINNER

MENU MEDITERRAN

STARTER

GEGRILLTE AVOCADO

Marinated Prawns | Mediterranean Vegetables | Romesco Sauce

INTERMEDIATE COURSE

GRILLED SCALLOPS

Caramelized Onions | Parsley

MEAT MAIN COURSE

IBÉRICO PORK FILET

Sweet Potato Purée | Red Wine Jus | Crispy Artichokes

FISH MAIN COURSE

GRILLED SOLE

New Potatoes | Prawn | Capers | Lemon Butter Sauce

VEGETARIAN MAIN COURSE

SAFFRON RISOTTO

Grilled Green Asparagus | White Wine | Pecorino

DESSERT

CREMA CATALANA

Orange Blossom Caramel | Almond Brittle

DINNER

MENU INTERNATIONAL

STARTER

BEEF TATAR

Beetroot Infusion | Sour Cream Espuma | Caviar

INTERMEDIATE COURSE

RED SNAPPER FILET

Chimichurri | Bulgur | Grilled Tomatoes

MEAT MAIN COURSE

TENDERLOIN & BBQ BRISKET

Pink Roasted Beef Tenderloin | Honey-Glazed Brisket
Roasted Beetroot | Preserved Lemon

VEGETARIAN MAIN COURSE

EGGPLANT

Pea Purée | Baby Leek | Smoked Almond

DESSERT

LIME & TONIC

Lime Sorbet | Marshmallow | Finger Limes | Gin & Tonic Foam



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LATE NIGHT SNACK

SELECTION OF DISHES



LATE NIGHT SNACK

SELECTION OF DISHES

LATE NIGHT SNACK

JAMÓN Y SALAMI

Freshly sliced from the deli machine:

Jamón Ibérico | Lomo Ibérico | Jamón Serrano

Chorizo | Salchichón | Salame Toscano

WITH

Pan Francés | Pan de Cristal

TABLA DE QUESO

Manchego DOP Gran Valle de Montecelo

Goat Cheese Sierra Guadarrama | Villavieja

WITH

Pan Francés | Pan de Cristal

CHILI CON CARNE BOWL

Chili con Carne | Chili sin Carne (vegan)

SAUCE

Sour Cream | Guacamole

TOPPINGS

Cheddar | Nachos | Young Leek | Coriander | Jalapeños | Lime

WITH

Pan Francés | Pan de Cristal

DELUXE CURRYWURST

Oberländer Meatballs | Rauschenberger's Signature Curry Sauce

Featuring "Currys" by Altes Gewürzamt

WITH

Pan Francés

TOPPINGS

Crispy Onions | Pickles | Mayonnaise

THE CLASSIC HOT DOG

Pickles | Crispy Onions | Mustard | Ketchup

THE VEGGI DOG

Baby Carrot | Coriander | Mango | Thai Curry Cream



BEVERAGE PACKAGES

BEVERAGE PACKAGE “NON-ALCOHOLIC” 16,90 €
with non-alcoholic drinks and coffee specialities
(for an event of 8 hours)

BEVERAGE PACKAGE “NON-ALCOHOLIC & COFFEE” 19,90 €
with served conference drinks, non-alcoholic drinks and
coffee specialities
(for an event of 8 hours)

BEVERAGE PACKAGE “APERITIF” 5,90 €
with sparkling wine, beer and non-alcoholic drinks
After the reception, aperitifs are charged according to consumption.
(for an event of 1 hours)

BEVERAGE PACKAGE „PREMIUM“ 14,90 €
with non-alcoholic drinks, beer and wine 0.75 l
(for an event of 5 hours)

BEVERAGE PACKAGE „PREMIUM PLUS“ 16,90 €
with non-alcoholic drinks, coffee specialities, beer
and wine 0.75 l
(bei einer Veranstaltungsdauer von 5 Stunden)

Prices plus VAT.



