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 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.

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 boils 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 a distinguished reception hall perfectly suited for a dream wedding. The indoor capacity can hold between 350 to 400 persons, whilst the upper and lower gardens combined can accommodate up to 1000 standing guests. Its well-groomed gardens, charming pool area and stunning views of Mdina, offer an unparalleled uniqueness. The breathtaking Mdina 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 bastions are beautifully lit-up. The venue's versatility provides for various set-ups which include receptions and seated dinners, both indoors and outdoors.

Our decorative package

To help our clients create a more intimate and modern atmosphere at Olive Gardens, we offer an optional decorative package costing €350. The setting up and dismantling of all accessories is handled by our staff so that you can minimise any additional arrangements with third party suppliers.

Our decorative package includes setting up the courtyard with puffs, cushions, fiaccoli and a candle lit ambiance. The main garden includes a variety of bistro tables and other small tables and seating arrangements which one could reserve for family members. Cushions are spread all along the garden wall for further seating. Fiaccoli, garden lights, fairy lights, lanterns of all sizes, draped bars and a series of decorative candle lit vases all help to make the place very romantic and even more appealing. The pool terrace is also enhanced by way of bistro tables, sofas and further seating arrangements mostly for the few who wish to enjoy the more peaceful end of things. Even here fiaccoli, fairy lights, garden lights and drapes help to enhance the already beautiful and chilled atmosphere.

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. Decorations, 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 also dressed elegantly. Each of the tables is decorated with a centre piece. Needless to say, all catering equipment necessary for the smooth running of every event is also provided.

Other venues

Apart from offering exclusivity at Olive Gardens, our outside catering services extend to venues such as Lower Barrakka Gardens, Castello Dei Baroni, Razzett l-Abjad, Palazzo Capua, 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.

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.

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	75.00
Head Waiter	50.00
Service Staff	40.00
Kitchen Staff	40.00
Chef (1)	45.00
Chef (2)	60.00

The above staff costs cover 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 €5.00 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 demand the same cost.

Gozo events

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.

Other charges

The standard equipment required for the catering as per menu devised is provided. 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. Such expenses are covered by an **additional 5% service cost** over and above the food and service charges. This primarily covers the cost of any equipment necessary, gas, breakages, glassware, crockery, cutlery, linen, food labeling service, etc. The provision of ice is also included.
Any additional equipment, such as decorative packages, bistro tables, seating arrangements, and so on may be hired at an additional charge. Provision of such equipment is subject to availability.

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 novel and traditional buffet stations. We constantly strive to update our catalogue to include a balance between imaginative foods and traditional, sought-after items.

Cakes

cakes

Cakes are made to accommodate clients' preferences. These are made of **pure almonds**, **rich fruits** or **chocolate hazelnut**. 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 special requests 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	275.00	3 Tier
250 Persons	325.00	3 Tier
300 Persons	375.00	3 Tier
350 Persons	475.00	4 Tier
400 Persons	525.00	4 Tier
450 Persons	575.00	4 Tier
500 Persons	625.00	5 Tier

CATERERS

Sweet finger foods

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 & Pistachio	0.60	Pcs
Marzipan & Chocolate Flower	0.60	Pcs
Special Marzipan Gift Squares *NEW	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	0.40	Pcs
Dark Chocolate & Flaked Almond Truffles	0.40	Pcs
White Chocolate & Almond Truffles	0.40	Pcs
Mini Croissants	0.35	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
Mince Pies	0.50	Pcs
Date & Walnut Sticks	0.35	Pcs
Mandorlette	0.40	Pcs
Pistachio Mandorlette	0.60	Pcs
Rich Chocolate & Walnut Brownies	0.60	Pcs
White Chocolate & Amaretto Baked Cheesecake *NEW	0.60	Pcs
Fancy Cakes – Standard Selection	0.55	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	0.65	Pcs
Pistachio Choux Puff		
Honey & Almond Tart		
Chocolate Kannoli		
Fresh Fruit Barquette		
Pear & Cherry Crumble		
Kannoli Ricotta		
Chocolate Cups with a Pineapple & Black Pepper Compote *NEW	0.65	Pcs
Chocolate Cups with a Dark Chocolate, Ginger & Biscuit Mousse *NEW	0.65	Pcs
Chocolate Fruit Cups	0.65	Pcs

