

## **Pasta station**

Please select a minimum of two choices from the pasta selection

- mushroom tortelloni with speck and oyster mushrooms, pumpkin cream sauce  
€2.00 per person
- penne alla puttanesca with olives, anchovies and roasted cherry tomatoes  
€1.75 per person
- potato gnocchi sautéed with gorgonzola and marscarpone cheese, walnuts and rucola  
€1.85 per person
- goats' cheese ravioli, tomato and basil salsa  
€1.85 per person
- strozzapretti pasta with chorizo and mussels in red pesto  
€2.00 per person
- rigatoni with rabbit livers, dried tomatoes and leeks, balsamic reduction cream sauce  
€2.00 per person
- farfalle with salmon and zucchini in creamy lemon and dill veloute'  
€2.00 per person
- panzerotti filled with ricotta and spinach in sage butter  
€1.85 per person

## **Cheese station**

- grana padano
  - peppered Maltese cheeselets
  - smoked cheddar cheese
  - brie
  - pecorino pepato
- olive oil, roasted nuts, grapes, galletti and grissini
- €6.50 per person

## **Superior Cheese Station**

- Parmeggiano reggiano
  - stilton cheese
  - scamorza cheese
  - bougon bouche cheese
  - smoked applewood cheddar
  - ricotta salata
- olive oil, roasted nuts, grapes, cherry tomatoes, galletti, mini rolls and grissini  
home-made chutneys, pita bread, stuffed olives and sun-dried tomatoes
- €8.90 per person

## **Cheeses and Salumi**

grana padano  
peppered Maltese cheeselets  
smoked cheddar cheese  
brie  
pecorino pepato  
assortment of Italian salumi  
parma ham and fruits

olive oil, roasted nuts, grapes, galletti and grissini  
home-made chutneys, pita bread, stuffed olives and sun-dried tomatoes

€7.25 per person

## **Asian flavours**

Steamed crab dumplings, with sweet soy dip  
Wok-fried chicken with Thai curry and coconut  
Grilled beef Yakitori brochettes marinated in soya, garlic and sugar with spring onions  
Crispy pork in sweet 'n' sour sauce  
Vegetable spring rolls with sweet chili jam  
Stir fried rice noodles with chicken, prawns, fried eggs and vegetables

€6.50 per person

## **Ice-cream and sorbets station**

Please choose a selection of 6 ice-creams and/or sorbets flavours  
wafer cones and cups are included.

Ice-creams  
Vanilla, hazelnut, pistachio, strawberry, cocoa,

Sorbets  
lemon, coconut, peach, strawberry and melon

€2.80 per person

## **Barbecue Station A**

Chicken wings marinated honey and thyme  
Grilled Maltese Sausage on skewers  
Swordfish marinated in thai curry  
Beef satays, tangy peanut sauce  
Pork ribs finger smothered in barbecue sauce  
Mini jacket potatoes with herb butter  
a selection of sauces including barbecue sauce, sweet & sour sauce, and teriyaki sauce.

Marinated grilled vegetables in lemon and balsamic vinaigrette  
Marroccan spiced couscous salad with chickpeas, tomatoes and dried fruits  
rucola leaves with parmesan shavings, bacon and croutons

€7.80 per person  
available only in our outdoor venues

## **Barbecue Station B**

Chicken and duck brochettes, mango and coriander salsa  
Jalapeno prawns skewers  
Home-made spicy sausages  
Beef and capsicums kebabs  
Pork koftas, apple and red onion relish  
a selection of sauces including barbecue sauce, sweet & sour sauce, and teriyaki sauce.

Baby potato, bacon and chive  
Pickled cabbage with thyme and juniper berries  
Fennel and roasted onion salad with crispy pancetta  
grilled zucchini, pumpkin and feta cheese salad

€9.00 per person  
available only in our outdoor venues

## **Paella station**

### **Paella de Valencia**

Sautéed saffron rice with mussels, chorizo, prawns, squid, pork belly, sweet peppers, mushrooms and herbs

### **Paella de carne**

Sautéed saffron rice with chicken wings, chorizo, beef, rabbit, pork belly, sweet peppers, onions and herbs

€4.20 per person

## **Carvery Station**

Please select a minimum of two types of roasts

Slow roasted smoked leg of pork, onion relish

€2.80 per person

Roast suckling pig with pork, apple, coriander and garlic farce

€2.90 per person

Roast loin of pork with crackling

€2.80 per person

Rib of Beef with parmesan and thyme crust

€3.20 per person

Roast of fillet of beef with mushroom and mustard farce, red wine reduction

€3.60 per person

Slow roasted lamb with sun-dried tomato and caper jus

€2.60 per person

All our roasts are accompanied by

roast potatoes

grilled zucchini, pumpkin and feta cheese salad

spiced couscous salad with chickpeas, tomatoes and dried fruits

rucola and salad leaves with parmesan shavings, bacon and croutons

## **Shellfish live cooking station**

Fresh mussels cooked in white wine, tomatoes, lemon juice and herbs

€2.95 per person

Prawns tossed with chorizo, onions and cherry tomatoes, flamed with aniseed liquor

served on lemon and coriander rice

€3.60 per person

fresh oysters

served with fresh lemons, red chili salsa, lime aioli and mignonette sauce

€6.50 per person

## **Seafood station**

### **Chilled seafood display on ice**

ginger marinated prawns

tuna and seabass ceviche served in spoons

mussels wrapped in Parma ham

fresh oysters

served with fresh lemons, red chili salsa, lime aioli and mignonette sauce

€13.50 per person

## **The Maltese Deli Table**

Ravioli with Gozo cheese, garlic and tomato salsa  
Braised rabbit shanks in red wine sauce  
Octopus and squid casserole with olives, potatoes and roasted tomatoes  
Roast loin of pork stuffed with Maltese sausage

### **Accompaniments**

bigilla, butter beans in garlic, bebbux and arjoli,  
peppered cheeselets, galletti,  
grilled vegetables with capers and sun-dried tomatoes

€6.50 per person

## **Chocolate Fondue and profiterole station**

Chocolate Fountain with a selection of fruit in season, marshmallows and mini doughnuts  
Profiterole towers with vanilla cream and chocolate sauce

€6.50 per person

(minimum of 100 persons)

## **Dessert Crêpe Station**

Crêpe Specialities freshly prepared with three choices of the following combinations

Chocolate and Bananas  
Sweet forest berries compote  
Temptation - Apples and sprinkle of nuts  
Suzette – caramelized oranges and Grand Marnier  
Cherries, chocolate and kirsch

accompanied with cream Chantilly, toffee sauce and chocolate sauce

€4.50 per guest

## **Dessert Station**

Banana and milk chocolate terrine  
Exotic fruit flan  
Baked toffee cheesecake  
White chocolate and strawberry gateau  
Apple and almond cream tart  
Cassata siciliana

€6.50 per guest

## **Dessert station**

served individually

Halva pannacotta

Coupe forest berries

Key lime tart, raspberry gelee

Malakoff

White chocolate and nougatine tower

Carrot, ginger and caraway cake

Strawberry consommé with milk foam

Mango and raspberry paris brest

€1.10 per each individual dessert