

Price €16.00 per person + VAT

This includes a selection of 30 finger foods and the waiter service required.

Finger Food Menu

Assorted Canapés
Assorted Duo Sandwiches
Egg & Spring Onion - Cheddar & Pickle
Assorted Toasted Nibbles
Gorgonzola & Walnut - Chicken Liver & Orange Pate'
Assorted Stuffed Eggs
Savoury Barquettes & Tartlets
Shrimp – Red Pesto, Goats Cheese & Sundried Tomato – Prawn Mousse, Salmon & Dill
Tortilla Cones with Grilled Vegetables & Mozzarella
Potato Cakes with Goats Cheese & Pancetta

Cheese Cakes & Pea Cakes
Assorted Vol Au Vents
Chicken - Mushroom
Chorizo, Fennel & Red Capsicum Rolls
Mini Pizzas

Assorted Arancini
Ham & Cheese - Spinach & Cheese
Broccoli Poppers
Mini Spring Rolls & Vegetable Samosas
Breaded Prunes stuffed with Chorizo & Bacon

Chicken Teriyaki Kebabs
Sweet & Sour Chicken
Thai Pork Meat Balls with Sweet Chilli Glaze
Beef Sate'
Kibbeh
Angels on Horseback
Mini Cheese Burgers

Shelled Mussels with Pesto Crumb Topping
Scampi served with Tartar Sauce
Seafood Kebabs

Sweet Menu

Pastini & Biskuttini
Assorted Chocolate Truffles
Chocolate Hazelnuts - Cocoa Truffles - Rum Truffles
Fresh Fruit Bites served with a Honey Cream
Fancy Cakes
Mini Cannolo Ice Cream

Wedding Cake & 2 Witness Cakes

CATERERS

Add Parmeggiano, Old Amsterdam & Smoked Applewood platters for an additional €1.00 per person.

Terms & Conditions apply. Please refer to the attached Terms & Conditions page.

C.CAMILLERI & SONS (CATERING) LTD.

I love you

love you i love you i love you i love you

Price €18.00 per person + VAT
This includes a selection of 33 finger foods and the waiter service required.

Finger Food Menu

Assorted Canapés
Assorted Duo Sandwiches
Prosciutto & Brie - Smoked Salmon & Cucumber
Assorted Spoon Nibbles
Chicken Caesar - Beef & Horseradish Cream - Ricotta, Lemon Zest & Olive Oil
Marinated Feta & Salami Skewers
Savoury Barquettes & Tartlets
Shrimp – Red Pesto, Goats Cheese & Sundried Tomato – Prawn Mousse, Salmon & Dill
Greek Chicken Tortilla Wraps
Assorted Toasted Nibbles
Coriander Crab Mousse - Salmon Pate & Caviar

Cheese Cakes & Pea Cakes
Assorted Vol Au Vents
Chicken - Mushroom
Cheese & Olive Empanadillas
Mini Cottage Pies

Assorted Arancini
Pesto – Aubergine
Shot of Soup
Gazpachio drizzled with Herb Olive Oil - Broccoli drizzled with Walnut Oil
Herbed Goats Cheese served with Grape & Onion Chutney
Mini Spring Rolls, Vegetable Samosas & Shrimp Wontons

Chicken Kiev
Cajun Chicken Kebabs served with Lime Sauce
Hoisin Pork Kebabs
Beef Teriyaki Bites tossed in Sesame Seeds
Lamb Koftas served with Mint Yogurt
Angels on Horseback
Veal Cordon Bleu

Crab Claws served with Tartar Sauce
Fish & Cherry Tomato Kebabs
Potato Cakes with Smoked Salmon & Dill

Sweet Menu

Pastini & Biskuttini
Assorted Marzipan Sweets
Chocolate Truffles
Chocolate Hazelnuts - Walnut Truffles - Rum Truffles
Fresh Fruit Kebabs
Fancy Cakes
Chocolate Espresso Mousse Shots
Ice Cream Pralines

Wedding Cake & 2 Witness Cakes

Add Parmeggiano, Old Amsterdam & Smoked Applewood platters for an additional €1.00 per person.

Terms & Conditions apply. Please refer to the attached Terms & Conditions page.

CATERERS

SCAMILLERIO SONS (CATERING) LTD.

J'ai t'aime

Price €20.00 per person + VAT
This includes a selection of 34 finger foods and the waiter service required.

