

# AINERE

CATERING | MENJAR PER ENDUR



FOOD FOR YOUR FIVE SENSES

WEDDING & EVENTS | AMAZING VENUES & VILLAS | CATERING MENUS

EVENTS BANQUETS

# // APPETISERS AND CANAPÉS

## SHOTS

- Cold cream of trempó (Mallorcan onion, green pepper and tomato salad) and botifarrón (Mallorcan black pudding) caviar soup
- Cold cream of hazelnut and summer truffle soup
- Bloody Mary with Mahón cheese mousse
- Tender almond and winter truffle soup\*
- Creamy star anise suquet (fish stew) soup
- Creamy mushroom and smoked leek soup

## SPOONS

- Bluefin tuna tataki with aged mustard mousse
- Rice, sobrasada (Mallorcan-style chorizo) and Mahón cheese sushi maki roll
- Polenta and curried vegetable sushi maki roll
- Foie gras and roasted apple maki roll
- Foie gras and squab terrine wrapped in Iberian ham
- Japanese-style marinated salmon with green mustard mousse
- Smoked salmon and farmer's cheese crepe rolls

## PINTXOS (SKEWERED TAPAS)

- Tortilla de patata (Spanish potato omelette) and vegetables with olives
- Sóller prawns with Japanese bread\*
- Duck, honey and Sóller oranges\*
- Vegetable tempura with tapenade oil\*
- Pork tenderloin with tumbet (Mallorcan-style vegetables dish)\*
- Mini burger and goat's cheese with roasted tomato\*
- Lamb marinated in mint\*
- Crispy chorizo with honey and corn nuts\*
- Fried calamari and Andalusian-style potato\*

## SMALL SANDWICHES TAPAS and COCAS

- Patatas bravas (spicy potatoes) stuffed with aioli
- Cornbread, mushroom pâté and quail eggs
- Blinis with cabrales cream cheese and bonito belly
- Smoked salmon quiche and yogurt dill cream
- Triple foie gras, quince paste and raspberry sandwich
- Black olive crackers with anchovy and caviar
- Coca (spanish-style savory pastry) with caramelised onion and foie gras
- Coca with Mallorcan-style vegetable and marinated anchovies
- Coca with roasted peppers and marinated pork tenderloin
- Coca with trempó (Mallorcan onion, green pepper and tomato salad) and garlic cuttlefish noodles

\*Note: all canapés marked with an asterisk are served hot



## MINI BOWLS

- Russian salad with pistachio aioli
- Chicken and mixed greens wrap with saffron peanut butter
- Salmorejo, pan de cristal (thin ciabatta-style bread) and Iberian ham
- Aubergine and cod brandade timbale
- Prawn tartare, guacamole and crispy rice
- Octopus ceviche with lime emulsion
- Black olive and DO Mallorca olive oil muffin
- Cuttlefish with onion and spicy sobrasada (Mallorcan-style chorizo)\*
- Fried seafood with parsley emulsion\*
- Sóller-style escargot (out of their shells) with aioli foam\*
- Mini vegetable stir-fry wok with citrus salt seitan\*
- Smoked wheat with seasonal mushrooms\*
- Veal stew cannelloni with mushroom sauce\*
- Chicken with almonds and crispy rice noodles\*

## CROQUETTES AND FRIED DISHES

- Tramuntana rolls (cabbage-stuffed pork loin)\*
- Botifarrón (Mallorcan black pudding) and sesame croquettes \*
- Sobrasada (Mallorcan-style chorizo) and spinach croquettes\*
- Cod and roasted sweet potato fritters\*
- Serrano ham and Mallorcan cheese flamenquines (Andalusian-style breaded roll)\*
- Pesto anchovy tempura\*

