

# **blau.privilege portopetro**

## **Banquets 2019**

Carrer des Far 16, 07691 Porto Petro (Santanyí),  
Mallorca

Tel: +34 971 648 286

Fax: +34 971 648 283

[www.blauportopetro.com](http://www.blauportopetro.com)

## **BREAKFAST**

### **BREAKFAST PORTO PETRO**

Coffee, decaffeinated coffee, milk, chocolate  
and a selection of infusions

Selection of juices

Variety of pastries

Vegetable sticks with dips

Seasonal cut fruit

Selection of cereals

Yoghurts

**€18.00 per person**

### **CONTINENTAL BREAKFAST**

Coffee, decaffeinated coffee, selection of infusions

Selection of juices

Variety of pastries

Selection of cheese and cold cuts

Bread and savoury biscuits

**€20.00 per person**

## COFFEE BREAKS

### FORMENTERA

Coffee, decaffeinated coffee and infusions  
Fresh orange juice  
Still and sparkling water  
**€8.00 per person**

### MENORCA

Coffee, decaffeinated coffee and infusions  
Fresh orange juice  
Still and sparkling water  
Selection of pastries  
**€13.00 per person**

### IBIZA

Coffee, decaffeinated coffee and infusions  
Fresh orange juice  
Still and sparkling water  
Variety of seasonal fruit  
Selection of pastries  
**€15.00 per person**

### MENORCA

Coffee, decaffeinated coffee and infusions  
Fresh orange juice  
Selection of juices and soft drinks  
Still and sparkling water  
Selection of pastries  
Mini ciabattas with different cheeses and cold cuts  
Variety of seasonal fruit  
**€18.00 per person**

## Smoothies

Apple/ celery/ cucumber/ mint	4,00€ p.p
Mango/ banana / greek yogurt/ honey / sesame	6,00€ p.p
Strawberry/ Soy milk/ plain yogurt / vanilla	5,00€ p.p
Pineapple/ Orange juice/ ginger / mint	5,00€ p.p

**\*\* Service with a stipulated duration of 30 minutes\*\*  
(Consult supplements for extensions)**

## THEMED BREAKS

### SPANISH BREAK

Coffee, decaffeinated coffee and infusions  
Still and sparkling water  
Ciabatta bread with Iberian ham, grated fresh tomato and olive oil  
Baguettes with Spanish omelette and roasted peppers  
Bread rolls with pork loin  
Selection of fruit tartlets  
Selection of fresh cut fruit  
Variety of pastries  
**€20.00 per person**

**\*\*Minimum: 10 guests\*\***

**\*\* Service with a stipulated duration of 30 minutes\*\***

### MAJORCAN BREAK

Coffee, decaffeinated coffee and infusions  
Still and sparkling water  
Majorcan savoury cake with vegetables  
Majorcan savoury cake with peppers and tuna  
Pastry filled with meat and peas  
Pastry filled with mixed vegetables  
Pastry filled with meat and "Sobrasada" (Majorcan sausage with peppers)  
Majorcan bread with tomatoes and different cold cuts  
Almond tarte  
Ensamadas with whipped cream  
Selection of fresh cut fruit  
**25,00 € per person**

