



COCKTAIL RECEPTION MENU
(24 items)

*Selection of fine canapés: [smoked salmon, Italian salami, blue cheese, caviar]
Cheese and pickle sandwiches
Chicken and mayo sandwiches
Ham mousse and sweet mustard bridge rolls
Hummus and parsley cream brioche
Savoury tartlettes cottage cheese radish marmalade and pecan nuts
Artichokes filled with stuffed olives and sun dried tomatoes
Fresh mozzarella and basil cherry tomatoes skewers
Octopus cooked in garlic and herbs*



*Traditional Maltese cheese and pea cakes
Spinach and anchovy qassatelli
Crispy vegetable spring rolls with sweet chili sauce
Chicken samosas with hoi sin sauce
Filled mushroom caps with ham mousse
Fried mozzarella sticks
Mini chicken Kiev
Beef and pork kebabs flavoured with coriander
Sweet and sour pork
Prawn in filo paste with oyster sauce with chive dip*



*Filled éclairs with chocolate cream
Almond and strawberry mini tarts
Fresh fruit kebabs
Semi freddo*



Coffee

Price: Euro 32.00 per person



COCKTAIL RECEPTION MENU
(29 items)

Selection of fine canapés: [smoked salmon, Italian salami, blue cheese, caviar]

Cheese and pickle sandwiches

Chicken and mayo sandwiches

Tuna and leek sandwiches

Brie and avocado bridge rolls

Prawn and anchovy brioche

Savoury tartlettes cottage cheese radish marmalade and pecan nuts

Marinated mozzarella with chili and rosemary oil

Artichokes filled with stuffed olives and sun dried tomatoes

Arrosto, pineapple and cocktail sweet onion skewer



Sausage rolls

Salmon and prawn bouches

Chicken and mushroom vol au vent

Leek and onion quiche

Prawn in filo paste with oyster sauce with chive dip

Crispy vegetable spring rolls with sweet chili sauce

Fried crab claws with lemon

Shallow fried courgettes sticks

Mini chicken Kiev

Chicken satay with peanut sauce

Spicy vegetable kebabs

Sweet and sour pork

Marinated beef in chili sauce



Mini apple tarts

Almond and strawberry mini tarts

Kannoli with vanilla mousse

Assorted fruit barquettes

Fresh fruit kebab



Coffee

Price: Euro 34.50 per person



COCKTAIL RECEPTION MENU

(32 items)

Selection of fine canapés: [smoked salmon, Italian salami, blue cheese, caviar]

*Smoked salmon and chive sandwiches
Cheese and pickle sandwiches
Tuna and leek sandwiches
Three olive mix tapenade bridge rolls
Prawn and anchovy brioche
Goat cheese and feta mousse barquettes with celery
Grissini rolled with Parma ham
Artichokes filled with stuffed olives and sun dried tomatoes
Stuffed cherry tomatoes with crab meat and mango pesto
Salami calabrese and provolone skewers*



*Salmon and prawn bouches
Chicken and mushroom vol au vent
Gorgonzola and spinach triangles
3 cheeses and bacon quiche
Prawn in filo paste with oyster sauce with chive dip
Flaky pork wontons with piquant sauce
Fried crab claws with lemon
Shallow fried courgettes sticks
Breaded mushrooms with tomato and mustard dip
Fried camembert triangles
Jalapeños and cheddar cheese
Veal and mushroom kebabs scented with cumin
Chicken satay with peanut sauce
Veal parcels filled with artichokes hearts
Lamb kofta with ginger
Hickory flavoured beef julienne*



*Filled éclairs with chocolate cream
Chocolate boats topped with berries
Assorted fruit barquettes
Fresh fruit kebabs*



Coffee and imqaret

Price: Euro 38.50 per person



COCKTAIL RECEPTION MENU

(35 items)

Selection of fine canapés: [smoked salmon, Italian salami, blue cheese, caviar]

Smoked salmon and chive sandwiches

Cheese and pickle sandwiches

Chicken and mayo sandwiches

Tuna and leek sandwiches

Brie and avocado bridge rolls

Prawn and anchovy brioche

Savoury tartlettes with salmon tartare and dill mustard

Goat cheese and feta mousse barquettes with celery

Artichokes filled with stuffed olives and sun dried tomatoes

Stuffed cherry tomatoes with crab meat and mango pesto

Salami calabrese and provolone skewers

Arrosto, pineapple and cocktail sweet onion skewer



Salmon and prawn bouches

Gorgonzola and spinach triangles

3 cheeses and bacon quiche

Crispy vegetable spring rolls with sweet chili sauce

Filled mushroom caps with ham mousse

Prune wrapped in bacon rashers

Deep fried scampi with caper dip

Fried crab claws with lemon

Fried camembert triangles

Jalapeños and cheddar cheese

Fried mozzarella sticks

Veal and mushroom kebabs scented with cumin

Tiger king prawns with garlic and herb

Smoked chicken szechuan style

Lamb kofta with ginger

Sweet and sour pork



Mini apple tarts

Ricotta filled zeppoli

Cannoli with vanilla mousse

Chocolate boats topped with berries

Fresh fruit kebabs



Coffee and Imqaret

Price: Euro 42.00 per person



WEDDING BUFFET MENU

Minimum of 30 persons

A variety of Canapés

*Fine slices of Parma Ham dressed on salad leaves
presented with melon balls*



Cream of Potato garnished with Julienne of Ham and Peas

Farfalle served with sundried tomatoes, prawns and saffron cream



Grilled Salmon Steak with Fried Onions and Cucumbers

Braised Barbary Duck with Oranges and Black Olives

*Stuffed Loin of Pork with smoked Pancetta,
Bacon Rashers and Parsley*

*Sauté Potatoes
An array of Garden Vegetables*



*A choice of Gateaux, Flans, Mousses and
Fruit Salad from the Dessert Counter*



Coffee & Petit Fours

Price Euro 30.00 per person



SET MENU A

Variety of Canapés

*Rich duck terrine with morels and pistachio nuts,
presented with black olives and sun dried tomatoes tapenade*



*Light celeriac soup, infused with Stilton cheese
and ruby port, sprinkled with chive strips*



Blueberry sorbet topped with roasted pine nuts



*Roasted sea bass fillets with smoked salmon soft crust
garnished with grilled cherry tomatoes and spicy leek confit*

or

*A parcel of veal with speck and grana padano
cooked in tarragon and mustard*



*Chocolate and cinnamon mousse
accompanied by a black currant coulis*



Coffee and chocolate amaretti

Price: Euro 33.00 per person



SET MENU B

Variety of Canapés

*Goat cheese and porcini terrine
infused with avocados and tomato slivers
presented with basil dressing*



*Red lentil and coconut soup sprinkled
with mustard seeds*



Passion fruit sorbet with a hint of strega



*Freshly smoked salmon darnes in rosemary brine
topped with julienne Mediterranean vegetables
and balsamic potatoes scented with a hint of pernod*

or

*Beef tenderloin mignons coated
with gorgonzola cream and hickory sauce
presented with panache of fresh vegetables
and cocotte potatoes*



*Mango cream pudding embellished with
a chocolate trellis accompanied
with a champagne sabayon*



Coffee and chocolate pralines

Price: Euro 40.00 per person