# // TASTING MENU

## STARTERS

- Shrimp carpaccio with aromatic herbs and Mahones cheese shavings
- Vegetable terrine with green asparagus tips, vegetable stalk tempura and tomato vinaigrette
- Green salad with smoked salmon tartare timbale and yogurt and dill sauce
- Creamy rice with spiny lobster and Sóller shrimp suquet (fish stew) and Mahón cheese
- Fried vegetables and octopus with fried garlic emulsion
- Courgette flower tempura stuffed with farmer's cheese, rocket and Iberian ham salad
- Our mini pa amb oli (bread with oil) with Mahon cheese mousse, sun-dried tomatoes, black olives and crispy ham
- Smoked beetroot carpaccio with green salad, goat cheese and pine nuts salad

## MAIN DISHES

### MEATS

- Peanut-crusted veal sirloin, coffee sauce and smoked sweet potato purée
- Iberian pork sirloin with pepper strawberry sauce and potatoes au gratin
- Angus sirloin with truffle potato parmentier and morel sauce
- Suckling pig confit with sobrasada (Mallorcan-style chorizo), rustic style mashed potatoes with botifarrón (Mallorcan black pudding) and Porreras apricot sauce
- Apple duck confit and foie gras served with Thai vegetable stir-fry
- Cuck chicken thigh with cinnamon "bone", mushrooms, potatoes and roast chicken au jus
- Basil-almond-crusted rack of lamb with vegetables and roasted potatoes
- Braised veal cheeks in red wine with foie gras and sautéed apples

### FISH

- Roasted John Dory fillet with sun-dried tomatoes, black olives and potato suquet (fish stew)
- Hake fillet with green sauce, rice noodles and marinated mussels
- Grouper wrapped in kataifi pastry and ravioli with creamy arroz brut (Mallorcan rice stew)
- Baked turbot fillet on bed of wild rice with cumin and tomato sauce
- Seafood-stuffed hake supreme with leek sauce and fennel bulgur risotto
- John Dory fillet wrapped in kataifi pastry and vegetable ragout with pine nut milk
- Tuna belly confit, roasted figs with bacon and rocket and sprout salad

## DESSERTS

- Puff pastries with orange cream filling, chocolate mousse and cacao crumble
- Our chocolate brownie with pistachios, walnuts and cold white chocolate soup with tea
- Cold Sóller orange stew with yogurt mousse and chocolate crumble
- White chocolate and Baileys mousse with mantecado (butter cookie) soil crumble
- Our tiramisu, mascarpone cream, white coffee mousse and cacao cake
- Biscuit Glacé with Jamaican spice crumble and dark chocolate sauce
- Mini warm Tatin tarte served with bourbon vanilla ice cream



# // BUFFETS

## STARTERS

- Vegan salad with tofu, roasted vegetables and seaweed romesco
- Aubergine rolls stuffed with tandoori chicken and Iberian ham
- Pasta salad with rocket, sun-dried tomatoes, pine nuts and balsamic dressing
- Waldorf salad: celery, green apples, various lettuces, walnuts and Waldorf style sauce
- Lamb's lettuce, walnut vinaigrette and cherry tomato confit salad
- Brown rice salad with cod, ceviche dressing and piquillo peppers
- Beef carpaccio with aged mustard mousse and pine nut oil
- Roast beef sandwich with cumin mayonnaise

## DESSERTS

- Chocolate mousse and whipped cream Dalky cup with caramelised gató (Mallorcan almond cake) croutons
- Lemon verbena custard with cacao mousse
- Double-chocolate cake with toffee sauce
- Lemon cream, yogurt and burnt meringue pie cake with strawberry coulis
- White chocolate and passion fruit cake
- Banana and toasted hazelnut cream cake
- Strawberry mousse, spearmint and farmer's cheese clotted cream cake
- Gató (Mallorcan almond cake) with buttercream and wild berries
- Spring fruit puff pastry

## NEXT

- Gilthead bream stuffed with Mallorcan-style vegetables, served with baked potato rounds
- Bacalao a la llauna (Catalan-style cod) with sea fennel suquet (fish stew)
- Baked grouper with trempó (Mallorcan onion, green pepper and tomato salad) au gratin with mushroom aioli
- Chicken galantine, nut and basmati rice with barbecue sauce
- Iberian pork escalope with pesto gratin and smoked vegetables
- Stewed skate fish with artichokes, wheat and capers
- Veal sirloin with sweet potato gratin and red wine sauce
- Vegetable and lobster lasagne with seafood sauce
- Noodle and Thai vegetable stir-fry with peanuts and bean sprouts



