

THE ESSENTIAL GUIDE

Island Caterers' ultimate wedding catering planner



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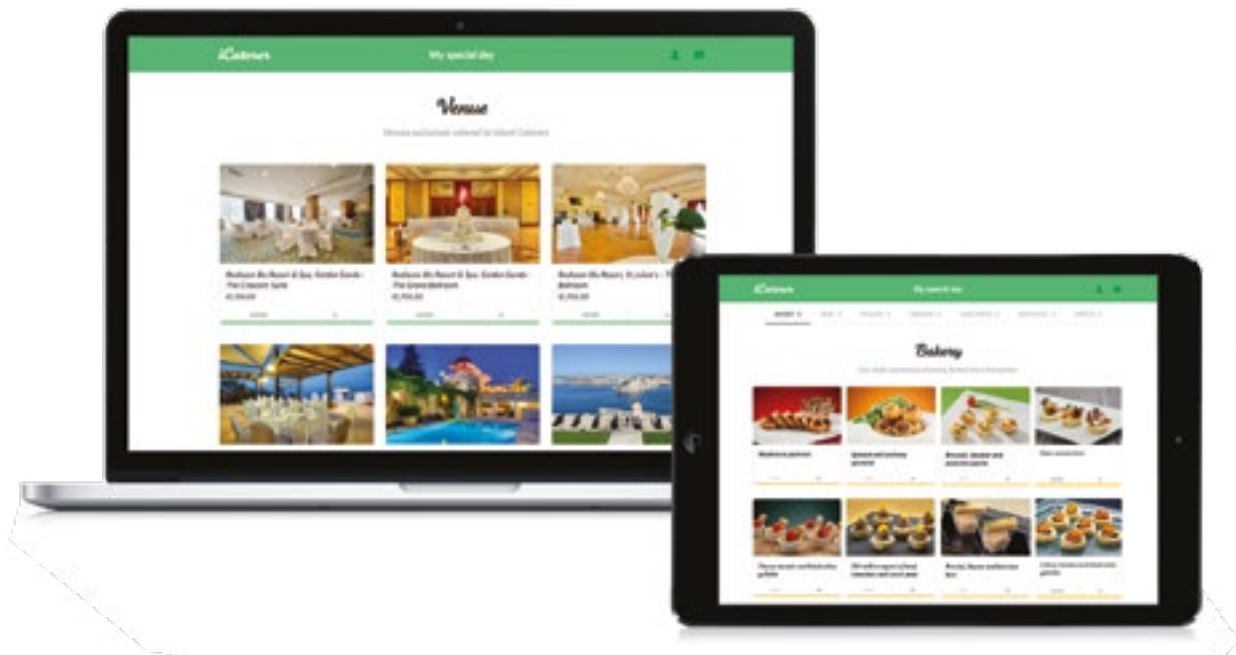
VENUES · 38

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iCaterer

THE FRESH APPROACH TO WEDDING CATERING FROM ISLAND CATERERS



Every wedding is unique. Every bride and groom wants to plan their day their way and this is why we developed iCaterer. We want to give you full control and flexibility, allowing you to choose your venue and menu and all the other important details according to your requirements. Create multiple plans anytime and anywhere, compare and share them with your friends and family, and only when happy, send them to us!

icaterer.com.mt



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Organised by the
Association for
Women (AOW)
Creating a
positive
future for
women

WOMEN



CHOOSE ISLAND CATERERS

Culinary innovation and flawless service are the cornerstones of Island Caterers.

We're proud to have over 25 years' experience in the catering industry, and we've built a solid reputation based on fantastic service, consistent reliability and impeccable quality. We approach everything we do with a smile and enjoy injecting chic simplicity into every event. Now we look forward to bringing this approach to your wedding, and to working with you to make your dreams come true, while crafting something truly extraordinary that you and your guests will remember forever.

If you're organising your wedding, this brochure will provide all the information you need to select the menu for your reception, give you ideas for your venue and a little bit more.





OUR FOOD

Flavour your wedding day with love, as well as delicious and memorable food that you and your guests will adore!

At Island Caterers our kitchen brigade is one of the best on the island - with trend-setting ideas, a five-star culinary background and award-winning results. Innovation is at the very core of everything we do, and each of our dishes will excite and entice by incorporating a variety of fresh and appealing ingredients that really tickle the taste buds. We prepare our items in-house, with an attention to detail that really sets us apart from the rest.

This also means that every single one of our dishes will be served fresh, crisp and beautifully presented - just the way you imagined them to be. Whether you want a traditional menu of family favourites, or a selection of truly unusual delicacies from around the world, our team will be on-hand to guide you and craft something that is unique and tantalising for every single one of your guests. Read on to learn more about our suggestions for delicious wedding reception menus, or contact us with your specific ideas and requests for your big day. We're happy to help!

A FRESH APPROACH – OUR FOOD CATEGORIES

We understand that each wedding reception is unique.
That's why we've developed a fresh approach to creating the perfect menu.

Over the next few pages, you will get an idea of the various food categories available for your wedding reception – including treats from our bakery, sweet delights and so much more.

Starting from page 10 you will find a full list of all our available food items, categorised by food type and price bracket.



