

**Rauschenberger.**  
EVENTCATERING



**WEDDING AFFAIRS**  
**BANQUET PORTFOLIO 2026**

# CONTENTS

	PAGE
<b>ABOUT US</b>	04
<b>CONTACT</b>	10
<b>YOUR WEDDING CELEBRATION</b>	12
<b>PRICE OVERVIEW</b>	14
<b>FINGER FOOD</b>	16
<b>CAKE BUFFET</b>	18
<b>DINNER BUFFET</b>	20
<b>BBQ BUFFET</b>	24
<b>MENUS</b>	30
<b>LATE NIGHT SNACKS</b>	33
<b>BEVERAGE PACKAGES</b>	35





## 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.

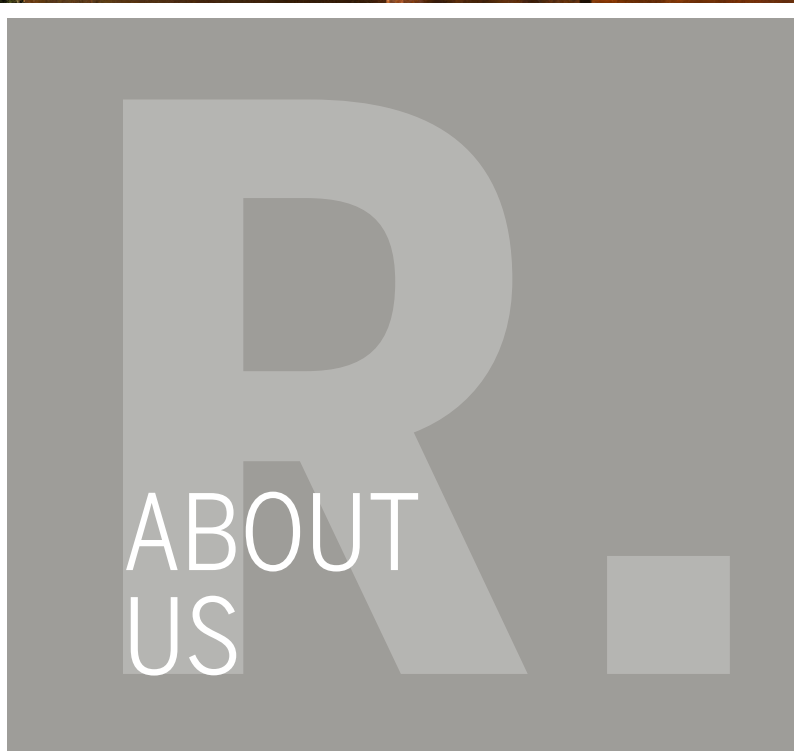
We're wherever you need us – all across Mallorca! Whether it's at Motorworld or any other location on the island, once you've chosen us, distance is no issue. Our list of venues is extensive: from exclusive events in Palma and business meetings in Alcúdia to large-scale productions in Magaluf or VIP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







