



**Rauschenberger.**  
EVENTCATERING

# OVERVIEW OF COSTS

FOR YOUR DAY AND EVENING EVENT





## OUR LOCATION MOTORWORLD MALLORCA

In spring 2025, Rauschenberger Eventcatering will open a restaurant in Motorworld Mallorca - an extraordinary place that embodies pure joie de vivre, creative inspiration and culinary enjoyment. In this unique ambience, we will not only integrate the MOTORWORLD Inn Restaurant, but also a state-of-the-art production kitchen and a sales office for event planning.

Our team will create culinary highlights from all over the world on site and realize tailor-made events at exclusive and private locations that extend across the entire island.





## CORPORATE EVENTS

We are where you need us, all over Mallorca! Whether in the Motorworld or anywhere else on the island, if you have decided in favour of us, the distance is irrelevant. The list of our locations is long: whether it's a exclusive event in Palma, a business meeting in Alcúdia, a public event in Magaluf or a VIP party in Portals Nous, it's all just a question of preparation. Nevertheless, the company's roots are in the Stuttgart area in Germany, where Rauschenberger is the leading event catering company.



# DAY AND EVENING EVENT

## COST OVERVIEW FOR YOUR DAY AND EVENING EVENT

For a day and evening event (about 10 - 14 hours) including full service, we calculate costs of about €215 - €225 per person plus VAT.

The above price includes the following items:

Day event:

1. Welcome snacks
2. Lunch buffet
3. Breaktime snacks

Evening Event:

4. Dinner buffet | Menu | BBQ

General:

7. Staff (cooks & service staff)
8. Set-up and dismantling of the event as well as arrival and departure
9. Complete non-food aspects  
(e.g. tableware, cutlery, glasses, table laundry, 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.



## EVERYTHING FOR YOUR GREAT MOMENT

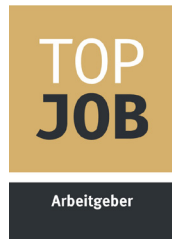
We firmly believe that the best moments come from personal encounters. Whether you're a guest at our restaurants or a client at a catering event, we do everything we can to ensure that you really enjoy your time in good company.

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

**DIGITAL X WINNER 2022**

**COMPLETELY  
DO WITHOUT  
PLASTIC**



**AVOIDING UNNECESSARY  
TRANSPORTATION OF  
OUR FOOD**



QUALITY MANAGEMENT SYSTEM  
ACCORDING TO DIN ISO9001:2008

**240**  
EMPLOYEES  
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).





# R.

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.



R  
WELCOME &  
BREAKTIME  
SNACKS



# WELCOME & BREAKTIME SNACKS

## BEST MATCHES

BUTTERPRETZEL

VEGAN PRETZEL

MINI MULTIGRAIN BREAD ROLL

Serrano ham | cream cheese | dried tomatoes  
Grilled vegetables | hummus | cress

MANGO BOWL

Sweet Quinoa | coconut yoghurt | roasted hemp seeds

## WELCOME II

PRETZEL WITH CREAM CHEESE & CHIVES

VEGAN BUTTERPRETZEL

MINI MULTIGRAIN BREAD ROLL

Jamón Iberico ham | cream cheese | cucumber  
Manchego cheese | dried tomatoes | cucumber