Finger Food Menu

Assorted Canapés
Assorted Spoon Nibbles
Thai Crab Salad - Beef & Horseradish Cream - Chicken Caesar
Bocconcini & Parma Bites drizzled with EVOO
Assorted Savoury Tartlets
Marinated Feta & Salami Skewers
Potato Cakes with Goats Cheese & Pancetta
Prawn Cocktail Shots

Chicken Cacciatore Vol Au Vents
Pork Tralice
Mini Fish Pies
Marbled Ricotta Ravioli with Beurre Blanc

Spring Rolls, Wontons & Dumplings
Aubergine Arancini
Spicy Fillers
Thai Money Bags
Savoury Zucchini Boats

Chicken Kebabs glazed with Orange BBQ Sauce
Chicken Kiev
Pork Pinchitos
Beef & Parma Mignons
Herb Crusted Lamb Kebabs served with Hummus Dip
Angels on Horseback
Mixed Satay Skewers

Noodle Shrimps served with Sweet Chilli Dipping Sauce
Salmon Bites served with Dill Mayo
Crusted Seared Tuna

Sweet Menu

Pastini & Biskuttini
Assorted Marzipan Sweets
Assorted Chocolate Truffles
Chocolate Hazelnuts - Walnut Truffles - Pistachio Truffles

Fresh Fruit Kebabs

Fancy Cakes
Assorted Panna Cotta & Mousse Shots
Amaretto Panna Cotta - Chocolate Espresso Mousse - Pistachio Panna Cotta
Chocolate Cup Ice Cream
Rocher - Cocco

Wedding Cake & 2 Witness Cakes

CATERERS

Add Parmeggiano, Old Amsterdam & Smoked Applewood platters for an additional €1.00 per person.

Terms & Conditions apply. Please refer to the attached Terms & Conditions page.

C. CAMILLERI & SONS (CATERING) LTD.

Price €23.00 per person + VAT

This includes a selection of 35 finger foods and the waiter service required.

Finger Food Menu

Assorted Canapés
Assorted Spoon Nibbles
Smoked Duck & Citrus - Thai Beef Salad - Marinated Octopus
Avocado, Brie & Bacon Picks
Assorted Salads
Smoked Chicken & Green Apple - Salmon Tartare & Crème Fraiche
Bocconcini, Parma, Basil & Tomato Skewers
Salmon & Prawn Tortilla Cones
Toasted Nibbles
Coriander Crab Mousse - Chicken Liver & Orange Pate - Gorgonzola & Walnut
Pancetta, Mushroom & Brandy Vol Au Vents
Chicken & Basil Squares
Beef & Stilton Tarts
Hoisin Duck Filo Parcels
Vegetable Spring Rolls & Chicken Samosas
Soup Shots
Gazpachio drizzled with Herbed Olive Oil - Broccoli drizzled with Walnut Oil - Jerusalem Artichoke drizzled with Truffle Oil
Noodle Shrimps served with Sweet Chilli Dipping Sauce
Mozzarella Sticks & Jalapeno Poppers served with Chunky Tomato Salsa
Honey Roasted Figs wrapped in Prosciutto & Walnuts
Chicken Pinchitos
Chicken Fillet Kebabs
Pork Souvlaki
Surf & Turf Kebabs
Lamb Fillets served with Mint Yogurt
Veal Cordon Bleu
Spicy Lamb & Chicken Skewers
Peppered Grouper wrapped in Speck
Baby Cuttlefish with Pecorino & Parsley
Sushi, Sashimi & Makij
Fish & Cherry Tomato Skewers

Sweet Menu

Pastini & Biskuttini
Marzipan & Chocolate Flowers
Assorted Chocolate Truffles
Dark Chocolate & Flaked Almond Truffles - Walnut Truffles - Rum Truffles - Pistachio Truffles
Fresh Fruit Bites served with Honey Cream
Fancy Cakes
Assorted Desserts
Banoffee - Cheesecakes - Tiramisu
Chocolate Cup Ice Cream
Bacio - Cookie - Cocco

Wedding Cake & 2 Witness Cakes

Add Parmeggiano, Old Amsterdam & Smoked Applewood platters for an additional €1.00 per person.

Terms & Conditions apply. Please refer to the attached Terms & Conditions page.

S'agapo

Price €32.00 per person + VAT

This includes a selection of 35 finger foods and the waiter service required.

