



C.CAMILLERI & SONS (CATERING) LTD.

A little bit about us

C. Camilleri & Sons (Catering) Limited has built a reputation for coordinating dream weddings as well as other elegant events. Our outside catering service is handled with professionalism, with care, and with no hidden extras. We like to exceed expectations when hosting any event; so with time, effort, and money involved, it pays to get it right. From casual to formal, standing to seated, we bring together all the elements necessary for a memorable occasion, leaving our clients to relax, confident in the knowledge that everything will run smoothly.

The food and services we offer

The management crew and chefs are expert as well as imaginative, and surely devoted to their profession. As a team, we believe that food is the heart of the matter. This can be immediately understood once you choose our outside catering service as you will savour genuine cooking in its truest sense! Our focus is not only on taste, but extends also to texture and colour, offering clean, imaginative presentations. It is also important to mention that our menus include the finest and freshest ingredients, always making the best use of seasonal products.

We feel that even finger foods should be distinctive and inspiring. A canapé should be one bite of something creative which you can savour and relish.

With a doctrine like this and a variety of over 300 items, it is no wonder that we specialize in stand-up receptions. Expertise and experience are fundamental for any caterer to produce good food, however, this is not sufficient, mainly because every couple wishes their event to be remembered. Allow us, therefore, to translate your wedding into an individualistic affair. We enjoy creating menus for each event because we understand that tastes are very different to one another. Your choice of expense is another factor why we plan your menu just the way you want it.

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To complement our standard of food, we also offer a flexible beverage service. Although not obligatory, different beverage options are available at competitive prices.

Undeniably, professional service is a must. Delivered by trained, polite, and smartly groomed staff, our service surely complements the excellent food. With venue familiarity and attention to detail paramount to the smooth running of your event, the experience of our team will ensure that you receive the polished service expected of a high calibre caterer.

It is important to take your time and look over different wedding venues because the location sets the mood for the entire event. There is no right or wrong venue – it comes down to preferences and why the place is special.

With a lot of places to choose from, however, you will ultimately need to determine which one will be able to meet your individual needs. Season, guest count, style, costs and many other factors must be taken in consideration when deciding on the venue for the big day.

Our passion and enthusiasm for creating unforgettable events does not stop with our catering. Although we cater in a variety of independently-owned venues, C. Camilleri & Sons (Catering) Limited also offer exclusivity at Olive Gardens in Mdina.

Olive Gardens

Olive Gardens is one of the most popular reception halls on the Maltese Islands and perfectly suited for weddings and other occasions. With an inside capacity of 350 to 400 guests, this venue offers an exquisite atmosphere where one can fully appreciate the rustic ambience so characteristic of Maltese culture. The main lounge is sumptuously furnished on an antique theme with elegant armchairs, an old-fashioned fireplace and a piano – an ideal setting for photographs. This area can also be used to hold wedding ceremonies, allowing the comfort of tying the knot and hosting the wedding reception in one location.

Rustic walls, wooden beams and large apertures lead to a delightful and well-groomed garden with a charming pool area and stunning views of Mdina, an alternative setting for photographs. This breathtaking backdrop can be appreciated both during the day, with its luscious greenery and olive groves surrounding the garden, as well as during the evening, when the spectacular bastions are lit up. This spacious area can easily accommodate up to 600 standing persons.



Other Venues

Apart from having exclusivity at Olive Gardens, our outside catering services extend to venues such as St. Andrew's Bastions, Castello Dei Baroni, Razzett I-Abjad, Fort Manoel, Palazzo Capua, Limestone Heritage, Torre Paulina, Villa Oriana, Villa Overhills, Villa Blanche, Palazzo Nobile, Palazzo Promontorio, Cottage Gardens, Eden Lodge, Villa Marija (Rabat), public gardens, and more.

All the necessary catering equipment can be provided as per menu requirements. Additional equipment such as chairs, bistro tables and so on can also be provided at an additional charge. No corkage fees are charged.

Banqueting services

Our catering services extend also to seated events. Should you prefer a wedding different to the norm, you can opt for our banqueting service. Olive Gardens is perfectly suitable to hold up to 100 seated guests indoors and 250 guests outdoors. The flowers, candles, elegant seating arrangements and sparkling crockery, present a superb and truly magical ambience. Moreover, it is not often that one can dine in such beautiful surroundings!

A complete setup is included as part of our catering service. All stations, such as bars as well as buffet and other stations are dressed in white linen. All guest tables and chairs are dressed elegantly and touched up with bows. Each of the tables are decorated with candles and flowers. Needless to say, all catering equipment necessary for the smooth running of every event is also provided.

Our promise

Your wedding is the most anticipated day of your life. With inspirational ideas and a fantastic team who have helped to organise weddings for all tastes and budgets, we will help you plan your day just the way you want it. From the point of enquiry to the day itself, we will be with you every step of the way offering advice and ideas and ultimately delivering the catering you have required. We have the ability to understand your requirements and can be trusted to provide the right solution on the day for everything to run smoothly and efficiently.



Waiter service

To complement the excellent food, we also offer the waiter service to serve your needs.

The prices are as follows:

Service	Price (€)
Event Manager	70.00
Head Waiter	48.00
Waiter	35.00
Kitchen Hand	35.00
Chef (1)	42.00
Chef (2)	60.00

Overtime is charged at the rate of €4.75 + VAT per extra hour worked for every member of staff. For morning receptions, overtime is charged from 4.00pm onwards, whilst for evening receptions overtime starts at 12.00am.

Gozo functions

All transport charges to the place of function in Gozo, and back, are to be borne by the client. These include the transportation of all staff and food, return. Please note that the staff charge increases over the normal rate by €10.00 per person.

Charges

An additional 5% service cost is charged for providing all ancillary services, namely, equipment, gas, breakages, crockery and cutlery, linen, lemons, disposables, etc. The provision of ice is also included.

18% VAT is to be added to all quoted prices.



we take great pleasure in introducing We take great pleasure in introducing our catering catalogue our catering catalogue

Our catalogue provides a full range of wedding cakes, sweet and savoury finger foods as well as a variety of buffet stations. We constantly strive to update our catalogue to include a balance between imaginative foods and traditional, sought-after items.

