

## **ATTRACTION MENU LIST 2021**

### **MENU SNACK 1**

Assortment of mini ciabatta (white cheese, fresh tomato, Serrano ham, salad etc) +  
mini sandwiches (Crab salad, gouda cheese, York ham and salami)+  
mini wraps (turkey, pickles and salad, avocado, tomato salad) +  
mini croissants (York ham and cheese).

**Price per person 18 € (VAT included)**

### **MENU SNACK 2**

Assortment of croquettes (Spinach, ham and chicken)+  
tables of Iberian cheeses +  
tables of various cold cuts (Butifarra, Sobrasada, Fuet, Mallorca butifarrones, pork loin,  
Iberian Serrano Ham... all accompanied with “pamboli”).

**Price per person 30 € (VAT included)**

### **MENU SNACK 3**

Exotic fruit platters (Mango, pineapple, grape, kiwi watermelon etc) +  
mini brownies +  
mini apple pies

**Price per person 21 € (VAT included)**

## BREAKFAST MENU

Coffee, tea, milk and orange juice lactose

Small croissants with butter, honey and jam. lactose, gluten

Small baguettes with York ham, cheese and salami. gluten, pork

Platters with sliced melon, watermelon and pineapple. vegetarian

Dark bread with tomato, salt and olive oil. gluten

**PRICE PER PERSON 19 €**

## WARM TAPAS

Pa amb oli gluten

Spicy squid stew (Pica-Pica) fish

Meatballs in tomato sauce minced beef, gluten

Dates with bacon pork, dry fruits

Tumbet vegetarian

Fried fresh prawns in spicy garlic oil with pa amb oli and olives fish, gluten

Ramallet tomatoes with olive oil and serrano ham **(up of 30 pax, the whole pork leg)**  
pork

Crema Catalana lactose

**PRICE PER PERSON 29 €**

## **ATTRACTION GOURMET BUFFET**

Dates with bacon pork, dry fruits

Meatballs with thai sauce beef minced, lactose

Poultry salad with mango and ginger

Selection of vegetables with cougettes/zucchini, carrots, tomatos cocktail,  
onions vegetarian

Pork roast with mushroom sauce pork, mushroom

Rosemary potatoes with garlic vegetarian

Seafood salad crustaceans, fish, molluscs

Trampo salad of tomatos and pimientos/peppers vegetarian

Spring rolls vegetarian

Curry pie vegetarian

Fruit salad with vanilla ice cream lactose

Bread gluten

Green salad mixed with orange vegetarian

**PRICE PER PERSON 25 €**

## MERIENDA RÚSTICA LA LONJA

Tumbet vegetarian

*Jamón Ibérico* with tomato pork

3 different salads (potato, pasta salad and trampó) mayonnaise, gluten

Mallorcan salad pastry gluten

Meatballs with spicy sauce beef minced, lactose,

Cheese from Mahon with grapes lactose

*Crudites* with dips lactose

Tomato mozzarella skewers with basil and balsamic cream lactose, gluten

Blinis with salmon tartar fish, gluten

Vegetarian spring rolls with thai sauce gluten

Fruit salad with vanilla ice cream lactose

**PRICE PER PERSON 35 €**

## MENU I

Dates with bacon pork, dry fruits

Meatballs with spicy sauce beef minced, lactose, gluten

Cheese cubes with nutmeg grapes lactose

Turkey nuggets gluten

Trampó with chickpeas

Seafood salad fish

Potato salad mayonnaise, lactose

*Crudites* with dips lactose

Fresh salad with avocados and oranges vegetarian

Tomato mozzarella skewers with basil and balsamic cream lactose, gluten

Fruit salad with vanilla ice cream lactose

**PRICE PER PERSON 30 €**

## MENU II

Menu II how Menu I with a tower of prawns

**PRICE PER PERSON 33 €**

### MENU III: “MERIENDA” BUFFET

Marinated salmon with Majorcan herbs fish  
Roasted beef fillet  
Potato gratin lactose  
*Crudites* with dips lactose  
Greek salad with feta cheese and vinaigrette lactose  
Stuffed zucchinis vegetarian  
Sea bass fillet fish  
Vegetable pie gluten  
Bread with alioli gluten  
Fruit tower with cheese lactose  
Fruit salad with vanilla ice cream lactose