CATERERS

more sweet finger foods

more sweet finger foods

Item Description	Price €	Unit
Ice Cream Pralines	0.50	Pcs
Mini Cannolo Ice Cream	0.50	Pcs
Ice Cream Pralines – Special Selection (served on plates) ***NEW**	0.70	Pcs
Chocolate Cup Ice Cream	0.70	Pcs
Ice Cream Lollipops	1.00	Pcs
Ice Cream Slice – Tre Colori	1.00	Pcs
Chocolate & Vanilla Ensemble	1.00	Pcs
Cookie Ice Cream	1.00	Pcs
Cannolo Ice Cream	1.00	Pcs
Bacio Ice Cream	1.00	Pcs
Lemon Sorbet	0.75	Pcs
Coconut Sorbet ***NEW**	0.75	Pcs
Pink Champagne & Berry Sorbet	0.75	Pcs
Chocolate Dipped Strawberries (seasonal)	0.50	Pcs
Fresh Fruit Bites	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
Fresh Fruit Bites – Special Selection	1.00	Pcs
Chocolate Hazelnut Dessert (served in fancy spoon) ***NEW**	0.45	Pcs
Cherry Clafoutis (served in plates) ***NEW**	0.50	Pcs
Chocolada alla Pedra (served in plates) ***NEW**	0.50	Pcs
White Chocolate & Amaretto Cheesecake (served in plates) ***NEW**	0.50	Pcs
Chocolate Chunk & Cherry Cream (served in plates) ***NEW**	0.60	Pcs
Cassata Siciliana (served in plates) ***NEW**	0.60	Pcs
Lemon Tart & Catalan Cream (served in plates) ***NEW**	0.60	Pcs
Pistachio Panna Cotta Shots	0.80	Pcs
Amaretto Panna Cotta Shots	0.80	Pcs
Berry Panna Cotta Shots	0.80	Pcs
Chocolate Mousse Shots	0.80	Pcs
Lemon Cream 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)	0.85	Pcs

CATERERS

Savoury finger foods

savoury finger foods

bread…

Item	Price (€)	Unit
Mini Bread Rolls		
Open Mini Bread Rolls		
Quarter Sandwiches (white or brown)		
Duo Sandwiches (white & brown)		
3-Tier Quarter Sandwiches (white & brown)		
Finger Sandwiches (white or brown)		
Bread Roulades (white or brown)		
Flat Bread Roulades (white or brown) ***NEW**		
Perfectly Round Fancy Bread (white or brown) ***NEW**		
Fillings:		
Paste		
Egg & Spring Onion	0.25	Pcs
Ham Egg Mayo	0.25	Pcs
Tuna Egg Mayo	0.25	Pcs
Mature Cheddar & Branston Pickle	0.35	Pcs
Salami & Tomato	0.35	Pcs
Shrimp Mayo	0.35	Pcs
Fresh Coriander & Crab	0.35	Pcs
Chicken, Bacon & Sweet Chutney	0.40	Pcs
Salmon & Cream Cheese	0.45	Pcs
Salmon & Avocado ***NEW**	0.45	Pcs
Chicken Liver ***NEW**	0.45	Pcs
Shredded Chicken, Home Made Pesto & Cream Cheese ***NEW**	0.45	Pcs
Cuts		
Ham/Cheese	0.30	Pcs
Prosciutto & Brie	0.35	Pcs
Chicken & Sweet Chilli Mayo ***NEW**	0.40	Pcs
Honey Glazed Pork & Grain Mustard ***NEW**	0.40	Pcs
Beef & Branston Pickle	0.40	Pcs
Turkey & Cranberry	0.40	Pcs
Crispy Bacon, Mature Cheddar & Tomato ***NEW**	0.40	Pcs
Smoked Salmon and Cucumber	0.45	Pcs
Herbed & Toasted Open Sandwiches		
Coriander Crab Mousse	0.35	Pcs
Gorgonzola & Walnut	0.35	Pcs
Chicken Liver & Orange Pâté	0.45	Pcs
Salmon Pâté & Caviar	0.45	Pcs
Assorted Canapés – Standard Selection	0.40	Pcs
Chicken Curry Mousse, Apricot & Hazelnut		
Tuna, Lemon Zest, Prawn & Fresh Herbs		
Bean Puree, Goats Cheese & Sundried Tomato		
Shredded Chorizo, Fresh Herb & Grain Mustard		
Assorted Canapés – Special Selection	0.65	Pcs
Herbed Cream Cheese, Salmon & Caviar		
Roast Beef & Horseradish Cream		
Roasted Vegetable & Feta Crumbs		
Smoked Duck & Blueberries		
Herbed & Roasted Pitta Triangles served with Dip		
Hummus	0.35	Pcs
Herbed Feta	0.35	Pcs
Bean Pâté (Bigilla)	0.35	Pcs
Chicken Liver Pâté	0.45	Pcs
Roasted Capsicum & Walnut	0.45	Pcs

