



**CAMILLERI CATERERS**  
your wedding made perfect



# What Meets the Eye |

## Cold Canapés

Goats' Cheese & Sundried Tomato Mini Tartlets  
Savoury Frosted Muffins with Smoked Salmon  
& Fresh Chives  
Sweet Potato & Hummus Nibbles  
Black Olive Tapenade Bruschetta  
Hoisin Duck Confit Crepes  
BLT Sandwich Bites  
Caprese Skewers

## Hot Canapés

Mozzarellini Crunch  
Chicken Curry Cross Pastries  
Curried Beef Vol au Vents  
Shrimp Wonton in Sweet Chili Dip  
Filo Crispy Prawn  
BBQ Chicken Pizza Swirls  
Boscaiola Arancini  
Smoked Maltese Sausage in Puff Pastry  
Beef & Sweet Spinach Yorkshire Puddings  
Grouper & Sun-Blushed Tomato Skewers  
Spinach & Ricotta Panzerotti  
Hot & Spicy Chicken Fillet Burgers, Gherkin Relish  
Corn Dogs, Honey Mustard Sauce  
Vegetable Indian Bhaji with Mint Raita Dip  
Beef Gyoza & Tomato Salsa  
BBQ Pulled Pork Buns

Waiting Service & Logistics Included

## Dessert

Individual Fruit Bites, melted Nutella  
French Pastries  
*Lemon Chiboust*  
*Salted Caramel & Peanut Mousse*  
*Strawberry Delight*  
*Hazelnut Delice*  
*Banana Cheese Cake*  
*After Eight Mousse*  
Ice-Cream Profiteroles

## Cake Station

3-Tier Wedding Cake  
Sugared Almonds

## Coffee Station

Coffee  
Camilleri Signature Ricotta Kannoli  
Assorted Chocolate Truffle Shells  
Local Date Rolls  
Almond & Cherry Macaroons



Maltese Sausage



BBQ Pulled Pork Buns



Black Olive Bruschetta



€ 23.00 <sup>exc vat</sup> pp

**DESIGNED MENU**

**SPECIAL OFFER**

# Our First Date |

## Cold Canapés

Avocado Guacamole Cornettes  
Bocconcini & Parma Bites drizzled in EV Olive Oil  
Asian Prawn Noodle Salad  
Curried Chicken & Raisins Crepes  
Smoked Duck & Avocado Risotto Spoons  
Beetroot Cured Salmon, Wasabi Mayo &  
Pickled Cucumber Open Bread  
Savoury Muffins with Herbed Feta Frosting  
Sweet Pork & Honey Melon on Bulgur Wheat

## Hot Canapés

Rabbit Vol au Vents  
Crab Claws, Tartar Sauce  
Breaded Brie & Amaretto Dip  
Hawaiian Pizza Swirl  
Mushroom Criss Cross Pastries  
Fish Fillet Bun  
Pulled Pork Bites  
Chilli Con Carne  
Chicken Gyoza & Tomato Salsa  
Sweet Potato & Smoked Salmon Mini Quiches  
Chicken Satay, Teriyaki & Tandoori Feast  
Jalapeno Poppers, Tomato Salsa  
Pork Kebab dipped in Apple Sauce  
Chicken Kiev  
Vegetable Dim Sum, Soy Sauce

Waiting Service & Logistics Included

## Dessert

Fresh Fruit Kebab  
French Pastries  
*Lemon Chiboust*  
*Salted Caramel & Peanut Mousse*  
*Strawberry Delight*  
*Hazelnut Delice*  
*Banana Cheese Cake*  
*After Eight Mousse*  
Ice-Cream Wafer Biscuits

## Cake Station

3-Tier Wedding Cake  
Sugared Almonds

## Coffee Station

Coffee  
Camilleri Signature Ricotta Kannoli  
Assorted Chocolate Truffle Shells  
Local Date Rolls  
Almond & Cherry Macaroons



Savoury Muffin with Herved Feta Frosting



Assorted Cornettes



Gyoza



Fish Fillet Bun

€ 26.00 <sup>exc vat</sup> pp

**DESIGNED MENU**

**SPECIAL OFFER**

# The Proposal |

## Cold Canapés

Slow Cooked Pork & Cranberry Drizzle Open Bread  
Curried Macaroon with Rabbit Mousse  
Smoked Salmon & Dill Crepes  
Cured Beef Rolls with Mascarpone & Apricot Filling  
Caramelized Figs & Camembert wrapped in Prosciutto  
Savoury Muffins with Roast Beef & Horseradish Cream  
Chili Bread with Avocado with Sour Cream Dip  
Marinated Octopus Salad  
Limoncello, Red Currant & Mint Sorbet