## SUPPLEMENTS

### THEMED STATIONS —>

These stations are designed as the perfect way to extend cocktail party appetisers or celebrate a flying buffet and offer guests a dynamic and original culinary proposal: whether hand-carved Iberian ham or any of our full range of stations –from Mallorcan and Asian to BBQ, Paellas and Fideuas– all add a special touch to your event.

### SORBETS —>

Perfect for cleansing the palate between courses.

### LATE-NIGHT SNACK —>

Nothing better than a mouth-watering snack in the middle of the party.

### WEDDING CAKES —>

Delicious options for both, the photo album and the palate.

### PETIT FOURS —>

A sweet addition for the coffee time.

### SPECIAL MENUS —>

Children's Menus, Vegetarian and 100% Vegan Menus, Allergy-Friendly design Menus, Halal Menus and Kosher Menus with a certified and accredited chef.

### PRE-CEREMONY BEVERAGE STATION —>

Refreshing drinks point for guests as they arrive to the venue before the wedding ceremony.

**Options:** Lemonade with mint, Pink lemonade, Flavoured water, Premium water, Fresh-squeezed orange juice, Bottles of beer and more...

# // SELECTION OF DO (Designation of Origin) WINES included in the tasting and buffet menus

## COCKTAIL HOUR //

WELCOME COCKTAIL (Choose one)

- AINERE COCKTAIL, made with Sóller orange juice, cava and a special touch.
- KIR ROYAL COCKTAIL, made with cava and cassis
- CAVA COCKTAIL, made with Cointreau, brandy, cava and a few drops of Angostura bitters
- HUGO COCKTAIL, made with elderflower syrup, lime, mint leaves and cava
- APEROL SPRITZ COCKTAIL, made with Aperol, Prosecco and sparkling water

### WE ALSO INCLUDE

Sherry, cava, beer, vermouth, soft drinks and water.

## WINE LIST //

**WHITE:** Verdejo (Verdejo DO Rueda) or Ercavio (Airén Bodegas Ercavio VT Castilla)

**RED:** Altos Ibéricos Crianza (DOC Rioja) or Damana 5 Roble (DO Ribera del Duero)

**CAVAS:** Duc de Foix Brut or Francesc Ricart Brut Nature (DO Cava)

You can also work hand-in-hand with our sommelier to create a personalised and exclusive wine list that caters to your event needs.

Our deep, carefully selected portfolio –the result of close relationships with the industry’s top brands– means that we can deliver everything you need for a truly unique event.

### WINE PACKAGE – SILVER SUPPLEMENT:

White: Joaquín Rebolledo Godello (DO Valdeorras)

Red: Luberri Biga Crianza (DOC Rioja)

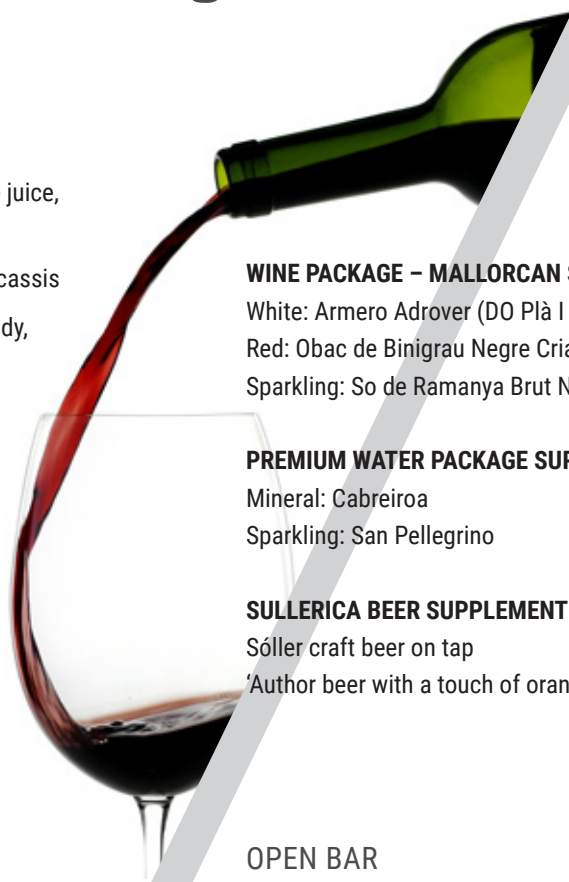
Cava: Francesc Ricart Brut Nature (DO Cava)