APPLE PIE OVERNIGHT OATS

Oat flakes | maple syrup | buckwheat granola

FILLED MINI BUTTER CROISSANTS

Chocolate | jam

## COFFEE BREAK IN THE MORNING I

BUTTERPRETZEL

VEGAN PRETZEL

MINI BREAD ROLLS

Milanese salami | cucumber | lollo rosso  
Grilled vegetables | hummus | cress

ON THE HAND

Seasonal selection such as apples | plums | figs | bananas | oranges

## COFFEE BREAK IN THE MORNING II

MINI CROISSANT

Nature | chocolate

BOCADILLO

Serrano ham | tomatoe  
Manchego cheese | cucumber

FRESH FRUITS

Seasonal fruit | berries | citrus marinade

ENSAIMADA DE MALLORCA

Chocolate | vanilla

# WELCOME & BREAKTIME SNACKS

**ESPANADAS & CO.** PUFF PASTRY POCKET  
Chorizo & cheese

EMPANADAS POLLO  
Chicken | Jalapeno pepper

EMPANADAS VEGI  
Mediterranean vegetables

TORTILLA SLICES  
Mushrooms

**MINI TART FLAMBEE** SPAIN MEETS FRANCE  
Crème Fraîche | Serrano ham

VEGETARIAN TART FLAMBEE  
Manchego cheese | olive | thyme

**CEREALS & CO.** BANANA BLUEBERRY BOWL  
Sweet Quinoa | banana | blueberries | granola | honey

MANGO BOWL  
Sweet Quinoa | coconut yoghurt | roasted hemp seeds

APPLE PIE OVERNIGHT OATS  
Oat flakes | maple syrup | buckwheat granola

COCONUT CONNECTION  
Oat flakes | coconut yoghurt | citrus fruits | cashew nuts

ENERGY BALLS  
Hazelnut | salted caramel | raspberry | chia

**BRAINFOOD STATION** Various dried fruits & nuts are presented in presented in glass bon-bons. These can be filled into small paper bags and taken away.  
Apple rings | banana chips | apricots | dates | cashew nuts walnuts  
hazelnuts | pecans | sultanas | dried cranberries

# WELCOME & BREAKTIME SNACKS

## SANDWICHES

### MONTADO SANDWICH

Serrano ham | lettuce leaf | cucumber  
Milanese salami | cucumber | lollo rosso  
Emmental cheese | cucumber | cream cheese  
Smoked salmon | horseradish | dill  
Grilled vegetables | hummus | olives

### MINI OVEN BUNS

Serrano ham | lettuce leaf | cucumber  
Milanese salami | cucumber | lollo rosso  
Emmental cheese | cucumber | cream cheese  
Smoked salmon | horseradish | dill  
Manchego cheese | cucumber  
Grilled vegetables | hummus | olives

### MINI MULTIGRAIN ROLL

Serrano ham | lettuce leaf | cucumber  
Milanese salami | cucumber | lollo rosso  
Emmental cheese | cucumber | cream cheese  
Smoked salmon | horseradish | dill  
Manchego cheese | cucumber  
Grilled vegetables | hummus | olives

### MINI BAGEL

Serrano ham | lettuce leaf | tomato  
Smoked salmon | horseradish | dill  
Grilled vegetables | hummus | olives

### MINI WRAPS

Gravadlax | basil cream cheese | cucumber | cress  
Roast beef | olive | sun-dried tomatoes  
Serrano ham | herbal cream cheese | cucumber | tomatoes  
Chicken | cream cheese | pickled cucumbers | mango | curry  
Falafel | hummus | dried tomatoes | cucumber

# WELCOME & BREAKTIME SNACKS

## FRUITS & BERRIES

### FRESH FRUITS

Seasonal fruit | berries | citrus marinade

### MERRY BERRIES

Raspberries | strawberries | blueberries  
blackberries or gooseberries

### ONLY YELLOW

Pineapple | mango | orange

### ON THE HAND

Seasonal selection such as apples | plums | oranges | bananas | figs

## SWEET SINS

### MINI BUTTER CROISSANT CLASSIC

### FILLED MINI BUTTER CROISSANT

Chocolate | marzipan | apricot

### MAGDALENA

Lemon

## SWEETS IN GLASS BONBONS

### CLASSIC

Celebrations | Mentos | Ritter Sport Minis | Ahoi Brause  
Schokoladen Riesen | Haribo Roulette

### KIDS

Gummy bears | Choco Bons | Chuppa Chups | Brause Brocken  
Maoam Joystixx

### HEALTHY

Raw Bite | Dattel Konfekt | Nuss MIX | KitKat vegan | Protein Ball  
Cookie Dough