## Hot Canapés

Spicy Lamb Pitta Bread  
Feta Filo Swirls  
Peppered Tuna, Aioli Sauce  
Fagotini Tartufo Nero  
Beef Satay, Satay Sauce  
Maltese Sausage Mini Burger  
Crispy Asian Delights, Avocado Chili Dip  
Camembert Bites, Cranberry Sauce  
Tomato & Cheese Panzerotti  
Lemongrass Infused Chicken Cigars  
Scampi & Chips  
Asian Spiced Pork Belly, Caramelized Peaches  
Prawns in Potato Nests with Lemon & Chive Mayo  
Porcini, Thyme & Brie Toffee

Waiting Service & Logistics Included

## Dessert

Mint Infused fresh Fruit Salad  
French Pastries  
*Lemon Chiboust*  
*Salted Caramel & Peanut Mousse*  
*Strawberry Delight*  
*Hazelnut Delice*  
*Banana Cheese Cake*  
*After Eight Mousse*  
Trio of Ice-Cream Sundae

## Cake Station

3-Tier Wedding Cake  
Sugared Almonds

## Coffee Station

Coffee  
Camilleri Signature Ricotta Kannoli  
Assorted Chocolate Truffle Shells  
Local Date Rolls  
Almond & Cherry Macaroons



Cured Beef Rolls with Mascarpone & Apricot Filling



Curried Macaroon Bites with Rabbit Mousse



Peppered Tuna



Spicy Lamb Pitta Bread



# I DO |

## Cold Canapés

Spicy Hummus & Quail Egg Open Bread  
Crispy Beef Satay Strips on a Noodle Salad  
Salmon Mousse Cornettes  
Supreme Caviar Maki Rolls, Soy Sauce  
Sweet Pork & Honey Melon on Bulgur Wheat  
Smoked Duck in Forest Berry Vinaigrette Spoon Nibble  
Tzatziki  
Tropical Fruit Sorbet

## Hot Canapés

Chicken Pad Thai Flying Buffet  
Fried Ravioli, Marinara Sauce  
Guinness Beef Burger served in Paper Bag  
Crispy Duck Skewers, Blackberry & Port Sauce  
Falafel Buns  
Porcini, Thyme & Brie Toffee  
Chicken & Sweet Pepper Pinwheels  
Beef Kebab on Quinoa  
Salmon Skewer, Garlic Mayo  
Lamb Koftas, Harissa Yogurt Sauce  
Marinated Butterfly Prawn  
Mozzarellini Crunch  
Chicken Mango Savoury Croissant  
Chicken Satay, Satay Sauce  
Oyster Beef Stir Fry

Waiting Service & Logistics Included

## Dessert

Fresh Fruit & Ice-Cream  
French Pastries  
*Lemon Chiboust*  
*Salted Caramel & Peanut Mousse*  
*Strawberry Delight*  
*Hazelnut Delice*  
*Banana Cheese Cake*  
*After Eight Mousse*  
Maple Syrup Pan Cake

## Cake Station

3-Tier Wedding Cake  
Sugared Almonds

## Coffee Station

Coffee  
Camilleri Signature Ricotta Kannoli  
Assorted Chocolate Truffle Shells  
Local Date Rolls  
Almond & Cherry Macaroons



Fried Ravioli, Marinara Sauce



Smoked Duck in Forest Berry Vinaigrette Spoon Nibble



Tzatziki



# FOREVER & A DAY |

## Cold Canapés

Hummus Cornettes  
Duck Crystal Rolls, Soy Sauce  
Black Brioche Bun filled with Smoked Salmon, Chives & Cream  
Coconut, Sweet Chilli & Prawn Risotto Spoons  
Slow Roast Moroccan Spiced Pork on Couscous  
Sushi, Sashimi & Maki Platters, Soy Sauce  
Sorbet Royale

## Hot Canapés

Seafood Paella Flying Buffet  
Spicy Lamb Pitta Bread  
Honey & Mustard Glazed Quail  
Crab Delight  
Black Prawn  
Almond Coated Goats Cheese  
Surf & Turf Kebab  
Glazed Pork on Plum Noodles  
Chicken Parmigiana  
Traditional Maltese Bragioli on Bamboo Plate  
Bright Brioche Beef Angus Burger  
Duck Spring Rolls, Hoisin Sauce  
Slow cooked Pork Cheek Bon Bons, Honey Mustard Sauce  
Chicken Goujons wrapped in Guanciale, Aioli Sauce  
Fagotini Tartufo Nero

Waiting Service & Logistics Included

## Dessert

Fresh Fruit Kebabs  
French Pastries  
*Lemon Chiboust*  
*Salted Caramel & Peanut Mousse*  
*Strawberry Delight*  
*Hazelnut Delice*  
*Banana Cheese Cake*  
*After Eight Mousse*  
Trio of Ice-Cream Sundae  
Liquor Chocolate Shots

