



**COCKTAIL RECEPTION MENU**  
(24 items)

*Selection of fine canapés: [smoked salmon, Italian salami, blue cheese, caviar]  
Cheese and pickle sandwiches  
Chicken and mayo sandwiches  
Ham mousse and sweet mustard bridge rolls  
Hummus and parsley cream brioche  
Savoury tartlettes cottage cheese radish marmalade and pecan nuts  
Artichokes filled with stuffed olives and sun dried tomatoes  
Fresh mozzarella and basil cherry tomatoes skewers  
Octopus cooked in garlic and herbs*



*Traditional Maltese cheese and pea cakes  
Spinach and anchovy gassatelli  
Crispy vegetable spring rolls with sweet chili sauce  
Chicken samosas with hoi sin sauce  
Filled mushroom caps with ham mousse  
Fried mozzarella sticks  
Mini chicken Kiev  
Beef and pork kebabs flavoured with coriander  
Sweet and sour pork  
Prawn in filo paste with oyster sauce with chive dip*



*Filled éclairs with chocolate cream  
Almond and strawberry mini tarts  
Fresh fruit kebabs  
Semi freddo*



*Coffee*

**Price: Euro 32.00 per person**



**COCKTAIL RECEPTION MENU**  
(29 items)

*Selection of fine canapés: [smoked salmon, Italian salami, blue cheese, caviar]*

*Cheese and pickle sandwiches*

*Chicken and mayo sandwiches*

*Tuna and leek sandwiches*

*Brie and avocado bridge rolls*

*Prawn and anchovy brioche*

*Savoury tartlettes cottage cheese radish marmalade and pecan nuts*

*Marinated mozzarella with chili and rosemary oil*

*Artichokes filled with stuffed olives and sun dried tomatoes*

*Arrosto, pineapple and cocktail sweet onion skewer*



*Sausage rolls*

*Salmon and prawn bouches*

*Chicken and mushroom vol au vent*

*Leek and onion quiche*

*Prawn in filo paste with oyster sauce with chive dip*

*Crispy vegetable spring rolls with sweet chili sauce*

*Fried crab claws with lemon*

*Shallow fried courgettes sticks*

*Mini chicken Kiev*

*Chicken satay with peanut sauce*

*Spicy vegetable kebabs*

*Sweet and sour pork*

*Marinated beef in chili sauce*



*Mini apple tarts*

*Almond and strawberry mini tarts*

*Kannoli with vanilla mousse*

*Assorted fruit barquettes*

*Fresh fruit kebab*



*Coffee*

**Price: Euro 34.50 per person**



## COCKTAIL RECEPTION MENU (32 items)

*Selection of fine canapés: [smoked salmon, Italian salami, blue cheese, caviar]*

*Smoked salmon and chive sandwiches  
Cheese and pickle sandwiches  
Tuna and leek sandwiches  
Three olive mix tapenade bridge rolls  
Prawn and anchovy brioche  
Goat cheese and feta mousse barquettes with celery  
Grissini rolled with Parma ham  
Artichokes filled with stuffed olives and sun dried tomatoes  
Stuffed cherry tomatoes with crab meat and mango pesto  
Salami calabrese and provolone skewers*



*Salmon and prawn bouches  
Chicken and mushroom vol au vent  
Gorgonzola and spinach triangles  
3 cheeses and bacon quiche  
Prawn in filo paste with oyster sauce with chive dip  
Flaky pork wontons with piquant sauce  
Fried crab claws with lemon  
Shallow fried courgettes sticks  
Breaded mushrooms with tomato and mustard dip  
Fried camembert triangles  
Jalapeños and cheddar cheese  
Veal and mushroom kebabs scented with cumin  
Chicken satay with peanut sauce  
Veal parcels filled with artichokes hearts  
Lamb kofta with ginger  
Hickory flavoured beef julienne*



*Filled éclairs with chocolate cream  
Chocolate boats topped with berries  
Assorted fruit barquettes  
Fresh fruit kebabs*



*Coffee and imqaret*

**Price: Euro 38.50 per person**

**COCKTAIL RECEPTION MENU**  
(35 items)

*Selection of fine canapés: [smoked salmon, Italian salami, blue cheese, caviar]*

*Smoked salmon and chive sandwiches  
Cheese and pickle sandwiches  
Chicken and mayo sandwiches  
Tuna and leek sandwiches  
Brie and avocado bridge rolls  
Prawn and anchovy brioche  
Savoury tartlettes with salmon tartare and dill mustard  
Goat cheese and feta mousse barquettes with celery  
Artichokes filled with stuffed olives and sun dried tomatoes  
Stuffed cherry tomatoes with crab meat and mango pesto  
Salami calabrese and provolone skewers  
Arrosto, pineapple and cocktail sweet onion skewer*



*Salmon and prawn bouches  
Gorgonzola and spinach triangles  
3 cheeses and bacon quiche  
Crispy vegetable spring rolls with sweet chili sauce  
Filled mushroom caps with ham mousse  
Prune wrapped in bacon rashers  
Deep fried scampi with caper dip  
Fried crab claws with lemon  
Fried camembert triangles  
Jalapeños and cheddar cheese  
Fried mozzarella sticks  
Veal and mushroom kebabs scented with cumin  
Tiger king prawns with garlic and herb  
Smoked chicken szechuan style  
Lamb kofta with ginger  
Sweet and sour pork*



*Mini apple tarts  
Ricotta filled zeppoli  
Cannoli with vanilla mousse  
Chocolate boats topped with berries  
Fresh fruit kebabs*



*Coffee and Imqaret*

**Price: Euro 42.00 per person**

*All our Standing up Reception Menus are inclusive of unlimited service of local beers, soft drinks, mixers and juices for a four hour duration. A charge of € 7.00 per person per hour applies after the fourth hour.*