# WELCOME & BREAKTIME SNACKS

## VEGAN BREAKFAST

### FRESHLY BAKED BREAD ROLLS

Grilled vegetables | hummus | cress

Yellow lentil cream | cherry tomatoes | zucchini | beetroot  
smoked tofu

### MANGO BOWL

Sweet quinoa | coconut yogurt | roasted hemp seeds

### COCONUT CONNECTION

Oat flakes | coconut yogurt | citrus fruits | cashew nuts

## VEGAN SWEET BREAK

### VEGAN MUFFIN

Different varieties

## GLUTEN-FREE & VEGAN SWEET BREAK

### FILLED BUCKWHEAT TARTELETTE

Vegan ganache | raspberries

## GLUTEN-FREE BREAKFAST

### FRESHLY BAKED GLUTEN-FREE ROLLS

Cream cheese | cucumber | garden cress

Serrano ham | cream cheese | cornichon

Manchego cheese | cucumber | tomato

Grilled vegetables | hummus | cress

## COFFEE BREAK

### SMALL SLICES OF CAKE

Almond cake | apple and almond cake

Poppy seed crumble | cherry cake | cheesecake

### YEAST PASTRIES

Different local and international varieties

### SPONGE CAKE

Quark blueberry | chocolate | lemon

### MINI GUGELHUPF

Chocolate | vanilla

### MIXED MACARON

Vanilla | pistachio | coffee | chocolate | lemon | raspberry

### AMERICAN COOKIES

Chocolate chunk | white chip macadamia nut



R  
BUFFET  
SUGGESTIONS



# LUNCH BUFFET

## FOOD SELECTION

### BEFORE

#### SALAD STATION | LEAF SALADS

Lechuga leafs | escarola leafs | rocket

#### TOPPINGS

Caramelised pumpkin, hemp & sunflower seeds | croutons

Garden cress | marinated cherry tomatoes | colourful diced peppers

#### DRESSING

French dressing | balsamic bianco dressing

Jogurt dressing | ceto balsamico & olive oil in a bottle

#### MARINATED ROASTED VEGETABLES

Herb cream | mustard seeds | shallots

#### GLAZED ALBÓNDIGAS

Tomatoe alsa

#### FUSILLI & CHORIZO

Artichokes | red peppers | wild basil

#### MOJAMA

Tomatoes | onions | olive oil

#### MARINATED BEETROOT

Almond butter | mini lamb's lettuce | maple syrup vinaigrette

### BREAD & DIPS

#### BREAD SELECTION

Rustic bread | mini breads

#### BUTTER & DIPS

Chive butter | salted butter

Salsa Verde | Herbs Queso Fresco | Mojo Rojo

Tomato salsa | guacamole

#### GLUTEN-FREE BREAD

# LUNCH BUFFET

## FOOD SELECTION

### MAIN COURSES

(Please select one meat, one fish and one vegetarian dish)