## Cake Station

3-Tier Wedding Cake  
Sugared Almonds

## Coffee Station

Coffee  
Camilleri Signature Ricotta Kannoli  
Assorted Chocolate Truffle Shells  
Local Date Rolls  
Almond & Cherry Macaroons



Surf & Turf Kebab



Black Brioche Bun filled with Smoked Salmon, Chives & Cream



Bright Brioche Beef Angus Burger



Liquor Chocolate Shots



# COLD ITEMS

Supreme Caviar Maki Rolls, Soy Sauce	€ 1.30
Sweet Chilli & Prawn Cucumber Roll	€ 1.30
Chicken Maki Rolls, Soy Sauce	€ 1.25
Sushi, Sashimi & Maki Platters, Soy Sauce	€ 1.25
Standard Maki Selection	€ 1.10
Black Brioche Bun filled with Smoked Salmon, Chives & Cream	€ 1.10
Salmon Strudel	€ 1.10
Slow Roast Moroccan Spiced Pork on Couscous	€ 0.95
Sweet Pork & Honey Melon on Bulgur Wheat	€ 0.95
Marinated Octopus Salad	€ 0.95
Smoked Duck in Forest Berry Vinaigrette Spoon Nibble	€ 0.95
Flaked Salmon, Avocado & Lime Quinoa Spoon Nibble	€ 0.95
Fruity Chicken & Chutney Spoon Nibble	€ 0.95
Chili Bread Avocado with Sour Cream Dip	€ 0.95
Caramelized Figs & Camembert wrapped in Prosciutto	€ 0.95
Cured Beef Rolls with Mascarpone & Apricot Filling	€ 0.85
Smoked Salmon & Dill Crepes	€ 0.85
Horseradish Beef Salad	€ 0.85
Crispy Beef Satay Strips on a Noodle Salad	€ 0.85
Curried Macaroon with Rabbit Mousse	€ 0.85
Hoisin Duck Confit Crepes	€ 0.75
Curried Chicken & Raisins Crepes	€ 0.75
Beetroot Cured Salmon, Wasabi Mayo & Pickled Cucumber Open Bread	€ 0.75
Spicy Hummus & Quail Egg Open Bread	€ 0.75
Slow Cooked Pork & Cranberry Drizzle Open Bread	€ 0.75
Caprese Skewers	€ 0.75
Bocconcini & Parma Bites drizzled in EV Olive Oil	€ 0.75
Asian Prawn Noodle Salad	€ 0.75
BLT Sandwich Bite	€ 0.65
Paprika Dusted Shrimp & Caviar Barquettes	€ 0.60
Coconut, Sweet Chilli & Prawn Risotto Spoons	€ 0.60
Smoked Duck & Avocado Risotto Spoons	€ 0.60
Avocado Guacamole Cornettes	€ 0.60
Bigilla Cornettes	€ 0.60
Salmon Mousse Cornettes	€ 0.60
Hummus Cornettes	€ 0.60
Chicken, Caper & Tarragon Mousse Blinis	€ 0.60
Cranberry Cheese Mousse & fresh Chives Blinis	€ 0.60
Savoury Muffins with Herbed Feta Frosting	€ 0.50
Savoury Muffins with Roast Beef and Horseradish Cream	€ 0.50
Savoury Frosted Muffins with Smoked Salmon & Fresh Chives	€ 0.50
Chicken, Bacon & Chutney Club Sandwiches	€ 0.50
Egg, Spring Onion & Fresh Chive Mayo Club Sandwiches	€ 0.50

Price are exclusive of VAT.

## Price

Tuna, Tomato & Fresh Herbs Club Sandwiches	€ 0.50
Ploughman's Cheddar & Pickle Club Sandwiches	€ 0.50
Smoked Salmon, Caper, Lemon & Dill Club Sandwiches	€ 0.50
Sweet Potato & Hummus Nibbles	€ 0.50
Salami & Sweet Mustard Multigrain Panini	€ 0.50
Maltese Filling Multigrain Panini	€ 0.50
Black Olive Tapenade Bruschetta	€ 0.50
Goats Cheese & Sundried Tomato Mini Tartlets	€ 0.50
Chicken Mousse with Pear & Citrus Mini Tartlets	€ 0.50

## Price

# FLYING BUFFET

	Price	Served
Fritto Misto	€ 3.00	Served Warm
Italian Caprese Salad Stacks with Grilled Zucchini & Basil	€ 2.50	Served Cold
Seafood Paella	€ 2.50	Served Warm
Oriental Chicken with Apricots & Fried Almonds	€ 2.50	Served Warm
Chicken Tikka Masala served on Lime Infused Basmati Rice	€ 2.50	Served Warm
California Roll Deconstructed Sushi Bowl	€ 2.00	Served Cold
Chicken Pad Thai	€ 2.00	Served Warm
Ricotta Raviolotti with fresh Basil & Tomato Sauce	€ 2.00	Served Warm
Creamy Mushroom & Parmesan Risotto	€ 2.00	Served Warm