Cakes

Cakes are made to accommodate clients' preferences. These are made of **pure almonds, rich fruits** or **chocolate hazelnuts**. Decorations and shape variations depend purely on taste. However, in order to get an approximate idea, we are presenting a price list of the standard cakes. The approximate number of persons served is also indicated.

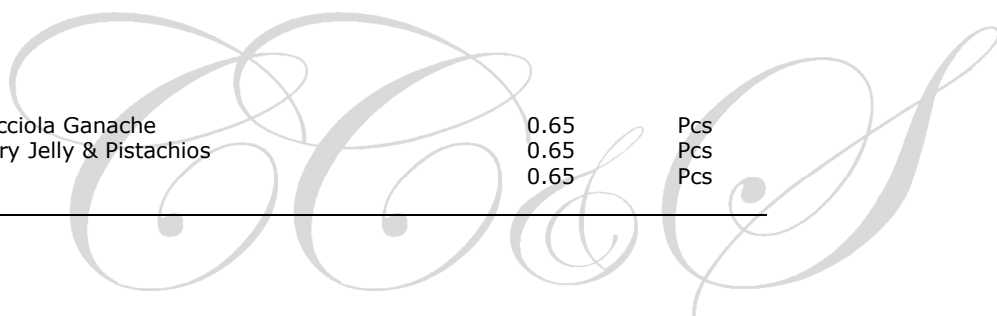
The price for all wedding cakes includes two witness cakes. The standard decoration consists of 3 sugar flower sprays. Fresh flowers can be organised by the client at the client's expense. Any particular shape and/or additional decoration requirements can be provided at an additional cost.

Serves	Price €	Size
Smaller Cakes:		
25 Persons	35.00	1 Tier
40 Persons	50.00	1 Tier
80 Persons	90.00	1 Tier
125 Persons	150.00	1 Tier
Wedding Cakes:		
200 Persons	250.00	3 Tier
250 Persons	300.00	3 Tier
300 Persons	350.00	3 Tier
350 Persons	450.00	4 Tier
400 Persons	500.00	4 Tier
450 Persons	550.00	4 Tier
500 Persons	600.00	5 Tier



Sweet finger foods

Item Description	Price €	Unit
Pastini	0.30	Pcs
Biskuttini	0.30	Pcs
Marzipan Petit Fours		
Marzipan & Almond	0.30	Pcs
Marzipan & Chocolate Stripe	0.30	Pcs
Marzipan & Chocolate Spot	0.30	Pcs
Marzipan & Pistacchios	0.60	Pcs
Marzipan & Chocolate Flower	0.60	Pcs
Chocolate Hazelnuts	0.35	Pcs
Cocoa Truffles	0.35	Pcs
Rum Truffles	0.35	Pcs
Pistachio Truffles	0.40	Pcs
Walnut Truffles *NEW	0.40	Pcs
Dark Chocolate & Flaked Almond Truffles	0.40	Pcs
White Chocolate & Almond Truffles	0.40	Pcs
Mini Croissants	0.25	Pcs
Mini Doughnuts	0.35	Pcs
Mini Chocolate Rolls	0.35	Pcs
Mini Raisin Danish Pastries	0.35	Pcs
Raspberry Turnovers	0.40	Pcs
Apple Turnovers	0.40	Pcs
Imqaret	0.35	Pcs
Toffee Tartlets	0.35	Pcs
Mince Pies	0.35	Pcs
Date & Walnut Sticks	0.35	Pcs
Mandorlette	0.40	Pcs
Pistachio Mandorlette *NEW	0.50	Pcs
Rich Chocolate & Walnut Brownies	0.60	Pcs
White Chocolate & Amaretto Baked Cheesecake *NEW	0.60	Pcs
Fancy Cakes – Standard Selection	0.50	Pcs
Chocolate Éclair		
Pastry Boat with Chocolate Ganache		
Baby Fruit Tartlet		
Puff Pastry Kannoli with Pastry Cream		
Apple Crumble		
Almond & Berry Tart		
Fancy Cakes – Special Selection	0.60	Pcs
Pistachio Choux Puff		
Honey & Almond Tart		
Lemon Meringue		
Chocolate Kannoli		
Fresh Fruit Barquette		
Pear & Cherry Crumble		
Kannoli Ricotta		
Chocolate Cups filled with Nocciola Ganache	0.65	Pcs
Chocolate Cups with Wild Berry Jelly & Pistachios	0.65	Pcs
Chocolate Fruit Cups	0.65	Pcs



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more sweet finger foods

Item Description	Price €	Unit
Ice Cream Pralines	0.50	Pcs
Mini Cannolo Ice Cream *NEW	0.50	Pcs
Chocolate Cup Ice Cream *NEW	0.60	Pcs
Rocher		
Bacio		
Cookie		
Cocco		
Ice Cream Slice – Tre Colori	0.75	Pcs
Chocolate & Vanilla Ensemble	0.75	Pcs
Cookie Ice Cream dipped in Dark Chocolate	0.75	Pcs
Cannolo Ice Cream	0.75	Pcs
Bacio Ice Cream	0.75	Pcs
Ice Cream Lollipops *NEW	1.00	Pcs
Lemon Sorbet	0.75	Pcs
Almond Sorbet	0.75	Pcs
Watermelon & Vodka Sorbet	0.75	Pcs
Pink Champagne & Berry Sorbet *NEW	0.75	Pcs
Chocolate Dipped Strawberries (seasonal)	0.50	Pcs
Fresh Fruit Bites with Honey Cream	0.50	Pcs
Fresh Fruit Bites with Hot Chocolate Sauce	0.50	Pcs
Fresh Fruit Kebabs – Small (2pc)	0.60	Pcs
Fresh Fruit Kebabs – Standard (3pc)	0.70	Pcs
Fresh Fruit Kebabs – Large (5pc)	0.95	Pcs
Minted Fresh Fruit Salad Waves	0.75	Pcs
Pistachio Panna Cotta Shots	0.80	Pcs
Amaretto Panna Cotta Shots	0.80	Pcs
Berry Panna Cotta Shots	0.80	Pcs
Chocolate Espresso Mousse Shots	0.80	Pcs
Cheesecake (served in cups)	0.85	Pcs
Tiramisu (served in cups)	0.85	Pcs
Banoffee (served in cups)	0.85	Pcs
Set Lemon Creams (served in cups)	0.85	Pcs
Summer Pudding (served in cups) *NEW	0.85	Pcs
Chocolate Pots (served in espresso cups)	1.00	Pcs
Coffee & Vanilla Enhanced Brûlée (served in espresso cups)	1.00	Pcs
Malakoff – House Speciality	1.00	Ptn



Savoury finger foods

bread...

