



MALTA

COCKTAIL RECEPTION MENU

~ COMET ~

€40.00 PER PERSON

WELCOME CANAPÉS

HEIRLOOM TOMATO & CANDIED ONION | PISTACHIO PRALINE 'BRUSCHETTA' (VE)

COLD CANAPÉS

Waiter Served

MARINATED ARTICHOKES | FETA | RED PEPPER 'PISTOU' | HERB CASE (V)

BEEF PASTRAMI | HORSERADISH & CHIVE EMULSION ON BLINIS

CHICKEN CAESAR | BABY GEM | LETTUCE ROLL

MARINATED LEMON MUSSELS WRAPPED IN PARMA HAM

PORCINI MUSHROOM & PARMESAN 'CUSTARD' PASTRY CASE (V)

TARTLET OF SMOKED PORK RILLETES WITH PLUM & ROSE VINEGAR 'CONDIMENT'

HOT CANAPÉS

Waiter Served

PANKO COCONUT COATED PRAWN | SSAMJANG MAYO

MINI LAMB KOFTA 'SHAWARMA SPICES' | RAITA

WHITE FISH & SEAFOOD 'GYOZA' | LIME PONZU

DOUBLE BEEF MEATBALL SKEWER | BBQ GLAZE

TRUFFLE & CHICKEN 'ARANCINI'

CHICK PEA 'FALAFEL' | CREAMY TAHINI (V)

FLYING BUFFET - PUMPKIN RISOTTO | ALMONDS | GORGONZOLA CREAM (V)

DESSERT

Selection of French pastries:

MINI CASSATA TARTLET

ALMOND & CHERRY 'MADELINE'

MINI CHOCOLATE PROFITEROLES



MALTA

COCKTAIL RECEPTION MENU

~ DASHER ~

€47.00 PER PERSON

WELCOME CANAPÉS

HEIRLOOM TOMATO & CANDIED ONION | PISTACHIO PRALINE 'BRUSCHETTA' (VE)

SAN DANIELE HAM | GOAT'S CHEESE | FIG 'CONSERVE' 'CIABATTA'

COLD CANAPÉS

Waiter Served

COMPRESSED MISO AUBERGINE & MOZZARELLA | TOMATO GEL (V)

SMOKED DUCK 'WALDORF' SALAD

CHICKEN LIVER PARFAIT INFUSED WITH PORT | ORANGE COMPOTE | HAZELNUT 'SABLE'

BEETROOT CURED SALMON | AVOCADO 'MOJO VERDE' | SAVOURY CONE

PRIME BEEF TARTARE | CAPERS | BBQ HOLLANDAISE

MARINATED OCTOPUS | 'ESCABECHE' | RED CHICORY

PORCINI MUSHROOM & PARMESAN 'CUSTARD' PASTRY CASE (V)

HOT CANAPÉS

Waiter Served

CHICKEN SKEWERS WITH SHAWARMA SPICES | SIRACHA MAYO

MINI USDA BEEF BAO BUNS | SATAY | CORIANDER

TOGARASHI SALMON TEMPURA | GARLIC & YUZU AIOLI

CHICK PEA 'FALAFEL' | CREAMY TAHINI (V)

LOCAL MALTESE SAUSAGE & PECORINO ARANCINI

PORK BELLY YAKITORI STYLE

MINI LAMB SHEPHERD'S PIE

FLYING BUFFET

Small Plates | Waiter Served

PANKO CRUSTED MINI VEAL INVOLTINI FILLED EMMENTHAL CHEESE & HAM | CAPER & RAISIN 'AGRO DOLCE'

ASSORTED ARTICHOKE & SMOKED 'SCAMORZA' | TRUFFLED 'EGG' ESPUMA

DESSERT

GIANDUJA & CHOCOLATE TART

FOREST FRUIT CHEESE CAKE

MINI TIRAMISU

COCONUT & PASSION FRUIT CURD



MALTA

COCKTAIL RECEPTION MENU

~ BLITZEN ~

€54.00 PER PERSON

WELCOME & COLD CANAPÉS

SAN DANIELE HAM | GOAT'S CHEESE | FIG 'CONSERVE' 'CIABATTA'
CURRIED HUMMUS | MOZZARELLA | CANDIED LEMON 'BRUSCHETTA' (V)

COLD CANAPÉS

Waiter Served

CHICKEN CAESAR | BABY GEM LETTUCE ROLL
COMPRESSED MISO AUBERGINE & MOZZARELLA | TOMATO GEL (V)
HEIRLOOM TOMATO & CANDIED ONION | PISTACHIO PRALINE 'BRUSCHETTA' (VE)
BEETROOT CURED SALMON | AVOCADO 'MOJO VERDE' | SAVOURY CONE
DUCK RILLETTES | CALAMANSI
BEEF TARTARE | CAPERS | BBQ HOLLANDAISE
MARINATED OCTOPUS | 'ESCABECHE' | RED CHICORY
CRAB & SHRIMP REMOULADE | CELERIAC IN SHELL
MARINATED ARTICHOKEs | FETA | RED PEPPER 'PISTOU' | HERB CASE (V)

HOT CANAPÉS

Waiter Served

PANKO COCONUT COATED PRAWN | SSAMJANG MAYO
MINI LAMB KOFTA 'SHAWARMA SPICES' | RAITA
TOGARASHI SALMON TEMPURA | GARLIC & YUZU AIOLI
CHICKEN & PARMESAN 'ARANCINI'
CHICK PEA 'FALAFEL' | CREAMY TAHINI (V)
WHITE FISH & SEAFOOD 'GYOZA' | LIME PONZU
DOUBLE BEEF MEAT-BALL SKEWER | BBQ GLAZE
DUCK SPRING ROLLS PONZU SAUCE
PORK SKEWER | TERRIYAKI GLAZE

FLYING BUFFET

Small Plates | Waiter Served

ROASTED STONE BASS | MUSSELS | TOMATO ESPUMA
SLOW COOKED PORK CHEEK | SPINACH | BLACK TRUFFLE CREAM

SORBET

MANGO SORBET | CONFIT KUMQUAT | CHAMPAGNE FROTH

DESSERT

ALMOND & CHERRY 'MADELINE'
COFFEE & HAZELNUT DELIGHT
GIANDUJA & CHOCOLATE TART
SALTED CARAMEL & MILK CHOCOLATE MOUSSE
BERRY MACAROONS