

CHATEAU BUSKETT



Chateau Buskett

c/o The Buskett Roadhouse
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Menu 3 – Olive

A mixed selection of welcome treats

Chives and caviar

Trendy blini with aged cheese, caviar & chives

French baguette with goat cheese

Freshly baked baguette with tomatoes and local goat cheese (v)

Salmon mini delights

Norwegian smoked salmon little bites

Cold Canapés

Atlantic seafood & tuna savory boats

A crispy savory pastry, filled with a herby delicate tuna garnished with a seafood feast

Beef & red Lester croustades

Freshly roasted Beef, wholegrain mustard and roma tomato

Grilled chicken with quinoa Greek salad

A unique mixture of chicken fillets, olives, feta, tomato & mint served on savory tartlets

Sugar, onions and cheese

Caramelized onion and local ricotta served in a short crust (v)

Choux bouchée

Gorgonzola cheese and walnut Bouchée (v)

Italian fine bread

Focciaca with sundried tomato cheese and rucola (v)

Zesty veal, black seeds filo crisp

Braised Dutch veal set in crispy filo cups

Avocado and Shrimps

A spread of Queensland avocado with prawns

Mozzarella

Caprese skewers with a house made basil oil (v)

South American fusion

Spiced rubbed roast beef, horseradish and rocket salad mini wrap



Salads

Julius Caesar

Salmon Caesar salad

Maltese Platter

Bigilla, olives, goat cheese, galletti and sundried tomatoes (v)

Jesmond Chunky Chicken Salad

Chicken breast, celery, cumin & nuts filled cups

An assortment of sandwiches

Open sandwiches assortment

Smoked Salmon with Spanish onion,
Gammon and cranberry

French sandwiches Assortment

Tasty Cheese, ham off the bone & sweet mustard pickle
Thai green curry egg, with lettuce and mayonnaise

Our Little Asia

Assorted Sushi

A selection of Salmon Dome, Vegetarian, Avocado, Tuna

Meat & Poultry

Mini hot dog

A lovely American favorite with caramelized onion relish

Veal Rib Eye Beef Skewer

Fine cut of veal marinated in Japanese style oyster sauce

Chicken satay skewer

Roasted peanuts, cayenne pepper ginger and cream flavored chicken on skewer

Sweet and Sour Pork

Tender pork in crispy batter, with a sweet and sour sauce served in a kebab stick



Lamb Kuffa

An authentic Greek maze, Served with minted yogurt dipping sauce

From The baker Canapés

Pizza Pockets

Pancetta, tomatoes, mozzarella

Chicken in puff pastry

Chicken Saltimbocca with Sage Butter

Spanish & French Connection

Serrano ham in croissants

Fish & Seafood

Salmon in stick

Fresh salmon and dill skewers

Marinated Sesame Tuna

Sesame tuna on hummus with harissa aioli on Asian Spoon

Fish Ravioli

Handmade pasta stuffed with poached fish

Salt and Chilli Squid Tentacles

Crispy squid tentacles with salt and Chilli batter

Shrimps in Filo

Crispy fried thai shrimps rolled in filo with a sweet & chili dipping sauce

Warm Canapés

Chicken Wontons

Chicken wontons served with sweet and sour

Oriental delight

Duck Spring Rolls

Arajes

Pitta filled with aromatic lamb and minced beef

Mini ragout arancini



Fried riceballs coated with breadcrumbs, filled with ragù tomato sauce, mozzarella (v)

Pulled Porky pig

Slow cooked pork in hickory bbq sauce

A Mexican classic

Prime minced beef with seasoning, lettuce, tomato, and cheese in a taco!

Asian spring rolls, sweet chilli sauce

Chinese specialty, with rich flavored vegetables (v)

A Middle East specialty

Aubergine baba ghanoush with nuts raisins and soft herbs (v)

Beef cocktail dim sims

A Cantonese style of cooking flavored beef

Vegetable & Cheese

English Cheddar with broccoli nuggets (v)

Here at Chateau Buskett buffets are Gran as the surrounding fields

A live cooking pasta station by our chefs

A choice of house sauces and pasta

Cheese & Salamis Display

An Array of Foreign and Farmhouse Cheeses including

Blue Vein

Red Leicester, Edam

Local Goats Cheese Brie and Camembert Radishes

Grapes & Dried Apricots with

Water Biscuits & Galleti

Assorted Dips of Hummous

Red Kidney Bean Bigilla &

Aubergine Caviar

Cheese & Salamis station is normally situated next to a wine bar.

We recommend the wine bar next to the cheese as it triggers a pull to the guests.



Desserts and ice cream

Orange & Vanilla Pannacotta

An Italian dessert using cream, milk and sugar, mixing this with gelatin, and letting it cool until set

Casatella

Sweet ricotta with a hint of candied peel and chopped nuts, and covered with very fine marzipan.

A rich coffee and whiskey flavoring throughout, topped with dusted chocolate

Fruit Tarts

Cream patisserie topped with Kiwi, Grapes, Strawberries and berries

Chocolate Mousse

Made with our special recipe, so you can taste the rich texture of nougat, nuts and dark Swiss chocolate

Cannoli di sfoglia

Infused cannoli with sweetened local ricotta

Fruit Skewers

Grapes, Tangerine, Kiwi Fruit, Strawberry and Watermelon served on skewers with a yoghurt dip

Mini gelato

Miniature gelato, served in individual glasses

Coffee corner

Coffee & tea, chocolate cookies, coconut biscuits

Macaroons & Mqaret

Wedding cake table

An option is given to choose between an almond or a baco cake

Same option is available for 2 witness cakes

This menu includes Venue hire & 5 hours of service, all finger food items, sweets, coffee table and the wedding cake table. This package incorporates full service of waiters, and laundry.

There will be an additional charge for overtime for staff, if the event lasts longer than the 5 hours of service.