cold savouries…

Item	Price (€)	Unit
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
Assorted Stuffed Eggs	0.35	Pcs
Potato Cakes with Goats Cheese & Pancetta	0.40	Pcs
Salmon Crepe Roll-Ups	0.40	Pcs
Mediterranean Risotto (served in bowl) ***NEW**	0.40	Pcs
Asian Prawn Noodle Salad (served in fancy spoon) ***NEW**	0.45	Pcs
Open Profiteroles with Salmon Mousse & Gravlax Salmon ***NEW**	0.45	Pcs
Open Profiteroles with Roast Beef & Horseradish Cream ***NEW**	0.45	Pcs
Barquettes	0.45	Pcs
Paprika Dusted Shrimp		
Tuna & Caviar		
Herbed Cream Cheese, Salmon & Dill		
Peppered Goats Cheese, Olive & Sundried Tomato		
Marinated Feta & Salami Skewers	0.50	Pcs
Tortilla Cones with Grilled Vegetables & Mozzarella	0.50	Pcs
Greek Chicken Tortilla Wraps	0.50	Pcs
Tortilla Cones with Salmon & Prawn Filling	0.50	Pcs
Feta, Almond & Grape Skewers ***NEW**	0.50	Pcs
Chilled Crudités & Spicy Yogurt Shot (served in cups) ***NEW**	0.50	Pcs
Marinated Roast Marrows & Fresh Chive Cottage Cheese (served on plates) ***NEW**	0.50	Pcs
Lime Salsa Cucumber & Fresh Mint Cottage Cheese (served on plates) ***NEW**	0.50	Pcs
Assorted Savoury Tartlets	0.50	Pcs
Liver Parfait & Red Currants ***NEW**		
Prawn Mousse, Gravlax Salmon & Fresh Dill ***NEW**		
Marinated Beetroot & Cream Cheese ***NEW**		
Chicken Mousse with Pear & Citrus Topping ***NEW**		
Artichoke Cream topped with Marinated Tomatoes, Capers & Herbs ***NEW**		
Caprese Skewers (Mozzarella, Cherry Tomato & Basil)	0.60	Pcs
Bocconcini & Parma Bites drizzled with Olive Oil	0.60	Pcs
Smoked Chicken & Orange Salad (served in bowl) ***NEW**	0.60	Pcs
Roasted Mushroom & Goats Cheese with Parmesan & Chives ***NEW**	0.60	Pcs
Pork Confit Crepes ***NEW**	0.60	Pcs
Sweet Pineapple & Roasted Nut Coated Cheese Balls (served on plates) ***NEW**	0.65	Pcs
Camembert Wedges tossed in Crispy Oats ***NEW**	0.65	Pcs
Assorted Spoon Nibbles – Standard Selection	0.65	Pcs
Beef & Horseradish Cream		
Honey Glazed Shredded Pork & Grain Mustard ***NEW**		
Chicken Caesar		
Thai Crab Salad		
Tomato, Feta & Tapenade Salad ***NEW**		
Mediterranean Roast Artichoke, Tuna & Crushed Almonds ***NEW**		
Ricotta & Sundried Tomato topped with Crushed Black Pepper ***NEW**		
Brie & Mango Salsa		
Bocconini, Parma, Basil & Tomato Skewers	0.75	Pcs
Marinated Mozzarella, Sundried Tomato & Rosemary Stems ***NEW**	0.75	Pcs
Prawn Cocktail Shots (served in cups)	0.75	Pcs
Assorted Spoon Nibbles – Special Selection	0.85	Pcs
Smoked Duck & Citrus Salsa		
Salmon & Avocado		
Marinated Octopus		
Lime & Herb Marinated Lobster		
Cajun Beef Sprout Salad ***NEW**		
Diced Quail Salad ***NEW**		
Prawns in Sweet Chilli ***NEW**		

C&S CATERERS

Terrines (served on plates) Poached Grouper & Spinach Terrine ***NEW** Snow Pea & Sweet Potato Terrine ***NEW** Pork Confit Terrine ***NEW**	0.85	Pcs
Salads (served on plates) Smoked Chicken and Green Apple Salad Honey Glazed Pork & Grain Mustard Salad Salmon Tartare & Crème Fraiche Salad Marinated Octopus Salad ***NEW** Cajun Beef Sprout Salad ***NEW** Pan Fried Quail Breast with Onion Confit ***NEW**	1.00	Pcs
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	0.35	Pcs
Bolognese Meat Pies	0.35	Pcs
Moroccan Lamb Party Pies	0.35	Pcs
Spinach & Tuna Pies	0.35	Pcs
Vol Au Vents Chicken & Ham	0.35	Pcs
Vol Au Vents Pancetta & Mushroom	0.35	Pcs
Vol Au Vents Chicken Cacciatore	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 Squares	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
Mini Cottage Pies	0.35	Pcs
Ricotta Qassatat	0.35	Pcs
Spinach & Anchovy Qassatat	0.35	Pcs
Chicken Curry Pastries ***NEW**	0.35	Pcs
Mushroom Pastries	0.40	Pcs
Mini Fish Pies	0.40	Pcs
Gorgonzola & Apple Tarts ***NEW**	0.40	Pcs
Mini Quiches Salmon, Leek & Watercress ***NEW** Smoked Ham & Green Asparagus Bacon, Cheddar & Spinach Tuna & Red Pepper Beef & Stilton Chorizo & Yellow Pepper ***NEW**	0.45	Pcs
Vol au Vents Wild Mushroom & Porcini	0.50	Pcs