**\*\*Minimum: 10 guests\*\***

**\*\* Service with a stipulated duration of 30 minutes\*\***

### **BREAK PORTO PETRO**

Coffee, decaffeinated coffee and infusions

Still and sparkling water

Spanish red and white wine, Spanish draft beer

Mini sandwich with salmon and cream cheese with herbs

Mini Sandwich with foie gras and blue cheese

Mini Toast with Iberian ham and tomato

Mini Toast with roast beef and mustard

Crispy prawns in panko dough

Puff pastry with scrambled egg and garlic

Fruit skewers

Petit Fours

Ensamadas with whipped cream

Selection of fresh cut fruit

Variety of pastries

**32,00 € per person**

**\*\*Minimum: 10 guests\*\***

**\*\* Service with a stipulated duration of 30 minutes\*\***

### **BREAK MONDRAGO**

Coffee, decaffeinated coffee, Selection of teas

Selection of juices, Soft drinks, water

Wholemeal sliced bread with cured salmon, cheese cream and fresh herbs

Toast with roast beef with Dijon mustard

Mini wholemeal baguette, with grilled vegetables and melted cheese

Ciabatta with Iberian ham and tomato

Spanish Tortilla

Tortilla with vegetables

Mini rice salad with vegetables and tuna

Mini tabulé with vegetables and coriander

Selection of cakes

**€22.00 per person**

**\*\*Minimum: 10 guests\*\***

**\*\* Service with a stipulated duration of 30 minutes\*\***

<b>COFFEE STATION</b>
-----------------------

Coffee, decaffeinated coffee, tea or milk .....	€8.00	per litre
Mineral water .....	€3.00	per half litre
Fresh orange juice .....	€9.50	per litre
Fruit juices .....	€3.50	per bottle
Soft drinks .....	€3.00	per bottle
Tray of cut fruit (25 person) .....	€40.00	per tray
Fresh whole fruit (50 person) .....	€40.00	per pyramid
Selection of tea biscuits (30 person) .....	€30.00	per tray
Selection of mini pastry (15 person) .....	€40.00	per tray

## **OUR PICNICS**

### **PICNIC MALLORQUIN**

Baguette with boiled ham, tomato, lettuce and Majorcan cheese

Apple

Crisps

Chocolate chip biscuits

Bottle of water

**€15.00 per person**

### **PICNIC LIGHT (vegetarian)**

Wholemeal baguette with grilled vegetables and pesto

Apple

Crisps

Chocolate chip biscuits

Bottle of water

**€15.00 per person**

### **PICNIC NORWAY**

Salmon sandwich with dill mayonnaise and tomato

Crisps

Carrot cake

Piece of fruit

Choice of soft drink

**€18.00 per person**

### **PICNIC SPAIN**

Ciabatta with ham and tomato

Niçoise potato salad

Fresh fruit salad with forest fruits and orange juice

Classic apple tart

Choice of soft drink

**€18.00 per person**

# COCKTAIL RECEPTIONS & CANAPÉS

## WELCOME DRINK LLEVANT

House Cava  
Spanish beer  
Juices, soft drinks  
Still and sparkling water

**€9.00 per person**

## WELCOME DRINK PONENT

House Cava  
Spanish beer  
Juices, soft drinks  
Still and sparkling water  
Nuts and olives

**€13.00 per person**

## WELCOME DRINK SPANISH WINE

Spanish white and red wine  
Spanish beer  
Juices, soft drinks  
Still and sparkling water  
Nuts and olives  
Crisps and savoury biscuits

**€15.00 per person**

## WELCOME DRINK PORTO PETRO

Freixenet Cava  
Spanish beer  
Spanish white and red wine  
Juices, soft drinks  
Still and sparkling water  
Nuts and olives

**€18.00 per person**

***\*\*Service with a stipulated duration of 30 minutes\*\*For every extra 30 minutes: supplement of 50% based on the price per person***

**CLASSIC COCKTAIL RECEPTION**

House Cava  
Spanish white and red wine  
Spanish beer  
Juices, soft drinks  
Still and sparkling water  
5 canapés of your choice, either hot, sweet or cold  
Nuts and olives

**€28.00 per person**

**\*\*Service with a stipulated duration of 1 hour\*\***

**SPANISH COCKTAIL RECEPTION**

House Cava  
Sherry  
Spanish white and red wine  
Spanish beer  
Juices, soft drinks  
Still and sparkling water  
Iberian ham, Chorizo  
Majorcan Coca (savory pastry) with anchovies  
Andalusian calamari  
Mahón and Manchego cheese  
Mini Pa amb Oli (bread with tomato), Spanish omelette  
Nuts and olives

**€30.00 per person**

**\*\*Service with a stipulated duration of 1 hour\*\***

**COCKTAIL RECEPTION PORTO PETRO**

"Moet Chandon" Champagne  
Spanish white and red wine  
Spanish beer  
Juices, soft drinks  
Still and sparkling water  
8 canapés of your choice, either hot, sweet or cold  
Nuts and olives