Sweet Chilli & Prawn Cucumber Roll • Savoury Muffins with Herbed Feta Frosting • Supreme Caviar Maki Rolls



# HOT ITEMS |

	Price
Surf & Turf Kebab	€ 1.25
Bright Brioche Beef Angus Burger	€ 1.25
Black & Red Prawns	€ 1.20
Marinated Butterfly Prawn	€ 1.20
Traditional Maltese Bragioli on Bamboo Plate	€ 1.20
Crab Delight	€ 1.10
Prawns in Potato Nests with Lemon & Chive Mayo	€ 1.00
Rock Salt & crushed Pepper Beef Skewer, Pepper Sauce	€ 1.00
Chicken & Sweet Pepper Pinwheels	€ 1.00
Honey & Mustard Glazed Quail	€ 1.00
Chicken Parmigiana	€ 1.00
Maltese Sausage Mini Burger served in a Box	€ 1.00
Asian Spiced Pork Belly, Caramelized Peaches	€ 1.00
Glazed Pork on Plum Noodles	€ 1.00
Salmon Skewer, Garlic Mayo	€ 1.00
Beef Satay, Satay Sauce	€ 1.00
Fagotini Tartufo Nero	€ 0.95
Oyster Beef Stir Fry	€ 0.95
Lamb Koftas, Harissa Yogurt Sauce	€ 0.95
Mustard & Coconut Infused Grouper, Caramelized Onions	€ 0.95
Scampi & Chips	€ 0.95
Lemongrass Infused Chicken Cigars	€ 0.95
Peppered Tuna, Aioli Sauce	€ 0.95
Chilli Con Carne	€ 0.90
Pulled Pork Bites	€ 0.90
Chicken Mango Savoury Croissant	€ 0.90
Feta Filo Swirls	€ 0.85
Chicken Satay, Teriyaki & Tandoori Feast	€ 0.85
Fish Fillet Bun	€ 0.85
Beef Kebab on Quinoa	€ 0.85
Chicken Satay, Satay Sauce	€ 0.85
Pork Kebab, Apple Sauce Dip	€ 0.85
Crispy Asian Delights, Avocado & Chilli Dip	€ 0.75
Almond Coated Goats Cheese	€ 0.75
Falafel Sliders	€ 0.75
Hot & Spicy Chicken Fillet Burgers, Gherkin Relish	€ 0.75
BBQ Pulled Pork Buns	€ 0.75
Duck Spring Rolls, Hoisin Sauce	€ 0.75
Slow cooked Pork Cheek Bon Bons, Honey Mustard Sauce	€ 0.75
Fried Ravioli, Marinara Sauce	€ 0.75
Grouper wrapped in Parma	€ 0.75
Jalapeno Poppers, Tomato Salsa	€ 0.65
Camembert Bites, Cranberry Sauce	€ 0.65

Swiss Cheese Wedges, Tomato Salsa	€ 0.65
Chicken, Bacon & Prune Bites	€ 0.65
Chicken Kiev	€ 0.65
Breaded Brie & Amaretto Dip	€ 0.65
Rabbit Vol au Vents	€ 0.60
Sweet Potato & Smoked Salmon Mini Quiches	€ 0.60
Crab Claws, Tartar Sauce	€ 0.60
Vegetable Cigars	€ 0.60
Vegetable Indian Bhaji with Mint Raita Dip	€ 0.55
Shrimp Wonton in Sweet Chili Dip	€ 0.55
Corn Dogs, Honey Mustard Sauce	€ 0.50
Italian Sausage & Onion Confit Yorkshire Puddings	€ 0.50
Beef & Sweet Spinach Yorkshire Puddings	€ 0.50
Hawaiian Pizza Swirl	€ 0.50
BBQ Chicken Pizza Swirl	€ 0.50
Filo Crispy Prawn	€ 0.50
Beef Gyoza & Tomato Salsa	€ 0.50
Chicken Gyoza & Tomato Salsa	€ 0.50
Mozzarellini Crunch	€ 0.50
Chicken Curry Criss Cross Pastries	€ 0.50
Mushroom Criss Cross Pastries	€ 0.50
Vegetable Dim Sum, Soy Sauce	€ 0.50
Smoked Maltese Sausage in Puff Pastry	€ 0.50
Spinach & Ricotta Panzerotti	€ 0.50
Porcini & Brandy Vol au Vents	€ 0.50
Tomato & Cheese Panzerotti	€ 0.50
Spinach Arancini	€ 0.50
Tomato & Cheese Arancini	€ 0.50
Boscaiola Arancini	€ 0.50
Curried Beef Vol au Vents	€ 0.50
Cream & Herb Pillows	€ 0.50

## SORBET |

	Price
Sorbet Royale (Lemon & Prosecco)	€ 1.25
Limonello, Red Currant & Mint	€ 1.00
Basil & Lime Sorbet	€ 1.00
Mandarin Sorbet	€ 1.00

Price are exclusive of VAT.