### WINE PACKAGE – GOLD SUPPLEMENT:

White: Eloi Lorenzo (DO Ribeiro)

Red: Fina de Bodega Hidalgo Albert (DOC Priorat)

Cava: María Casanovas Brut de Brut (DO Cava)



### WINE PACKAGE – MALLORCAN SUPPLEMENT:

White: Armero Adrover (DO Pla i Llevant)

Red: Obac de Binigrau Negre Criança (VT de Mallorca)

Sparkling: So de Ramanya Brut Nature (VT de Mallorca)

### PREMIUM WATER PACKAGE SUPPLEMENT

Mineral: Cabreiroa

Sparkling: San Pellegrino

### SULLERICA BEER SUPPLEMENT

Sóller craft beer on tap

'Author beer with a touch of orange blossom'

### OPEN BAR

Whisky: Johnny Walker, J&B, Ballantine's

Gin: Beefeater, Seagram's, Bombay, Larios 12

Vodka: Smirnoff, Absolut, Stolichnaya

Rum: Barceló, Bacardí, Cacique, Brugal

Tequila: José Cuervo, El Jimador

Brandy: Torres 10

Beer: Estrella Galicia or Alhambra

Soft drinks: Coca-cola, Coca-cola Zero, Fanta lemon and orange, Sprite, Nordic tonic water, apple and pineapple juice

### LIQUEURS

Hierbas Mallorquinas (Mallorcan herbs)

Orujo

Amaretto

Limoncello

Pacharán

Cointreau

# // SERVICES. PRICES AND CONDITIONS

## INCLUDES

### THREE-COURSE TASTING MENU

Cocktail hour (1 hour). Includes 12 canapés per person with a selection of 8 appetisers, starter, main course (meat or fish), bread and dessert.

### TWO-COURSE TASTING MENU - EXTENDED COCKTAIL

Cocktail hour (1 hour 45 minutes). Includes a selection of 18 canapés per person with a selection of 12 appetisers + one themed station, followed by a main course (meat or fish), bread and dessert.

### FOUR-COURSE TASTING MENU

Cocktail hour (1 hour). Includes 12 canapés per person with a selection of 8 appetisers, starter, 2 main courses (meat and fish), bread and dessert.

### BUFFET MENU

Cocktail hour (1 hour). Includes 12 canapés per person with a selection of 8 appetisers, 9 main courses, bread and 2 desserts.

### FINGER FOOD FLYING BUFFET MENU

Cocktail dinner (2 hours 30 minutes). Includes 16 canapés with a selection of 8 appetisers per person + three themed stations to choose from.

Kitchen and dining room service is included and adapted to each menu. One waiter for every 10-12 diners for the Tasting menus and one waiter every 14-16 diners for the Buffet and Finger Food Flying Buffet menu options.

#### All our menus include:

A welcome cocktail, our selection of drinks during the cocktail hour, lunch or dinner and an open bar (3 hours).  
Coffee, teas and liquors.  
Menu tasting.

### CHILDREN'S MENU

With any of our options.

### MENÚ STAFF

Includes a main course, dessert and drinks.

## KITCHENWARE NOT INCLUDED

Furniture, table linens, tableware, cutlery, glassware, table décor.