BAKERY
Bread, savoury pastries and wraps



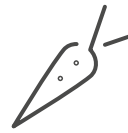
MEAT
Beef, pork, lamb and veal



POULTRY
Dishes with poultry as the main ingredient



SEAFOOD
Dishes with seafood as the main ingredient



VEGETARIAN
Dishes with vegetables as the main ingredient



RICE OR PASTA
Dishes with pasta or rice as the main ingredient



SOMETHING SWEET
Dessert items

Each category details the type of food in question, and is also linked to a particular price bracket based on the ingredients and skill that go into making it.



This selection process puts you in control, enabling you to choose the items that will appeal most to you and your guests. We have created this brochure to keep you in the driving seat, while giving helpful suggestions as to the right mix of food that will ensure there is something for everyone within your chosen budget.

At Island Caterers, we consider ourselves to be your partners throughout the journey and we will do our very best to make your dreams come true. We are also more than happy to give our suggestions on what will work best.

If you are planning a sit-down lunch or dinner, kindly contact us for more information about our fabulous selection of tailored menus and locations.

We hope you enjoy discovering the selection available, and look forward to surpassing your expectations for this magical day!

OUR MENUS

What do you have in mind for your wedding menu?

Perhaps it's a selection of crowd-pleasing favourites, or is it something a little different with unique flavours from around the world? You are in complete control of what is served to your guests. The menus on the following pages have been compiled to inspire your choices and allow you to have fun picking them with your partner. You simply need to fill in the blanks by selecting your favourite items from the various categories available.

1

Get inspired

take a look at our sample menus starting on page 17

2

Select a sample menu

that suits your budget (starting on page 17)



3

Browse our food items

you can change individual items from your selected menu so long as they are from the same colour category



4

Fill in the blanks

if you prefer, you can create the menu yourself using the template on page 36 for a fixed budget or use the "create your own menu" on page 37 and handpick the food items yourself



5

Fill in any other details

and send the form to our Events Coordinator



We will be sure to contact you to discuss your selections, as well as to develop any unique ideas that you may have in addition.

AVAILABLE FOOD ITEMS

C Served cold

H Served hot

V Vegetarian



BAKERY

Avocado guacamole cones **C V**

Blue cheese cones **C V**

Spring onion cones **C V**

Salami Calabrese, sweet mustard & rucola multigrain panini **C**

Mini Sicilian pastry with spiced onion, mozzarella and tomato fondue **H V**

Ricotta and puff pastry tortellacci with tomato salsa **H V**

Chicken and cheese empanadas **H**

Mexican burrito mix empanadas **H**

Curry vegetable empanadas **H V**

Beetroot hummus cones **C V**

Quail egg and foie gras with crushed pepper on toast **C**

Spicy tuna cones **C**

Home cured salmon and roast tomato cones **C V**

Spanish romesco and black olive mousse, crushed almond cones **C V**

Green apple and citrus labna with chermula dust cones **C**

Cheese biscuit cones **C V**

Beetroot biscuit cones **C**

Spinach and olive cones **C**

Paprika and cheese cones **C**

Sundried tomato and cheese cones **C**

Smoked salmon with single malt whisky scented crème fraîche, dill and caviar tart **C**

Sundried tomato, parmesan and rucola focaccia **C V**

Flaked Tuna, infused tomato conserve and pickled vegetable in a sesame bun **C**

Roasted chicken sweet pepper and mango chutney mayonnaise panini **C**

Mini lobster and prawn tramezzini with garlic and aioli **C**

Club sandwich with bacon, chicken, guacamole and crushed eggs **C**

Smoked salmon mousse cones **C**

Asparagus and green tea bavaroise cones **C**

Mini chicken caesar salad tartlet with parmesan brittle **C**

Parma ham and smoked cheese sandwich **C**

Prawn mayonnaise and tapenade double decker sandwich **C**

Asian basket served with plum sauce **H**

Corn bavarois with crispy salmon cup **C**

Chicken and goat's cheese tartlets with spicy onion chutney and rocket crush **C**

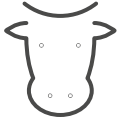
Feta olive and rosemary quiche **H V**

Cranberry, brie and bacon wrapped in pastry **H**

Maltese sausage and goat's cheese quiche **H**

Lamb and chorizo empanadas **H**

- Salmon and pickled ginger on vanilla scented tart **C**
- Tartar of Scottish salmon, crispy seaweed and sesame mini tartlets **C**
- Basil biscotti with shaved Parma ham and pesto **C**
- Creamed chicken and wild mushroom vol au vent **H**
- Oriental filo chicken cigars with palm sugar and fish sauce **H**



