

A wooden table set for a meal. In the foreground, a wooden board holds several small, round, golden-brown appetizers. Some are topped with a dollop of white cream and a slice of tomato, while others have a dark, textured filling. In the background, two wine glasses filled with a golden liquid are visible. To the left, a white pillar candle sits on a woven placemat with green leaves and a purple flower. The scene is lit with warm, natural light, creating a cozy atmosphere.

SABOR

TRAMUNTANA

CATERING SERVICE

OUR HOME

Our story began at the welcoming Mesón Can Paco in Andratx, where our love for local cuisine was born.

From our first steps bringing service to the Santa Catalina Winery, we have dedicated our efforts to creating memorable experiences at every event, whether it is a wedding, a private party or a family celebration.

With fresh ingredients and products from our own farms, we offer dishes full of flavor and tradition.

From the beginning, each event has been, and continues to be, an opportunity to share special moments, blending the best of our land with a personal and welcoming touch.

SABOR TRAMUNTANA



OUR SERVICES

- Full Catering
- Table Service Menu
- Market Buffet
- Finger Food
- Food Show Cooking
- Interactive Activities
- DJ and Personalized Music
- Furniture and Tableware
- Decorations





BIENVENIDOS

AL MENU DE VUESTRA BODA

A Mediterranean experience
with exclusive table service

WELCOME

Duration 45/60 min.

The arrival of guests is a special moment, and what better way to begin the celebration than with a welcome drink?

The following options can be added to the menu for an additional cost:

Flavored Water Reception

(it includes one of each variety)

- Classic Lemonade
- Fruity: with pulp or blended fruit
- Refreshing: e.g., cucumber with mint or basil

Beer Welcome

Sangria Welcome

Cava Welcome

Cocktail Welcome (alcoholic/non-alcoholic)

*Waiter/waitress and bartender service included in the price of all options.

*An additional setup and decoration fee applies. Please contact us for details.



COLD APPETIZERS



Tuna tartare toast with rice noodles

Avocado tartare toast with mango

Roast beef platter

Gazpacho variations: traditional, strawberry, melon, pineapple

Crispy escalivada (roasted vegetables)

Corvina ceviche, Tramuntana style

Cherry tomato skewer with cheese and pesto

Cheese and raspberry skewer topped with walnuts

Vichyssoise in a glass

Trampó coca (Mallorcan vegetable flatbread)

Onion coca (flatbread) with goat cheese and sobrasada

Steak tartare cone with fig jam

Marinated salmon cone with aromatic herbs

Layered patatas bravas with citrus

Oxtail bikini sandwich with soy mayonnaise

Selection of homemade croquettes

Beef cheek croquettes 2.0 with orange mayonnaise

Squid ink croquette 2.0 with piquillo pepper emulsion

Grilled octopus with sweet potato cream and La Vera paprika

Tempura prawns with chili sauce

Mini burger with chipotle duxelles on homemade brioche bun

Crispy slow-cooked cochinita pibil taco with pickled onion

Beef cheek bao bun

Mini homemade brioche bun with caramelized fig “foie mi-cuit”



HOT APPETIZERS



TASTY START

FIRST COURSE ON THE TABLE

Sea bass ceviche

Buffalo burrata with rocket and caramelized cherry tomatoes

Homemade ravioli filled with ricotta and spinach in a sage sauce

Tuna tartare

MAIN COURSE

FISH

Monkfish medallion with prawns and seafood

Turbot with flavored carrot purée and sautéed mushrooms

Sea bass with lemon purée

Salmon with celery purée and fennel salad

VEGETARIAN

Vegan risotto

Cheese or vegan ravioli with sage sauce

Vegetarian Wellington with forest mustard

MEAT

Beef cheek with sweet potato purée and port wine sauce

Boneless suckling pig with rosemary potatoes and vegetables in its own sauce

Boneless medallion of lamb with couscous and vegetables

Beef tenderloin with asparagus and gratinéed potatoes

DESSERT

Mallorcan almond cake with homemade ice cream

Oreo and orange trifle

Brownie with homemade ice cream

Creamy Crème Brûlée

Mascarpone with caramelized almonds and orange

Cheesecake with fruit of the forest

Passion fruit panna cotta

Mini dessert buffet

You can also add this option to the menu for an additional cost:

Homemade Ice Cream Cart x 3 Flavors



A woman in a white dress is standing at a buffet station, talking to a chef in a white shirt. The chef is preparing food on a wooden cutting board. There are various items on the counter, including a bottle of water and some wooden containers. The background is a dimly lit outdoor area with string lights and other people.

Market Buffet



MARKET OF FLAVORS

Our Market Buffet is a unique gastronomic experience, designed for those who want to surprise their guests with freshness, variety, and a vibrant atmosphere.