**Approximate cost: Starting at 30 – 35€.** The quote will depend on the materials and menu selected for the event.

**21% VAT not included in kitchenware prices**

**Conditions apply to groups of over 100 guests. Price upon request for small groups.**

Quotes are always based on a minimum of guests. The quote will be revised for smaller groups; there are fixed costs for any event, regardless of the number of guests, and these costs must be distributed evenly in the per-person price.

## RECEPTION DURATION

There will always be a time set for the start of the event. Our menus include an hour for the cocktail hour or an hour and forty-five minutes for the extended cocktail hour version, followed by two to two and a half hours for the three-course reception and three hours for the open bar.

Service is uninterrupted, however, we give clients a complimentary half hour of extra time during the reception for speeches, gifts, etc. If this part of the reception takes longer than a half hour, we will charge an additional service fee.

## TASTING MENUS

A menu tasting is complimentary once the event is confirmed. The tasting is free of charge for two people for events with up to 80 guests. For events with 80 to 150 guests, up to four people can attend the menu tasting free of charge. For events exceeding 150 guests, up to six people can attend the menu tasting free of charge.

The tasting menu costs 60€ per person (VAT included).

It includes a tasting of house wines. Any tasting of another type of wine will be charged separately.

# // SERVICES. PRICES AND CONDITIONS

## CUSTOMISATION //

We have vegetarian, gluten-free and allergy-friendly dishes. Special menus must be confirmed at least 15 days before the event.

We would be delighted to help you if you would like to make a particular suggestion or change any of the dishes on the menu.

## TRANSPORT //

The price of transport is determined according to several factors, including distance, route, access, volume and weight, tolls, etc. This price will be determined after a visit to the event venue.

## POWER //

Should a generator be required, Ainere Catering will quote the cost (separate from the menu price), which will be charged to the customer.

## HARSH WEATHER CONDITIONS //

Ainere Catering shall not be liable for harsh weather conditions. If a tent is required, the cost of set up will be charged to the client. In these cases, an indoor or covered space equipped for the reception and catering kitchen must be provided.

## PAYMENT CONDITIONS //

As a down payment to reserve the date, a 1000€ fee will be paid once the date of the event has been confirmed.

The remaining amount will be paid 15 days before the event, together with the written confirmation and notification (preferably via e-mail) of the final number of guests. Otherwise, the number of guests on the last proforma invoice will be charged.

Please enter a clear reference for bank transfers, for example, the client name and the event date and venue.

## CANCELLATIONS //

If you wish cancelling the event, you must inform in writing. The amount paid to reserve the date is non-refundable if the event is cancelled.

If the cancellation is communicated within 90 days before the event date, 25% of the total quote amount must be paid.

## SUPPLEMENTS //

### REFRESHING PRE-CEREMONY DRINKS:

Flavoured water or lemonade  
Orange juice or bottles of beer  
Wine package - SILVER supplement  
Wine package - GOLD supplement  
Wine package - MALLORCAN supplement  
Premium water package  
Extra hour of open bar  
Sullerica beer on tap - Supplement

SORBETS  
PETIT FOURS  
LATE-NIGHT SNACK  
WEDDING CAKE

**All prices are per person.**

### THEMED STATIONS

The quote for themed stations will be customised according to the selection of canapés.

This proposal is usually somewhat more expensive than the three-course tasting menu due to the number of kitchen staff, extra kitchenware and preparation required

**Note: The acceptance by payment of our budgets, supposes the approval of our conditions and services detailed here.**

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EVENTS BANQUETS SUPPLEMENTS



# // EVENTS BANQUETS SUPPLEMENTS

## SORBETS

### Tasting menu palate cleansers (Choose an option)

- Watermelon and raspberry vinegar sorbet
- Lemon and spearmint sorbet
- Orange and ginger sorbet
- Melon and cava sorbet
- 'Pomada Menorquina' foam (Xoriguer gin, lemonade)
- Lemon frappe with dark beer foam