MEAT

- Spiced rubbed roast beef, horseradish and rocket salad mini wrap with fork **C**
- Pulled pork, gherkin chutney and spiced mayonnaise brioche **C**
- Beef and broccoli fatayar **H**
- Bourguignon of beef in puff pastry turnover **H**
- Fig, bufala mozzarella and rucola wrapped in speck **C**
- Miniature Yorkshire pudding with roast beef and horseradish **H**
- Rosemary and garlic braised lamb cannelitos with smoked paprika **C**
- Herbed pork and Parma ham roulade, vegetable and pancetta salad served on a plate **C**
- Angels on horseback skewers with truffle scented veal jus **H**
- Vegetable noodles with tataki beef and toasted sesame seeds served in a bowl **C**
- Pork schnitzel with semi sweet tomato dip **H**
- Pork souvlaki skewers with a sweet pepper coulis **H**
- Curry cream with asparagus, sundried tomato and dried beef tart **C**
- Orange muffins with peach relish and cured ham **C**
- Red Leicester and crispy pancetta tart **H**
- Crispy veal in oats and almonds **H**
- Rare roast beef and manchego cheese rosemary muffin **H**
- Pork medallions wrapped in bacon, grain mustard dip **H**
- Beef burger with onion jam and emmental cheese **H**
- Mini spiced rubbed beef and peppers on skewers **H**
- Rosemary and garlic beef kebabs, spiced ketchup dipping sauce **H**
- Cumin scented lamb kofta brochettes with beetroot yoghurt dip **H**
- Mini steak and kidney pies **H**
- Sage, onion and bacon muffins with pulled pork and BBQ sauce **H**
- Mini lamb pattie in pitta bread with creamed feta and semi sweet tomato ketchup **H**
- Slow cooked lamb shepherd's pie topped with aged cheddar and sweet potato **H**
- Veal skewers with calvados sauce **H**
- Sesame ginger and teriyaki beef satay brochettes with peanut dipping sauce **H**
- Lamb and vegetable tagine topped with couscous and crushed almonds served in a bowl **H**
- Chilli con carne topped with matchsticks potato and sour cream served in a bowl **H**
- Beef fillet set on creamed potatoes and rosemary jus served in a bowl **H**



PASTA AND RICE

- Orchiette with osso buco, cannellini beans and sweet pepper sauce served in a bowl **H**
- Mini ragout arancini **H**
- Wild mushroom and truffle scented arancini **H V**
- Ricotta and Swiss chard mini raviolotti nutmeg infused cream **H**
- Seafood risotto with citrus infused olive oil served in a bowl **H**
- Thai chicken curry set on Jasmine fruity rice served in a bowl **H**
- Wild mushroom risotto with mascarpone cream and herb crust served in a bowl **H**
- Italian lunette with porcini cream served in a bowl **H**



POULTRY

- Roast bell pepper mouhammara and turkey mini fajitas **C**
- Chicken saltimbocca, sage butter **H**
- Confit duck with aromatic orange marmalade bundle **H**
- Breaded chicken goujons, aioli sauce **H**
- Parfait of chicken liver, cranberry and walnuts on toasted brioche **C**
- Hoisin chicken and vegetable wrap **C**
- Miniature chicken shawarma, tzatziki dip served in a cup **C**
- Parfait of rabbit liver, crispy bacon on toasted brioche **C**
- Tandoori chicken on naan bread **H**
- Sesame chicken fillets, sweet chilli sauce **H**
- Chicken yakitori with sesame seeds **H**
- Duck and vegetable pastry rolls with hoisin sauce **H**
- Sticky BBQ glazed chicken with hickory smoked corn salad served in a bowl **H**
- Lime coconut tortillas with coriander chicken and mint in curry cup **C**
- Chicken teriyaki with ginger and scallions served in a bowl **H**
- Aromatic duck patty on leek risotto, mango salsa **H**
- Chicken korma coconut flakes in curry waffle basket **C**
- Coconut and peanut chicken skewers, pineapple coulis **H**
- Crunchy nut, chilli and lemongrass chicken saté **H**
- Skewered quail breast with romesco sauce **H**
- Cured duck breast with ginger and cranberry **C**



SEAFOOD

- Porcini and crab risotto croquette, red pepper sauce **H**
- Deep fried crab ravioli, mint aioli **H**
- Salmon en croute (short crust) **H**
- Fish goujons, capers and lime mayo **H**

Fish and chips in cones with mushy peas **H**
Thai salmon fish cake with sweet chilli dip in sesame bun **H**
Lobster bisque in shot glass **H**
Marinated mussels wrapped in grilled zucchini **C**
Skewered sesame-crusting tuna, wasabi mayo **H**

Potato wrapped prawns with cucumber, mango relish **H**
Salt cod fritters with lemon caper mayo

Aromatic spiced plum tomato water with prawn skewers **C**
Potato and bottarga salad marinated sardines served in a bowl **C**
Seared scallops on pea mousse, saffron aioli on a Chinese spoon **C**
Hot and spicy fish cakes, sweet chilli sauce **H**
Tempura prawns with soy sauce **H**
Lemon fish skewers, tartar sauce **H**
Moroccan spiced swordfish and vegetable skewers **H**
Bang bang fish skewers with dark soy sauce **H**
Fried octopus with bouillabaisse sauce (in cup) **H**
Fritto misto **H**

Coronation crab salad tartlets with crème fraîche and dill **C**
Prawn and lemon mascarpone mousse and scallion on feuillet **C**
Signature sushi and maki platter, soy dipping sauce **C**
Smoked fish, preserved lemon and prawns tartlet **C**
Baby artichokes with salmon mousse and caviar **C**
Octopus tentacles with pine nuts and onion puree served in tins **C**
Sesame swordfish cubes with sriracha sauce and seaweed brittle served in a bowl **C**
Coconut breaded prawns on skewers with tartar sauce **H**
Cured salmon skewers wrapped in pancetta **H**
Herb breaded prawns with avocado chilli and lime dip **H**



VEGETARIAN

Roast vegetable frittata bruschetta **C V**
Hummus bruschetta **C V**
Refried bean and roast corn bruschetta **C V**
Onion Bhaji's with mint raita **H**