Item	Price (€)	Unit
Mini Bread Rolls		
Open Mini Bread Rolls		
Sandwiches (white or brown)		
Duo Sandwiches		
3-Tier Quarter Sandwiches		
Finger Sandwiches		
Bread Roulades		
Fillings:		
Paste		
Ham Egg Mayo	0.25	Pcs
Tuna Egg Mayo	0.25	Pcs
Egg & Spring Onion	0.25	Pcs
Mature Cheddar & Pickle	0.35	Pcs
Corn, Bacon & Cheese	0.35	Pcs
Shrimp Mayo	0.35	Pcs
Ricotta & Mushroom	0.35	Pcs
Salami & Tomato	0.35	Pcs
Pimento Cheese	0.35	Pcs
Chicken, Bacon & Chutney	0.35	Pcs
Smoked Salmon & Cream Cheese	0.35	Pcs
Crab	0.35	Pcs
Cuts		
Ham/Cheese	0.30	Pcs
Chicken Mayo	0.35	Pcs
Pork & Cucumber	0.35	Pcs
Beef & Pickle	0.35	Pcs
Turkey & Cranberry	0.35	Pcs
Prosciutto & Brie	0.35	Pcs
Smoked Salmon and Cucumber	0.35	Pcs
Ham & Grain Mustard	0.35	Pcs
EVOO Drizzled Pitta Triangles served with Dip		
Hummus	0.35	Pcs
Herbed Feta	0.35	Pcs
Bean Pâté	0.35	Pcs
Chicken Liver Pâté	0.45	Pcs
Roasted Capsicum & Walnut	0.45	Pcs



cold savouries...

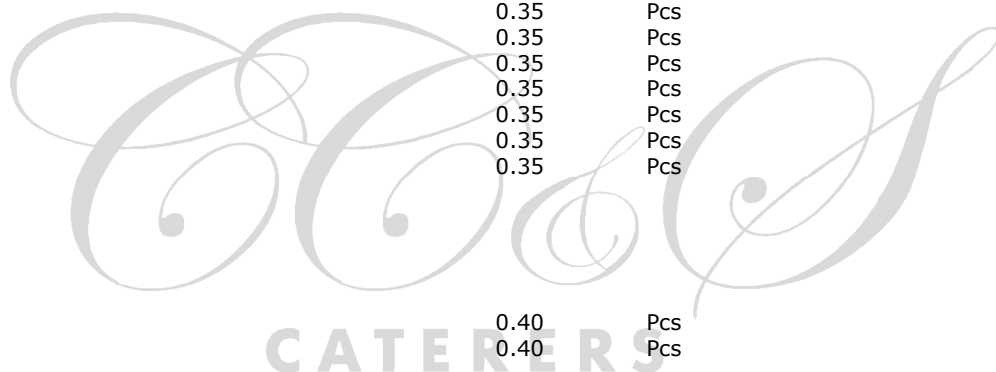
Item	Price (€)	Unit
Assorted Canapés – Standard Selection	0.35	Pcs
Slow Roast Beef with Grana Shavings		
Herbed Goats Cheese, Grape & Walnut		
Tuna, Crab & Prawn		
Maltese Sausage & Sundried Tomato		
Assorted Stuffed Eggs	0.35	Pcs
Ham Cornettes	0.35	Pcs
Salami Cornettes	0.35	Pcs
Cheese Balls with Various Coatings	0.35	Pcs
Profiteroles with Chunky Chicken Filling	0.35	Pcs
Profiteroles with Blue Cheese & Mushrooms	0.35	Pcs
Herbed-Cheese Olives & Salami	0.35	Pcs
Toasted Nibbles		
Chicken Liver & Orange Pate	0.35	Pcs
Gorgonzola & Walnut	0.35	Pcs
Potato Cakes with Goats Cheese & Fried Pancetta	0.40	Pcs
Salmon Crepe Roll-Ups	0.40	Pcs
Tomatoes with Tuna Filling	0.40	Pcs
Artichokes with Tuna Filling	0.40	Pcs
Tortilla Cones with Grilled Vegetables & Mozzarella	0.45	Pcs
Profiteroles with Salmon Mousse	0.45	Pcs
Gruyere & Fresh Pineapple Skewers	0.45	Pcs
Gammon & Fresh Pineapple Skewers	0.45	Pcs
Toasted Nibbles		
Coriander Crab Mousse	0.45	Pcs
Salmon Pate & Caviar	0.45	Pcs
Barquettes	0.45	Pcs
Shrimp		
Caviar		
Chicken Mousse, Mango Chutney & Pineapple		
Artichoke Cream, Anchovy & Capers		
Peppered Goat's Cheese, Olive & Sundried Tomatoes		
Assorted Savoury Tartlets	0.45	Pcs
Red Pesto, Goats Cheese & Sundried Tomato		
Prawn Mousse, Salmon & Dill		
Prawn, Avocado & Sweet Chilli Mayo		
Goat's Cheese, Asparagus & Sundried Tomatoes		
Marinated Feta & Salami Skewers	0.50	Pcs
Marinated Feta & Cherry Tomato Kebabs	0.50	Pcs
Almond & Cheese Coated Grapes	0.50	Pcs
Greek Chicken Tortilla Wraps	0.50	Pcs
Caprese Skewers (Mozzarella, Cherry Tomato & Basil)	0.60	Pcs
Bocconcini & Parma Bites	0.60	Pcs
Avocado, Brie & Bacon Picks	0.65	Pcs
Tortilla Cones with Salmon & Prawn Filling	0.65	Pcs
Assorted Spoon Nibbles – Standard Selection	0.65	Pcs
Herbed Artichoke with Crushed Almond Topping		
Beef & Horseradish Cream		
Chicken Caesar *NEW		
Watermelon, Feta & Mint		
Honey Glazed Pork & Pineapple		
Thai Crab Salad		
Ricotta, Lemon Zest & Olive Oil *NEW		
Bocconcini, Parma, Basil & Tomato Skewers	0.75	Pcs
Prawn Cocktail Shots *NEW	0.75	Pcs
Canapés – Special Selection	0.75	Pcs
Assorted Spoon Nibbles – Special Selection	0.85	Pcs
Smoked Duck & Citrus Salsa		
Thai Beef Salad *NEW		
Salmon & Avocado		
Smoked Swordfish & Caviar		

