

Bacio, Bensa, Kiss (minimum 50 guests)

Welcome Canapés

Spicy prawn with red pesto and mascarpone mousse, on puff pastry disc
Parma ham with parmesan shavings and sun-dried tomato ricotta on toasted bread

Waiter Served Cold Items

Smoked salmon with chive mascarpone, orange gel and caviar on sesame croute
Octopus and caper berries in citrus tart
Confit chicken with sweet corn cream in a black peppered cup
Chorizo and ricotta profiterole brushed honey and cashewnut
Beetroot cured salmon with avocado mojo verde and feta snow pastry cannolo
Tomato and red onion conserve and pickled fennel on French toast (v)
Smoked duck breast with gorgonzola cheese, candied walnut on blinis
Chicken Caesar with parmesan shavings, baby gem and golden croutons
Polenta cake with smoked piperade and confit shallots
Oak smoked salmon with caper and raisin in mini brioche
Smoked York ham with parmesan custard on Maltese ftira

Waiter Served Hot Items

Marinated chicken skewer with satay sauce
Norwegian salmon and bell peppers brochette with a grapefruit hollandaise
Onion bhaji with a mint and garlic raita (v)
Fried local goat's cheese on Mediterranean caponata (v)
Broad bean and pea risotto finished with brie cheese (v)
Mini steamed buns with pulled beef and hoisin sauce
Duck spring roll with sweet chilli
Vegetable samosa with coriander and chilli (v)
Mini beef burgers with caramelised onions in a mini brioche bun
Mini lamb shepherd's pie
Chicken kiev with red pepper salsa

Sweet Selection

Hazelnut profiterol

Coconut and passion fruit tart

Cassatella

Caramelised lemon tart

Banoffee pie

Coffee Table

Mqaret

Petit fours

A 2 tier Wedding Cake (fillings: almond or bacio or fruit, with standard decoration) is included with a minimum spend of €15,000 (food only)



I do (minimum 50 guests)

Welcome Canapés

Black olive tapenade and marinated mozzarella, dill on tomato ciabatta (v)
Spicy prawn with red pesto and mascarpone mousse, on puff pastry disc

Waiter Served Cold Items

Curried hummus with roasted globe artichoke and tomato jam on brown croute (v)
Avocado mojo verde with mascarpone, candied walnuts éclair (v)
Smoked salmon and wasabi ricotta, pink radish in a pastry cup
Marinated anchovies with green olive, sun-dried tomato paste, served on croute
Goat's cheese cassonade with sweet and sour tomato fondue in filo pastry (v)
Lemon mussels with crispy guanciale and smoked mayonnaise
Chicken Caesar with parmesan shavings, baby gem and golden croutons
Ham hock rillettes with leeks, mascarpone mousse on crispy bread croute
Beef pastrami with onion marmalade, smoked oil on chive blinis
Polenta cake with smoked piperade and confit shallots (v)
Beetroot cured salmon with gherkins, tartar sauce in mini brioche
Smoked York ham with parmesan custard on Maltese ftira

Waiter Served Hot Items

Marinated chicken skewer with satay sauce
Double meatball skewer with whiskey and BBQ sauce
Breaded crab claws with tartare sauce
Braised pork belly with carrot, mango and thyme jus
Norwegian salmon and bell peppers brochette with a grapefruit hollandaise
Onion tartlet with local pecorino (v)
Speck and dolce latte fritter
Vegetable pakora with a corinader raita (v)
Flying buffet: Broad bean and peas risotto with brie cheese (v)

Street Food Station

Mini steamed buns with pulled pork and hoisin sauce

Duck spring rolls with sweet chilli dip

Vegetable samosas with ginger and soy sauce (v)

Seafood gyoza with Asian dressing

Mini beef burgers in a brioche bun

Sweet Selection

Selection of ice cream

Vanilla profiteroles

Tiramisu

Brownie

Passion fruit and orange meringue

Cassatella

Coffee Table

Mqaret

Petit fours

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Forever (minimum 50 guests)

Welcome Canapés

Black olive tapenade and marinated mozzarella, dill on tomato ciabatta (v)
Parma ham with parmesan shavings and sun-dried tomato ricotta paste on toasted bread

Waiter Served Cold Items

Smoked salmon with chive mascarpone, orange gel and caviar on sesame croute
Chicken Caesar with parmesan shavings, baby gem and golden croutons
Ham hock rillettes with leeks and mascarpone mousse on crispy bread croute
Salmon mousse with roasted artichoke in mini cone
Pea and parmesan royale with green asparagus ribbons (v)
Pressed duck confit flavoured medjool dates and pickled shallots in a beetroot cup
Lemon mussels with crispy guanciale and smoked mayonnaise
Quail egg with mushroom royale in citrus infused tart
Chicken liver and foie gras infused with Port, candied hazelnuts micro cress millefoglie
Spicy prawn with red pesto and mascarpone mousse, on puff pastry disc
Goat's cheese cassonade with sweet and sour tomatoes in filo pastry (v)
Beetroot cured salmon with gherkins, tartar sauce in mini brioche
Goat's cheese and hummus, roquette leaves and basil mayonnaise tortilla wrap (v)

Waiter Served Hot Items

Fish tempura with a prawn infused mayonnaise
Breaded crab claw with tartar sauce
Chicken kiev with red pepper salsa
Citrus swordfish brochette with chimichurri sauce
Vegetable pakora with coriander raita (v)
Devils on horseback
Braised pork belly with carrot, mango and thyme jus