Black olive bruschetta **C V**
Cherry tomato and mozzarella skewers with salsa verde served in a cup **C V**
Aubergine baba ghanoush with nuts, raisins and soft herbs **C V**
Spinach and feta bouchées **H V**
Forest mushroom puffs with sesame seeds **H V**

Fresh Gozitan goat's cheese tart with pumpernickel crisp **C V**
Mexican cheese and jalapeño poppers **H V**
Spicy wedges with hickory smoked BBQ sauce served in a bowl **H V**

- Stuffed vine leaves with chickpea saffron hummus and spicy tortilla served in a bowl **C V**
- Fried haloumi cheese and yoghurt hummus on a cheesy breton **C V**
- Warm tartlet with pea, rosemary and celeriac puree topped with sundried tomato **V**
- Spinach and cheese filo cup **H V**

- Stilton mousse and pecan nut with figs **C V**
- Breaded cheese coolant on fine Mediterranean vegetables served in a bowl **H V**



SWEETS

- Zeppoli
- Date fritters
- Kannoli
- Mini doughnuts
- Petit fours
- Amarettini

- Assortment of French pastries
- Ice cream served in a chocolate cup
- Chocolate truffles

- Chocolate lollipop

- Melon chunks topped with a coconut sorbet
- Diced peaches with amaretto ice cream
- Assorted sorbets

- Lemon cheesecake crumble in coupe
- Twisted banoffi coupe
- Trio of chocolate coupe
- Vanilla bean ice cream with chocolate brownie and warm fudge chocolate sauce
- Marinated raspberry with white chocolate pannacotta
- Macaroons





Assorted canapés



Salami Calabrese, sweet mustard & rucola multigrain panini



Pork schnitzel with semi sweet tomato dip



Miniature chicken shawarma, tzatziki dip in cup



Chicken yakitori with sesame seeds



Wild mushroom risotto with mascarpone cream and herb crust



Aromatic spiced plum tomato water with prawn skewers



Chocolate lollipops

SAMPLE MENU 1

€33.00 PER PERSON

28 ITEMS INCLUDING THREE TIER WEDDING CAKE AND TWO WITNESS CAKES

BASED ON 250 GUESTS

BAKERY

- Assorted canapés in pastry cups C
- Sundried tomato, parmesan and rucola focaccia C V
- Salami Calabrese, sweet mustard and rucola multi grain panini C
- Mexican burrito empanadas H
- Mini Sicilian pastry with spiced onion and mozzarella tomato fondue H
- Ricotta and puff pastry tortellaci with tomato salsa H V
- Asian basked served in plum sauce H

MEAT

- Fig, bufala mozzarella wrapped in speck C
- Rosemary and garlic braised lamb cannellitos with smoked paprika C
- Pulled pork gherkin chutney and spiced mayonnaise brioche C
- Angels on horseback skewers with truffle scented veal jus H
- Mini Yorkshire pudding with roast beef and horseradish H
- Pork schnitzel with semi-sweet tomato dip H
- Beef and broccoli fatayar H

VEGETARIAN

- Roast vegetable bruschetta C V
- Refried bean and roast corn on toast C V
- Onion Bhaji with raita H V

SEAFOOD

- Fish and chips in cones with mushy peas H
- Potato wrapped prawns with cucumber, mango relish H

POULTRY

- Roast bell pepper, mouhammara and turkey mini wrap C
- Miniature chicken shawarma, tzatziki dip served in a cup C
- Chicken saltimbocca, sage butter H
- Chicken yakitori with sesame seeds H

RICE OR PASTA

- Wild mushroom risotto with mascarpone cream and herb crust served in a bowl H V
- Mini ragout arancini H

SOMETHING SWEET

- Assortment of French pastries C
- Assortment of ice cream in chocolate cups C
- Mini fruit skewers with chocolate fondue C



Selection of welcome cones



Herbed pork & parma ham roulade



Beef and broccoli fatayar



Fried haloumi cheese and yoghurt hummus on a cheese breton



Fresh Gozitan goat's cheese tart with pumpernickel crisp



Hot and spicy fish cakes with sweet chilli sauce



Stuffed vine leaves with chickpea saffron hummus and spicy tortilla



Assortment of French pastries

SAMPLE MENU 2

€37.00 PER PERSON

25 ITEMS + PASTA STATION - INCLUDING THREE TIER WEDDING CAKE AND TWO WITNESS CAKES

BASED ON 250 GUESTS

BAKERY

- Selection of welcome cones C
 - Corn bavaois with crispy salmon cup C
 - Roasted chicken, sweet pepper and mango chutney mayonnaise panini C
 - Parma ham and smoked cheese sandwich C
 - Asian basket served with plum sauce H
 - Mini Sicilian pastry with spiced onion, mozzarella and tomato fondue H V
 - Mexican cheese and jalapeño poppers H V
 - Feta, olive and rosemary quiche H V
-

MEAT

- Fig, bufala mozzarella and rucola wrapped in speck C
 - Herbed pork and Parma ham roulade, vegetable and pancetta salad C
 - Bourguignon of beef in puff pastry turnover H
 - Beef and broccoli fatayar H
 - Pork schnitzel, semi-sweet tomato dip H
-

VEGETARIAN

- Fried haloumi cheese and yoghurt hummus on a cheesy breton C V
 - Roast vegetable frittata C V
 - Spicy wedges with hickory smoked BBQ sauce H V
 - Spinach and feta bouchées H V
-