Natascha Flamm | CEO

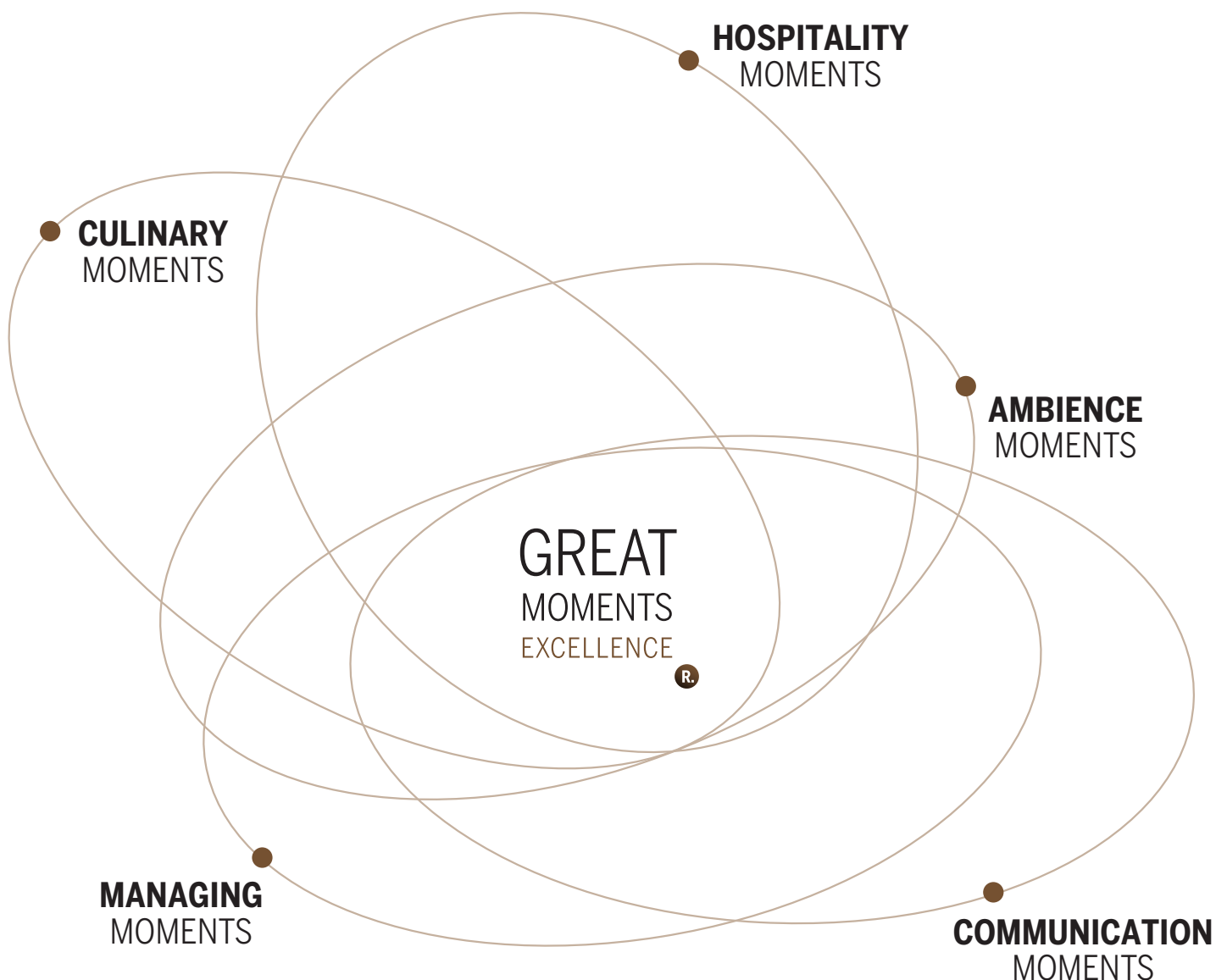




# OUR EXCELLENCE PRINCIPLE EVERYTHING FOR YOUR GREAT MOMENT

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

**TOP  
JOB**

Arbeitgeber

Our special feature

## **RAUSCHENBERGER ACADEMY**

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

**60**

TRAINEES IN  
7 DIFFERENT  
PROFESSIONS IN ALL  
DESTINATIONS



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

## **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.



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







## 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  
**1.500M<sup>2</sup>**  
**WAREHOUSE SPACE  
FOR NON-FOOD IN  
STUTT GART & 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 **STUTT GART  
& MUNICH**

QUALITY MANAGEMENT SYSTEM  
ACCORDING TO DIN ISO9001:2008







## 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.









# THE TEAM

## CONTACT PERSONS



**Giulia Parisi**

Event Manager / Hospitality Manager  
[gp@rauschenberger-catering.es](mailto:gp@rauschenberger-catering.es)





# R

## OVERVIEW OF COSTS





# OVERVIEW OF COSTS

## WEDDING PARTY

### PACKAGE 1: INCLUDED SERVICES

FOOD CONCEPT	Hot and cold buffet, BBQ buffet, or set menu
STAFF FROM 5:00 PM – 2:00 AM	Event manager   Service staff   Chefs
SETUP & DISMANTLING AND TRAVEL TO AND FROM THE VENUE	Within a 30 km radius
COMPLETE NON-FOOD EQUIPMENT	e.g., dishes, cutlery, glasses, kitchen equipment, etc.
PRICE PER PERSON	approx. €135.00 – €175.00

### PACKAGE 2: INCLUDED SERVICES

FOOD CONCEPT	Hot and cold buffet, BBQ buffet, or set menu, finger food, late night snack
STAFF FROM 5:00 PM – 2:00 AM	Event manager   Service staff   Chefs
SETUP & DISMANTLING AND TRAVEL TO AND FROM THE VENUE	Within a 30 km radius
COMPLETE NON-FOOD EQUIPMENT	e.g., dishes, cutlery, glasses, kitchen equipment, etc.
PRICE PER PERSON	ca. 159,00 - 179,00 €

### PACKAGE 3: INCLUDED SERVICES

FOOD CONCEPT	Hot and cold buffet, BBQ buffet, or set menu Cake buffet, finger food, candy station, late night snack
STAFF FROM 5:00 PM – 2:00 AM	Event manager   Service staff   Chefs
SETUP & DISMANTLING AND TRAVEL TO AND FROM THE VENUE	Within a 30 km radius
COMPLETE NON-FOOD EQUIPMENT	e.g., dishes, cutlery, glasses, kitchen equipment, etc.
PRICE PER PERSON	ca. 169,00 - 190,00 €





## YOUR WEDDING PARTY

Are you looking for an exclusive partner for your wedding celebration? A partner who will impress you with professionalism and quality to make your evening unforgettable. Whether an Italian evening, a summer barbecue or a menu - the Rauschenberger kitchen stands for imaginative, perfectly crafted cuisine in the fine dining segment. Our wide range of drinks and wines also leaves nothing to be desired. However, if your desired wine or your favorite type of beer is not available in our range, please contact us directly!