hot savouries…

Item	Price (€)	Unit
Fried		
Arancini	0.30	Pcs
Mushroom		
Pesto		
Bolognese		
Ham & Cheese		
Spinach & Cheese		
Tomato & Cheese		
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
Mini Spring Rolls	0.40	Pcs
Mini Vegetable Samosas	0.40	Pcs
Mini Shrimp Wontons	0.40	Pcs
Mini Filo Shrimp	0.40	Pcs
Deep Fried Mushrooms with Blue Cheese Dressing ***NEW**	0.40	Pcs
Thai Money Bags	0.45	Pcs
Mini Duck Spring Rolls served with Hoisin Sauce ***NEW**	0.45	Pcs
Spring Rolls Vegetable	0.45	Pcs
Wontons	0.45	Pcs
Dumplings	0.45	Pcs
Deep Fried Brie Wedges served with Cranberry Sauce ***NEW**	0.45	Pcs
Herbed Goats Cheese with Grape & Onion Chutney	0.45	Pcs
Marbled Ricotta Ravioli served with Beurre Blanc	0.45	Pcs
Salmon Ravioli with a Tomato & Cream Sauce	0.45	Pcs
Spinach & Feta Filo Parcels ***NEW**	0.50	Pcs
Apricot & Walnut Stuffed Goats Cheese	0.50	Pcs
Prunes stuffed with Chorizo & Streaky Bacon (breaded/unbreaded)	0.50	Pcs
Hoisin Duck Filo Parcels served with Hoisin Sauce	0.60	Pcs
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	0.75	Pcs
Orange Roast Duck Filo Parcels with Cider Vinaigrette	0.75	Pcs
Camembert Medallions served with Cranberry Sauce ***NEW**	1.00	Pcs
Deep Fried Chèvre served with Onion Chutney ***NEW**	1.00	Pcs
Non-Fried		
Pineapple, Brie & Yellow Pepper on Herbed Focaccia ***NEW**	0.50	Pcs
Shot of Soup	0.50	Pcs
Gazpacho drizzled with Herbed Olive Oil		
Broccoli drizzled with Walnut Oil		
Jerusalem Artichoke drizzled with Truffle Oil		
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 & Goats Cheese Skewers ***NEW**	0.70	Pcs
Roast Cheese with Home Made Pesto (served on plates) ***NEW**	0.85	Pcs
Honey Roasted Figs wrapped in Prosciutto & Walnuts	1.00	Pcs

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poultry…

Item	Price (€)	Unit
Chicken Dippers served with Curry Sauce	0.35	Pcs
Sweet & Sour Chicken	0.50	Pcs
Golden Chicken Bites served with Tzatziki Dip	0.60	Pcs
Crispy Chicken Bites served with Spicy Tomato Salsa	0.60	Pcs
Cajun Chicken Bites served with Spicy Yogurt	0.60	Pcs
Chicken Kievs	0.60	Pcs
Chicken Teriyaki Kebabs	0.60	Pcs
Chicken Tandoori Brochettes served with Spicy Yogurt	0.60	Pcs
Smoked Chicken & Orange Salad ***NEW**	0.60	Pcs
Cajun Chicken Kebabs served with Lime Sauce (2pc chicken)	0.70	Pcs
Chicken Satay	0.70	Pcs
Chicken Pinchitos with Romesco Sauce (2pc chicken)	0.75	Pcs
Chicken & Chorizo Skewers (2pc chicken, 1pc chorizo)	0.75	Pcs
Chicken Kebabs glazed with Orange BBQ Sauce	0.75	Pcs
Red Thai Chicken Skewers served with Coconut Chutney ***NEW**	0.75	Pcs
Chicken Fillet Kebabs with Sweet Chilli Glaze	0.80	Pcs
Chicken & Sweet Pepper Pinwheels	0.85	Pcs
Chicken Drumsticks	0.85	Pcs
Green Thai Chicken Skewers with Noodle Salad ***NEW**	1.00	Pcs
Lime Chicken on Lemongrass Skewers (2pc chicken)	1.50	Pcs

meat…

Item	Price (€)	Unit
Pork		
Sweet & Sour Pork	0.50	Pcs
Thai Pork Balls glazed with Sweet Chilli Sauce	0.60	Pcs
Bite Size Pork Satay	0.60	Pcs
Hoisin Pork Kebabs (2pc pork)	0.70	Pcs
Bourbon Flamed Pork Belly (1pc served on plates) ***NEW**	0.70	Pcs
Pork Pinchitos Morunos with Romesco Sauce (2pc pork)	0.75	Pcs
BBQ Pork Belly & Coloured Pepper Skewers (2pc pork) ***NEW**	0.75	Pcs
Spicy Pork Skewers (3pc pork)	0.85	Pcs
Nutty Pork Satay Skewers (3pc pork)	0.85	Pcs
Pork Fillet & Pistachio Roulade served with a Fig Relish	1.00	Pcs
Pork on Lemongrass Skewers (2pc pork)	1.50	Pcs