SEAFOOD

- Lemon fish skewers, tartar sauce H
 - Hot and spicy fish cakes, sweet chilli sauce H
-

POULTRY

- Chicken and goat's cheese tartlet with spicy onion chutney and rocket crush C
 - Hoisin chicken and vegetable wrap C
 - Chicken yakitori with sesame seeds H
-

RICE OR PASTA

- Mini ragout arancini H
-

SOMETHING SWEET

- Assortment of French pastries C
 - Mini fruit skewers with chocolate fondue C
-

PASTA STATION

- Fusilli with Catalan spiced pork and wilted sweet peppers sauce
- Penne with champagne, walnut and asparagus cream V

SUPPLEMENT FEE FOR LIVE COOKING €100.00
FRESH PASTA OPTIONS UPON REQUEST AT A CHARGE



Aubergine baba ghanoush with nuts, raisins and soft herbs



Club sandwich with bacon, chicken, guacamole and crushed eggs



Spiced rubbed roast beef, horseradish and rocket salad mini wrap



Miniature Yorkshire pudding with roast beef and horseradish



Rosemary and garlic braised lamb cannellitos with smoked paprika



Assorted bruschetta



Lemon fish skewers & tartar sauce



Cured salmon skewers wrapped in pancetta

SAMPLE MENU 3

€41.00 PER PERSON

32 ITEMS - INCLUDING THREE TIER WEDDING CAKE AND TWO WITNESS CAKES

BASED ON 250 GUESTS

BAKERY

- Selection of canapés in pastry cups C
- Flaked tuna, infused tomato conserve and pickled vegetable, sesame bun C
- Aubergine baba ghanoush with nuts, raisins and soft herbs served in spoon C V
- Black olive bruschetta C V
- Ricotta and puff pastry tortellaci with tomato salsa H V
- Cranberry, brie and bacon wrapped in pastry H
- Curried vegetable empanadas H V
- Mini Sicilian pastry with spiced onion, mozzarella and tomato fondue H V
- Club sandwich with bacon, chicken, guacamole and crushed eggs C
- Rosemary and garlic braised lamb cannellitos with smoked paprika C
- Sundried tomato, parmesan and rucola focaccia C V

MEAT

- Spiced rubbed roast beef, horseradish and rocket salad mini wrap C
- Beef and broccoli fatayar H
- Pork schnitzel with semi sweet tomato dip H
- Crispy veal in oats and almonds H
- Bourguignon of beef in puff pastry turnover H
- Miniature Yorkshire pudding with roast beef and horseradish H

VEGETARIAN

- Forest mushroom puffs with sesame seeds H V
- Cherry tomato and mozzarella skewers with salsa verde served in a cup V

SEAFOOD

- Fish and chips in cones with mushy peas H
- Lemon fish skewers, tartar sauce H
- Potato wrapped prawns with cucumber and mango relish H

POULTRY

- Mini chicken caesar salad tartlet with parmesan brittle C
- Thai chicken curry on Jasmine fruity rice served in a bowl H
- Chicken yakitori with sesame seeds H
- Coconut and peanut chicken skewers, pineapple coulis H
- Chicken saltimbocca, sage butter H

RICE OR PASTA

- Wild mushroom risotto with mascarpone cream and herb crust served in a bowl H V
- Mini ragout arancini H

SOMETHING SWEET

- Assortment of ice cream in chocolate cups C
- Assortment of French pastries C
- Mini fruit skewers with chocolate fondue C



Rare beef fillet and truffle mushroom croute



Cured duck breast with ginger and cranberry



Seared scallops on pea mousse, saffron aioli in Chinese spoon



Chicken korma with coconut flakes in curry waffle basket



Vegetable noodles with tatakis beef and toasted sesame seeds



Quail egg and foie gras with crushed pepper on toast



Assorted coupes



Assortment of French pastries

MENU 4

€44.00 PER PERSON

28 ITEMS PREMIUM - INCLUDING THREE TIER WEDDING CAKE AND TWO WITNESS CAKES

BASED ON 250 GUESTS

BAKERY

- Selection of welcome cones C
 - Mini chicken caesar salad tartlet with parmesan brittle C
 - Rare beef fillet and truffle mushroom croute C
 - Smoked salmon with single malt scented crème fraîche, dill and caviar C
 - Quail egg and foie gras with crushed pepper on toast C
 - Club sandwich with bacon, chicken, guacamole and crushed eggs C
 - Mini lobster and prawn tramezzini with garlic and aioli C
 - Feta olive and rosemary quiche H V
-

MEAT

- Spiced rubbed roast beef, horseradish and rocket salad mini wrap C
 - Herbed pork and Parma ham roulade, vegetable and pancetta salad C
 - Pork medallions wrapped in bacon, grain mustard dip H
 - Cumin scented lamb kofta brochettes with beetroot yoghurt dip H
 - Rosemary and garlic beef kebabs, spiced ketchup dipping sauce H
 - Crispy veal in oats and almonds H
-

VEGETARIAN

- Baked Gozitan goat's cheese tart with pumpernickel crisp C V
 - Ricotta and puff pastry tortellacci with tomato salsa H V
-

SEAFOOD

- Signature sushi and maki platter, soy dipping sauce C
 - Tempura prawn with soy sauce H
 - Hot and spicy fish cakes, sweet chilli sauce H
-