#### ORGANIC CORN-FED CHICKEN BREAST

Ratatouille | saffron polenta | spanish red wine reduction

#### SLICES OF VEAL SADDLE

Roasted zucchinis | pimientos de padron | saffron risotto  
Garlic and thyme jus

#### GRILLED SEA BREAM

Sofrito | mashed potatoes | coriander-lime sauce

#### ROASTED DORADE FILLET

Chorizo chard | fregola sarda | salsa verde

#### PENNE RIGATE

Eggplant | pimientos | buffalo mozzarella

#### ORECCHIETTE

Chantrelles | sofrito-olive sauce | manchego

### SO HAPPY TOGETHER

#### CREMA CATALANA

Berries | vanilla

#### CHOCOLATE SLICES

Chocolates valor | cherries in sherry

#### FRUIT SALAD

Lemon and orange aromas | berries | mint

#### APRICOT TART

Crema de Catalán | caramel | spanish marcona almonds

#### BERRIES OF THE SEASON

Mojito sud



# R.

BBQ-BUFFET  
SUGGESTIONS



# BBQ-BUFFET

## FOOD SELECTION

### BEFORE

#### SALAD STATION | LEAF SALADS

Young leaf lettuce | Jicama | rocket

#### TOPPINGS

Caramelised pumpkin, hemp & sunflower seeds | pepper croutons

Garden cress | colourful diced peppers

#### DRESSING

Salsa Verde dressing | Balsamic bianco dressing

Yogurt dressing | sherry vinegar & olive oil in a bottle

#### GOAT'S CHEESE PROVENCALE

Beetroot | pine nuts | sherry honey vinaigrette

#### CARPACCIO DI POLPO

Orange vinaigrette | fennel | frieze

#### ESCALIVADA

Zucchini | peppers | mushrooms | manzanilla olives | grilled onions

#### VITELLO ALLA ESPANOLA

Tuna sherry sauce | baked capers | lemon

#### CHICKPEA TABOULEH

Garbanzo hummus | Piquillo peppers | Mint leaves

#### CAESAR SALAD

Romaine lettuce | parmesan dressing | garlic croutons

#### MILK MOZZARELLA

Colourful tomatoes | wild basil | balsamic caviar

#### FATTOUSH WITH POMEGRANATE

Colourful tomatoes | mint | sumac

#### CEVICHE OF IKARIMI SALMON

Lime | avocado | coriander

### BREAD & DIPS

#### BREAD SELECTION

Casalino Baguette | Pan de Paquete | Pan de Campaña

Picos | Pan de Aceitunas

#### BUTTER & DIPS

Aioli | salted butter | herb cream cheese

Mojo Rosso | tomato salsa | guacamole

# BBQ

## FOOD SELECTION

### MAIN COURSES FROM THE GRILL

(Please select your four favorites)

#### VEAL AND BEEF STEAKS

Pimentón de la Vera | lemon thyme

#### RUMP STEAK FROM DUROC PORK

Rosemary | olive oil | flor de sal

#### LAMB CUTLETS

Rosemary | saffron flor de sal

#### CHICKEN BREAST YAKITORI

Salsa de soy | ginger | peanut

#### MARINATED CORN-FED CHICKEN SKEWERS

Vegetable salsa | Mojo Verde

#### GRILLED OCTOPUS

Pimentón de la Vera | lemon | paprika salsa

#### DORADE FROM THE FLAVOURED FOIL

Tomatoes | Capers | Lemon olive oil

#### SALMON AND VEGETABLE SKEWER

Salsa verde

#### GAMBAS A LA PARRILLA

Garlic butter | tomato salsa

#### GRILLED FETA

Pickled peppers | Arbequina olives | fresh thyme

#### TERIYAKI EGGPLANT

Lime | porrón | sesame seeds

#### TANDOORI PLANT-BASED CHICKEN

Kafir lime | curry

### SAUSAGE FACTORY

(Please select your two favorites)

#### SAUSAGE FACTORY

Merguez | chistorras | german sausage  
plant-based Rostbratwurst

# BBQ

## FOOD SELECTION

### SIDES

(Please select your three favorites)