Asparagus and gorgonzola quiche (v)

Lamb koftas with tzatziki and harissa sauce (v)

Flying buffet: Pulled beef risotto with gruyere cheese

Blue Elephant Thai Table

Lamb massaman

Thai green curry beef stew with Thai vegetables

Thai chicken curry with Thai vegetables and cashew nuts

Stir fried vegetable rice (v)

Sweet Selection

Pear and almond tart

Chocolate cup with chocolate mousse

Milk chocolate and sea salt mousse

Gianduja tart

Forest fruit tart

Chocolate profiteroles

Coffee Table

Mqaret

Petit fours

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You & Me (minimum 50 guests)

Welcome Canapés

Black olive tapenade and marinated mozzarella, dill on tomato ciabatta (v)
Gorgonzola and cream cheese mousse, celery and apple on brown French baguette (v)

Waiter Served Cold Items

Smoked salmon with chive mascarpone, orange gel and caviar on sesame croute
Veal tonnato in a beetroot pastry cup
Smoked duck with pear and green asparagus ribbons on croute
Crab and shrimp remoulade, celeriac in a mini cone
Avocado mojo verde and mascarpone, candied walnuts éclair (v)
Brie with green olives and green apple (v)
Chicken Waldorf salad
Beef tartar with smoked hollandaise and confit celeriac
Goat's cheese and hummus, roquette leaves and basil mayonnaise tortilla wrap
Aubergine baba ghanoush with feta cheese and coriander on crispy ciabatta (v)

Waiter Served Hot Items

Ricotta and cannellini bean cakes (v)
Falafel bites with in house cured mayonnaise (v)
Salted cod fritters with a wasabi mayonnaise dipping sauce
Flaked salmon puffs
Black Angus beef and mushroom skewers with oyster sauce
Salmon and swordfish skewers with soy sauce
Marinated chicken skewers with satay sauce
Veal involtini stuffed with smoked cheese, salsa verde
Fish goujons with a caper and raisin dip
Lamb samosa with coriander yoghurt dip
Pork and onion skewers with teriyaki sauce
Vegetable spring roll with pickled ginger and soy dip (v)
Flying buffet: Wild mushroom and parmesan risotto (v)

Steak House and Grill Table

Applewood hot-smoked Norwegian salmon, persillade

Slow-roasted briskets of beef, Texas rub, whiskey and BBQ sauce

Parmentier potatoes

Chef's seasonal vegetables

Served with beef jus, hollandaise sauce, rocket leaves and parmesan shavings

Sushi Table

Assorted selection of sushi with accompaniments

Sweet Selection

Selection of ice-cream

Brownie

Lemon meringue

Coconut delight

Chocolate profiterol

Fruit tart

Banoffee pie

Mascarpone and coffee mousse

Mini apple crumble

Coffee Table with Petit Fours

Mqaret

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Crazy in Love (minimum 50 guests)

Welcome Canapés

Curried hummus with roasted globe artichoke, tomato jam on brown croute (v)

Smoked salmon with basil pesto and crispy onion, caviar on brown croute

Waiter Served Cold Items

Marinated anchovies with green olive and sun-dried tomato paste

Mozzarella with red kidney bean pate and chervil on toasted ciabatta (v)

Parma ham with parmesan shavings and sun-dried tomato, ricotta paste on toasted bread

Lemon mussels with crispy guanciale and smoked mayonnaise

Marinated zucchini and halloumi brochette (v)

Pea and parmesan royale with green asparagus ribbons (v)

Prawn and chorizo curry macaroon

Tuna tataki with daikon spaghetti and sesame oil emulsion

Confit chicken with sweet corn cream in black peppered cup

Beef bresaola and goat's cheese cream roulade on croute

Beef tartare with smoked hollandaise and confit celeriac

Pressed duck confit flavoured with medjool dates and pickled shallots in a beetroot cup

Brie with green olives and green apple (v)

Chicken profiterole with truffle ricotta brushed with honey and pistachios

Goat's cheese and hummus, roquette leaves and basil mayonnaise tortilla wrap (v)

Smoked ham with pickles and mayonnaise triple decker

Prawn tikka with green apple in squid ink brioche

Waiter served Hot Items

Pork and onion skewer with teriyaki sauce

Black Angus beef and mushroom skewer with oyster sauce

Lamb kofta with tzatziki and harissa

Fish tempura with a prawn infused mayo

Ricotta and cannellini bean cakes (v)

Vegetable samosa with coriander and chilli (v)
Asparagus and gorgonzola quiche (v)
Quail breast skewer wrapped in smoked bacon with a truffle, honey dip
Mini beef burger with caramelised onions in a mini brioche bun
Pork sausage arancini
Norwegian salmon and bell peppers brochette with grapefruit hollandaise
Sarika with Thai Asian dressing
Seafood gratin with smoked cheese in a pastry case
Flaked salmon puffs
Fish goujons with caper and raisin
Speck and dolce latte fritter
Flying buffet - Mushroom veloute with white truffle oil (v)
Flying buffet – Barley risotto with salt baked celeriac and smoked cheese (v)

Sweet Selection

Caramelised lemon tart
Strawberry and pistachio mini meringue
Mini chocolate profiterol
Mango and mascarpone tart
Fruit brochette with chocolate sauce
Coconut and passion fruit tart
Casatella
Brownie
Selection of ice cream

Coffee Table with Petit Fours

Mqaret

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