POULTRY

- Chicken teriyaki with ginger and scallions served in a bowl H
 - Duck and vegetable pastry rolls with hoisin sauce H
 - Crunchy nut, chilli and lemongrass chicken saté H
-

RICE OR PASTA

- Sea food risotto with citrus infused olive oil H
 - Ricotta and Swiss chard mini ravioletti with nutmeg infused cream H V
 - Wild mushroom and truffle scented arancini H V
-

SOMETHING SWEET

- Assortment of ice cream in chocolate cups C
- Assortment of French pastries C
- Trio of chocolate coupe C

THEMED STATIONS

MALTESE CUISINE STATION

€6.00 pp

Sliced smoked Maltese sausage, sundried tomatoes, aubergine salad

Marinated octopus salad with garlic and herbs, goat's cheese, bigilla, aioli dip

Grilled vegetables sott'olio

Served with galletti and ftira wedges

Upgrades to accompany the Maltese Cuisine Station:

Traditional garlic fried rabbit in its own juices served with garlic fried potato wedges €3.50 pp

Beef olives with chopped tomatoes and vegetables served with garlic fried potato wedges €2.75 pp

Supplement fee for live cooking €100

GRANA STALL

€2.50 pp

Minimum order 250 guests

Including half wheel of Grana Padano, grapes, nuts, galletti, grissini

and a selection of chutneys and honey.

Upgrade to Parmeggiano Reggiano for an extra €0.75 pp

An assortment of cold cuts €3.50 pp

Rosemary focaccia €0.50 per item

Live slicing of cold cuts with a vintage slicer - subject to availability €250

LIVE MOZZARELLA DI BUFALA

€6.50 pp

In collaboration with hiMù - High Quality Italian Mozzarella

Buffalo mozzarella served in beads

Buffalo stracciatella served on bread

Buffalo burrata

Served with typical Italian fresh loaf

MEDITERRANEAN PASTA BAR

Minimum of two pasta dishes from the below list:

Fennel and flaked salmon cream finished with lobster bisque - Penne €3.00 pp

Roasted fragrant tomato and basil sauce - Rigatoni €2.25 pp

Classic Italian seafood marinara sauce - Penne €3.00 pp

Flaked roasted chicken and forest mushroom cream - Fusilli €2.75 pp

Roasted cherry tomato sauce and crumbled blue cheese - Rigatoni €2.25 pp

Supplement fee for Live cooking €100.00

UPGRADE TO FRESH PASTA (PRICE UPON REQUEST):

Garganelli Romagnoli, sedannini gialli, strozzapreti,

gran tortelloni con funghi porcini, gran tortelloni ricotta and spinach

LIVE COOKING PAELLA BAR**€5.50 pp**

Paella mista

Classic paella mista recipe of meat, seafood and rice finished with a blend of spices, saffron, black shell mussels and chopped tomatoes

Fideau

Meat based paella cooked with a blend of spices, chicken, pork, vegetables and pasta

UPGRADE WITH SPANISH TAPAS (TO BE ACCOMPANIED WITH THE PAELLA BAR):

Pan a la Maja - Grilled garlic bread with cheese €0.30 pp

Chorizo Espanola al vino - Spanish sausage pan fried in red wine €0.80 pp

Tortilla Espanola - Homemade potato omelette €0.50 pp

Mejillones a la Maja - Large mussels freshly cooked in wine, tomato, onion and parsley €1.00 pp

Gambas al Ajillo - Prawns in virgin olive oil, parsley and garlic €1.00 pp

Champinones al Ajillo - Mushrooms in garlic sauce €0.80 pp

Jamon Serrano - Cured Serrano ham on French bread €1.50 pp

Calamares a la Romana - Fried squid rings in saffron batter €1.50 pp

Albondigas - Meatballs in spicy tomato sauce €1.50 pp

MARKET FISH STALL**€11.00 pp**

Grilled tuna steaks marinated in our home made special sauce

Baby calamari and tail on prawn salad with ceviche dressing

Roasted cherry tomato, candied fennel and star anise cooked green lip mussel platter

Accompanied with: Pickled cucumber ribbons, lime infused green peppers, sherry vinaigrette, ginger mayonnaise, lemon and basil infused olive oil

DUO OF SALMON**€10.50 pp**

Carved home cured salmon

Sweet mustard dressing and dill, garlic crostini and lime infused tomato salsa

Live cooking station - Smoked salmon risotto, pork lardons, champagne, mascarpone cheese, chopped herbs, reduced port wine

FRITTO STATION**€6.00 pp**

Beer battered fried sardines, calamari rings, prawns and vegetables chips

Preserved lemon infused aioli

CHINESE STIR FRY STATION**€6.75 pp**

Crispy beef stir fry and vegetables with fish sauce

Wok fried chicken and cashew nuts

Vegetable fried rice and stir fried noodles with prawns, soy and sweet chilli

Accompaniments: Crushed peanuts, spring onions, hot chilli sauce

Supplement fee for live cooking €100.00

BBQ LIVE GRILL

€10.00 pp

Lightly cured fish steaks with a caper tomato and olive salsa

Chicken and vegetable brochettes with tangy marinade

Beef rib eye steaks light veal jus and herbs

Salads: New potato salad with spring onion mayo and spicy pancetta,

tossed mixed salad leaves, marinated tomato and basil salad

Sauces: BBQ, Louisiana hot sauce and sour cream

STREET MARKET LIVE GRILL

€7.75 pp

Emerald pork skewers

Cumin rubbed chicken thigh with stir fry vegetables

Garlic and lemongrass marinated fish steaks

Stir fry vegetable noodles

CARVERY STATION

Choose from the below:

