



LIGHT LUNCH



## **S T A R T E R S :**

*Choose one for the whole group before booking*

Salad with pears, blue cheese and walnuts

Sautéed seasonal vegetables with millet

Salad with avocado, mango and shrimp

Garbanzos sautéed with artichokes and tap de cortí peppers

Chargrilled asparagus with romesco sauce

## **C H A R G R I L L E D :**

*Choose one for the whole group before booking*

Free-range chicken

Beef entrecôte

Iberian pork

Fresh salmon

Cod loin

Gilt-head bream

Sides: ratatouille and roasted potatoes

## **D E S S E R T :**

*Choose one for the whole group before booking*

Cheesecake with red fruit

Chocolate brownie with walnuts

Seasonal fruit crumble with curd-cheese ice cream

Fruit salad with citrus sorbet

## **B E V E R A G E S**

White wine

Red wine

Mineral water, soft drinks and beer

Coffee and tea

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**70 € / person** (VAT not included)

LIGHT LUNCH MENU SERVICE WITH  
OR WITHOUT APPETISER:

Prices are valid for groups of at least 20 people.

OTHER ADD - ONS :

Welcome drink: 30 minutes:

Drinks only	6 €/pax
Drinks + 3 cold dishes (Price only valid with another service after the welcome drink)	14 €/pax
Open bar: 1 hour (No Top shelf)	12 €/pax
Open bar: 1 hour (Top shelf)	19 €/pax

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LIGHT LUNCH REMARKS:

Prices include beverages and dishes listed for each menu.  
Service will last 60 minutes.

FINCA SERENA

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MALLORCA



## BARBECUE MENU



## **B U F F E T**

*Common for all menus*

Quinoa salad with pickled mushrooms

Free-range chicken salad with Parmesan and mustard

Marinated salmon with sea-weed salad

Salad with goat cheese and nuts

Assortment of D.O. cheeses

Assortment of cured meats from Mallorca

Assortment of smoked and pickled items

Shrimp and monkfish croquettes

Veggie croquettes

# 1

## M E N U

### M A I N C O U R S E

*Choose one for the whole group before booking*

Prawn skewer

Chargrilled shrimp

Chargrilled squid

Arrabiata pea burger with guacamole

Mature poussin

Sides: ratatouille and roasted potatoes

### D E S S E R T

*Choose one for the whole group before booking*

Cheesecake with red fruit

Chocolate brownie with walnuts

Seasonal fruit crumble with curd-cheese  
ice cream

Fruit salad with citrus sorbet

### B E V E R A G E S

White wine

Red wine

Sangria and red-wine spritzer

Mineral water, soft drinks and beer

Coffee and tea

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**80 € / person** (VAT not included)

# 2

## M E N U

### M A I N C O U R S E

*Choose one for the whole group before booking*

Monkfish skewer

Turbot

Salmon skewers in papillote

Mature-beef entrecôte

Iberian pork

Mallorca lamb ribs

Chargrilled octopus

### D E S S E R T

*Choose one for the whole group before booking*

Cheesecake with red fruit

Chocolate brownie with walnuts

Seasonal fruit crumble with curd-cheese  
ice cream

Fruit salad with citrus sorbet

### B E V E R A G E S

White wine

Red wine

Sangria and red-wine spritzer

Mineral water, soft drinks and beer

Coffee and tea

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**90 € / person** (VAT not included)

**O T H E R   A D D - O N S :**

**Welcome drink: 30 minutes**

Drinks only	6 €/pax
Drinks + 3 cold dishes (Price only valid with another service after the welcome drink)	14 €/pax
Open bar: 1 hour (No top shelf)	12 €/pax
Open bar: 1 hour (Top shelf)	19 €/pax

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**BARBECUE MENU SERVICE:**

Prices are valid for groups of at least 20 people.

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**REMARKS BARBECUE:**

Prices include beverages and dishes listed for each menu.  
Service will last 90 minutes

FINCA SERENA

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MALLORCA



W E D D I N G S



## W E L C O M E C O C K T A I L

### C O L D A P P E T I S E R S :

Cold beetroot soup with fresh cheese

Watermelon gazpacho with EVOO pearls

Coca with escalivada and mozzarella

Peruvian ceviche with fresh fish

Garbanzo-tempeh maki with green garlic

Cured beef with asparagus

### W A R M A P P E T I S E R S :

Pita bread with mushrooms, rocket and yoghurt

Chargrilled octopus with creamy mash

Rock-fish empanada

Vegetable and aioli croquettes

Ox-tail croquettes

Potato blinis with D.O. Mallorca sobrassada

### B E V E R A G E S

White wine

Red wine

Mineral water, soft drinks and beer

# 1

## M E N U

Salad with garden tomatoes, confit tuna  
and honey

Line-caught hake with samphire pilpil and  
seasonal mushrooms

or

Tender braised beef with creamy sweet-  
potato mash and mustard

Roasted pineapple with lime and coconut  
soup

## B E V E R A G E S

White wine

Red wine

Mineral water, soft drinks and beer

Coffee and tea

Spirits

Petit fours

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**160 € / person** (VAT not included)

# 2

## M E N U

Spring vegetables with red shrimp from Soller

Salad with fresh cheese from Mallorca, Iberian ham and basil

Baked monkfish with vegetables in green curry with kaffir lime

or

Shoulder of lamb with bulgur wheat and nuts

Chocolate brownie, banana and ginger

## B E V E R A G E S

White wine

Red wine

Mineral water, soft drinks and beer

Coffee and tea

Spirits

Petit fours

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**190 € / person** (VAT not included)

# 3

## M E N U

Lobster salad with avocado and lime

Wild sea bass Mallorca style with pine nuts  
and spinach

Beef sirloin with glazed pears and truffled  
potato

Pistachio, vanilla and coconut gató cake

## B E V E R A G E S

White wine

Red wine

Mineral water, soft drinks and beer

Coffee and tea

Spirits

Petit fours

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**210 € / person** (VAT not included)

## WEDDING SERVICE :

Prices are valid for weddings with at least 25 people. For smaller weddings, we will quote the menu for fewer guests.

**OPEN BAR :** 10 €/person/hour (first three hours))

**EXTENDED OPEN BAR :** 14 €/pax

Minimum service: 50 people.

Under no circumstance can the reception be extended more than 1 hour on the day of the wedding.

**AFTER - DINNER SNACKS :** 3,50 €/pax

(mini coca, olive-oil bread with Iberian meats, wraps, fruit skewers, chocolate truffles)

**DJ :** (S.G.A.E. fees included) 800 €

**CONTENT OF CIVIL CEREMONY :** Contact us for more information

It is possible to hold Civil Ceremonies with or without Legal Content.

Personalised content

**PHOTOS AND VIDEO :** Contact us for more information

## EVENT EXTRAS

Hot chocolate and churros: : 500 €

Candy bar (sweets station): from 100 €

Crazy hour: 6 €/ pax

(party hats, glasses, moustaches, necklaces, wigs, etc.)

Childcare: contact us for more information

## EXTRAS FOR COCKTAIL PARTY

Champagne Veuve Clicquot Yellow Label bar 70 €/bottle

D.O. Iberian ham with cutter 825 €

D.O. cheese station 6 €/pax

Artisan cured meat station 12 €/pax

Cocktail bar (daiquiri, piña colada, mojito) 400 €

All prices in this information are without VAT, which will be added to the invoice subtotal.

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