**€45.00 per person**

**\*\*Service with a stipulated duration of 1 hour\*\***

### COLD CANAPÉS

Pumpkin capuccino with orange foam and strips of marinated salmon  
Gazpacho in the glass with garnish skewers  
Vegetable sticks with guacamole  
Mahonés cheese with olive oil crackers  
Coca Mallorquina (savory pastry) with fresh tuna  
Savory pastry with grilled vegetables and chicken  
Puff pastry with black olives and anchovies  
Mini Tortilla with Sobrasada (Sausage with peppers)  
Caprese skewers with pesto  
Smoked duck breast with compote of red fruits  
Puff pastry filled with different mushrooms and gratinated with Idiazabal cheese  
Skewers of flambéed melon and Iberian ham  
Duck liver crème with port wine reduction  
Tartar of beef fillet with tartare sauce  
Salmon tartar with guacamole and salmon caviar

**€2.50 per piece, 2 pieces minimum per person**

### WARM CANAPÉS

Mushroom creme with praliné of salted almonds  
Potato crème with quail egg and truffle purée  
Courgette capuccino with curry and Iberian pork  
Skewer of breaded chicken and dried fruit with sweet sour sauce  
Saté skewers of chicken with peanut butter  
Saté skewers of lamb with couscous  
Saté skewers of the veal with duck liver creme  
Tempura shrimp with Thai chili sauce  
Iberian pork on toast with caramelised onions  
Grilled squid on toast with smoked bacon  
Prawns in their own juice

**€2.75 per piece, 2 pieces minimum per person**

### SWEET CANAPÉS

Strawberry gazpacho with foam of white chocolate  
Café Crème with Mascarpone  
Mini Ensaimadas with vanilla crème  
Mini Ensaimadas with cream and chocolate  
Semi-frozen of Maracuja  
Puff pastry with apple and calvados  
Almond pralines with rum

**€1.50 per piece, 2 pieces minimum per person**

## LIVE COOKING STATIONS

Iberian ham, freshly cut <b>**MINIMUM 85 PERSON**</b>	6.- € per person
Iberian "Recebo" ham, freshly cut <b>**MINIMUM 85 PERSON**</b>	4.50 € per person
Majorcan seafood Wok <b>**MINIMUM 30 PERSON**</b>	4.- € per person
Freshly fried fish & seafood <b>**MINIMUM 30 PERSON**</b>	5.- € per person
Fresh oysters <b>**MINIMUM 30 PERSON**</b>	14 € per person
Paella, different types to choose from <b>**MINIMUM 30 PERSON**</b>	7.- € per person
Rack of veal, served in one piece <b>**MINIMUM 85 PERSON**</b>	8.- € per person
Whole fish in salt crust <b>**MINIMUM 30 PERSON**</b>	10.- € per person
Pasta served in whole Parmesan wheel with black summer truffles (seasonal) <b>**MINIMUM 85 PERSON**</b>	10.- € per person

## FINGERFOOD

### OPTION MONDRAGO

Full grain bread with gravad salmon and dill mayonnaise  
Ham and cheese sandwich with Mallorcan soft cheese  
Mini whole grain baguette with grilled vegetables  
Mini baguette with Spanish tortilla and aioli  
Ciabatta with Iberian ham and tomatoes  
Croquettes  
Pimientos del Padrón  
poultry skewers  
Dessert selection

### OPTION ES TRENC

Tuna roll with grilled vegetables  
Mini sandwich of cream cheese and spinach  
Majorcan bread with vegetables and cheese gratin  
Montaditos with Mahones cheese  
Montaditos with pork loin and caramelized onion  
Japanese pies with vegetables and chili sauce  
Spring rolls with soy sauce  
Veal and vegetable ragout  
Selection of desserts

### OPTION TRAMUNTANA

Sandwich with chicken and cream cheese  
Vol-au-vent stuffed with seafood  
Sandwich with vegetable ratatouille  
Montaditos with Russian salad and tuna  
Croquettes  
Toast with anchovies in vinegar and tomato sauce  
Meat rolls with oyster sauce  
Fish fricassee with saffron potatoes  
Selection of desserts