Finger Food Menu

Assorted Canapés Special Selection

Assorted Spoon Nibbles

Smoked Duck & Citrus - Lime & Herb Marinated Lobster - Brie & Mango Salsa

Prawn Cocktail Shots

Assorted Salads

Smoked Chicken & Green Apple - Salmon Tartare & Crème Fraiche

Bocconcini di Bufala & Parma drizzled with EV Olive Oil

Potato Cakes with Salmon & Edible Flowers

Assorted Terrines

Duck Confit - Poached Grouper & Spinach - Snow Pea & Sweet Potato

Mini Fish Pies

Saffron Ricotta Ravioli served with Beurre Blanc

Wild Mushroom & Porcini Vol Au Vents

Soup Shots

Gazpachio drizzled with Herbed Olive Oil - Broccoli drizzled with Walnut Oil - Jerusalem Artichoke drizzled with Truffle Oil

Orange Duck Filo Parcels served with Cider Vinaigrette

Mozzarella Sticks served with Grape & Onion Chutney

Honey Roasted Figs wrapped in Prosciutto & Walnuts

Mini Spring Rolls

Chicken & Sweet Pepper Pinwheels

Quail Breast with Guanciale & Caramelised Carrots

Pork & Pistachio Roulade with Fig Relish

Surf & Turf Kebabs

Herb Crusted Lamb Fillets served with Aioli Sauce

Vitella Tonnato - Beef Carpaccio with Harry's Sauce

Mini Stacked Beef Wellington

Peppered Grouper wrapped in Speck

Baby Cuttlefish with Pecorino & Parsley

Fresh Crab & Asparagus Timbale

Seared Crusted Tuna

Scallops with Fresh Fennel & Pernod

Assorted Sorbets

Lemon - Pink Champagne & Berry

Sweet Menu

Pastini & Biskuttini

Marzipan & Chocolate Flowers

Assorted Chocolate Truffles

Dark Chocolate & Flaked Almond Truffles - Walnut Truffles - Rum Truffles - Pistachio Truffles

Fancy Cakes

Assorted Desserts

Banoffee - Cheesecakes - Chocolate Espresso Mousse - Summer Pudding - Tiramisu

Ice Cream Lollipops

Wedding Cake & 2 Witness Cakes

Add Parmeggiano, Old Amsterdam & Smoked Applewood platters for an additional €1.00 per person.

Terms & Conditions apply. Please refer to the attached Terms & Conditions page.

Te quiero

Price €22.00 per person + VAT

This includes a selection of 26 finger foods, Meat & Fish Station and the waiter service required.

Finger Food Menu

Assorted Canapés
Assorted Duo Sandwiches
Prosciutto & Brie - Smoked Salmon & Cucumber
Assorted Spoon Nibbles
Chicken Caesar - Beef & Horseradish Cream - Ricotta, Lemon Zest & Olive Oil
Marinated Feta & Salami Skewers
Savoury Barquettes & Tartlets
Shrimp – Red Pesto, Goats Cheese & Sundried Tomato – Prawn Mousse, Salmon & Dill
Assorted Toasted Nibbles
Coriander Crab Mousse - Gorgonzola & Walnut
Cheese Cakes & Pea Cakes
Assorted Vol Au Vents
Chicken - Mushroom
Mini Cottage Pies
Assorted Arancini
Spinach & Cheese - Aubergine
Mini Spring Rolls & Vegetable Samosas
Shot of Soup
Gazpachio drizzled with Herb Olive Oil - Broccoli drizzled with Walnut Oil
Chicken Kievs
Hoisin Pork Kebabs
Beef Teriyaki Bites tossed in Sesame Seeds
Kibbeh
Angels on Horseback
Crispy Battered Shrimp served with Garlic Mayo
Mussels with Pesto Crumb Topping
Potato Cakes with Smoked Salmon & Dill

Meat, Fish & Salad Station

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

Sweet Menu

Pastini & Biskuttini
Assorted Chocolate Truffles
Chocolate Hazelnuts - Walnut Truffles - Rum Truffles
Fresh Fruit Bites served with Honey Cream
Fancy Cakes
Mini Cannolo Ice Cream

Wedding Cake & 2 Witness Cakes

Add Parmeggiano, Old Amsterdam & Smoked Applewood platters for an additional €1.00 per person.

Terms & Conditions apply. Please refer to the attached Terms & Conditions page.

CATERERS

SCAMILLERIOSONS (CATERING) LTD.

Ich liebe dich

Price €25.00 per person + VAT

This includes a selection of 28 finger foods, Meat & Fish Station and the waiter service required.