**PRICE PER PERSON 41 €**

### MENU IV: MIKADO

Blinis with salmon tartar fish, gluten  
Vegetarian spring rolls with Thai sauce gluten  
Cheese skewers with grapes lactose  
Date skewers with bacon pork, dry fruits  
Meatballs minced beef  
Tomato mozzarella skewers with basil and balsamic cream lactose, gluten  
Prawn skewers fish  
Goat cheese with truffle lactose, nuts (peanuts)  
Potato curry pie vegetarian, gluten  
Potato salad mayonnaise, lactose  
Majorcan pork roast pork  
Fruit salad with vanilla ice cream lactose

**PRICE PER PERSON 35 €**

**From 50 people**      PRICE PER PERSON 33 €

Excluding prawns      PRICE PER PERSON 33 €

With oysters      PRICE PER PERSON 41 €

Beef fillet instead of majorcan pork roast      PRICE PER PERSON 40 Euro

## FINGERFOOD “SPECIAL PATRICK”

Blinis with salmon tartar fish, gluten

Vegetarian Spring Rolls with Thai sauce gluten

Cuttlefish with purple thai potatoes fish

Fal Fal, Chickpea balls vegetarian, lactose

Sate skewers nuts (peanuts), lactose

Cheese skewers with grapes lactose

Date skewers with bacon dry fruits, pork

Meatballs minced beef

Tomato mozzarella skewers with basil and balsamic cream lactose, gluten

Prawn skewers fish

Goat cheese with truffle nuts (peanuts), lactose

Vegetarian Curry pie gluten

Small *tournedo* of Beef fillet

Fruit salad with vanilla ice cream lactose

**PRICE PER PERSON 38 €**

## PAELLA MENU

Paella gluten

Tomato mozzarella skewers with basil and balsamic cream lactose, gluten

Meatballs with spicy sauce minced beef, gluten

Cheese skewers with grapes lactose

Fruit salad with vanilla ice cream lactose

**PRICE PER PERSON 30 €**

At least 30 Pax. otherwise 100,00 € extra

Show cooking Paella **PRICE PER PERSON 35 €**

## LUNCH/DINNER MENU

Date skewers with bacon pork, dry fruits

Meatballs with Thai sauce spicy beef minced, gluten

Tomato mozzarella skewers with basil and balsamic cream lactose, gluten

Satin skewers with peanut cream nuts

Poultry salad with mango, bean sprouts and ginger spicy

Crab salad with curry fish

Trampó with tuna fish

Roast Majorcan black pig with fig sauce and rosemary potatoes pork

Fruit tower with cheese lactose

Fruit salad with vanilla ice cream lactose

**PRICE PER PERSON 35 €**

## DESSERT

Mousse au chocolat lactose 2,00 € p.P.

Panna Cotta with blueberries lactose 2,00 € p.P.

Crema Catalana lactose 2,00 € p.P.

**Among 30 people will be charged a fee of 55.00 €**

# DRINKS (Open Bar)

1. Soft drinks and water.

3.00€\*hour\*person -

2. Beer, wine, soft drinks and water.

4.00€\*hour\*person -

3. Long drinks, beer, wine, soft drinks and water.

5.00€\*hour\*person -

**\* Prices are per person and hour. Also, the have tax included (10% IVA)**

**\* Cocktails are served on board.**

## IMPORTANT

\* From 50 people, an extra crew staff, has to be added, whose cost will be €72 per half day and €96, per full day.

\*\* From 100 people, an extra crew staff, has to be added, whose cost will be €144 per half day and €192, per full day





