

Jo Jo Jo Jo Jo Jo Jo Jo Jo Jo

This menu includes the following Food & Beverages, Waiter Service, Complete Set-Up, Olive Gardens Rental & VAT
€58 per person

Welcome Drink & Canapés

1st Course

*Fusilli served with Bacon & Mushrooms finished in a Light Curry Cream Sauce
Roasted Celeriac Soup served with Garlic Croutons*

Main Course

*Chicken Breast stuffed with a Ricotta & Pistachio Filling
Thyme & Curry Scented Loin of Pork served with Glazed Apples
Baked Grouper served with Black Olive Tapenade*

Accompaniments

*Ponte Neuf Potatoes
Mixed Garden Vegetables with Butter & Garlic*

Dessert

Pistachio Panna Cotta drizzled with Warm Chocolate Sauce

Coffee

Wedding Cake

Free Flowing Wine & Water at table

Staff Overtime is charged at the rate of €7.00 per hour per member of staff.
Starting time depends on time of event.

C.C. & S.
CATERERS

C.CAMILLERI & SONS (CATERING) LTD.

Kate Kate Kate Kate Kate Kate

This menu includes the following Food & Beverages, Waiter Service, Complete Set-Up, Olive Gardens Venue Rental & VAT
€60 per person

Welcome Drink & Canapés

1st Course

French Onion Soup served with Warm Gruyere Baguette

2nd Course

Cannelloni filled with Lamb & Chilli Ragout dressed with a Cheese & Tomato Sauce

Main Course

*Loin of Pork served with a Pink Peppercorn & Mustard Cream
Grilled Dentici Fillets served with a Cherry Tomato & Ginger Salsa
Seared Chicken Breast served with a Mushroom Ragout & Citrus Cream*

Accompaniments

*Cauliflower Florets with Herbed Crumbs
Roast Potatoes with Rock Salt & Rosemary*

Dessert

Warm Honey Drizzled Date Rolls served with Vanilla Ice Cream

Coffee

Wedding Cake

Free Flowing Wine & Water at table

Staff Overtime is charged at the rate of €7.00 per hour per member of staff.
Starting time depends on time of event.

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This menu includes the following Food & Beverages, Waiter Service, Complete Set-Up, Olive Gardens Venue Rental & VAT
€62 per person

Welcome Drink & Canapés

1st Course

King Prawn Bisque finished with Brandy

2nd Course

Risotto with Smoked Pork Belly, Asparagus & Truffle Cream

Lemon Sorbet

Main Course

*Chicken Breast stuffed with Maltese Sausage, wrapped in Bacon and set on a
Cauliflower & Almond Puree, served with a Mustard Jus*

Accompaniments

*Mixed Grilled Vegetables
Roast Potatoes with Thyme & Garlic*

Dessert

Crème Brulee

Coffee

Wedding Cake

Free Flowing Wine & Water at table

Staff Overtime is charged at the rate of €7.00 per hour per member of staff.
Starting time depends on time of event.


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ya Maya Maya Maya Maya

This menu includes the following Food & Beverages, Waiter Service, Complete Set-Up, Olive Gardens Venue Rental & VAT
€64 per person

Welcome Drink & Canapés

1st Course

*Potato Cakes with Smoked Salmon & Dill - Marinated Half Shell Mussels -
Stuffed Marrows with Spicy Meat & Peas -
Tomato & Mozzarella Salad – Chicken & Pepper Terrine -
Rocket & Sundried Tomato Salad*

2nd Course

*Pennette with a Sundried Tomato Pesto Cream
Fusilli with Greek Black Olives & Anchovies tossed in a Tomato Sauce*

Main Course

*Braised Chicken with Mushrooms & Root Vegetables finished in a Dark Rum Sauce
Roast Beef served with a Blue Cheese Cream & Griddled Tomatoes
Cheese & Herb Crusted Salmon served on a Spinach Flavoured Cream Sauce*

Accompaniments

*Baked Potato Wedges with Balsamic & Thyme
Mixed Garden Vegetables with Butter & Garlic*

Dessert

Dark Chocolate Mousse drizzled with a Wild Berry Coulis

Coffee

Wedding Cake

Free Flowing Wine & Water at table

Staff Overtime is charged at the rate of €7.00 per hour per member of staff.
Starting time depends on time of event.

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Nina Nina Nina Nina Nina

This menu includes the following Food & Beverages, Waiter Service, Complete Set-Up, Olive Gardens Venue Rental & VAT
€70 per person

Welcome Drink & Canapés

1st Course

*Chicken & Pepper Terrine - Mediterranean Griddled Vegetables -
Trio of Smoked Fish - Stuffed Marrows with Spicy Meat & Peas -
Marinated Feta Cheese*

2nd Course

Home Made Rabbit & Pistachio Ravioli topped with a Light Pumpkin Creamed Sauce

Main Course

*Leg of Lamb served with an Apricot & Prune Relish
Poached Sea Bream served with a Pico De Gallo Salsa
Medallions of Beef served with a Pink Peppercorn & Mustard Cream*

Accompaniments

*Grilled Mediterranean Vegetables
Roast Potatoes with Rock Salt & Rosemary*

Dessert

Warm Apple Pie served with Vanilla Ice Cream & drizzled with Sauce Anglaise

Coffee

Wedding Cake

Free Flowing Wine & Water at table

Staff Overtime is charged at the rate of €7.00 per hour per member of staff.
Starting time depends on time of event.



C.CAMILLERI & SONS (CATERING) LTD.

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This menu includes the following Food & Beverages, Waiter Service, Complete Set-Up, Olive Gardens Venue Rental & VAT

€72 per person

Welcome Drink & Canapés

1st Course

Honey Roasted Sweet Potato Soup drizzled with Truffle Oil

2nd Course

Beetroot & Juniper Marinated Salmon with Sour Cream & Rocket Salad

Lemon Sorbet

Main Course

*Herb Crusted Prime Cut Fillet of Beef set on a Mushroom Ragout,
Celeriac Puree and Ruby Port Salsa*

Accompaniments

*Medley of Vegetables with Garlic & Butter
Delmonico Potatoes*

Dessert

Warm Honey Drizzled Date Rolls served with Vanilla Ice Cream

Coffee

Wedding Cake

Free Flowing Wine & Water at table

Staff Overtime is charged at the rate of €7.00 per hour per member of staff.
Starting time depends on time of event.

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Rene Rene Rene Rene Rene

This menu includes the following Food & Beverages, Waiter Service, Complete Set-Up, Olive Gardens Venue Rental & VAT
€72 per person

Welcome Drink & Canapés

1st Course

Pork & Chicken Terrine wrapped in Parma Ham served on a 3 Leaf Salad with Pear Chutney

2nd Course

*Linguini with Prawns & Bottarga finished in a Martini Cream
Penne served with Chicken Breast, Curry Cream & Grappa Flavoured Chicken Livers
Cappucino of Local Mushrooms finished with Gruyere Cheese*

Main Course

*Clove & Star Aniseed rubbed Pork served with Candied Apples & Calvados Sauce
Pan Fried Duck Breast served in a Port Reduction with Orange Segments
Poached Dot Fillets with Stir Fried Shellfish served in a Prawn Sauce*

Accompaniments

*Mixed Grilled Vegetables
Roast Potatoes with Thyme & Garlic*

Dessert

Pear & Walnut Tart served with Vanilla Ice Cream

Coffee

Wedding Cake

Free Flowing Wine & Water at table

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