### OPTION PALMA

Gazpacho  
Sandwich with Iberian coldcuts  
Sandwich with salmon pate and rocket salad  
Tartlets of avocado and eel  
Croquettes  
Biscuits with olive oil, topped with sobrasada and honey  
Toast with artichoke and anchovies  
Mini lasagna with meat  
Rice with prawns and squid  
Selection of desserts

**OPTION SANTANYI**

Cold leek cream  
Sandwich with blue cheese and paté  
Roast beef sandwich with capers cream  
Mini terrine of chicken and nuts  
Mini mousseline of salmon and dill  
Spanish mini tortilla  
Mini vegetable cannelloni  
Black rice with allioli  
Selection of desserts

**All options are served with the following beverages:**

Coffee & Tea  
Various juices and softdrinks  
Silica and sparkling mineral water

**Price for each option:**

**32,00 € per person**

**\*\*service time 1 hour\*\***

## BUSINESS MENUS

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

### **SELECTION MEDITERRANEO**

Tomato and Buffalo mozzarella salad with rocket pesto

\* \* \* \*

Salmon fillet on lightly creamed potato, vegetables julienne and herb oil

\* \* \* \*

Tiramisu with espresso sauce

**€32.00 per person**

### **SELECTION MONTAÑES**

Cream of potato with sautéed mushrooms, and poached egg

\* \* \* \*

Chicken breast stuffed with shrimp, with a potato and bacon terrine,  
and "surf & turf" sauce

\* \* \* \*

Different chocolate textures

**€36.00 per person**

### **SELECTION IBERICO**

Salad of prawns with red plums and sugar-beet vinaigrette

\* \* \* \*

Iberian pork fillet with a ragout of mushrooms and shallots

\* \* \* \*

Fresh fruit tart with raspberry coulis

**€38.00 per person**

### **SELECTION DEL MAR**

Panaché of seasonal vegetables with a poultry Sherry consommé

\* \* \* \*

Monkfish in a herb crust with tomato compote, baby squid and Safran sauce

\* \* \* \*

Coconut bar with icecream from 70% chocolate

**€40.00 per person**

### **SELECTION ASIA**

Tuna sashimi on tomato nectar, with olive oil cracker and Tobiko roe

\* \* \* \*

Fillet of Grouper with a wok of quinoa, vegetables and coriander

\* \* \* \*

Apple tatin with warm cream of vanilla

**€56.00 per person**

***\*\*Coffee and tea included\*\****

## **BUFFETS**

### **SNACK BUFFET – only as a lunch option**

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

#### **SALADS**

Mixed salad with fine herbs  
Caesar salad with chicken and Parmesan  
Tomato and Mozzarella salad with pesto  
Tri-colour Fusilli salad with shrimps  
Roasted vegetables with Balsamic vinegar and oregano

#### **SELECTION OF SANDWICHES**

Smoked salmon with mayonnaise and tomato (sliced bread)  
Roast beef (mini ciabatta)  
Brie with tomato (mini brioche)  
Grilled vegetables (mini wholemeal baguette)  
Chicken breast, tomato and lettuce (mini baguette)  
Shrimp salad with Aioli - garlic mayonnaise (mini seed roll)

Selection of smoked fish  
Selection of cured meats and cheese  
Selection of pâté

#### **HOT ITEMS**

Cream of pumpkin soup with oranges  
Chicken skewers  
Fish skewer

#### **DESSERTS**

Selection of cakes and pastries from our pastry chef  
Selection of whole and cut fruit

#### **DRINKS INCLUDED**

Water, soft drinks and juices, coffee

**€40.00 per person**

***\*\*Service with a stipulated duration of 2 hours\*\****

***\*\*Minimum: 35 guest\*\****

## **BUFFET BLAU**

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

### **STARTERS AND APPETISERS**

Three types of cured meats  
Smoked salmon, terrine and pâté

### **SALAD BUFFET**

Russian salad  
Niçoise salad  
Pasta salad with langoustines  
Marinated vegetables

### **SALAD BAR**

4 types of young lettuce, cucumber, onion, pepper, tomato,  
sweetcorn, beetroot etc.