Brie & Mango Salsa ***NEW**
 Lime & Herb Marinated Lobster ***NEW**
 Calamari, Corriander & Chilli Salad ***NEW**
 Marinated Octopus ***NEW**
 Bresaola, Chive Cream Cheese & Crushed Black Pepper ***NEW**

Smoked Chicken and Green Apple Salad (served on plates)	1.00	Pcs
Sticky Glazed Pork & Fresh Pineapple (served on plates)	1.00	Pcs
Salmon Tartare & Crème Fraiche Salad (served on plates) *NEW	1.00	Pcs
Terrines		
Poached Grouper & Spinach *NEW	1.00	Pcs
Snow Pea & Sweet Potato *NEW	1.00	Pcs
Duck Confit *NEW	1.50	Pcs
Assorted Roasted Nuts	8.00	Kgs
Stuffed Olives	8.50	Kgs

pastries...

Item	Price (€)	Unit
Cheese Cakes	0.20	Pcs
Pea Cakes	0.20	Pcs
Sausage Rolls	0.20	Pcs
Cheese Cakes & Pea Cakes (traditional)	0.25	Pcs
Mini Pizzas (Tomatoes, Mozzarella, Olives)	0.25	Pcs
Pizza Swirls	0.25	Pcs
Spinach & Anchovy Pies	0.30	Pcs
Bolognese Meat Pies	0.30	Pcs
Moroccan Lamb Party Pies	0.30	Pcs
Beef Curry Pouches	0.30	Pcs
Vol Au Vents Chicken & Ham	0.30	Pcs
Vol Au Vents Mushroom	0.30	Pcs
Vol Au Vents Chicken Cacciatore	0.35	Pcs
Vol au Vents Pancetta, Mushroom & Brandy Cream	0.35	Pcs
Spinach & Tuna Parcels	0.35	Pcs
Mushroom Palmiers	0.35	Pcs
Pancetta & Sundried Tomato Palmiers	0.35	Pcs
Lamb & Chorizo Empanadillas	0.35	Pcs
Cheese & Olive Empanadillas	0.35	Pcs
Chicken & Basil Pastries	0.35	Pcs
Tuna Crescents	0.35	Pcs
Prune & Bacon Rolls	0.35	Pcs
Chorizo, Fennel & Red Capsicum Rolls	0.35	Pcs
Chicken Chutney Rolls	0.35	Pcs
Pork & Black Olive Pastries	0.35	Pcs
Mini Cottage Pies	0.35	Pcs
Mini Scottish Pies (lamb filling)	0.35	Pcs
Pork Tralice Pie *NEW	0.35	Pcs
Spinach & Feta Pie *NEW	0.35	Pcs
Ricotta Qassatat	0.35	Pcs
Spinach & Anchovy Qassatat	0.35	Pcs
Mini Quiche Tarts	0.35	Pcs
Salmon & Dill		
Smoked Ham & Asparagus		
Bacon & Cheddar		
Tuna & Pimento		
Mini Fish Pies	0.40	Pcs
Assorted Tarts	0.40	Pcs
Beef & Stilton		
Sundried Tomato & Goats Cheese		
Vol au Vents Wild Mushroom & Porcini	0.50	Pcs



hot savouries...

Item	Price (€)	Unit
Fried		
Arancini	0.30	Pcs
Mushroom		
Pesto		
Aubergine		
Ham & Cheese		
Spinach & Cheese		
Ham & Artichoke Risotto Cakes	0.35	Pcs
Beef Curry Puffs with Chutney Dip	0.35	Pcs
Mini Sicilian Pies	0.35	Pcs
Broccoli Poppers	0.40	Pcs
Cheese & Sundried Tomato Bites	0.40	Pcs
Cod & Caper Croquettes	0.40	Pcs
Mini Spring Rolls *NEW	0.40	Pcs
Mini Vegetable Samosas *NEW	0.40	Pcs
Mini Shrimp Wontons *NEW	0.40	Pcs
Mini Filo Shrimp *NEW	0.40	Pcs
Thai Money Bags *NEW	0.45	Pcs
Spring Rolls Vegetable	0.45	Pcs
Wontons	0.45	Pcs
Dumplings	0.45	Pcs
Herbed Goats Cheese with Grape & Onion Chutney *NEW	0.45	Pcs
Marbled Ricotta Ravioli served with Beurre Blanc *NEW	0.45	Pcs
Salmon Ravioli with a Tomato & Cream Sauce	0.45	Pcs
Apricot & Walnut Stuffed Goats Cheese	0.50	Pcs
Prunes stuffed with Chorizo & Streaky Bacon (breaded/unbreaded)	0.50	Pcs
Spicy Fillers *NEW	0.50	Pcs
Assorted Filo Parcels	0.60	Pcs
Pancetta, Caramelised Onion & Ricotta		
Hoisin Duck		
Vegetable Samosas	0.60	Pcs
Chicken Samosas	0.60	Pcs
Asian Lemongrass Cigars	0.60	Pcs
Mozzarella Sticks served with Chunky Tomato Salsa	0.60	Pcs
Jalapeno Poppers served with Chunky Tomato Salsa	0.60	Pcs
Crispy Asian Delights *NEW	0.75	Pcs
Orange Roast Duck Filo Parcels with Cider Vinaigrette *NEW	0.75	Pcs
Non-Fried		
New Potatoes with Various Fillings	0.40	Pcs
Pea Puree – Bacon & Cheese		
Shot of Soup	0.50	Pcs
Gaspaccio drizzled with Herbed Olive Oil *NEW		
Broccoli drizzled with Walnut Oil *NEW		
Jerusalem Artichoke drizzled with Truffle Oil *NEW		
Stuffed Mushroom Caps	0.60	Pcs
Blue Cheese – Bacon – Pesto & Parmesan		
Stuffed Baby Marrows	0.60	Pcs
Savoury Zucchini Boats	0.60	Pcs
Maltese Sausage, Crouton & Vegetable Skewers (4pcs)	0.65	Pcs
Grilled Asparagus & Prosciutto Crudo	0.75	Pcs
Honey Roasted Figs wrapped in Prosciutto & Walnuts	1.00	Pcs

poultry...