CATERERS

Beef

Beef Saté	0.50	Pcs
Meat Balls with BBQ Dip	0.50	Pcs
Beef Olives (Bragiolini)	0.50	Pcs
Spanish Meatballs stewed in Almond Sauce	0.60	Pcs
Bacon & Cheese Mini Burgers ***NEW**	0.60	Pcs
Beef Teriyaki Bites tossed in Sesame Seeds	0.65	Pcs
Beef Curry Coconut Kebabs ***NEW**	0.70	Pcs
Mini Beef & Parma Mignons	0.75	Pcs
Stacked Beef Wellington	0.75	Pcs
Peppered Steak Skewers	1.00	Pcs
Green Thai Beef Skewers with Noodle Salad ***NEW**	1.00	Pcs
Beef Carpaccio served with Parmesan Shavings (served in plates)	2.00	Pcs
Surf & Turf Kebabs (1pc prawn, 1pc beef)	2.00	Pcs

Veal

Veal Rolls with Spicy Apple & Bacon	0.75	Pcs
Veal Cordon Bleu	0.75	Pcs
Vitella Tonnato (served in plates)	2.00	Pcs

Lamb

Lamb Tandoori & Roast Vegetable Skewers (1 pc lamb) ***NEW**	0.75	Pcs
Herb Crusted Lamb Kebabs served with Hummus Dip (2pc lamb)	0.95	Pcs
Mediterranean Lamb Koftas served with Fresh Mint Yogurt	0.95	Pcs
Lamb Fillets served with Mint Yogurt	1.25	Pcs

Other

Angels on Horseback	0.35	Pcs
Mixed Satay Skewers (1pc chicken, 1pc pork, 1pc lamb)	0.85	Pcs
Orange Marinated Quail Picks served with Orange Sauce ***NEW**	1.50	Pcs
Quail Breast wrapped in Guanciale & Caramelised Carrots	1.50	Pcs

fish...

Item	Price (€)	Unit
Calamari Rings served with Coconut Curry Sauce	0.35	Pcs
Marinated Shelled Mussels	0.45	Pcs
Mussels with Pesto Crumb Topping	0.50	Pcs
Marinated Octopus	0.50	Pcs
Crab Claws with Tartar Sauce	0.55	Pcs
Marinated Sardine & Coloured Peppers (served on plates) ***NEW**	0.60	Pcs
Marinated Sardine & Olive Tapenade (served on plates) ***NEW**	0.60	Pcs
Crispy Battered Shrimp served with Garlic Mayo	0.60	Pcs
Coriander Fish Cakes served with Dipping Sauce	0.60	Pcs
Noodle Shrimps served with Sweet Chilli Dipping Sauce	0.60	Pcs
Seafood Kebabs	0.60	Pcs
Smoked Salmon & Fresh Dill on Potato Cakes	0.65	Pcs
Sweet Chilli Fish Stick ***NEW**	0.65	Pcs
Prawns in Potato Nests served with Lemon & Chive Mayo ***NEW**	0.70	Pcs
Salmon Bites served with Dill Mayo	0.75	Pcs
Peppered Grouper wrapped in Speck	0.75	Pcs
Fish & Cherry Tomato Kebabs (1pc fish)	0.75	Pcs
Clam Chowder ***NEW**	0.75	Pcs
Thai Coconut Prawn Soup ***NEW**	0.75	Pcs
Seafood Salad (served on Mussel Shells) ***NEW**	0.75	Pcs
Swordfish & Bacon Sticks (1pc fish)	0.75	Pcs
Spicy Fish Kebab (2pc fish)	1.00	Pcs
Grilled Cuttlefish Skewers served with Home Made Pesto ***NEW**	1.00	Pcs
Salmon & Rolled Zucchini on a Coconut Curry Sauce (served on plates) ***NEW**	1.00	Pcs
Herbed Salmon & Swordfish Kebabs (2pc fish)	1.00	Pcs
Crusted Seared Tuna	1.00	Pcs
Sushi	1.20	Pcs
Sashimi	1.20	Pcs
Maki	1.20	Pcs
Deep Fried King Prawn served with Tartar Dipping Sauce	1.20	Pcs
Mango Mojo & Lime Salsa Prawn Shot (served in cups) ***NEW**	2.00	Pcs
King Prawns Wrapped in Bacon	2.00	Pcs
King Prawns served 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	2.50	Pcs
Fresh Crab & Asparagus Timbale	2.50	Pcs

after party nibbles…

Item	Price (€)	Unit
Cheesy Pepperoni 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	3.00	Pcs
Sugar/Chocolate Mini Home Made Doughnuts	0.75	Pcs
Decorative Doughnuts	0.75	Pcs