### **BREAD**

Variety of selected bread  
Range of butters and sauces for spreading

### **CHEESE**

Selection of Spanish cheese with biscuits, walnut bread and dried fruit

### **SOUP**

Cream of tomato soup with basil

### **HOT DISHES**

Fish and seafood Paella

### **SHOW COOKING**

Shoulder of Iberian pork  
Beef steak  
Chicken breast filets  
Tuna  
Dragon head fish

### **SIDE DISHES**

Sautéed rice with vegetables  
Sautéed vegetables with butter  
Mashed potato  
Tomato and Mozzarella au gratin with herbs  
Sautéed spinach

### **DESSERTS**

Selection of cakes and pastries from our pastry chef  
Selection of freshly cut fruit

**€40.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\***  
**\*\*Minimum 50 guests for exclusive service\*\***

## **PORTO PETRO BUFFET**

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

### **STARTERS AND APPETISERS**

Selection of Iberian cured meats  
Selection of smoked fish  
Selection of home-made pâté

### **SALAD BUFFET**

Pasta salad with tomato  
Potato salad with apple and walnuts  
Niçoise salad  
Roasted pepper salad with spring onions

### **SALAD BAR**

4 types of young lettuce, sliced cucumber, onion, pepper, tomato,  
sweetcorn, beetroot etc.

### **CONDIMENTS AND VINAIGRETTES**

“Thousand Island” dressing, Caesar vinaigrette, Italian herb vinaigrette, “Kalamata” olives, virgin olive oil,  
white Balsamic vinegar

### **BREAD**

Variety of selected bread  
Selection of butters and sauces for spreading

### **CHEESE**

Selection of Spanish cheese with biscuits, walnut bread and dried fruit

### **SOUP**

Andalusian Gazpacho  
Consommé with Port and beef dumplings

### **SHOW COOKING**

Sea Bass  
Monkfish skewers  
Chicken breast filet  
Lamb chops  
Entrecote  
Whole fresh fresh baked in salt crust

### **SIDE DISHES**

Stuffed courgettes au gratin  
Sautéed rice with langoustines  
Au gratin potatoes with cream  
Ratatouille of seasonal vegetables

### **DESSERTS**

Selection of cakes and pastries from our pastry chef  
DRINKS INCLUDED: Water, soft drinks and juices, coffee

**€70.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\***

**\*\*Minimum: 50 guests\*\***

## **SPANISH BUFFET**

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

### **SALADS AND APPETISERS**

Seafood Pipirrana (small sliced salad)  
Málaga Salad with cod and orange  
Roasted pepper salad  
Tudela lettuce hearts with anchovies and fried garlic vinaigrette  
Majorcan Coca (savoury pastry) with vegetables  
Galician octopus  
Andalusian Gazpacho  
Potato and onion omelette  
Selection of Spanish cheese with crackers  
Selection of Iberian cured meats with bread and tomato  
Selection of home-made pâté  
Selection of pickles  
4 types of young lettuce, sliced cucumber, onion, pepper, tomato,  
sweetcorn etc.  
Condiments and selected dressings

### **CONDIMENTS AND VINAIGRETTES**

“Thousand Island” dressing, Caesar vinaigrette, Italian herb vinaigrette, “Kalamata” olives, virgin olive oil, white Balsamic vinegar

### **BREAD**

Variety of selected bread  
Selection of butters and sauces for spreading

### **SOUP OR CREAM**

Castillian garlic soup  
Seafood crème with Mediterranean herbs

### **HOT DISHES**

Fideua with fish and seafood  
Mixed Paella

### **SHOW COOKING**

Grilled lobster  
Grilled Sea Bass  
Veal filet  
Iberian pork back  
Lamb chops marinated with garlic and rosemary

### **HOT BUFFET**

Sautéed potatoes with garlic and thyme  
Sautéed Piquillo peppers  
Vegetable Pesto  
Wild asparagus with sautéed mushrooms  
Vegetable rice  
Catalan style spinach

### **DESSERTS**

Selection of cakes and pastries from our pastry chef

### **DRINKS INCLUDED**

Still and sparkling water, soft drinks, juices, Spanish beer, coffee

**€81.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\***

## **BARBEQUES**

### **FAMILY BARBECUE**

**ONLY available in the outdoor BBQ zone behind building 7**  
**max 40 person**

#### **STARTERS AND SALADS**

Selection of Iberian cold cuts  
Selection of cheeses from Mallorca  
Grilled vegetable salad with quinoa and nuts  
Potato salad with grilled peppers and tuna