THE TEAM

CONTACT PERSONS

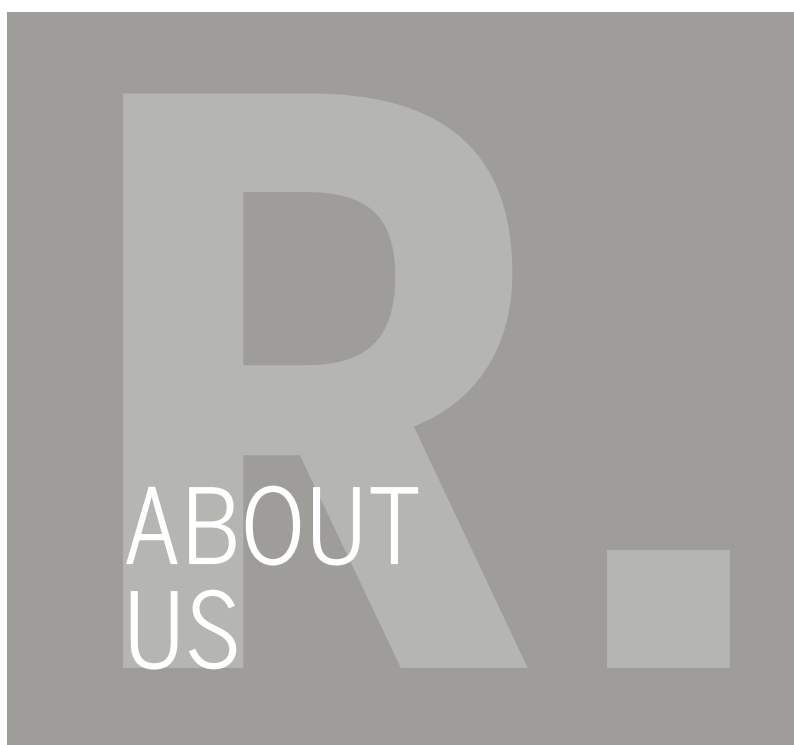


Giulia Parisi

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Natascha Flamm | CEO

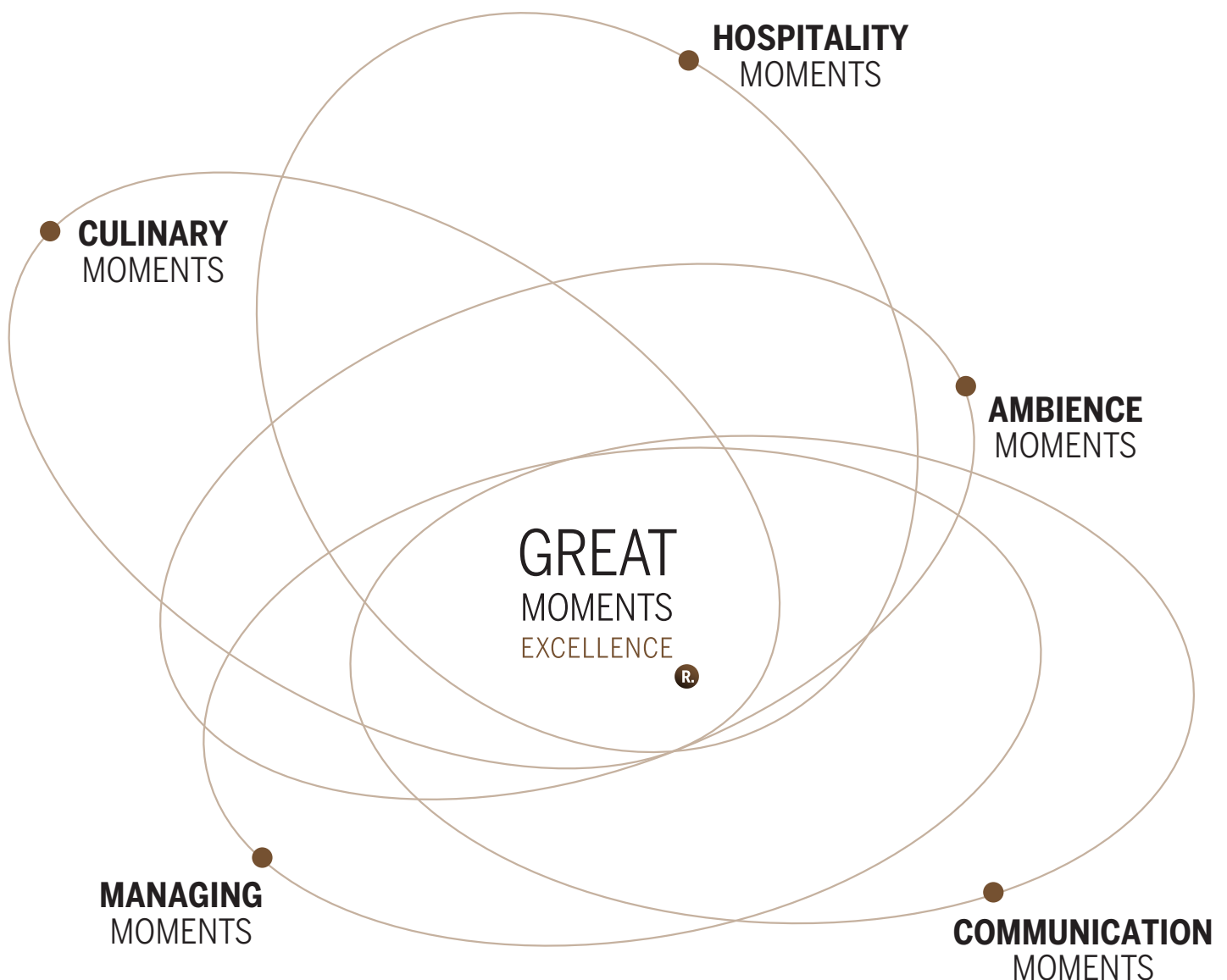


UNSER EXCELLENCE-PRINZIP

EVERYTHING FOR YOUR GREAT MOMENT

We firmly believe that the best moments come from personal encounters. Whether you're a guest at our restaurants or a client at a catering event, we do everything we can to ensure that you really enjoy your time in good company.

The quality of the cuisine, attentive service and an extraordinary yet harmonious ambience - in all its facets. We create great moments that will be fondly remembered. This is why we've developed our Excellence Principle, which we're happy to use for the success of your event.





**EXCLUSIVELY
OWN STAFF
IN ALL AREAS**



Our special feature

RAUSCHENBERGER ACADEMY

External and internal trainers and speakers cover topics such as personal development, self-organization and conflict management.

COMMUNICATION & HOSPITALITY MOMENTS

We didn't invent asking questions and listening, but we have perfected it. We're not only interested in superficial tasks, but also think about your desired result. That is our aspiration. Our corporate DNA is dominated by the genes of a classic host and is therefore at the top of our pantheon of values. For an event of this size, we will mainly only use our own employees. The result: as a guest, you'll recognise us by the smile with which we greet you.

60

**TRAINEES IN
7 DIFFERENT
PROFESSIONS IN ALL
DESTINATIONS**



**WE DIDN'T INVENT ASKING
QUESTIONS AND LISTENING,