# DETAILS

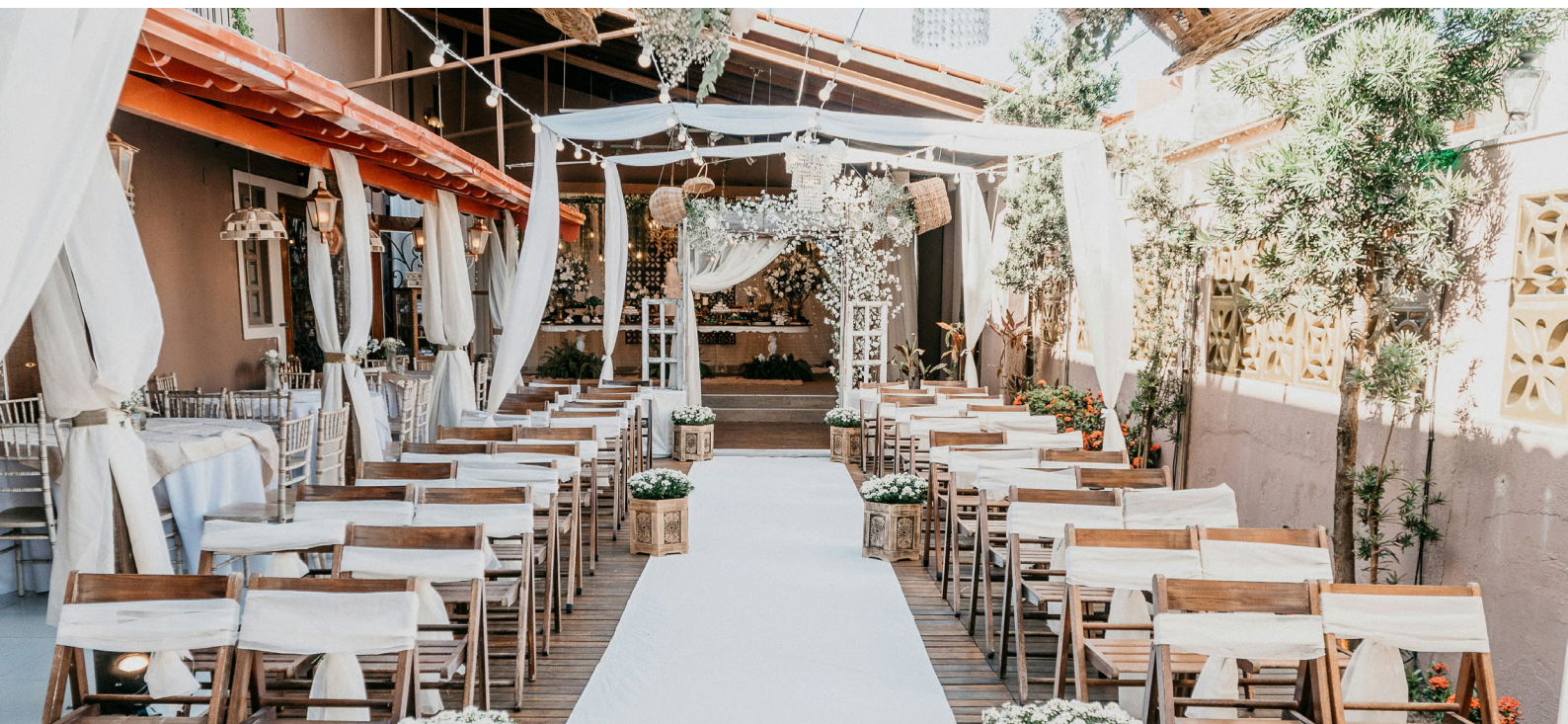
The arrangement costs per person refer to a selection of dishes put together by us. The dishes can of course be combined. However, this requires an individual calculation. We will be happy to provide you with a detailed offer tailored to your needs and wishes.

Small children up to the age of 5 are our guests and we charge a reduced price for children up to the age of 11. We are happy to create a children's menu especially for your little guests if you opt for a served menu.