#### SMALL POTATOES

Lemon thyme | extra virgin olive oil | flor de sal

#### BAKED POTATO

Crema | parsley

#### ROASTED SUMMER VEGETABLES

Salsa verde

#### HALF CORN COBS

Aioli | wild flowers

#### GRILLED FENNEL & CHERRY TOMATOES

Herb salt | pesto sauce

#### GRILLED GREEN ASPARAGUS

Haloumi | lemon | parsley oil

#### HOKKAIDO PUMPKIN WEDGES

Honey | pimentón | miso

#### MAC'N CHEESE

Maccaroni | cheddar | chili

#### DIPS

Lime aioli | homestyle BBQ sauce | guacamole | mint yoghurt

Mustard | ketchup | herb butter

### SO HAPPY TOGETHER

#### MARINATED FRUIT

Orange | almond slivers | mint

#### BERRIES OF THE SEASON

Mojito brew | berry marinade

#### SWEET-SOUR CREAM TARTELETTE

Turrón | raspberry | crisp

#### BIZCOCHO IN A JAR

Bisquit | pickled cherries | almond caramel

#### RED BERRY GROATS

Tapioka | berries | maraschino cherries

#### APRICOT MOJITO

Berries | caramelised chocolate | coconut





**R**  
MENU SUGGESTIONS  
DINNER



# DINNER MENU

## FOOD SELECTION

### „FAMILY STYLE“ STARTER

ALBONDIGAS

Tomato | tropea onion | rosemary

OCTUPUS CARPACCIO

Celery | lime | toasted bread

ALMOGROTE PICANTE

Goat's cheese | estragon

MIGAS CON JAMON

Toasted bread | serrano ham

GAZPACHO ANDALUZ

Bell bell pepper | cucumber | confit tomato

TORTILLA PATATA

Smoked peppers | eggs | potatoes

MELON & HAM

Serrano ham | sesame seed oil

### MAIN COURSES SERVED AT THE TABLE

LAMP BACK

Almond | saffron | olive | polenta

MANCHEGO RISOTTO [VEGETARIAN]

Turmeric | peas | wild herbs

### DESSERT SERVED AT THE TABLE

TURRON-CREME

Crunch | citrus fruits | mint



# R

DINNER BUFFET  
SUGGESTIONS



# DINNER BUFFET

## FOOD SELECTION

### BEFORE

#### SALAD STATION | LEAF SALADS

Young leaf lettuce | lollo rosso | lollo bionda

#### TOPPINGS

Caramelised pumpkin, hemp & sunflower seeds

Pan de Ajo-Crouçons | garden cress | marinated cherry tomatoes

Colourful diced peppers

#### DRESSING

Sherry dressing | Balsamic bianco dressing

Sour cream dressing | Modena balsamic & olive oil in a bottle

#### CHICKPEA TABOULEH

Hummus | cherry tomatoes | mint

#### PICKLED CITRUS SALMON

Kimchi | pink ginger | shiso

#### GREEK QUINOA

Cucumber | piquillo pepper | feta crumble

#### GOMA WAKAME SALAD

Furikake (spice mix) | shiitake | cucumber

#### SPICY BEEF

Guacamole | jalapeno salsa | coriander

#### PONZU TUNA

Daikon radish | soy | roasted sesame seeds

#### RED SHRIMP

Tomato-basil salsa | chili | avocado

### BREAD & DIPS

#### BREAD SELECTION

Casalino baguette | Pan de Paquete | Pan de Campaña

Picos | Pan de Aceitunas

#### BUTTER & DIPS

Aioli | salted butter | herb cream cheese

Mojo Rosso | tomato salsa | guacamole

#### GLUTEN-FREE BREAD

# DINNER BUFFET

## FOOD SELECTION

### MAIN COURSES

(Please select one meat, one fish and one vegetarian dish each)

BLACK ANGUS BEEF FILLET

Green beans | creamed corn | chimichurri

SIMMENTAL SADDLE OF VEAL

Pimientos de padrón | chorizo and potato puree | smoked paprika jus

CORN-FED CHICKEN PIRI

Patatas bravas | grilled vegetables | parsley salsa

GILTHEAD BREAM

Orange and fennel | patatas de galicia | sauce vierge

ROASTED EGGPLANT

Cashew nuts | coriander rice | tomato and coconut sauce

ORECCHIETTE

Artichokes | dried tomatoes | olive sauce

### SO HAPPY TOGETHER

EXOTIC FRUITS

Orange marinade | passion fruit | slivered almonds

PANDAN RICE PUDDING

Lime leaves | mango | roasted sesame seeds

BERRIES OF THE SEASON

Mojito brew | berry marinade

KOKOS & IVOIRE

Ananas | Yuzu | Limette

MANJARI CUBE

Tonka bean | passion fruit | rice pudding

PISTACHIO TARTELETTE

Cardamom | fig



R  
FINGER FOOD  
OPTIONAL



# FINGER FOOD

## OPTIONAL

### SNACKS & CO. ON THE TABLES

TWISTED PUFF PASTRY  
Sesame seeds | caraway seeds | cheese

BAR SNACKS  
Roasted almonds | cashew nuts | wasabi balls

### FINGERFOOD GRAB & GO

RAUSCHENBERGER'S APÉRITIVO BOX  
Palitos de salami | manchego cheese | olives de kalamata | picos