This concept features different stalls that recreate the essence of a gourmet market, offering live cooking demonstrations and a wide selection of dishes prepared fresh by our team of chefs.

Each guest can freely explore the stalls and choose from a range of carefully crafted flavors: from traditional and comforting options to more innovative creations that awaken the senses.

More than just a service, the Market Buffet is a culinary journey full of color, aroma, and style, making every wedding an even more special celebration.



Tapas during the reception

Dates wrapped in bacon

Assorted croquettes

Prawns in tempura

Cheese boards

Sobrasada canapés with honey

Beef cheek bao buns

At the table

Mallorcan bread, tomato tapenade aioli and olives



TAPAS

MAIN COURSE



Cold dishes and salads stall

- Alaiar Salad
(almonds, feta cheese, cherry tomatoes, red onion, figs, cilantro, and chives).
- Rocket Salad with Parmesan and Peach.
- Couscous with Sautéed Shrimp.
- Guacamole.

BBQ Stall

- Rack of lamb.
- Beef entrecote.
- Iberian secret.
- Chimichurri sauce.

Fish Stall

- Clams in white wine.
- Calamari skewers.
- King prawns.
- Sea bass fillet.
- Garlic and parsley sauce.

Side dishes Stall

- Potatoes with rosemary and herbs.
- Grilled seasonal vegetables.
- Hummus.
- Fresh cheese sauce with herbs.
- Yogurt sauce with harissa.

Miniature dessert Stall

- Crème Brûlée.
- Mallorcan Gató (almond cake).
- Tiramisu.
- Panna cotta with passion fruit.
- Seasonal fruit.

CHILDREN'S MENU

Children up to 12 years old

Appetizer

Chicken croquettes.
Cheese cubes.
Chips.

Main course

Breaded chicken strips, vegetable sticks, and potatoes.
Pasta with beef Bolognese and Parmesan sauce.

Dessert

Brownie.
Homemade ice cream.
Fruit skewer.

Beverage

Soft drinks
Water.

The menu includes three appetizers, a main course, a dessert, and beverages.

*The menu must be the same for everyone.

*This offer includes furniture and tableware.





Special dishes
in case of allergies
or intolerances



BODEGA



WINE

Included in the standard package

Crianza (aged) Red Wine
Verdejo White Wine
Pale Rosé Wine

DRINKS

Included in the standard package

Still and sparkling water
Soft drinks
Beer
Herbal teas, grappa, brandy
Coffee and herbal infusions



For a more exclusive experience, check out our premium BODEGA.



OPEN BAR



OPEN BAR Included Package

Gin: Seagram's and Beefeater
Whiskey: J&B and Cutty Sark
Rum: Barceló and Brugal
Vodka: Absolut and Skyy

The contents of these packages are in addition to the beverages already available, such as water, soft drinks, coffee, beer, and spirits. To determine the cost, we estimate a base of 75% of the guests.

OPEN BAR Premium Package

How does it work?

We can add any beverage of your choice to the standard bar package, in any quantity you desire, and set a price for three hours of service. Contact us for more information.

COCKTAILS

Special cocktails
made to order



Late-night snack

The number of people usually estimated for this service is 75% of the guests



Mallorcan

Traditional cocas
Local charcuterie
Pa amb oli
Cheese board

Wraps

Fresh and light wraps, full of flavor
Crispy chicken, roasted vegetables
Also gourmet options



New York

Mini burgers and hot dogs
(New York-inspired)



Sweets

Variety of mini desserts
Soft bites and chocolates.



Add a unique dining experience



Slice of Iberian Ham

An expert ham carver performs the carving live

100% Iberian Ham

50% Iberian Ham

Mallorcan Stall

A corner inspired by the flavors of our land

Show cooking de Paella

A Stall where we prepare paellas in full view of the guests.