# SAVOURY THEMED STATIONS |

## CARVERY STATION at € 9.00 pp

Whole poached Norwegian Salmon with Lemon & Dill Dressing  
Roasted Suckling Pork with Apple Sauce  
Glazed Gammon in Red Wine Jus  
Rock Salt & crushed Black Pepper Roasted Rib of Beef in Jack Daniels BBQ Sauce  
Chicken in Peanut Sauce  
Caramelized Onion Tart, Baked Camembert in Filo Pastry, Cranberry Cheese Log  
Potato Wedges & Mediterranean Grilled Vegetables  
Served with Maltese Bread, Dressings and Accompaniments

## SIZZLING BBQ STATIONS at € 8.00 pp

Butterfly Chicken Breast with Oregano & Garlic  
Beef Medallions with Mushroom Sauce  
Pork Loin Medallions with Sage  
Baked Jacket Potatoes  
Wild Rice Salad with Shrimps, Pineapple & Sweet Chilli  
Selection of Sauces, Bread & Butter

## UNDER THE SEA at € 8.00 pp

Grilled Tuna Steaks marinated in homemade Salsa  
Norwegian Salmon served with sweet Mustard Dressing & Dill  
Baked Whole Fresh Local Grouper with Lemon and Fresh Herbs  
Baby Calamari, Mussel Platter & Calamari Rings  
Swordfish Carpaccio with Red Pepper and Tarragon Dressing  
Prawn Fountain with Avocado and Tarragon Mayonnaise  
Potato Salad with Yoghurt, Butter Mustard Sauce

## SUSHI STALL at € 7.00 pp

Fusion Crystal Rolls: Duck, Smoked Salmon, Breaded Chicken, Breaded Prawn & Vegetarian  
Supreme Maki Platters: Salmon California, Hawaiian, Prawn Lover, Spicy Tuna, Strawberry Prawn,  
Green Caterpillar, Salmon California, Osaka Maki, Chicken Nuts  
Nigiri Selection: Tuna Nigiri, Salmon Nigiri, Prawn Nigiri  
Sashimi Selection: Salmon Sashimi, Tuna Sashimi, Prawn Sashimi

## A TASTE OF MALTA at € 6.00 pp

Fried Rabbit with Garlic, Wild Thyme & White Wine  
Traditional Beef Olives served with chopped Tomatoes & Vegetables  
Roasted Maltese Potatoes with Onion and Fennel Seeds  
Traditional Cheese & Pea Cakes  
Marinated Octopus Salad with Garlic, Olive Oil and Fresh Herbs  
Maltese Sausage, Sundried Tomatoes & Aubergine Pasta Salad  
Goat's Cheese, Bigilla and Aioli Dips  
Pickles, Stuffed Olives, Galletti and Capers  
Served with Galletti and Ftira Wedges

## AMERICAN STALL at € 5.50 pp

Corn Dogs, Honey Mustard Sauce  
Guinness Beef & Bacon Burgers  
BBQ Pulled Pork Buns  
Italian Hotdogs with Caramelized Onions  
French Fries

## PASTA and/or PAELLA STATION at € 3.50 pp (choose two)

Tortellini Fungi in Pancetta Cream Sauce & baby Spinach Leaves  
Casarecci Aglio Olio with Prawns, Cherry Tomato & Rucola  
Italian Seafood Penne Marinara  
Rigatoni in Cherry Tomatoes & Blue Cheese  
Spanish Chicken & Seafood Paella

## MIDDLE EASTERN STALL at € 4.50 pp

Chicken Shawarma  
Middle Eastern inspired Salad Bar including a selection of Hummus, Baba Ghanouge,  
& Fattoush, Tabbouleh Quinoa, Embattan, Kibbeh Meqliyeh, Falafel, Arayess Ajjel  
Grilled Vegetable Medley  
Savoury Crackers, Water Biscuits & Pitta Bread  
Mint Lemonade

## INDONESIAN STALL at € 4.50 pp

Chicken & Beef Satay Skewers  
Traditional Seasoned Fried Duck served in Sambal Sauce  
Shrimp Satay  
Fried Noodles  
Fried Egg on Fried Rice