Party menus…

party menus

Kids Menu
€4.25 per person + VAT

3-Tier Ham & Cheese Quarter Sandwiches
Tuna Finger Sandwiches
Cheese Cakes
Mini Pizzas
Sausage Rolls
Tomato & Cheese Rice Balls
Mini Cheese Burgers
Chicken Nuggets

Doughnuts with Fancy Icing
Decorative Cupcakes

Menu 1
€3.40 per person + VAT

Tuna, Olive & Caper Mini Bread Rolls
Salmon & Cream Cheese Flat Bread Roulades
Egg & Spring Onion Finger Sandwiches
Cheese Cakes & Pea Cakes
Mini Pizzas
Spinach & Tuna Pies
Pancetta & Mushroom Vol Au Vents
Chicken Curry Pastries
Ham & Cheese Rice Balls

Mini Apple Pies

Menu 2
€6.35 per person + VAT

Tuna Egg Mayo Perfectly Round Fancy Bread
Ham Cornettes & Cheese Balls
Mediterranean Risotto
Paprika Dusted Shrimp Barquettes
Feta, Almond & Grape Skewers
Cheese Cakes & Pea Cakes
Chicken Chutney Rolls
Mini Pizzas
Mini Cottage Pies
Chicken Cacciatore Vol Au Vents
Deep Fried Mushrooms with Blue Cheese Dressing
Bolognese Arancini
Broccoli Poppers
Mini Spring Rolls & Samosas
Chicken Tandoori Brochettes with Yogurt Dip

Baby Fruit Tartlets

Menu 3
€8.50 per person + VAT

Salmon & Cream Cheese Flat Bread Roulade
Assorted Savoury Tartlets
Marinated Beetroot & Cream Cheese
Herbed Cheese, Salmon & Dill
Asian Prawn Noodle Salad
Roast Beef & Horseradish Cream Open Profiteroles
Smoked Chicken & Orange Salad
Cheese Cakes & Pea Cakes
Mushroom Pastries
Gorgonzola & Apple Tarts
Duck Spring Rolls served with Hoisin Sauce
Prawn & Crab Thai Money Bags
Mozzarella Sticks served with Chunky Tomato Salsa
Spinach & Cheese Rice Balls
Chicken Satay Skewers
Angels on Horseback
Prawns in Potato Nests served with Lemon & Chive Mayo

Assorted Fancy Cakes
Fresh Fruit Bites

Menu 4
€10.60 per person + VAT

Assorted Canapés - Special Selection
Bocconcini & Parma Bites drizzled with EVOO
Chicken Caesar Spoon Nibbles
Assorted Tartlets
Liver Parfait & Red Currants
Chicken Mousse with Pear & Citrus Topping
Chilled Crudités & Spicy Yogurt Shot
Chorizo & Yellow Pepper Quiche
Spinach & Feta Filo Parcels
Herbed Goats Cheese served with Grape & Onion Chutney
Pork Dumplings served with Hoisin Dipping Sauce
Pineapple, Brie & Yellow Pepper on Herbed Focaccia
Maltese Sausage & Goats Cheese Skewers
Chicken & Sweet Pepper Pinwheels
Bacon & Cheese Mini Burgers
Lamb Tandoori & Roast Vegetable Skewers
Peppered Grouper wrapped in Speck

Chocolate Mousse Shots
Pistachio Choux Puffs & Ricotta Kannoli

CATERERS

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Buffet stations

fruit coffee cheese meat fish maltese

our latest & updated buffet stations…

Roast Gammon & Camembert Station
€5.00 per person

Roast Leg of Gammon
Baked Camembert Pie
Apple & Onion Chutney
Apricot & Cranberry Chutney
Herb Focaccia & Crusty Bread Rolls

Fresh Pasta Station
€5.00 per person

Trofie with Home Made Pesto, French Beans, Speck & Pistachios
Spinach Parcels tossed in a Fresh Salmon & Gorgonzola Tomato Sauce

Fresh Pasta Station
€5.00 per person

Casarecce tossed in a King Prawn & Herb Salsa
Home Made Ricotta & Fresh Herb Ravioli tossed in a Walnut & Speck Cream Sauce

Salmon Station
€6.50 per person

Individual Salmon & Leek Pies
Home Made Beetroot Cured Salmon
Salmon Mousse served with Fresh Bread & Toasted Nibbles
Poached Salmon served with an Anchovy Dipping Sauce
Salmon & Fresh Asparagus Salad

Meat, Fish & Salad Station
€8.00 per person

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

our latest & updated buffet stations…

Beef Roast & French Potato Station
€8.50 per person

Rock Salt & Crushed Black Pepper Beef Roast
French Roast Potatoes with Provence Herbs
Classic Long Bean Salad