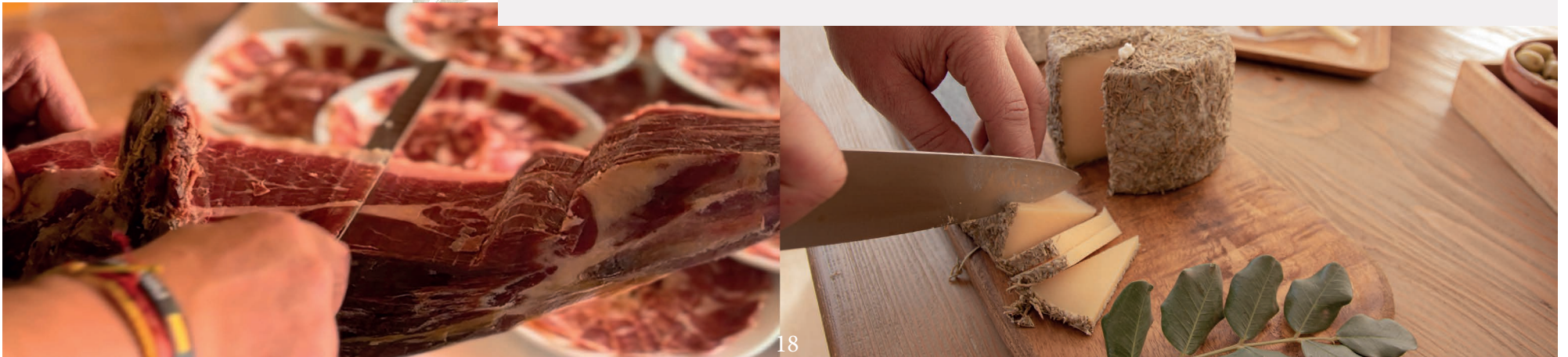
Red prawn Show cooking

A live culinary experience. Our chefs prepare the red prawns to order, highlighting their intense flavor and delicate texture.

Mini Burger Stall

Prepared instantly with fresh ingredients and gourmet combinations.

Decoration is included in all options.



A wooden table is elegantly set with a variety of appetizers. In the foreground, a wooden tray holds several mussels in their shells, each topped with a colorful salsa. Behind it, another tray contains several round, golden-brown fried items, possibly croquettes or fritters, garnished with fresh green herbs. To the left, several small wooden bowls are filled with different types of fried snacks, some on sticks. A glass of white wine sits on the table, and a bottle of wine is visible in the background. The scene is lit with soft, natural light from a window with white curtains, creating a warm and inviting atmosphere. The text 'OUR OFFER' is overlaid in the center of the image in a large, white, sans-serif font.

OUR OFFER

SON ALEGRE —

Catering in Son Alegre

Next, we will present three offers
that are frequently used at this beautiful finca
near Port d'Andratx

The menus and services described here are not exclusive to this
finca, but are presented with a single final price that includes, in
most cases, everything necessary for your event: furniture, linens,
glassware, tableware, service staff, as well as all the food and
beverages needed for each moment of the event.

All together in one price.





WEDDINGS

Classic

Includes:

- 6 appetizers of your choice (Pages 5 and 6)
- 1 starter served at the table (Page 7)
- 1 main course of your choice (Page 8)
- 1 dessert of your choice (Except ice cream cart) (Page 8)
- Standard beverage package (Page 15)
- Standard open bar package (Page 16)
for a maximum of 3 hours
- 1 late-night snack of your choice (Page 17)

Price and payment terms available by email.

*Event duration: 7.5 hours, starting from the time specified by the client.

*Children's menu not included.

*Decorations not included (Contact us for more information).

WEDDINGS

Large appetizer menu

Includes:

- 8 appetizers of your choice (Pages 5 and 6)
- 1 starter served at the table (Page 7)
- 2 Main courses to choose: one fish and one meat (Page 8)
- 1 dessert of your choice (Except ice cream cart) (Page 8)
- Standard beverage package (Page 15)
- Standard open bar package (Page 16)
for a maximum of 3 hours
- 1 late-night snack of your choice (Page 17)

Price and payment terms available by email.

*Event duration: 7.5 hours, starting from the time specified by the client.

*Children's menu not included.

*Decorations not included (Contact us for more information).





MARKET Buffet

Includes:

- Tapas during the reception (all of them) (Page 11)
- All the stalls: (Page 12)
Cold dishes and salads, meats, fish, side dishes and desserts (except ice cream cart)
- Standard beverage package (Page 15)
- Standard open bar package (Page 16)
for a maximum of 3 hours
- 1 late-night snack of your choice (Page 17)

Price and payment terms available by email.

*Event duration: 7.5 hours, starting from the time specified by the client.

*Children's menu not included.

*Decorations not included (Contact us for more information).



PRICES & CONDITIONS

OUR SERVICE

SERVICES INCLUDED

for all menus at Son Alegre

STAFF:

1 Catering Coordinator
1 server for every 10 guests
Includes waitering and cooking

SETUP:

For Appetizers:
Bistro tables, bar, and glassware.

For Lunch or Dinner:
Round or rectangular tables, tablecloths, chairs, glassware, crockery, and tableware.

For Open Bar:
Bistro tables, bar, and glassware

TASTING MENU

- The cost of preparing a tasting menu for two people depends on the type of culinary experience you want to book. We will inform you
- of this cost when we confirm the date of the tasting, and you can pay it on the day of the meeting. Furthermore, we will deduct this amount from your payment plan if you choose to book catering with Sabor Tramuntana S.L.
- In other words, the tasting menu will be free for you if you book our service.

And also...

We can help you with:

Furniture, tableware, and accessories
Guest transportation arrangements
Floral arrangements and sound services
Venues suitable for your event.

**Our communication lines
are always available**

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Sabor
Tramuntana
Catering Service