Cartoccio of grouper, Italian dressing €5.50 pp

Whole poached Norwegian salmon, king crab dressing €5.00 pp

Pork 'Porchetta', grain mustard roasting gravy €4.75 pp

Cinnamon, star anise and brown sugar glazed gammon, red wine jus €5.00 pp

Roasted garlic and rosemary beef rib eye, horseradish cream €6.25 pp

Deboned lamb leg cooked Catalan, romesco sauce €7.00 pp

Accompanied with: Vegetable panache and roasted potatoes

SUCKLING PIG

€7.25 pp

Live carved ale roasted whole piglet

Potato salad, BBQ and onion roasted corn salad, crispy salad leaves,

ranch dressing, deli rolls

Hickory smoked BBQ sauce, tangy tomato salsa, ale and maple infused mustard

PULLED PORK SLIDER STATION

€5.00 pp

Succulent pulled pork with caramelised onions in brioche buns

Spiced potato wedges

Served with BBQ, English mustard, mayonnaise

LIVE DIM SUM AND SUSHI STATION BY ZEST

€6.75 pp

ASSORTED SUSHI

Spicy tuna, dynamite roll and salmon bonsai served with wasabi, soya sauce

and pickled ginger

ASSORTED DIM SUMS - Dim sum is steamed a la minute by Zest's Chefs

Thai pork dumplings, prawn gyoza and peking duck rolls

Served with homemade dipping sauces

Vegetarian sushi roll available on request

CHOCOLATE BAR €4.50 pp**Assortment of chocolate delicacies**

Chocolate truffles, mini chocolate fudge cakes, coconut and chocolate tart
Caramel chocolate delight, almond and chocolate slice, assorted chocolate lollipops,
White chocolate and peanut coups

CREPE AND PROFITEROLE STATION €5.00 pp

Crepe suzette with chilli and pineapple compote, cinnamon ice cream
Croquembouche with chocolate sauce, vanilla ice cream and roasted almonds
Supplement fee for live cooking €100.00

MASTER PASTRY CHEF €5.75 pp**Selection of sweet delights**

Seasonal fruit tart, chocolate fudge cake, classic cassata siciliana, zesty lemon cake,
roasted almond and apple pie

ICE CREAM CARELLO €3.50 pp**A selection of 6 premium Italian gelato and sorbets from the below:**

Panna, nocciola, cocoa amsterdam, stracciattella, vaniglia gialla, fragola,
smarties, bacio, granella bisc

Cacao, torronita fudge, spagnola con ciliega, tiramisù, kit kat, pistacchio,
vanilla, and brownies, cheesecake

Raisins rum, lion

Sorbet: tropical coconut, limone

Opening 30 minutes before the cutting of the cake until the consumption finishes
minimum 200 persons

COFFEE BAR €1.75 pp

Freshly brewed coffee and date fritters

Upgrade your bar with one or more from the below list:

Lavazza espresso	€1.00 pp
Amarettini	€0.85 per item
Truffles	€0.85 per item
Cantuccini	€0.85 per item
Kannoli	€0.75 per item
Mini doughnuts	€0.75 per item

ADDITIONAL CELEBRATIONS

There is so much more we can offer you as part of your overall wedding experience!

We can cater your pre-wedding party at home, taking the pressure off you and giving your guests a tasty selection to enjoy when they visit you before the big day. We can also provide catering just after you tie the knot, between your ceremony and reception, with a selection of canapés and a glass of bubbly to toast the start of your new life together. Finally, there's the 'after wedding' to think about too, with delicious after-hours nibbles that will ensure your guests enjoy every moment of your special day.

PRE-WEDDING HOME GUEST PARTY

MENU 1

€8.50pp

Caviar on bread (red and black)
Assortment of open sandwiches
Assorted crostini
Shrimp barquettes
Chicken caesar wraps
Stuffed olives
Assorted almond and cherry macaroons
Chocolate truffles

MENU 2

€9.00pp

Traditional Maltese cheese cakes and pea cakes
Selection of double decker sandwiches
Chicken and mushroom vol au vent
Warm beef and horseradish, capsicum, lettuce, mushroom and cheese wrap
Smoked salmon, crème fraîche and caviar on whole meal bread
Stuffed olives
Coloured macaroons
Chocolate truffles

DELIVERY €75 · OPTIONAL WAITER SERVICE €100 PER WAITER · MINIMUM ORDER 20 GUESTS

ORDER YOUR MENU FOR 4 DAYS AND GET ONE DAY FREE

AFTER-MASS RECEPTION PARTY

SERVED OUTSIDE THE WEDDING CEREMONY PREMISES

Selection of canapés in pastry cups	€1.50pp
Smoked salmon, crème fraîche, black caviar on blinis	€1.75pp
Assorted sushi	€2.00pp
Smoked salmon, shrimp and grape fruit cocktail salad in verrine cups	€2.50pp
Sesame tuna on hummus with harissa aioli on Asian spoon	€2.25pp
One glass of prosecco provided by Island Caterers	€3.00pp

Price per person · service includes waiters and transportation

Prosecco can be provided by client at a service charge of €2.00 pp

(based on a minimum of 100 persons)

AFTER WEDDING PARTY FOOD (FINGER FOOD)

AMERICAN BITES	€3.50pp
Mini hot dogs with mustard dressing	
Deep fried burger bomb with onion jam and mature cheddar	
THE MALTESE WAY	€2.00pp
Mini pea and ricotta cheese cakes	
Tomato and mozzarella pizza swirls	
TURKISH DELIGHT	€2.50pp
Mini chicken shawarma wrap In parchment paper and hot sauce	





THERE'S MORE!