Item	Price (€)	Unit
Chicken Dippers with Cream Curry Sauce	0.35	Pcs
Sweet & Sour Chicken	0.50	Pcs
Golden Chicken Bites with Tzatziki Dip	0.60	Pcs
Crispy Chicken Bites with Spicy Tomato Salsa	0.60	Pcs
Cajun Chicken Bites with Lime Sauce	0.60	Pcs
Chicken Bites with Pineapple & Sundried Tomatoes	0.60	Pcs
Chicken Kiev's	0.60	Pcs
Chicken Fruit Rolls	0.60	Pcs
Chicken Teriyaki Kebabs	0.60	Pcs
Chicken & Fig Bites	0.60	Pcs
Chicken Pinchitos Morunos (2pc chicken)	0.70	Pcs
Cajun Chicken Kebabs with Lime Sauce (2pc chicken)	0.70	Pcs
Chicken Tandoori Brochettes with Yoghurt Dip (2pc chicken)	0.70	Pcs
Mini Chicken Souvlaki	0.70	Pcs
Chicken & Chorizo Skewers (1pc chicken, 1pc chorizo)	0.70	Pcs
Chicken & Chorizo Skewers (2pc chicken, 1pc chorizo)	0.75	Pcs
Chicken Kebabs glazed with Orange BBQ Sauce *NEW	0.75	Pcs
Chicken Satay	0.75	Pcs
Chicken Fillet Kebabs with Sweet Chili Glaze	0.80	Pcs
Chicken & Sweet Pepper Pinwheels	0.85	Pcs
Chicken Drumsticks	0.85	Pcs
Lime Chicken on Lemongrass Skewers (2pc chicken)	1.50	Pcs

meat...

Item	Price (€)	Unit
Pork		
Roast Pork Cuts	0.45	Pcs
Sweet & Sour Pork	0.50	Pcs
Fruity Pork Roulade	0.60	Pcs
Thai Pork Balls	0.60	Pcs
One Bite Pork Satay	0.60	Pcs
Hoisin Pork Kebabs (2pc pork)	0.70	Pcs
Pork Souvlaki (2pc pork)	0.70	Pcs
Pork Pinchitos Morunos (2pc pork)	0.70	Pcs
Spicy Pork Skewers (3pc pork)	0.75	Pcs
Hoisin Pork Kebabs (3pc pork)	0.75	Pcs
Nutty Pork Satay Skewers (3pc pork)	0.75	Pcs
Pork Fillet & Pistacchio Roulade served with a Fig Relish *NEW	1.00	Pcs
Pork on Lemongrass Skewers (2pc pork)	1.50	Pcs

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Beef

Roast Beef Cuts	0.45	Pcs
Beef Saté	0.50	Pcs
Meat Balls with BBQ Dip	0.50	Pcs
Beef Olives (Bragiolini)	0.50	Pcs
Mini Beef Burgers	0.50	Pcs
Spanish Meatballs in Almond Sauce	0.60	Pcs
Beef Teriyaki Bites tossed in Sesame Seeds	0.65	Pcs
Beef Bites in Honey & Mustard Sauce	0.65	Pcs
Mini Beef & Parma Mignons	0.80	Pcs
Peppered Steak Skewers	0.85	Pcs
Stacked Beef Wellington *NEW	0.85	Pcs
Beef Carpaccio served with Harry's Sauce *NEW	1.75	Pcs
Surf & Turf Kebabs *NEW (1pc prawn, 1pc beef)	1.75	Pcs

Veal

Veal Rolls with Spicy Apple & Bacon	0.75	Pcs
Veal Cordon Bleu	0.75	Pcs
Vitella Tonnato *NEW	1.75	Pcs

Lamb

Kibbeh	0.60	Pcs
Lamb Koftas with Mint Yoghurt	0.65	Pcs
Mini Lamb Souvlaki (2pc lamb)	0.85	Pcs
Herb Crusted Lamb Kebabs with Hummus Dip (2pc lamb)	0.85	Pcs
Lamb Fillets with Mint Yoghurt	1.25	Pcs
Herb Crusted Lamb Fillets with Aioli Dipping Sauce *NEW	1.50	Pcs

Other

Angels on Horseback	0.35	Pcs
Spicy Lamb & Chicken Skewers (2pc lamb, 1pc chicken)	0.85	Pcs
Mixed Satay Skewers (1pc chicken, 1pc pork, 1pc lamb)	0.85	Pcs
Quail Breast wrapped in Guanciale & Caramelised Carrots *NEW	1.25	Pcs



fish...

Item	Price (€)	Unit
Calamari Rings with Coconut Curry Sauce	0.35	Pcs
Marinated Shelled Mussels	0.45	Pcs
Scampi served with Tartar Sauce	0.45	Pcs
Mussels with Pesto Crumb Topping	0.50	Pcs
Whitebait Fritters	0.50	Pcs
Marinated Octopus	0.50	Pcs
Crab Claws with Tartar Sauce	0.55	Pcs
Crispy Battered Shrimp with Garlic Mayo	0.60	Pcs
Corriander Fish Cakes with Dipping Sauce	0.60	Pcs
Noodle Shrimps served with Sweet Chilli Dipping Sauce *NEW	0.60	Pcs
Salmon Bites with Dill Mayo	0.65	Pcs
Seafood Kebabs	0.65	Pcs
Smoked Salmon & Dill on Potato Cakes	0.65	Pcs
Peppered Grouper wrapped in Speck	0.70	Pcs
Garam Masala Fish & Bacon Sticks (1pc fish)	0.70	Pcs
Fish & Cherry Tomato Kebabs (1pc fish)	0.70	Pcs
Baby Cuttlefish stuffed with Pecorino & Parsley *NEW	0.75	Pcs
Spicy Fish Kebab (2pc fish)	0.85	Pcs
Smoked Salmon Paupiettes (with Prawns & Mayo)	0.85	Pcs
Fish Kebabs with a Mediterranean Glaze	0.85	Pcs
Herbed Salmon & Swordfish Kebabs (2pc fish)	1.00	Pcs
Crusted Seared Tuna *NEW	1.00	Pcs
Sushi	1.20	Pcs
Sashimi	1.20	Pcs
Maki	1.20	Pcs
Marinated Octopus Salad (served on plates)	1.20	Pcs
Deep Fried King Prawn with Tartar Dipping Sauce	1.20	Pcs
King Prawns Wrapped in Bacon	2.00	Pcs
King Prawns with White Wine Cream Sauce	2.00	Pcs
Tarragon & Lime Scallops	2.00	Pcs
Scallops with Fennel & Pernod Sauce	2.00	Pcs
Fresh King Prawn Bisque *NEW	2.50	Pcs
Fresh Crab & Asparagus Timbale *NEW	2.50	Pcs