Finger Food Menu

Assorted Canapés
Assorted Spoon Nibbles
Thai Crab Salad - Beef & Horseradish Cream - Chicken Caesar
Bocconcini & Parma Bites drizzled with EVO Olive Oil
Assorted Savoury Tartlets
Artichoke Cream, Anchovy & Caper – Red Pesto, Goats Cheese & Sundried Tomato - Prawn, Avocado & Sweet Chilli Mayo
Potato Cakes with Goats Cheese & Pancetta
Marinated Feta & Salami Skewers
Chicken Cacciatore Vol Au Vents
Pork Tralice Pies
Marbled Ricotta Ravioli served with Beurre Blanc
Aubergine Arancini
Spicy Fillers
Thai Money Bags
Savoury Zucchini Boats
Chicken Kebabs glazed with Orange BBQ Sauce
Pork Pinchitos
Beef & Parma Mignons
Angels on Horseback
Noodle Shrimps served with Sweet Chilli Dipping Sauce
Salmon Bites served with Dill Mayo
Crusted Seared Tuna
Lemon Sorbet

Meat Table Deluxe

Chicken Breast stuffed with Gruyere Cheese & Rolled in Pancetta
Beef Rib Eye served with a Wild Mushroom Dipping Sauce
Peppercorn Crusted Loin of Pork
Herb Crusted Lamb Fillets
Rosemary & Rock Salt Roast Potatoes
Medley of Herb Roasted Mediterranean Vegetables

Sweet Menu

Pastini & Biskuttini
Assorted Marzipan Sweets
Assorted Chocolate Truffles
Chocolate Hazelnuts - Walnut Truffles - Pistachio Truffles
Fresh Fruit Kebabs
Assorted Panna Cotta & Mousse Shots
Amaretto Panna Cotta - Chocolate Espresso Mousse - Pistachio Panna Cotta
Chocolate Cup Ice Cream
Rocher - Cocco

Gateaux Table

Wedding Cake & 2 Witness Cakes

Add Parmeggiano, Old Amsterdam & Smoked Applewood platters for an additional €1.00 per person.

Terms & Conditions apply. Please refer to the attached Terms & Conditions page.

Terms & Conditions

1. Each menu **price** is stated per person. **VAT** is not included. Eighteen per cent (18%) VAT shall be added to the final price.
2. The menu price includes the selection of food listed in the given menu **and** the waiter service required. The waiter service is based on standard event requirements, that is, serving of food, service of bars, collection of empties and kitchen staff. For any additional bars requested, supplementary food items, complex venue conditions, and for a number of other reasons, these may need to be revised.
3. The cost for staff included in the quote/menu, covers a maximum shift of seven (7) hours per member of staff, starting from two (2) hours prior the time of Mass/Ceremony. Overtime is charged at the rate of €4.75 per hour + VAT for every member of staff on duty at the event following this shift. This is worked on a pro-rata basis.
Any shifts worked by staff members with a duration of less than seven (7) hours, still command the same cost of €35.00 per member of staff + VAT.
4. The standard equipment required for catering of the event is included in the quote. Any additional equipment, such as bistro tables, seating arrangements, food labelling service, and so on may be hired at an additional charge. Provision of such equipment is subject to availability.
5. Left over foods will be handled according to the clients' choice as stipulated in the Returned Food Policy.
6. Quotations are to be finalised no later than one (1) month before the event. Further changes cannot be guaranteed after this.
7. It is recommended that a quotation/order is based on the number of invited guests and not on the number of guests that are assumed to attend.
8. **Payment Terms**
 - On confirmation, a deposit of €1000 is required on the catering.
 - A prepayment of fifty per cent (50%) on the contracted amount shall be settled one week prior to the event.
 - The balance outstanding on invoice issued by the Company to the Client regarding the actual value of the order, plus any additional charges, shall be remitted by the Client to the Company within 30 days from date of invoice. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law from time to time, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 30 days from the date of invoice.
9. **Cancellation Policy**
 - Deposits are not refundable for any reason. No cancellations may be made by the Client, except by written agreement between the Company and the Client. The cancellation of an event by the Client, for whatever reason, will entail the forfeiture in favor of the Company of all deposits paid by the Client as liquidated damages.
 - Cancellation of agreement by force majeure, etc: If the event cannot take place due to circumstances beyond the Company's control, such as government intervention, strike, labour disputes, accidents, acts of God, local disasters or war; then the Company's liability towards the Client shall be no greater than the deposit paid by the Client to the Company.
10. **Withdrawal of contract by the Company.** The Company is entitled to rescind the contract for justifiable cause, such as:
 - If the event is booked using misleading or false representation of major facts.
 - If the Company has good reason to assume that the event might jeopardize the Company's smooth operations, security of public reputation without these being attributed to the Company's sphere of dominion or organization.

CATERERS

C.CAMILLERI & SONS (CATERING) LTD.