## PETIT FOURS

### Choose 2 of the following options for a sweet addition to the coffee time

- Chocolate and puffed rice rocks
- Coconut and carrot truffles
- Mini apple and cinnamon muffins
- Creamy white chocolate and lime
- Creamy black chocolate and Baileys

## WEDDING and ANNIVERSARY CAKES

- Naked Gató (Mallorcan almond cake), buttercream and wild berries
- Cake and cupcake set (small American chocolate cake and American chocolate cupcakes with white chocolate mousse filling and cacao coulis)
- Naked cake with hazelnut cream filling, decorated with fresh flowers and fruit
- Wedding cake decorated with coloured roses (Sachertorte with almond praline filling, white fondant icing, decorated with coloured sugar-paste roses)

## LATE-NIGHT SNACK

### Choose 4 of the following options

- Serrano ham and Mahón cheese sandwiches
- Sobrasada (Mallorcan-style chorizo) and cheese sandwich on llonguet (Mallorcan-style bun)
- Mini Mallorcan-style meat and pea empanadas (savory stuffed pastries)
- Mini lamb empanadas with cabell d'àngel (threaded pumpkin jam) and almonds
- Mini chard and vegetable cocarrois (Mallorcan savory stuffed pastries)
- Mini pizzas
- Mini burgers with goat cheese
- Pintxo de tortilla de patata (skewered Spanish potato omelette tapa)
- Seasonal fruit brochettes
- Cream or cabell d'àngel (threaded pumpkin jam) cremadillos (Mallorcan stuffed pastry)
- Mini ensaimadas (Mallorcan pastry)
- Mini cream or cabell d'àngel (threaded pumpkin jam) rubiols (Mallorcan stuffed pastry)



(\* Note: Dishes marked with an \* are served warm



# // EVENTS BANQUETS SUPPLEMENTS

## CHILDREN'S MENUS //

### SINGLE DISHES

**Garfield:** Pasta with bolognese sauce

**Peter Pan:** Quinoa and vegetable stir-fry wok

### COMBINED DISHES

**The Simpsons:** Margarita pizza, homemade chicken nuggets and chips

**Sponge Bob Square Pants:** Beef burger with the works, ham croquettes and roasted potatoes

**Paw Patrol:** Hot dog with the works, chicken cordon bleu, and deluxe potatoes

**Sauces:** Ketchup, mayonnaise and/or BBQ sauce

### DESSERTS

Choice of two scoops of ice cream (chocolate, strawberry, lemon or vanilla) or yogurt cake with vanilla ice cream



## VEGETARIAN MENUS //

### STARTERS

- Vegetable salad with granada de berenjena (Mallorcan aubergine cake) and roasted pepper pistachio dressing
- Courgette flower tempura stuffed with farmer's cheese and rocket salad
- Roasted vegetable and tomato cake with smoked quinoa salad
- Vegetable terrine with green asparagus tips, vegetable stalk tempura and tomato vinaigrette - 100% vegan
- Smoked beetroot carpaccio with green salad, goat cheese and pine nuts salad

### NEXT

- Seasonal vegetable rice with tofu and romesco sauce\* - 100% vegan
- Vegetable and pearled wheat stir-fry wok with black olives\* - 100% vegan
- Slow-cooked eggs with creamed mushrooms and soy emulsion\*
- Mallorcan-style lentil burger (sun-dried tomatoes, green garlic and caramelised onions)\* - 100% vegan
- Vegetable crepes with Mahón cheese au gratin\*

### DESSERTS

- Gató (Mallorcan almond cake) with tender almond ice cream - gluten free
- Seasonal fruit salad and spearmint sorbet - 100% vegan
- Burnt milk foam and coffee gelée
- Our roasted Tatin apple tarte and cinnamon coca (Mallorcan-style cake) with olive oil
- Cold Sóller orange stew with toasted almond sorbet - 100% vegan



(\* Note: Dishes marked with an \* are served warm



# // EVENTS BANQUETS SUPPLEMENTS

## // THEMED STATIONS CORNERS

**These stations are designed as the perfect way to extend cocktail party appetisers or celebrate a flying buffet**

Please choose the number of options indicated under each type of station for groups of 100 guests for the extended cocktail hour.