after party nibbles...

Item	Price (€)	Unit
Mini Pizzas	1.00	Pcs
Spicy Chicken Wings	1.00	Pcs
Mini Bacon & Cheese Burgers	1.50	Pcs
Mini Italian Hotdogs with Caramelised Onions	1.50	Pcs
Chicken Popcorn & Chips	1.50	Pcs
Mini Lamb Pittas with Hot Sauce	2.50	Pcs
Mexican Beef Wraps with Diced Tomatoes & Cheddar	2.50	Pcs
Beer Battered Fish & Chips	3.50	Pcs
Sugar/Chocolate Mini Home Made Doughnuts	0.75	Pcs
Mini Fancy American Doughnuts	0.75	Pcs



Party menus...

party menus

Menu 1 **€3.00 per person**

Tuna Egg Mayo Mini Bread Rolls
Ham & Cheese Sandwiches
Cheese Cakes & Pea Cakes
Sausage Rolls
Mini Pizzas
Meat Pies
Bolognese Arancini
Broccoli Poppers
Chicken Dippers
Angels on Horseback

Menu 2 **€6.00 per person**

Open Bread Rolls with Tuna Egg Mayo
Assorted Canapes
Assorted Stuffed Eggs
Profiteroles with Salmon Mousse
Cheese Cakes & Pea Cakes
Spinach Qassatat
Mini Pizzas
Chicken Vol Au Vents
Beef Curry Puffs with Chutney Dip
Bolognese Arancini
Broccoli Poppers
Spring Rolls
Chicken Teriyaki Kebabs
Angels on Horseback
Crispy Shrimp with Tartar Sauce

Fancy Cakes Standard Selection

Menu 3 **€8.00 per person**

Prosciutto & Brie Duo Sandwiches
Assorted Canapes
Salmon Crepe Roll Ups
Shrimp Barquettes & Pesto Tartlets
Cheese Cakes & Pea Cakes
Mini Cottage Pies
Mushroom Vol Au Vents
Tuna Crescents
Spinach & Cheese Arancini
Chicken Samosas
Mozzarella Sticks
Chicken Pinchitos
Thai Pork Meat Balls with Sweet Chilli Glaze
Angels on Horseback
Crab Claws with Tartar Sauce

Fancy Cakes Standard Selection
Fresh Fruit Kebabs

party menus...

Menu 4 **€10.00 per person**

Smoked Salmon & Cucumber Duo Sandwiches
Assorted Canapes
Bocconcini & Parma Bites drizzled with EVOO
Marinated Feta & Salami Skewers
Chicken Cacciatore Vol Au Vents
Cheese & Olive Empanadillas
Beef & Stilton Tarts
Prune & Bacon Rolls
Spring Rolls & Samosas
Jalapeno Poppers
Savoury Zucchini Boats
Chicken & Sweet Pepper Pinwheels
Hoisin Pork Kebabs
Beef & Parma Mignons
Lamb Souvlaki
Peppered Grouper wrapped in Speck

Fancy Cakes Special Selection
Chocolate Hazelnuts & Pistacchio Truffles

Kids Menu **€3.80 per person**

Ham & Cheese Sandwiches
Sausage Rolls
Mini Pizzas
Fancy Hotdogs
Chicken Nuggets
Mini Burgers with Lettuce & Cheese
Smiley Faces

Doughnuts with Fancy Icing
Colourful Cupcakes

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fruit coffee cheese meat fish maltese

Buffet stations

Coffee Table €1.00 per person

Coffee
Imqaret
Ricotta Kannoli
Croissants & Mini Raisin Pinwheels
Cinnamon Doughnuts

Fresh Fruit Table €2.50 per person

Fresh Fruit Salad Portions
Special Fresh Fruit Kebabs
Savoury Pastry Boats with Crème Patisserie & Fresh Fruit
Chocolate Fruit Cups with Kahlua Cream
Fresh Fruit Platters
Hot Chocolate & Honey Cream Dipping Sauces

Chocolate Fountain (minimum 200 pax) €3.00 per person

Chocolate Fountain
Served with:
A Variety of Seasonal Fruits
Marshmallows
Meringues
Profiteroles

Gateaux Table €1.50 per person

Apple Pie
Honey & Almond Tart
Pear & Blackberry Crumble
Rich Chocolate Tart
Lemon Cheesecake
Cassata Siciliana
Chocolate Gateau
Tiramisu
Hazelnut Biscuit Gateau
Black Forest Gateau

CATERERS

buffet stations...

Mini Table Formaggio & Salumi **€150 per Table - 100 Persons**

Grana Padano – Mature Cheddar with Sweet Chilli – Provolone Dolce
Napoli & Milano Salami – Romanella
Marinated Olives
Marinated Bocconcini
Galletti & Grissini

Mini Table Maltese Antipasti **€150 per Table - 100 Persons**

Assorted Maltese Cheeselets
Rosemary Scented Maltese Sausage
Octopus with Peppers, Olives & Capers
Bigilla
Galletti

Formaggio and Salumi Table **€3.00 per person**

Grana Padano
Smoked Cheese
Mature Cheddar with Sweet Chilli
Chevre Goats Cheese

Napoli & Milano Salami
Romanella

Marinated Olives
Dips

served with a selection of

Vegetable Crudities, Grapes & Galletti

Formaggio and Salumi Table Deluxe **€5.00 per person**

Parmeggiano Reggiano
Mexicana Cheese
Smoked Applewood
Camembert
Provolone Dolce

Italian Napoli & Milano Salami
Romanella
Parma Ham

Vegetable Crudities, Grapes & Assorted Nuts
Fresh Mozzarella & Cherry Tomato Salad
Grilled Antipasti

Galletti & Grissini

buffet stations...

