



CORPORATE EVENTS 2020

LUNCH MENUS

LUNCH MENU I: FINGER FOOD LIGHT LUNCH

SELECTION OF CANAPÉS & WELCOME DRINK

Asian prawn tartlet & alfalfa salad

Pulled beef and hickory BBQ sauce served in brioche bun

Ratatouille Vol au vent & pickled quail egg

WARM CANAPES

Chicken satay skewer

(Chicken skewer marinated in satay sauce)

Mini pulled pork burger

(Pulled pork, BBQ sauce & mini brioche bun)

Beef & Parma ham roulade

(Thin Slices of beef & Parma ham, served on toasted bread, & horseradish mayo)

Onion Bhaji

(Indian onion fritter, served with mango chutney)

Spring onion & porcini quiche

(Short crust pastry tart, egg mixture, spring onions & porcini mushrooms).

Bao buns & vegetable stir-fry

(Steamed Asian Buns, filled with oyster sauce flavoured vegetable stir fry)

Smoked salmon & cream cheese

(Smoked salmon & cream cheese roulade served on Maltese galletti)

Assorted mini pastries

Apple pie, carrot cake, banoffee pie, peach nut brownies, raspberry cheesecake, strawberry cranberry ring.



LUNCH MENU 2: FINGER FOOD & FLYING BUFFET

SELECTION OF CANAPÉS & WELCOME DRINK

Chicken korma tartlet

Marrow and hummus

Smoked salmon quiche, nut & dill compote

WARM CANAPÉS

Chicken teriyaki

(Chicken skewer marinated in teriyaki sauce)

Mini pulled honey flavoured brioche bun.

(Pulled pork, BBQ sauce & mini brioche bun)

Roast beef & horseradish

(Sliced roast beef, toasted baguette, horseradish dressing)

Duck spring roll

(Confit of duck, rolled in spring roll pastry served with plum sauce)

Spinach & tuna quiche

(Short crust pastry tart, spinach, tuna & egg mixture)

Honey glazed salmon brochette

(Roasted honey glazed fresh salmon, served on a brochette)

Assorted pizzette

(A selection of pizzette, spinach, salami, margherita, and prosciutto)

Panzerotti mozzarella & tomato

(Closed deep fried pizza filled with mozzarella & tomato)

Porcini & grana arancini

(Deep-fried arancini balls, flavoured with porcini and grana Padano)

Curried vegetable samosas

(Classic Indian pastry pocket filled with curried vegetables, served with a yoghurt dip)



FLYING BUFFET

Tortellacca ricotta & spinach, with tomato fondue

Seared tagliata, mashed potatoes & port flavoured gravy

Panko breaded deep fried prawn, stir fried noodles & green curry sauce

DESSERT

Berry panna cotta

Whisky chocolate mousse

Fruit flan



LUNCH MENU 3: BUFFET LUNCH

SELECTION OF CANAPÉS & WELCOME DRINK

Asian prawn tartlet & alfalfa salad

Pulled beef & hickory BBQ sauce served in brioche bun

Ratatouille vol au vent & pickled quail egg

ANTIPASTI & NIBBLES

Selection of Cold Cuts & Cheese

Selection of salami: - Milano, Napoli, mortadella and bresaola

Selection of cheese: grana, mature cheddar, local baked ricotta & goat cheese

Served with assorted bread rolls, biscuits onion marmalade, piccalilli vegetables, & grape chutney

SALADS

Chicken Caesar salad

Blue cheese, celery & green apple

Cherry tomato & mozzarella

Selection of bruschetta with various toppings on Maltese ftira

HOT BUFFET

Chicken & mushroom fricassee, rice pilaf & glazed carrots

Tagliata of beef, roasted vegetables & herb butter

Salmon & beetroot rosette & roasted cherry tomato sauce

Vegetables in season & boiled parsley potatoes

MINI DESSERT

Peach melba mousse, orange & dark chocolate, apple crumble & vanilla cream



PLATED LUNCH MENU I

STARTER

Avocado & ginger gazpacho soup

(A twist to the classic Spanish chilled tomato soup)

MAIN COURSE

Duo of grilled lamb chops & braised pork cheeks, celery, pickled carrots & potato crisps

Or

Prawn crusted salmon, radish & herb, with apple cider dressing

DESSERT

Strawberry Tart



PLATED LUNCH MENU 2

STARTER

Chicken salad trio

Korma chicken rice salad, classic Caesar salad, smoked pulled chicken salad

MAIN COURSE

Stir fried chicken tenderloin, battered oyster mushroom, cauliflower croquette, parsley jus

or

Prawn curry

A light red prawn curry, basmati rice with daikon & herb salad.

DESSERT

Chocolate delice



PLATED LUNCH MENU 3

SALAD BAR

A selection of 5 salads chosen by the client served with a selection of condiments & dressings

MAIN COURSE

Parma ham wrapped burrata, mixed leaf salad, amaranth and flex seed crackers

or

Pork fillets, pistachio crust, green apple compote, crispy kale & beetroot salad

DESSERT

Pineapple financier & cinnamon ice cream