Asian Fusion
€10.00 per person

Prawn, Octopus, Salmon and Tuna Nigiri
California, Dynamite, Salmon and Tuna Maki
Sea Bass, Tuna and Salmon Sashimi
King Crab and Ikuna Gunken
Prawn Cocktail and King Crab Delux Party Cones
Chicken Yakitori and Avocado & Tofu Vietnamese Crystal Rolls

Wakame Seeweed
Pickled Ginger
Fresh Chilli Peppers
Wasabi Paste
Soy Sauce

Coffee & Petit Fours Station
€1.25 per person

Coffee
Imqaret
Ricotta Kannoli
Walnut Truffles & Pistachio Truffles
Fancy Doughnuts
Assorted Almond Petit Fours

Cheese & Salumi Wine Bar
€3.50 per person

Cheese Platters served with Walnuts & Grapes
Pepato, Provolone & Grana Padano

Salumi Platters
Italian Salami & Parma Ham

Marinated Olives
Galletti & Grissini

Cabert Chardonnay & Pinot Bianco
Cabert Merlot & Cabernet Sauvignon
Cabert Rosato

Wines are subject to availability of stock

other buffet stations…

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

Grana Padano – Pepato – 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 Station
€3.00 per person

Grana Padano
Smoked Cheese
Pepato
Chèvre Goats Cheese

Napoli & Milano Salami
Romanella

Marinated Olives
Dips

served with a selection of

Vegetable Crudities, Grapes & Galletti

Formaggio and Salumi Station
€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

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other buffet stations…

Maltese Station
€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 served with Anchovy Dipping Sauce

Galletti, Grissini & Fresh Maltese Bread

Maltese Station
€7.00 per person

A Platter of Marinated Olives, Fresh & Sundried Tomatoes & Oil Drizzled Fresh Goats Cheese

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

Grilled Swordfish served 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 Station
€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 Station
€4.75 per person

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

other 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 Belly of 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

Fish Station
€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 Station
€7.00 per person

Trio of Smoked Fish
Assorted Sushi served with Soy Sauce & Wasabi Mayo
White 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

Fish & Meat Station
€6.50 per person

Roast Beef served on Caramelised Onions
Spanish Meatballs cooked in Almond Sauce
Chicken Rolls stuffed with a Coriander & Grana Pesto
Bourbon Flamed Belly of Pork

Poached Salmon served with Anchovy Dipping Sauce

French Roast Potatoes
Curry & Raisin Couscous

other buffet stations…

Fish & Meat Station
€8.25 per person

Chicken Breast with a Ricotta & Pistachio 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

Pont Neuf Potatoes
Selection of Seasonal Vegetables

Meat Station
€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 Station
€6.75 per person

Chicken Breast stuffed with Gruyere Cheese & Rolled in Pancetta
Beef Rib Eye cooked in a Wild Mushroom Dipping Sauce
Peppercorn Crusted Loin of Pork
Mediterranean Lamb Koftas with Fresh Mint
Vitella Tonnato
Traditional Roast Potatoes
Medley of Herbed Mediterranean Roasted Vegetables

other buffet stations…

Oriental Station
€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 Station
€7.00 per person

Sesame Prawn Toasts
Duck Spring Rolls
Wontons
Dumplings
Prawn Money Bags
Prawn Crackers
Shredded Beef & Red Capsicums in Oyster Sauce
Sweet & Sour Pork
Chicken Satay Skewers
Egg Fried Rice with Prawns & Spring Onions
Vegetable Stir-Fried Noodles with Sweet Chili Sauce

Fresh Fruit Station
€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

Dessert Station
€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

Beverages

The following is a our beverage price list of he beverages. We provide this service on an open bar or consumption basis. Prices are revised every year and 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 exclusive of 18% VAT.**

Beverages – On Consumption

Description	Our Price €	Quantity Per 100 pax
Whisky		*12 Bottles*
Bells	11.00	
White Label	10.00	
Teachers	10.00	
Famous Grouse	11.00	
J&B Rare	11.50	
Jack Daniels	17.00	
Black Label	21.00	
Chivas Regal	21.00	
Brandy		*1 Bottle*
Martell	17.00	
Hennessy VS	17.00	
Courvoisier	18.00	
Rum		*3 Bottles*
Bacardi	12.50	
Vermouth		*3 Bottles*
Martini Rosso, Bianco, Dry	7.00	
Aperitiv		*8 Bottles*
Aperol	8.50	
Campari	11.00	
Vodka		*12 Bottles*
Smirnoff Red	10.00	