Maltese Table €4.00 per person

A Platter of Fresh & Sundried Tomatoes
Assorted Goats Cheese Platter
Stuffed Olives
Bigilla

Maltese Sausage cooked in Onion Sauce
Pork Meatloaf wrapped in Bacon
Deep Fried Cauliflower Florets with Herbed Crumbs

Marinated Octopus with Peppers, Olives & Capers
Whitebait Fritters with Anchovy Dipping Sauce

Galletti, Grissini & Fresh Maltese Bread

Maltese Table Deluxe €7.00 per person

A Platter of Marinated Olives, Fresh & Sundried Tomatoes & Oil Drizzled Fresh Goat's Cheese

Rosemary Scented Maltese Sausage
Traditional Rabbit Stew with Peas
Mini Beef Olives filled with Eggs & Spring Onions cooked in Tomato Sauce

Swordfish with a Black Olive & Caper Tomato Sauce
Slow-Cooked Octopus Stew

Stuffed Baby Local Marrows
Ratatouille with Fresh Mint
Fennel Baked Potatoes

Galletti, Grissini & Fresh Maltese Bread

Pasta Table €3.50 per person

Fusilli alla Bottarga tossed in Prawns & Olive Oil
Farfalle with Field Mushrooms & Cured Ham, finished with Cream
Pennette alla Norma with Aubergines & Ricotta Salata

Pasta Table Deluxe €4.75 per person

Rigatoni with Octopus & Greek Black Olives
Fusilli with Chicken, Bacon & Sundried Tomatoes finished with Cream
Penne al Pesto Genovese

buffet stations...

Barbeque Grill **€7.00 per person**

Rib Eye Beef Skewers with Aubergine & Cherry Tomato
Cajun Rubbed Chicken Escalopes
Herbed Salmon & Swordfish Kebabs
BBQ Glazed Pork and Sweet Pepper Kebabs
Pork & Apple BBQ Sausages

Mini Jacket Potatoes with Sour Cream & Crispy Bacon
Griddled Aubergines, Marrows & Peppers
Tomato, Mozzarella & Basil Salad
Crunchy Greek Salad

Meat, Fish & Salad **€8.00 per person**

Poached Salmon served with an Anchovy Dipping Sauce
Pork & Chicken Terrine wrapped in Parma Ham
Potato Salad
Fruity Rice Salad with Orange Segments & Raisins
Herbed & Grilled Mediterranean Vegetables
Blue Cheese & Walnut Rocket Salad
Long Bean Salad

Fish Table **€5.00 per person**

Grouper & Spinach Terrine wrapped in Nori Sheets
Smoked Salmon Parcels stuffed with Prawns
Marinated Octopus with Fresh Herbs
Half Shell Marinated Mussels
Grilled Marinated Aubergines, Marrows & Mushrooms
Potato Salad

Fish Table Deluxe **€7.00 per person**

Trio of Smoked Fish
Assorted Sushi served with Dipping Sauce
Fish & Prawn Terrine
Pepper Coated Grouper topped with Deep Fried Speck
King Prawns Bacon Wrapped
Fresh Salmon & Swordfish Kebabs
Pesto Crusted Half Shell Mussels
Selection of Marinated Antipasti

buffet stations...

Meat Table **€5.00 per person**

Grain Mustard rubbed Roast Loin of Pork
Roast Leg of Lamb served with a Mint Reduction
Cajun Chicken Skewers
Beef Stroganoff
Roast Potatoes
Selection of Seasonal Vegetables

Meat Table Deluxe **€6.75 per person**

Chicken Breast stuffed with Gruyere Cheese & Rolled in Pancetta
Beef Rib Eye with Wild Mushroom Dipping Sauce
Peppercorn Crusted Loin of Pork
Herbed Lamb Fillets
Veal Rolls with Spicy Apple & Bacon Filling
Traditional Roast Potatoes
Medley of Herbed Mediterranean Roasted Vegetables

Fish & Meat Table **€6.50 per person**

Roast Beef served on Caramelised Onions
Spanish Meatballs cooked in Almond Sauce
Chicken Rolls stuffed with a Corriander & Grana Pesto
Pork Involtini with Prosciutto & Sage

Poached Salmon with Anchovy Dipping Sauce

French Roast Potatoes with Onions & Herbs de Provence
Curry & Raisin Couscous

Fish & Meat Table Deluxe **€8.25 per person**

Chicken Breast stuffed with a Ricotta & Pistacchio Filling
Thyme & Curry Scented Loin of Pork with Glazed Apples
Seasoned Veal Rib Eye
Lamb & Bacon Kebabs

Pink Peppercorn Crusted Swordfish
Stuffed Baby Calamari Stew

Ponte Neuf Potatoes
Selection of Seasonal Vegetables



CATERERS

buffet stations...

Oriental Table €3.75 per person

Oriental Crackers
Spring Rolls
Wontons
Dumplings
Chicken Samosas

Sweet & Sour Chicken
Egg Fried Rice

Variety of Oriental Sauces
Plum Sauce
Hoisin Sauce
Soy Sauce

Oriental Table Deluxe €7.00 per person

Sesame Prawn Toasts
Spring Rolls
Wontons
Dumplings
Chicken Samosas
Prawn Crackers

Shredded Beef & Red Capsicums in Oyster Sauce
Chicken with Cashew Nuts
Pork Satay Skewers

Egg Fried Rice with Prawns & Coriander
Vegetable Stir-Fried Noodles with Sweet Chili Sauce



Beverages

The following is a price list of the beverages we can supply for your event. We provide this service either on an open bar basis or on a consumption basis agreement. Prices are subject to change without notice. The approximate quantities necessary per 100 persons are also indicated. It is very unlikely that all quantities would be consumed. Beverages can be provided subject to availability of stock. **Beverage prices are inclusive of VAT.**