Our prices include the following non-food components: Glasses, china, cutlery, white cloth napkins, service and kitchen equipment. Other special services such as table linen, covers for chairs, table decorations or furniture are available on request. The packages also include the set-up and dismantling of the event as well as event support during the calculated event time. The furniture (tables, chairs and lounge furniture) and the technical equipment are not included in the package.

It goes without saying that we take special dietary requirements such as allergies or food intolerances into consideration.

The environment and its natural resources are our greatest asset. That is why ecological responsibility, in the sense of holistic sustainability, is our top priority. To ensure this, as an organic-certified company, we have already created quality guidelines when selecting suppliers.







# R

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







# COFFEE & CAKE

## SELECTION OF DISHES

**CAKES** On elegant tiered stands, we present a colorful variety of freshly baked cakes.

Almond Cake | Apple Cake | Strawberry Cake  
Cheesecake | Chocolate Cake  
Colorful assortment of various cupcakes (Magdalenas)

**CANDY BAR** Charming and inviting, our red-and-white-themed Candy Bar arrives at your event beautifully arranged in numerous compartments, drawers, and bowls. It's stocked with everything a sweet tooth could desire—from chocolate and popcorn to lollipops and cookies.

Colorful Retro Heart Lollipops | White Mice | Raffaello  
Caramel Popcorn in paper bags | Candy Bracelets  
Strawberry Kiss Macarons on a stick | Rittersport Chocolate Cubes  
Fruit Gummy "Love Hearts" | Pink Cotton Candy | Pink M&Ms  
Fizzing UFO Candy | Dried Strawberries in White Chocolate

**STRAWBERRY BAR** Fragrant, deep-red strawberries are simply irresistible. Our summery Strawberry Bar offers the sweet fruit in four delicious variations: skewered, marinated, with whipped cream, or as a milkshake. Guests can help themselves at this beautifully styled station.

FRESH STRAWBERRIES

STRAWBERRY SKEWERS  
Coated in Valrhona Chocolate – White & Dark

MARINATED STRAWBERRIES  
With violet sugar

STRAWBERRY MILKSHAKE  
Chocolate Sauce | Whipped Cream | Marshmallows

TOPPINGS  
Toasted Organic Coconut Flakes | Balsamic Pearls  
Oreo Cookie Crunch | Colorful Sprinkles  
Mini Marshmallows | Pistachio Crumble

**WATER BAR** Our stylish water bar invites guests to enjoy a refreshing break. Served in elegant glass dispensers, we offer delicately flavored mineral water with selected natural ingredients.

FLAVORED MINERAL WATER  
Ginger Slices | Lemon Slices | Fresh Mint





# R

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 ALMENDRA

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





# R

## 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



# R.

MENUS  
SELECTION OF DISHES





# DINNER

## MENU MEDITERRAN

### STARTER

CAPRESE DI BURRATA

Colorful Tomatoes | Burrata | Basil Foam

### INTERMEDIATE COURSE

DORADE ROYAL

Artichokes | Roasted Baby Potatoes | Olive Sauce

### MEAT MAIN COURSE

IBÉRICO PORK FILET

Sweet Potato Purée | Red Wine Jus | Crispy Artichokes

### FISH MAIN COURSE

FILET VOM LOUP DE MER

Chorizo-Spinach Risotto | Parmesan | Lime Nage

### VEGETARIAN MAIN COURSE

SAFFRON RISOTTO

Grilled Green Asparagus | White Wine | Pecorino

### DESSERT

CREMA CATALANA

Orange Blossom Caramel | Almond Brittle

# DINNER

## MENU INTERNATIONAL

### STARTER

GRILLED AVOCADO

Marinated Shrimps | Mediterranean Vegetables | Romesco Sauce

### INTERMEDIATE COURSE

SALMON FILLET

Dashi Risotto | Leaf Spinach | Bell Pepper

### MEAT MAIN COURSE

VEAL FILLET

Pink Roasted | Truffle Jus | Glazed Carrots  
Potato–Parsnip Purée

### VEGETARIAN MAIN COURSE

CELERIAC

Parsley Polenta | Wild Broccoli | Barolo Jus

### DESSERT

LIME & TONIC

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





# R

## 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





# P

## BEVERAGE PACKAGES



# 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.





**Rauschenberger.**  
EVENTCATERING

Rauschenberger Eventcatering  
Camí Vell de Llucmajor, 112  
07007 Palma de Mallorca  
Tel. +34 689 035 042  
[contact@rauschenberger-catering.es](mailto:contact@rauschenberger-catering.es)  
[www.rauschenberger-catering.de](http://www.rauschenberger-catering.de)

**GREAT  
MOMENTS  
EXCELLENCE**