In other cases, we will recommend the quantities of each type according to the needs of your event.

### IBERIAN HAM STATION

Expert ham carver and hand-carved Iberian ham  
A range of grades to fit every budget.

### MALLORCAN STATION (Choose 4 options)

- Balearic Islands cheese board
- Mallorcan cold cuts board
- Peanuts coated in sugar and botifarrón (Mallorcan black pudding) spices
- Coca (Spanish-style savoury pastry) with Mallorcan-style vegetables and spiced anchovies
- Coca (Spanish-style savoury pastry) with trempó (Mallorcan onion, green pepper and tomato salad) and garlic cuttlefish noodles
- Coca (Spanish-style savoury pastry) with roasted peppers and marinated pork loin
- Trempó (Mallorcan onion, green pepper and tomato salad), croutons, tuna and sheep's cheese salad
- Escalivada (roasted aubergine, onions and red pepper) with roasted tomato, basil and sprouts
- Sobrasada (Mallorcan-style chorizo) and Mahón cheese puff pastries
- Toasted bread with garlic, tomato and Sóller oil
- Mini Mallorcan-style meat and pea empanadas (savory stuffed pastries)
- Mini lamb empanadas with cabell d'àngel (threaded pumpkin jam) and almonds
- Mini chard and vegetable cocarrois (Mallorcan savoury stuffed pastries)

### PAELLA, FIDEUÁ AND RISOTTO STATION (Choose 2 options)

- Mixed paella
- Seafood paella
- Squid-ink black paella
- Vegetable paella
- Lobster paella (+)
- Spiny lobster paella (+)
- Creamy sobrasada (Mallorcan-style chorizo) and Mahón cheese rice
- Creamy rice with seasonal mushrooms and parmesan
- Creamy rice with vegetables, soy, tofu and goat's cheese
- Creamy rice with cuttlefish, octopus and vegetables
- Rice stew ("arroz brut")
- Fish and rice stew

**Note: All paella options can be made as a fideuá (with noodles instead of rice)**

### ASIAN STATION (Choose 6 options)

- Vegetable sushi roll
- Vegetable and crab sushi roll
- Tuna sushi roll
- Black ruff and sesame sushi roll
- Avocado and tuna sushi roll
- Bonito belly sushi roll
- Tuna nigiri
- Salmon nigiri
- Mackerel nigiri
- Black ruff nigiri
- Chinese mushroom and bamboo gyoza
- Chicken and almond gyoza
- Duck and nut gyoza
- Vegetable and soy gyoza



**Served with:** soy sauce, wasabi and marinated ginger.

### GRILL - BBQ STATION

#### CLASSIC GRILL (Choose 3 options)

- Botifarrón (Mallorcan black pudding) pintxo (skewered tapa)
- Longaniza (Mallorcan pork sausage) pintxo (skewered tapa)
- Sausage pintxo (skewered tapa)
- Iberian chistorra (fast-cured sausage) pintxo (skewered tapa)
- Mini veal burger
- Veal strips
- Chicken and vegetable kebab
- Fish and vegetable kebab
- Grilled seasonal vegetable kebabs

**Served with:** aioli and romesco sauces.

#### SWEET STATION (Choose 2 options)

- Mini chocolate brownie with pistachios, walnuts and cold white chocolate soup with tea
- Cold Sóller orange stew with yogurt mousse and chocolate crumble
- Seasonal fruit salad and spearmint sorbet - 100% vegan
- White chocolate and Baileys mousse with mantecado (butter cookie) crumble soil crumble
- Mini chocolate mousse and whipped cream Dalky cup with caramelised gató croutons (Mallorcan almond cake)
- Lemon verbena custard with cacao mousse
- Mini lemon cream, yogurt and burnt meringue tartlets with strawberry coulis

**Note: Options marked with an (+) have a special supplement.**





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