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Description	Our Price €	Quantity Per 100 pax
Gin		*4 bottles*
Gordons	12.00	
Liquors		*8 Bottles*
Malibu	10.00	
Baileys	12.50	
Amaretto	12.00	
Limoncello	8.00	
Averna	13.00	
Ruby Port	8.50	
Tia Maria	13.00	
Contreau	18.00	
Sambuca Molinari	12.00	
Blue Curacao	8.00	
Kahlua	13.00	
Red Wines		*20 Bottles*
Cabert Merlot	4.50	
Cabert Cabernet Sauvignon	4.50	
Cabert Refosco	4.50	
Cabert Cabernet Franc	4.50	
Cabernet Pinot Nero	4.50	
Manfredi Grignolino D'Asti	4.50	
Manfredi Barbera D'Asti	3.75	
Manfredi Dolcetto di Dogliani	4.50	
Manfredi Nebbiolo d'Alba	5.25	
Manfredi Barbaresco	7.50	
Manfredi Barolo	12.50	
White Wines		*25 Bottles*
Cabert Friulano	4.50	
Cabert Pinot Bianco	4.50	
Cabert Chardonnay	4.50	
Cabert Pinot Grigio	5.25	
Cabert Sauvignon Blanc	5.25	
Manfredi Chardonnay Frizzante	4.00	
Manfredi Gavi	5.00	
Manfredi del Comune di Gavi	6.25	
Manfredi Roero Arneis	6.00	
Rosé Wines		*12 Bottles*
Cabert Rosato	4.50	

CATERERS

Description	Our Price €	Quantity Per 100 pax
Sparkling Wines		*8 Bottles*
Manfredi Pinot Chardonnay	4.00	
Castell Vecchio Cuvée	4.00	
Manfredi Moscato Spumante Dolce	3.50	
Cabert Pinot Brut	6.50	
Beer		*8 Cases*
Cisk Lager (25cl x 24)	15.00	
Hopleaf (25cl x 24)	15.00	
Heineken (25cl x 24)	15.50	
Soft Drinks (1.5ltrs x 6 Bottles)		*10 Cases*
7-Up	8.00	
Pepsi	8.00	
Kinnie	8.00	
Mirinda	8.00	
Diet Soft Drinks	8.00	
Mixers		*3 Cases*
Soda Water (20cl x 20)	10.00	
Tonic Water (6 x 1 ltr)	8.00	
Bitter Lemon (6 x 1 ltr)	8.00	
Juices		*18 Packets*
Orange Juice (12 x 1 ltr)	14.00	
Pineapple Juice (12 x 1 ltr)	14.00	
Squashes		*2 Bottles*
Lime Squash	1.50	
Still Mineral Water		*18 Bottles*
Fontana (12x75cl)	6.75	
San Benedetto (12x75cl)	10.00	
Sparkling Water		*12 Bottles*
Fontana (12x75cl)	6.75	
San Benedetto (12x75cl)	10.00	

Other brands can be quoted on demand.

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

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Beverages – Open Bar

wine champagne juice beer liquor aperit

Option 1 – Full Open Bar @ €6.50 per person (Exc. VAT)

J&B Rare Whisky
Teachers Whisky
Jack Daniels
Courvoisier Brandy
Bacardi Rum
Martini Rosso, Bianco, Dry
Aperol
Campari
Smirnoff Vodka
Gordons Gin
Malibu
Baileys
Amaretto
Limoncello
Averna
Cabert Chardonnay & Pinot Bianco
Cabert Cabernet Sauvignon & Merlot
Cabert Rosato
Manfredi Pinot Chardonnay Sparkling Wine
Cisk & Hopleaf
Heineken
Soft Drinks
Mixers (Tonic Water, Soda, Bitter lemon)
Juices (Orange & Pineapple)
Lime Squash
Still Mineral Water
Sparkling Mineral Water

Option 2 – Partial Open Bar @ €3.00 per person (Exc. VAT)

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

Option 3 – Wine Bar @ €3.50 per person (Exc. VAT)

Cheese Platters served with Walnuts & Grapes
Pepato, Provolone & Grana Padano

Salumi Platters
Italian Salumi & Parma Ham

Marinated Olives

Chardonnay, Pinot Bianco, Merlot, Cabernet Sauvignon & Rosato Wine Selection

CATERERS

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

Index

a little bit about us .....page 1
the food and services we offer .....page 1
olive gardens .....page 2
our decorative package .....page 2
banqueting services .....page 3
other venues .....page 3
our promise .....page 3

service .....page 4
gozo events .....page 4
other charges .....page 4

cakes .....page 5
sweet finger foods .....page 6-7
bread .....page 8
cold savouries .....page 9-10
pastries .....page 10
hot savouries .....page 11
poultry .....page 12
pork .....page 12
beef .....page 13
veal .....page 13
lamb .....page 13
other meats .....page 13
fish .....page 14
after party nibbles .....page 15

party menus .....page 16-17

buffet stations
our latest & updated buffet stations .....page 18-19
other buffet stations .....page 20-24

beverages on consumption .....page 25-27
beverages full open bar .....page 28
beverages partial open bar .....page 28
beverages wine bar .....page 28

index .....page 29

CATERERS