## CHINESE STALL at € 4.50 pp

Prawn Crackers  
Crispy Beef Stir Fry  
Wok Fried Chicken & Cashew Nuts  
Sweet & Sour Pork  
Pecking Duck in Pancakes & Hoisin Sauce  
Vegetable Spring Rolls  
Fried Noodles with Vegetables  
Accompanied by a Selection of Sauces & Dips

## INDIAN STALL at € 4.50 pp

Chicken Tikka Masala: Chicken Breast Pieces in Yogurt & Masala spices in a thick mild sauce  
Beef Madras: Pieces of Beef cooked in fresh Coconut, Sauces & Tangy Indian Spices  
Lamb Korma: Pieces of boneless Lamb cooked in a rich Cashew-nut Sauce with Indian Spicy  
Geera Rice: Basmati Rice flavoured with Cumin  
Garlic Naan: Flat Indian Bread flavoured with Garlic

## CHEESE & SALUMI NIBBLES at € 3.00 pp

Grana Padano, Pecorino Pepato, Provolone, Cranberry Cheese & Blue Cheese  
Prosciutto Crudo, Salami Napoli & Speck  
Freshly Baked Ciabatta, Flavoured Water Biscuits & Grissini  
Price are exclusive of VAT and are applicable for a minimum of 200 pax.

# DESSERTS |

## Verrine Selection:

Double Chocolate & Salted Caramel Panna Cotta  
Pistachio, White Chocolate & Cherry Mousse  
Coffee Panna Cotta Yogurt Cream  
Lime, Forest Fruit & White Chocolate Verrine  
Passion Fruit & Marshmallow Mousse  
Blueberry Panna Cotta

**Liquor Chocolate Shots:** Baileys, Amaretto, Tia Maria, Jack Daniels

**French Pastries:** Lemon Chiboust, Salted Caramel & Peanut Mousse, Strawberry  
Delight, Hazelnut Delice, Banana Cheese Cake, After Eight Mousse  
Maple Syrup & Blueberry Pan Cakes

## Fruit

Mint Infused fresh Fruit Salad  
Fresh Fruit Kebab  
Individual Fruit Bites served with melted Nutella

## Ice-Cream

Trio of Ice-Cream Sundae  
Fresh Fruit & Ice-Cream  
Ice-Cream Wafer Biscuit  
Ice-Cream Profiteroles

## Coffee Station Accompaniments

Chocolate Cups  
Camilleri Signature Ricotta Kannoni  
Zeppoli  
Mini Doughnuts  
Almond & Cherry Petit Fours  
Apple Fritters  
Decorative Biscuits

## Cake Station Accompaniments

Sugared Almonds (by the Kilo)  
Themed Fairy Cup Cakes  
Themed Cake Pops  
Personalized Decorative Biscuits  
French Macaroons  
Decorative Doughnuts  
Coconut Haystacks  
Marzipan Petit Fours

## Truffles

Lemon White Choco  
Milk Chocolate Croquant  
Dark Orange Choco

Price each  
exc. VAT

€ 1.20

€ 1.00

€ 1.00

€ 1.20

€ 1.00

€ 0.85

€ 0.65

€ 1.00

€ 1.00

€ 0.85

€ 0.75

€ 0.75

€ 0.65

€ 0.65

€ 0.50

€ 0.50

€ 0.75

€ 0.85

€ 14.00

€ 1.50

€ 1.00

€ 1.00

€ 0.75

€ 0.75

€ 0.50

€ 0.50

€ 0.75

€ 0.75

€ 0.75

# SWEET THEMED STALLS |

**CAMILLERI TAL-HELU STALL at € 4.50 pp**  
(minimum 200 pax)

Seasonal Fruit Tart

Rich Chocolate Cake

Cassatella Siciliana

Vanilla Gateaux

Lemon Croquant Cheese Cake

Apple Crumble

Carrot Cake

Croquant Bouche

Marshmallows Rolls

Chocolate Sauce

Sauce Anglais

Fruit Coulis

Honey Syrup

**SWEET FINALE at € 2.50 pp**

Fairy Cup Cakes

Cake Pops

Macaroons

Coconut Haystacks

Sugared Almonds

**COFFEE & PETIT FOURS STATION at € 1.25 pp**

Coffee

Camilleri Signature Ricotta Kannoni

Assorted Chocolate Truffle Shells

Local Date Rolls

Almond & Cherry Macaroons

**CANDY BAR at € 350.00**

A variety of 10 jars & vases filled to the brim with Candy.

We offer a wide choice of over 100 different candies to choose from.

**ICE-CREAM CART at € 2.50 pp**

Selection of 5 Home-Made Ice Creams & Assorted Toppings

Any left-over ice-cream shall be retained by the Company.