Beverages - On Consumption

Description	Retail Price €	Our Price €	Quantity Per 100 pax
Whisky			<i>12 Bottles</i>
Bells	14.15	14.00	
White Label	13.85	13.50	
Teachers	13.80	13.50	
Famous Grouse	14.91	14.50	
J&B Rare	15.70	15.25	
Jack Daniels	19.95	19.50	
Black Label	26.40	26.00	
Chivas Regal	28.21	27.50	
Brandy			<i>1 Bottle</i>
Martell	21.06	20.50	
Hennessy VS	20.48	20.00	
Courvoiser	23.40	22.50	
Rum			<i>3 Bottles</i>
Bacardi	15.49	15.00	
Vermouth			<i>3 Bottles</i>
Martini Rosso, Bianco, Dry	9.00	8.75	
Cinzano Rosso, Bianco, Dry	9.00	8.75	
Aperitiv			<i>8 Bottles</i>
Aperol	10.49	10.00	
Campari	14.14	13.75	
Vodka			<i>12 Bottles</i>
Smirnoff Red	15.12	14.50	

Description	Retail Price	Our Price	Quantity
	€	€	Per 100 pax
Gin			<i>2 bottles</i>
Gordons	15.00	14.50	
Liquors			<i>8 Bottles (Optional)</i>
Tequila	16.42	16.00	
Contreau	20.65	20.00	
Limoncello	9.15	8.75	
Blue Curacao	14.13	14.00	
Malibu	12.10	11.75	
Amaretto	13.96	13.50	
Baileys	15.90	15.25	
Kahlua	17.38	16.50	
Sandeman Ruby Port	9.70	9.25	
Averna	16.94	16.25	
Limuncell (Local Lemon Liqueur)	11.55	11.00	
Red Wines			<i>20 Bottles</i>
La Casada Merlot	3.70	3.50	
La Casada Cabernet Sauvignon	3.70	3.50	
Coppiere Nero D'Avola	3.70	3.50	
Cabert Merlot	6.00	5.40	
Cabert Cabernet Sauvignon	6.00	5.40	
Cabert Refosco	6.00	5.40	
Manfredi Barbera D'Asti	5.00	4.50	
Cantina Di Oro Bardolino	3.70	3.50	
Cantina Di Oro Moltepulciano D'Abruzzo	3.70	3.50	
Cantina Di Oro Valpolicella	4.86	4.50	
Cantina Di Oro Chianti	4.86	4.50	
Villa Chiara Nero D'Avola	4.35	4.00	
White Wines			<i>25 Bottles</i>
La Casada Chardonnay	3.70	3.50	
La Casada Pinot Bianco	4.00	3.75	
Coppiere Frascati	4.00	3.75	
Coppiere Verdicchio	4.00	3.75	
Cabert Pinot Bianco	6.00	5.40	
Cabert Fruilano	6.00	5.40	
Cabert Chardonnay	6.00	5.40	
Cabert Pinot Grigio	7.00	6.30	
Manfredi Colfiorito Frizzante	5.00	4.50	
Manfredi Gavi	6.50	5.85	
Cantina Di Oro Soave	3.70	3.50	
Rosé Wines			<i>12 Bottles</i>
Jean Montbray Rosé D'Anjou	4.30	4.00	
Cabert Rosato	6.00	5.40	

Description	Retail Price €	Our Price €	Quantity Per 100 pax
Sparkling Wines			<i>8 Bottles</i>
Manfredi Pinot Chardonnay	5.20	4.65	
Castell Vecchio Cuvee'	5.20	4.65	
Manfredi Moscato Spumante Dolce	4.00	3.60	
Prosecco Colsolivo Spumante	7.50	7.00	
Canei Sparkling Wine	8.25	7.75	
Beer			<i>7 Cases</i>
Cisk Lager (25cl x 24)	17.04	16.75	
Hopleaf (25cl x 24)	17.76	16.75	
Heineken (25cl x 24)	19.20	18.50	
Soft Drinks (1.5ltrs x 6 Bottles)			<i>10 Cases</i>
7-Up	10.34	9.50	
Pepsi	10.34	9.50	
Kinnie	12.00	9.50	
Mirinda	10.34	9.50	
Diet Soft Drinks	10.34	9.50	
Mixers			<i>3 Cases</i>
Soda Water (20cl x 20)	12.00	11.50	
Tonic Water (6 x 1 ltr)	8.64	8.50	
Bitter Lemon (6 x 1 ltr)	8.64	8.50	
Juices			<i>18 Packets</i>
Orange Juice (12 x 1 ltr)	15.60	15.00	
Pineapple Juice (12 x 1 ltr)	15.60	15.00	
Squashes			<i>2 Bottles</i>
Lime Squash	1.70	1.70	
Still Mineral Water			<i>18 Bottles</i>
Fontana (12x75cl)		9.25	
Sparkling Water			<i>12 Bottles</i>
Fontana (12x75cl)		9.25	

Other brands can be quoted on demand.

Prices are subject to change without warning.
Goods are subject to availability of stock.



Beverages – Open Bar

wine champagne juice beer liquor aperitif

Option 1 - €9.00 per person (Inc. VAT)

J&B Whisky
Bells Whisky
Jack Daniels
Martell Brandy
Bacardi Rum
Martini Vermouth
Aperol
Campari
Smirnoff Vodka
Gordons Gin
Malibu
Baileys
La Casada Chardonnay & Pinot Bianco
La Casada Cabernet Sauvignon & Merlot
Rose' D' Anjou
Manfredi Pinot Chardonnay Sparkling Wine
Cisk & Hopleaf
Heineken
Soft Drinks
Mixers (Tonic Water, Soda, Bitter lemon)
Juices (Orange & Pineapple)
Squash (Lime)
Still Mineral Water
Sparkling Mineral Water

Liquors (Amaretto, Averna & Limoncello) can be added for an additional 50c per person.

Option 2 - €3.50 per person (Inc. VAT)

Cisk & Hopleaf
Heineken
Soft Drinks
Mixers (Tonic Water, Soda, Bitter lemon)
Juices (Orange & Pineapple)
Squash (Lime)
Still Mineral Water
Sparkling Mineral Water

Amendments to the above list of beverages are possible.
Prices will vary accordingly.

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