#### **BREAD**

Variety of selected bread

#### **FROM THE BARBEQUE**

Monkfish  
Chorizo  
Criollo Sausages  
Veal entrecote  
Veal hamburgers

#### **HOT BUFFET**

Selection of seasonal vegetables  
Grilled tomatoes with pesto  
Baked potato with sour cream  
Corn on the cob with herb butter

#### **SAUCES**

Dijon Mustard, Horseradish sauce, "Chimichurri" sauce, roasted pepper sauce, "Pico de Gallo"  
(Mexican) sauce, Barbecue sauce

#### **DESSERTS**

Selection of cakes and pastries from our pastry chef

#### **DRINKS INCLUDED**

Still and sparkling water, soft drinks, juices

**€40.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\*Maximum: 40 guests\*\***

## **TRADITIONAL BARBECUE**

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

### **STARTERS AND SALADS**

Grilled vegetable salad  
Cheese salad Emmental with ham  
Cheese salad with Italian vinaigrette  
Octopus salad with potatoes and sobrasada  
Selection of cold cuts  
Chef's selection of terrines  
Cherry tomatoes, onion, cucumber, carrot, beetroot, croûtons, grated Parmesan, bacon cubes

### **SALAD BAR**

4 types of young lettuce, sliced cucumber, onion, pepper, tomato, sweetcorn etc.

### **CONDIMENTS AND VINAIGRETTES**

"Thousand Island" dressing, Caesar vinaigrette, Italian herb vinaigrette, "Kalamata" olives, virgin olive oil, white Balsamic vinegar

### **BREAD**

Variety of selected bread  
Selection of butters and sauces for spreading

### **FROM THE BARBEQUE**

Seabass & Swordfish  
Tuna  
Veal entrecote  
Veal hamburgers  
Chorizo, Criollo sausages

### **HOT BUFFET**

Selection of seasonal vegetables  
Grilled tomatoes with pesto  
Baked potato with sour cream  
Corn on the cob with herb butter  
Pilaf rice with onion

### **SAUCES**

Dijon Mustard, Horseradish sauce, "Chimichurri" sauce, roasted pepper sauce, "Pico de Gallo" (Mexican) sauce, Barbecue sauce

### **DESSERTS**

Selection of cakes and pastries from our pastry chef

### **DRINKS INCLUDED**

Still and sparkling water, soft drinks, juices, coffee

**€51.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\* Minimum: 50 guests\*\***

## **PORTO PETRO BARBECUE**

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

### **STARTERS AND SALADS**

Rice salad with seafood  
Grilled vegetable salad  
Pasta salad with ham  
Rocket salad with cheese and herbs  
Mushroom salad  
Octopus salad and cayenne potatoes  
Selection of cold cuts  
Chef's selection of terrines

### **SALAD BAR**

4 types of young lettuce, sliced cucumber, onion, tomato,  
sweetcorn, cherry tomatoes, carrot, grated Parmesan, beetroot,  
croûtons, bacon cubes etc.

### **CONDIMENTS AND VINAIGRETTES**

"Thousand Island" dressing, Caesar vinaigrette, Italian herb vinaigrette, "Kalamata" olives, virgin  
olive oil, white Balsamic vinegar

### **BREAD**

Variety of selected bread – with a range of butters and spreads

### **FROM THE BARBEQUE**

Grilled langoustines  
Skweres of swordfish and vegetables  
Lemon fish and Tuna  
Entrecote, chicken breast, Chorizo, Criollo sausage, black pudding sausage with rice,  
Catalonian sausage, fresh pancetta

### **HOT BUFFET**

Selection of seasonal vegetables  
Grilled tomatoes with pesto  
Baked potatoes with sour cream  
Corn on the cob  
Pilaf rice with onion  
Catalan style spinach

### **SAUCES**

Dijon Mustard, Horseradish sauce, "Chimichurri" sauce, roasted  
pepper sauce, "Pico de Gallo" (Mexican) sauce, Barbecue sauce