BUT WE HAVE PERFECTED IT**



**COMPANY-DNA
„MEETING GUESTS LIKE FRIENDS“**





AMBIENCE MOMENTS

We pay attention to the smallest details not only in our restaurants. We develop your event with the same high standards. Impressive illumination, carefully coordinated rhythmic and melodic sound design, themed decoration, effective use of pleasant fragrances - the list goes on.





CULINARY MOMENTS

Rauschenberger restaurants and event catering stand for imaginative, perfectly crafted cuisine in the fine dining segment. The range of our work is enormous: from gourmet to rustic, we cover the entire spectrum. What our chefs have in common is a love of their profession, the careful selection of food and the desire to perfect, reinterpret and creatively present recipes.





**Food safety
standard
(HACCP)
certified**

Our special feature
1.500M²
**WAREHOUSE SPACE
FOR NON-FOOD IN
STUTTART & MUNICH**

MANAGING MOMENTS

Quality management, optimised processes and IT-supported process control must not be empty promises. This is where we set industry standards. Rauschenberger Eventcatering is one of the few companies in the industry that implements a quality management system in accordance with DIN ISO 9001:2008 in conjunction with the food safety standard (HACCP).

DIGITAL X WINNER 2022

**COMPLETELY
DO WITHOUT
PLASTIC**



**AVOIDING UNNECESSARY
TRANSPORTATION OF
OUR FOOD**

240
**EMPLOYEES
IN STUTTART
& MUNICH**

QUALITY MANAGEMENT SYSTEM
ACCORDING TO DIN ISO9001:2008





Rauschenberger.
EVENTCATERING

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**GREAT
MOMENTS
EXCELLENCE**