

# Buffet Menu A

**(minimum 40 persons)**

Selection of antipasti, cold meat cuts, natural and composed salads with a variety of sauces and dressings

Cream of carrot and pumpkin Soup



Farfalle al Salmone finished with cherry tomatoes & cream

Tortellini served with fried mushroom quarters, bacon,  
Garlic & chopped parsley drizzle with herb dressing and tomatoes sauce



Roast loin of pork set on a bed of baked apples and fried  
Baked cherry tomatoes and demi glace

Grilled chicken pieces topped with bacon, mushrooms,  
brunoise of tomatoes & demi glace

Involtini of hake fillets stuffed with shrimps and pimentos finished in a beurre blanc

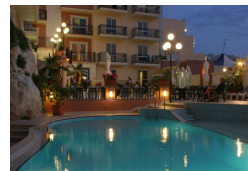
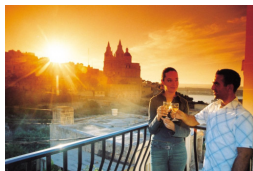
Roast beef set on fried cabbage with artichoke and  
Blue cheese sauce



Desserts and cheese and biscuits

**Price: €19.00 per person**

*Please notify us with any particular dietary requests*



# Buffet Menu B

**(minimum 40 persons)**

Selection of antipasti, cold meat cuts, natural and composed salads with a variety of sauces and dressings

Vegetable soup with blue cheese



Fusilli with smoked ham, green peppers, onions and marrows finished with a tomato sauce

Penne with aubergines, brunoise of tomatoes and fried chicken breast finished with fresh cream



Jerk seasoned Chicken pieces

Char grilled Maltese sausages

Baked grouper marinated in white wine and topped with tomatoes and garlic

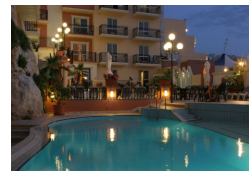
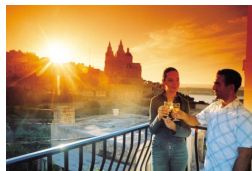
Pork chops marinated in garlic and balsamic vinegar



Desserts and cheese and biscuits

**Price: €19.00 per person**

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# Buffet Menu C

**(minimum 40 persons)**

**Selection of antipasti, cold meat cuts, natural and composed salads with  
a variety of sauces and dressings**



Marrow and cauliflower soup served with croutons



Farfalle with fried marrows, aubergines, peppers and smoked ham  
finished with tomato sauce and fresh cream

Fusilli with onions and shrimps enhanced with fresh basil and olive oil



Grilled Grouper marinated with white wine, garlic, tomatoes and parsley

Grilled chicken legs marinated in balsamic vinegar, olive oil and five spice set  
on courgettes and mushrooms

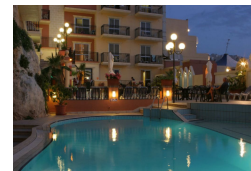
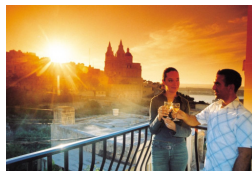
Roast Beef set on a parsley mash accompanied with a blue cheese and mushroom sauce



Desserts, cheese and biscuits

**Price: €20.00 per person**

*Please notify us with any particular dietary requests*



# Buffet Menu D

**(minimum 40 persons)**

Selection of antipasti, cold meat cuts, natural and composed salads  
with a variety of sauces and dressings

Bruschetta with octopus, garlic and olives served with bread

Tomato and basil Soup



Gnocchi with cherry tomatoes, marrows and green peppers

Fusilli with aubergines, basil, and tomatoes

Penne with a basil pesto sauce



Fried Pork chops marinated in lemon juice and garnished with sliced potatoes,  
fresh herbs and sea salt

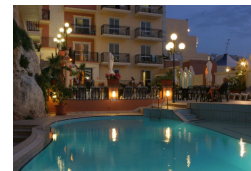
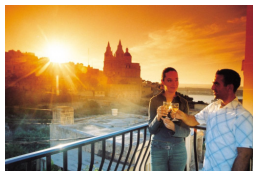
Meat balls stuffed with grated cheese, mortadella, onions, basil  
and finished in a tomato sauce

Grilled Swordfish with fresh tomatoes black olives onions parsley



Desserts, Cheese & Biscuits

**Price: €20.00 per person**



# Buffet Menu E

**(minimum 40 persons)**

Selection of antipasti, cold meat cuts, natural and composed salads with a variety of sauces and dressings

Maltese Fish Soup with Maltese Galletti



Oven Baked Maltese Timpana

Baked rice Maltese style



Beef olives tossed in a tomato and pea sauce

Grilled Chicken pieces set on fettuccini topped with a tomato confit

Tuna and pumpkin pie

Traditional Rabbit stew with gravy sauce

Oven baked layered beef with onions, garlic and potatoes

**Carvery**

Roast loin of pork with apple, butter, and leek sauce



Desserts, Cheese & Biscuits

**Price: €20.00 per person**



# Buffet Menu F

**(minimum 40 persons)**

Selection of antipasti, cold meat cuts, natural and composed salads with a variety of sauces and dressings



Cream of Pumpkin served with sliced baguettes



Lasagna served with minced meat and cherry tomatoes

Penne with mussels, calamari and artichokes finished with a herb dressing

Ravioli stuffed with ricotta and finished with basil sauce



Fried chicken breast stuffed with glazed apples set on marrows and mushrooms finished with cherry tomatoes

Steamed Gray Fish layered on a base of cod fillets enhanced with peppers, cherry tomatoes and beurre blanc

Rabbit stew served in a brown sauce

Carvery

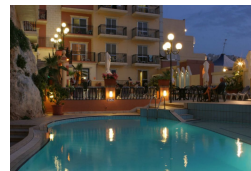
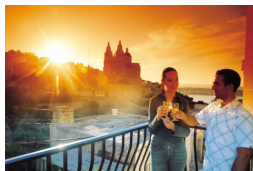
Beef enhanced with a mustard dressing and wrapped in a puff pastry

Pork loin served in mushroom sauce



Desserts, cheese and biscuits

**Price: €20.00 per person**



# Buffet Menu G

**(minimum 40 persons)**

Selection of antipasti, cold meat cuts, natural and composed salads with a variety of sauces and dressings

Vegetable soup with nuts and stilton cheese served with croutons



Gnocchi with mushrooms, olive oil and basilica

Lasagna served with spinach and ricotta cheese

## Show Cooking

Penne with a julienne of vegetables and fried peppered salami



Tuna steaks with a white wine sauce and sun-dried tomatoes garnished with a julienne of capsicums and shelled mussels

Char grilled chicken drum sticks with a sherry and mushroom sauce garnished with battered onion rings

Grilled pork chops layered on caramelized apples garnished with spinach leaves and a julienne of leeks

## Carvery

Beef wrapped in a puff pastry served with mushroom and pepper sauce



Desserts, cheese and biscuits

**Price: €20.00 per person**

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