### **DESSERTS**

Chef's pastry selection

### **DRINKS INCLUDED**

Still and sparkling water, soft drinks, juices, coffee

**€81.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\***

**\*\*Minimum: 50 guests\*\***

## GALA DINNER

Starting 200 guests, a supplement of 5.-€ per person applies for set ups

### GALA 1

Ravioli of salmon and prawns with a sauce of Mahonés cheese

\* \* \* \*

Monkfish crusted with fresh herbs, with potatoes and a clam sauce

\* \* \* \*

Tomato and basil sorbet

\* \* \* \*

Lamb shank roasted at low temperature with a cous-cous of vegetables and a tandoori sauce

\*\*\*\*\*

\* \* \* \*

Coconut cream, fisherman's gelée and pineapple / rum ice cream

**€80.00 per person**

### GALA 2

Duck liver terrine with smoked eel, green apple and purée of young spring onions

\* \* \* \*

Sea bass filled with crème of poultry and truffles, with candied shallots

\* \* \* \*

Maracuja sorbet with cava

\* \* \* \*

Veal fillet on mushroom fricassee with crispy potatoes and port wine sauce

\* \* \* \*

Chocolate ball with coconut and pistachio sauce

\* \* \* \*

Coffee and Petit Fours

**€100.00 per person**

### GALA 3

Grilled scallops with ravioli of shallots, hazelnut sauce and roasted garlic

\* \* \* \*

Mallorcan "Coca" (savory cake) with crispy milk piglet, shrimps, and mango sauce

\* \* \* \*

Lime sorbet

\* \* \* \*

Fillet of young veal with potato gratin, smoked bacon, Mahonés cheese  
and green asparagus

Mango mousse

\* \* \* \*

Maracuja mousse with pistachio croquant

\* \* \* \*

Coffee and Petit Fours

**€115.00 per person**

## **À LA CARTE GALA MENUS**

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

### **COLD STARTERS**

Andalusian gazpacho with cold shrimp bolognese and basil sorbet

**14.00 €**

Tomato stuffed with guacamole, crispy parmesan, Iberian ham and salmorejo

**15.00 €**

Traditional tartare of veal fillet

**23,00 €**

Ceviche of eagle fish with papaya and orange

**23,00 €**

### **HOT STARTERS**

Ravioli with mushrooms and truffles on peanut sauce with thyme

**16,00 €**

Vegetable Panaché with poultry reduction , sherry and egg yolk

**14,00 €**

### **SOUPS**

Lobster cream with ginger and coconut foam (served in glass)

**14.00 €**

Potato crème with sautéed mushrooms, poached egg and truffles

**18.00 €**

### **SALADS**

Salad of vegetables and sautéed mushrooms with crispy bread and Iberian ham

**16,00 €**

Squid salad with young potatoes and black summer truffle

**17.00 €**

Salad of young sprouts, seafood and citrus vinaigrette

**18,00 €**

## **SORBETS**

Lime and Tequila sorbet

**€10.00**

Mojito sorbet

**€11.00**

Pineapple and vanilla sorbet

**€13.00**

Mango and Passion fruit sorbet

**€15.00**

## **MAIN COURSES**

Chicken breast with shrimps, a salad of cereals and ginger sauce

**23.00 €**

Grilled turbot with ragout of Majorcan black pig and young vegetables

**28.00 €**

Grilled seabass with asparagus risotto, calamari nectar and codium algae

**28.00 €**

Iberian pork neck with black rice with strawberries and balsamic vinegar

**24,00 €**

Rack of lamb with herb crust on creamy potatoes and sauce of black olives and basil

**28.00 €**

Pork fillet with a parmantier of foie gras, shallots and red wine juice

**29.00 €**

## **DESSERTS**

Malibu, Passion fruit cream and coconut mousse

**€12.00**

Chocolate, caramelised almond and hazelnut mousse

**€12.00**

Apple tatin with vanilla ice cream

**€12.00**

Raspberry Charlotte and forest fruit sauce

**€12.00**

White chocolate ball with pistachio heart and crispy red fruit

**€12.00**

Frozen yoghurt and passion fruit tart on almond crumble

**€15.00**

Chocolate textures

**€15.00**

Strawberry Gazpacho with a foam of white chocolate and lime

**€15.00**

***\*\*All options include coffee, decaffeinated coffee, infusions and Petit Fours\*\****

***\*\*Gala montage included with menus of 4 courses or more\*\****

**Starting 200 guests, a supplement of 5.-€ per person applies for set ups**

## **DRINK PACKAGES**

(DURING LUNCH OR DINNER)