PUFF PASTRY  
Goat's cheese & walnut | feta & spinach | tomato & chorizo

### TAKE IT SIMPLE

FRESHLY BAKED SMALL ROUND MINI-TARTES FLAMBÉES  
SPAIN MEETS FRANCE  
Crème fraîche | serrano ham

VEGETARIAN TART FLAMBÉE  
Manchego cheese | olive | thyme

### ALLTIME FAVORITES

BLACK AVOCADO CORNET  
Tomato | lime | cumin

CROSTINI OF PROVENÇAL VEGETABLES  
Parmesan | basil | pine nuts

GREEN GAZPACHO  
Green tomatoes | pimientos | jalapeno

LOMO  
Pimento | potato

# FINGER FOOD

## OPTIONAL

### SPANISH TAPAS FINGER FOOD

TAPA DE JAMÓN IBÉRICO

Olive oil | bread

CROQUETAS

Chicken | cheese

ALBONDIGAS

Tomato sauce

GAMBAS AL AJILLO

Olive oil | garlic

PINTXOS

Cheese | peppers | serrano ham | olives

### APERITIVO BAR

FRESH FROM THE SLICER

Jamón ibérico ham | Jamón serrano ham | Jamón de león ham

SELECTION OF SAUSAGE SPECIALTIES

Salchichón | Sobrasada

SELECTION OF CHEESES

Manchego cheese | Mahón cheese | Cabrales cheese

GRILLED SUMMER VEGETABLES

Green salsa | Mojo Rojo

SIDE DISHES

Picos | Pan tostado | Pan de pita





**R**  
LATE NIGHT SNACK  
OPTIONAL



# LATE NIGHT SNACK

## OPTIONAL

### LATE NIGHT SNACK

#### HOT DOG - THE CLASSIC

Pickles | fried onions | mustard | ketchup

#### HOT DOG - THE PLANT BASED

Beyond Sausage | pickles | fried onions | mustard | ketchup

#### THE VEGGI DOG

Carrot bun | coriander | mango | Thai curry cream

#### TAPAS BOX

Palitos de salami | chorizo | manchego cheese

Olives of kalamata | picos

#### HUNGARIAN GOULASH SOUP

Peppers | potatoes | marjoram | casalino baguette

#### TEXAS CHILI BOWL

Chili con carne | chili sin carne

Sauce: sour cream | guacamole

Toppings: cheddar | nachos | young leek | coriander | jalapenos

Side: casalino baguette

#### DELUXE CURRYWURST

Oberländer balls | Rauschenberger's curry sauce

Curries from Alte Gewürzamt | casalino baguette

#### DELUXE CURRYWURST POULTRY

Oberländer poultry | Rauschenberger's curry sauce

Curries from Alte Gewürzamt | casalino baguette

#### VEGAN CURRYWURST

Beyond Sausage | Rauschenberger's curry sauce

Curries from Alte Gewürzamt | casalino baguette

#### SELECTION OF MEDITERRANEAN HAM AND CHEESE SPECIALTIES

Prosciutto cotto | serrano ham | chorizo | cheese selection

Fresh figs | grapes | nuts | fig mustard | casalino baguette | walnut bread

#### SELECTION OF LOCAL CHEESE & SAUSAGE SPECIALTIES

Pepper biter sausage | mini salami | smoked sausages

Various types of soft and hard cheese | casalino baguette

Walnut bread



# THE TEAM

## CONTACT PERSONS



**Nicole Bleckwehl**

Head of Sales Management | Event & Conference  
nbl@rauschenberger-catering.es



**Max Krautter**

Member of the Management Board  
mkr@rauschenberger-catering.es



**Rauschenberger.**  
EVENTCATERING

Rauschenberger Eventcatering  
Cami Vell de Lluçamajor, 112  
07007 Palma de Mallorca  
Tel. +49 151 52060 - 425  
[contact@rauschenberger-catering.es](mailto:contact@rauschenberger-catering.es)  
[www.rauschenberger-catering.de](http://www.rauschenberger-catering.de)

**GREAT  
MOMENTS  
EXCELLENCE**