# Bacio, Bewsa, 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 Ceasar 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 brean 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

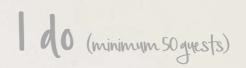
## Coffee Table

Mgaret

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)







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 eclair (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 Ceasar 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

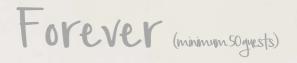
Cassatella

#### Coffee Table

Mgaret

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)





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 cripsy guanciale and smoked mayonnaise

Quail egg with mushroom royale in citrus infused tart

Chicken liver and fole 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

Mgaret

Petit fours

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Black olive tapenade and marinated mozzarella, dill on tomato ciabatta (v) Gorogonzola 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 eclair (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 clabbata (v)

#### Waiter Served Hot Items

Ricotta and canellini bean cakes (v)

Falafel bytes with in house curreid 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 sov 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 accompaniaments

## 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

Mgaret

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)







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 chorizio curry macaroon

Tuna tataki with daikon spaghetti and sesame oil emulsion

Confit chicken with sweet corn cream in balck 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 geen 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 mayonniase 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

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