We want to make your day as unique and memorable as can be.

At Island Caterers, we'd like to think that we go the extra mile to ensure all of our couples have the best wedding experience imaginable. For this reason, our team will stop at nothing to give you a service that's second to none. We also like to throw in a couple of extras to thank you for trusting us with your big day. We hope that these little additions will be the cherry on the cake of an experience you'll cherish for the rest of your life.

THAT LITTLE BIT EXTRA

When you book your wedding catering with Island Caterers, we'll provide the following extra benefits to complete your special day at no extra charge:

A wedding cake*

and a selection of petit fours. Tailor-made cakes are also available (an extra charge may apply and is subject to complexity and decoration). Two witness cakes will also be provided for weddings of 250 guests and over.

Cake sizes will be tailored to the number of wedding guests.

*sample as per image on opposite page

One nights accomodation

on the night of the wedding, when getting married at the Radisson Blu Resort, St Julians or the Radisson Blu Resort & Spa, Golden Sands.

*subject to availability







DRINKS PACKAGES

Based on a 5-hour service for up to 250 guests

BEVERAGE PACKAGE 1

€7.25 pp

Local beers, mineral water, soft drinks, juices and mixers

2-50 guests supplement

€2.75 pp

51-100 guests supplement

€2.35 pp

101-150 guests supplement

€1.80 pp

151-200 guests supplement

€1.50 pp

201-249 guests supplement

€1.20 pp

supplement charge after 5 hours on the remaining guests

€1.85 per hour

This package is applicable to weddings taking place at hotel venues.

BEVERAGE PACKAGE 2

€23.25 pp

Prosecco as a welcome drink, international spirits, local wine,

local beers, soft drinks, juices and mixers, sparkling wine for the toast

2-50 guests supplement

€5.75 pp

51-100 guests supplement

€4.35 pp

101-150 guests supplement

€3.80 pp

151-200 guests supplement

€2.50 pp

201-249 guests supplement

€1.80 pp

supplement charge after 5 hours on the remaining guests

€7.85 per hour

In reference to venues outside of the hotels, beverages can be brought in by your good selves.

There will be a service charge of €250 per 100 guests.

When a wine bar is set up, a charge of €100 per barman will apply.

COCKTAILS BAR PRICES ON REQUEST



STAFF OVERTIME

Overtime charges apply after five hours of service. Rates are as follows:

- **THE FIRST HOUR** is charged at €300 (based on a wedding of 350 guests).

A supplement of €175 will apply if the wedding exceeds 351 guests.

- **FOLLOWING HOURS** are then charged at €200 per hour (based on a wedding of 350 people).

A supplement of €100 will apply if the wedding exceeds 351 guests.



SEATING

CHAIR COVERS are charged at €5.00 per chair.



PARKING

If your wedding is being held at one of Radisson Blu Hotels & Resorts, Malta,

we can reserve up to **FIVE PARKING SPACES** for you on a **COMPLIMENTARY** basis.

OUR VENUES

It's the magical location you've
always dreamed of

Our portfolio of venues is unparalleled on the island. We offer a selection of top five-star hotels, stunning open-air spaces, and locations that are enveloped in history. From beautiful buildings in the countryside, to modern spaces with fabulous sea views, we are sure you will find the perfect one for you.



THE SALUTING BATTERY



RADISSON BLU RESORT & SPA, GOLDEN SANDS - BALLROOM TERRACE



RADISSON BLU RESORT & SPA, GOLDEN SANDS - THE BALLROOM



RADISSON BLU RESORT, ST. JULIANS - THE EDGE



RADISSON BLU RESORT, ST. JULIANS - THE BALLROOM



CASTELLO ZAMITTELLO



CASINO MALTESE



VILLA BOLOGNA



THE MEDITERRANEAN CONFERENCE CENTRE



RAZZETT L'ABJAD



LIMESTONE HERITAGE



TÀ MENA - GOZO



MAXTURA TERRACE - GOZO



CORINTHIA HOTEL ST GEORGE'S BAY- LA PIAZZA



CORINTHIA HOTEL ST GEORGE'S BAY - LOWER POOL DECK

FORMS

Why not handpick your own menu items?

Here you will find a template menu with a fixed budget that you can build yourself working within the colour recommendations. Alliteratively create your menu from scratch using the "create your own menu" template. Once you're happy with your choices please hand the form over to our Wedding Coordinator to get the ball rolling.

We really look forward to helping you plan your dream wedding!

To discuss your wedding and for further information

call +356 2375 1930

or email sales@islandcaterers.com.mt

MENU TEMPLATE

30 items + 3-tier cake + 2 witness cakes

€37 pp incl vat

price based on minimum 250 guests



WE SUGGEST YOU CONSIDER OUR FOOD TABLES, AN AFTER PARTY PACKAGE, OUR BEVERAGE PACKAGES AND OTHER SERVICES WE OFFER.

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or email sales@islandcaterers.com.mt