**CHOCOLATE FOUNTAIN at € 2.00 pp**

Marshmallows & Fruit

**DONUT BOARD at € 80.00 per 100 pax.**

Assorted Mini Donuts on a Board

# WEDDING CAKES |

€ 400 for a 3 Tier Cake Serving 200 - 299 pax

€ 500 for a 3 Tier Cake Serving 300 - 399 pax

€ 600 for a 4 Tier Cake Serving 400 - 499 pax

€ 850 for a 5 Tier Cake

€ 35 for a Witness Cake

Price are exclusive of VAT.

## AFTER-PARTY FOODS |

	Price
Chicken Popcorn & Chips	€ 1.20
Italian Hot Dogs with Caramelized Onions	€ 1.20
Cheese Pepperoni Pizza	€ 1.00
Flakey Cheese & Pea Cakes	€ 0.60

## GUESTS AT HOME |

### Menu ONE at € 4.50 pp

Goats Cheese & Sundried Tomato Mini Tartlets  
Paprika Dusted Shrimp & Caviar Barquettes  
Zucchini Muffins with Herbed Feta Frosting  
Maltese Filling Panini  
Hoisin Duck Confit Crepes  
Stuffed Olives  
Almond & Cherry Macaroons  
Chocolate Truffles

### Menu TWO at € 4.50 pp

Black Olive Tapenade Bruschetta  
Salami Multigrain Panini  
Smoked Salmon & Dill Crepes  
Assorted Club Sandwiches: Chicken, Tuna & Egg  
Barley Bite with Parma Ham & Apricots  
Stuffed Olives  
Camilleri Signature Profiteroles  
Traditional Mini Honey Rings

Free delivery with order exceeding € 100.00  
Minimum order for 20 persons  
Optional Waiter Service at € 60.00



## POST-CEREMONY CELEBRATIONS |

Served outside the Wedding Ceremony Premises at €3.00 pp

One glass of Prosecco  
Selection of Assorted Canapes

Inclusive of Waiter Service Minimum of 100 persons

## BEVERAGES PACKAGES |

To complement our food service, we also offer a flexible beverage service. Although not obligatory, different beverage options are available at competitive prices.

### FULL OPEN BAR at € 9.00 pp

The choice of beverages for the Full Open Bar is as follows: Welcome Drink, JB Whisky, Jack Daniels, Cognac, Bacardi Rum, Martini Port, Jagermeister, Vermouth, Aperol, Campari, Vodka Smirnoff, Gordons Gin, Malibu, Baileys, Averna, Amaretto, Limoncello, Red & White Wine, Prosecco, Cisk, Excel, Hopleaf, Heineken, Soft Drinks, Mixers (Red Bull, Soda, Tonic, Bitterlemon), Juices (Orange, Pineapple), Still & Sparkling Mineral Water.

For weddings up to 300 guests, overtime @ €150 per hour; weddings over 300 guests, overtime @ €250 per hour.

Prices are irrelevant of remaining number of guests. Maximum Duration is 5 hours.

### PART OPEN BAR at € 5.00 pp

The choice of beverages for the Part Open Bar is as follows: Red & White Wine, Cisk, Excel, Hopleaf, Heineken, Soft Drinks, Mixers (Soda, Tonic, Bitterlemon), Juices (Orange, Pineapple), Still & Sparkling Mineral Water.

For weddings up to 300 guests, overtime @ €75 per hour; weddings over 300 guests, overtime @ €150 per hour.

Prices are irrelevant of remaining number of guests. Maximum Duration is 5 hours.

### GIN BAR at € 4.95 pp

Maximum Duration is 5 hours.

### Prosecco & Fresh Fruit Mimosa Bar at € 4.95 pp

Maximum Duration is 5 hours.

Price are exclusive of VAT.

# OLIVE GARDENS |

Sitting below the magnificent Mdina Bastions, Olive Gardens is exclusive to Camilleri Caterers. The venue's versatility provides for various set-ups which include receptions and seated dinners both indoors and outdoors. The indoor capacity can hold around 350 guests whilst the upper and lower gardens combined can accommodate up to 1,000 standing guests.

## Jan - March

	<u>2019</u>	<u>2020</u>	<u>2021</u>
Saturdays & Public Holidays	€ 1200.00	€ 2000.00	€ 2,200.00
Fridays, Sundays & Eve of Public Holidays	€ 1000.00	€ 1250.00	€ 1,500.00

## April - July

Saturdays & Public Holidays	€ 2,750.00	€ 3,200.00	€ 3,400.00
Fridays, Sundays & Eve of Public Holidays	€ 2,500.00	€ 2,900.00	€ 3,100.00

## August - October

Saturdays & Public Holidays	€ 1,800.00	€ 2,500.00	€ 3,000.00
Fridays, Sundays & Eve of Public Holidays	€ 1,500.00	€ 2,300.00	€ 2,500.00

## November - December

Saturdays & Public Holidays	€ 1,500.00	€ 1,750.00	€ 2,000.00
Fridays, Sundays & Eve of Public Holidays	€ 1,000.00	€ 1,300.00	€ 1,600.00



Rates include 10-hour use of venue, starting from two hours prior to mass or three hours prior to ceremony. Starting time depends on the exigencies of event and setup.