### **BLAU - Softdrinks and juices**

Still and sparkling water, soft drinks and juices

**€7.00 per person**

### **SILVER - softdrinks, beer & wine**

Still and sparkling water, soft drinks and juices

Spanish beer

White wine to choose from (1 wine for all)

Pere Seda, Arxiduc, Verdeo, Jose Pariente, Hermanos Lurton,

Rosé wine to choose from (1 wine for all)

Pere Seda, , Arxiduc Muga, Viña Esmeralda, Castillo Javier.

Red Wine to choose from (1 wine for all)

Pere Seda, , Arxiduc Enate crianza, Azpilicueta Crianza.

**€17.00 per person**

### **GOLD - Softdrinks, wine, beer and cava**

Still and sparkling water, soft drinks, juices, Spanish beer,

Cava "Freixenet Vintage" – D.O. Cava

White wine to choose from (1 wine for all)

Pere Seda, Arxiduc, Verdeo, Jose Pariente, Hermanos Lurton,

Rosé wine to choose from (1 wine for all)

Pere Seda, , Arxiduc Muga, Viña Esmeralda, Castillo Javier.

Red Wine to choose from (1 wine for all)

Pere Seda, , Arxiduc Enate crianza, Azpilicueta Crianza.

**22.00€ por persona**

### **PORTO PETRO - Softdrinks, wine, beer and champagne**

Still and sparkling water, soft drinks, juices, Spanish beer,

Red wine: Quinta de Tarsus – D.O, Ribera del Duero

Rosé wine: Ribas - D.O, Mallorca

White wine: Muga - D.O. Rioja

Champagne "Moet Chandon Brut Imperial" – A.O.C. Champagner

gne

**€54.00 per person**

## **OPEN BAR**

### **OPEN WINE BAR**

House wine (red/white/rosé), Cava, Spanish beer, soft drinks,  
juice and water  
Nuts and olives

**€22.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\***

### **CLASSIC OPEN BAR**

Vermouth, Aperol  
Vodka Smirnoff & Absolut  
Whiskey JB , Johnny Walker Red, Jim Beam  
Gin Gordon's , Bombay, Beefeater  
Rum Habana Club, 3 Jahre , Brugal Añejo, Barceló  
Tequila Sauza, Brandy Suau 15 Jahre, Ramazotti, Hierbas  
Freixenet Cava,  
house wines, Spanish beer,  
selection of soft drinks, Orange juice,  
still and sparkling water  
Nuts and olives

**€30.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\***

### **OPEN BAR PORTO PETRO**

Vermouth, Aperol  
Campari, Vodkas Wiborova und Moskovskaya  
Whisky Ballantines And Cardhu  
Gin Gordons, Bombay Sapphire und Beefeater  
Rum Habana Club, 7 Jahre und Brugal Extra Viejo,  
Tequila Sauza, Brandy Suau 15 Jahre, Ramazotti, Hierbas  
Baileys-Likör  
Champagner Veuve Clicquot, house wines  
Imported beer  
Selection of soft drinks Orange juice, still and sparkling water  
Nuts and olives

**€45.00 per person**

**\*\*Service with a stipulated duration of 2 hours\*\***

**\*\*IN THE EVENT OF CONTRACTING JUST ONE HOUR A REDUCTION OF 25% ON THE PRICE PER PERSON WILL BE APPLIED AND SERVICE WILL BE SUSPENDED AFTER 60 MINUTES\*\***

### **COCKTAIL SUPPLEMENT**

You can add Cocktail to the Open Bar Packages for a supplement of 6.-€ per person, per Cocktail

### **OPEN BAR DEPENDING ON CONSUMPTION**

Drinks subject to the clients demands and prices will be those stipulated in the bar menus