Our couples are entitled to an hour in the morning for setup and / or delivery of any belongings to the venue. Additional hours over and above will be charged at the rate of EUR25.00.

Rates exclude VAT.

## **Our Decorative Package:**

Optional decorative packages are offered within our exclusive venue Olive Gardens. The main package priced at €250 includes enhancing the garden with a variety of bistro tables and other seating arrangements. Cushions are spread along the garden wall. Feature lighting, lanterns of all sizes, draped bars and decorative candle lit vases help to make the place very romantic and even more appealing.

The full package, priced at €350 includes also enhancing the pool terrace and the very romantic courtyard.

# OUTSIDE CATERING |

Our outside catering services extend to venues such as:

Castello Dei Baroni, Chateau Buskett, Cottage Gardens, Club House at Gianpula, Eden Lodge, MonteKristo Estates, Palazzo Promontorio, Palm Beach Malta, Razzett I-Abjad, Popeye Village, Smart City Malta, Torre Paulina, Villa Bighi, Villa Blanche, Villa Katerina Villa Maria, Rabat, Villa Overhills, The Ivory Suite at Maxtura Gozo, Fort St Angelo, Fort St Elmo, Fort St Andrew, Gardjola Gardens, Hagar Qim Temples, Hastings Gardens, Inquisitors Palace, Malta Maritime Museum. National Museum of Archaeology, Tarxien Temples, Vilhena Palace.

**You may contact our Sales Office to enquire about any of the above venues.**



Palazzo Nobile



Chateaux Buskett



The Club House at Gianpula



St. Andrew's Bastions



Razzett I-Abjad

## Terms & Conditions

1. Each menu price is stated per person and is inclusive of the food items within the given menu, staff charges and a fee to cover services & logistics, excluding VAT.
2. Prices for food products are applicable for the years 2019, 2020 and 2021; however, the company reserves the right to revise staff charges should an increase in the rate of inflation necessitates such changes. The client shall bear this increment.
3. Reception menu prices are applicable for a minimum of 200 guests. Quotations for weddings with a guest count of less than 200 shall be provided, on request.
4. The services & logistics fee shall cover the cost of linen and station hardware; ice, gas, glassware, crockery, cutlery and other consumables; transportation of food and catering equipment to the place of the event; breakages; food labeling and general wear & tear.
5. An additional outside catering fee shall apply when catering in venues other than Olive Gardens. Such, for the provision of warmers, fryers, refrigeration and any other catering equipment required over and above what is available at the given venue. In the case of venues or public areas with no available facilities, an outside catering fee shall be quoted independently subject to the equipment and services required for the event. It is also the client's responsibility with such venues, to provide a marquee, lighting & other electrical requirements as well as the provision of fresh potable water, in line with health & safety regulations as set out by law. This cost shall be borne by the client.
6. The cost for staff included within a quoted menu covers a maximum shift of seven (7) hours per member of staff, starting from two (2) hours prior the time of the Mass or three (3) hours prior to the time of the Civil Ceremony (depending on complexity of setup). Following this shift overtime is charged at the rate of €80.00 per hour per 100 guests. Overtime charges shall apply beyond the departure of the bride & groom and shall continue to apply until all dismantling is final.
7. Left over foods will be handled according to the clients' choice as stipulated in the Returned Food Policy. Transportation of such shall be the client's responsibility. Camilleri Caterers shall not be responsible in any manner, for any claim, illness or other damage arising from the consumption of leftover foods taken away from the venue by the client. On this basis the client renounces Camilleri Caterers from any liability arising in relation to the consumption of such foods.
8. Camilleri Caterers are able to cater for dietary requirements given that we are informed well in advanced. We do not accept dietary requirements requests during the event.
9. Payment Terms
  - On confirmation, a deposit of €1500 is required.
  - A prepayment of 65% on the remaining amount shall be settled no later than 2 weeks prior to the event.
  - The balance outstanding on invoice issued by the Company to the Client regarding the actual value of the order, plus any additional charges, shall be remitted by the Client to the Company within 7 days from date of event. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law from time to time, shall become due by the Client to the Company on any balance which remains unpaid after the lapse of 30 days from the date of event.
10. Olive Gardens is made available to Clients and their respective suppliers on the date of the event from two (2) hours prior the time of Mass or three (3) hours prior to the time of Ceremony when this is within the same venue. The client or any or his/her representatives may use this time in order to carry out any deliveries, setup, etc.
11. Deposits are not refundable for any reason.

# **CAMILLERI CATERERS**

your wedding made perfect

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