



Lattughi

WEDDING PACKAGE

Years 2016 / 2018



# RECEPTION



## Wedding Reception Menu 1

€00.00 per person excluding VAT

Including a three tier Wedding cake, based on a minimum of 150 persons

### Cold Canapés

- Croustade with grilled artichoke, roasted tomato and chevre cheese V
- Hot Smoked Salmon on rye bread with horseradish cream and chives
- Crostini with roasted pepper, Hummus and Kalamata Olive V
- Roasted bell pepper and feta canapé with orange V
- Gorgonzola biscotti topped with prosciutto and cranberry jam
- Smoked salmon mousse filled cones
- Dolce latte cream filled cones

### Tramezzini

- Rosemary and walnut frittata sandwich with cream cheese on brown bread
- Focaccia zucchini, pancetta and provola
- Barbeque chicken and mango chutney wrap
- Pink roast beef, pickle and red Leicester double decker

### Cold Flying Buffet

- Brie and cherry tomato skewer in salsa verde V

### Hot Canapés

- Tandoori chicken skewer, cucumber raita
- Lobster thermidor bouchees
- Sesami crusted feta bites V
- Red Thai fish cakes, sweet chilli sauce
- Coconut shrimp, plum sauce
- Vegetable samosa with tamarind dipping sauce V
- Chicken saltimbocca skewer
- Pulled beef sandwich with a fruity bbq sauce
- Dijon-Glazed lamb “Lollipops” with minted arugula pesto
- Girandole di cipolla, balsamico V
- Spinach and feta puff pastry rolls V
- King prawns wrapped in filo with tamarind dipping sauce
- Crispy fried broccoli and cheese croquettes V

### Hot Flying Buffet

- Risotto ai funghi, rucola e grana padano V
- Polenta lessa condita con salsiccia e salsa piccante
- Raviolo al pollo, crema di zafferano e rosmarino



Wedding Reception Menu 1 - continued

Sweets

Mini cassatella Siciliana  
Profiteroles with a light pistachio cream  
Chocolate fudge bites  
Fresh fruit tartlets  
Lemon Puff

Coffee Station

Freshly brewed coffee served with Maltese specialties:  
Mini dates fritters  
Mini fig rolls  
Mini cantucci



## Wedding Reception Menu 2

€00.00 per person excluding VAT

Including a three tier Wedding cake, based on a minimum of 150 persons

### Cold Canapés

- Savoury choux buns with creamy chicken liver parfait and orange zest
- Roasted bell pepper and feta canapé with orange V
- Mexican chicken salad and guacamole cups
- Crostini with roasted pepper and feta canapé with orange V
- Gorgonzola biscotti topped with prosciutto and cranberry jam
- Olive oil biscuit topped with roasted cherry tomato and Greek feta V
- Smoked salmon mousse filled cones
- Roast bell pepper and cream cheese cones V

### Tramezzini

- Pulled pork open face sandwich with tangy apple chutney
- Chargrilled vegetable, rocket leaves and olive tapenade focaccia V
- Smoked salmon, dill cream cheese "rotolo"
- Pink roast beef, pickle and red Leicester double decker

### Cold Flying Buffet

- Grilled Salmon nugget on a nicoise salad
- Duck and apricot salad with flaked almonds and chives

### Hot Canapés

- Tandoori chicken skewer, cucumber raita
- Stuffed tiny potato with bacon bits, cheddar and chives
- Lobster Thermidor bouchees
- Arancini spinach e quattro formaggi V
- Coconut shrimp, plum sauce
- Chicken and pistachio lollipop with a sweet chilly dip
- Beef, mushroom & bell pepper brochette, soy ginger marinade
- Tortina pomodoro, feta e basilica V
- Calamari fritti in a basket
- Dijon-Glazed lamb "Lollipops" with minted arugula pesto
- Girandole di cipolla e balsamico V
- Grilled panini with a veal polpetta and provolone
- King prawns wrapped in filo with tamarind dipping sauce
- Crisp fried broccoli and cheese croquettes V

### Hot Flying Buffet

- Swordfish nugget on risotto Milanese with tomato & leek fondue
- Cream of broccoli and Stilton soup V
- Pulled spiced pork and apple puree on a polenta cake
- Raviolo ripieno al pecorino, salsa cruda V



Wedding Reception Menu 2 - continued

Sweets

Lemon puff  
Mini fruit kebab with chocolate sauce  
Mini cassatella Siciliana  
Chocolate fudge bites  
Tiramisu

Individual assorted ice-cream domes

Coffee Station

Freshly brewed coffee served with Maltese specialties:

Mini dates fritters  
Mini fig rolls  
Mini cantucci

## Wedding Reception Menu 3

€00.00 per person excluding VAT

Including a three tier Wedding cake, based on a minimum of 150 persons

### Cold Canapés

Croustade with grilled artichoke, roasted tomato and chevre cheese V  
Hot smoked salmon on rye bread with horseradish cream and chives  
Crostini with roasted pepper, Hummus and Kalamata olive V  
Aubergine parmigiana crostini with fresh basil V  
Smoked salmon mousse profiteroles with caviar and chive garnish  
Mexican chicken salad and guacamole cups  
Gorgonzola biscotti topped with prosciutto and cranberry jam  
Assorted Maki and Nigiri sushi  
Chicken liver parfait filled pastry cones  
Dolce latte cream filled cones V

### Tramezzini

Pulled pork open face sandwich with tangy apple chutney  
Focaccia zucchini, pancetta and provola  
Smoked salmon, dill cream rotolo  
Barbeque chicken and mango chutney wrap  
Roma tomato and fresh mozzarella open sandwich V

### Cold Flying Buffet

Brie and cherry tomato skewer in salsa verde V  
Salmon aglio & olio  
Mini crudities with Hummus dip  
Grilled shrimp and paccetta skewer with roasted garlic aioli

### Hot Canapés

Scallops wrapped in pancetta  
Arancini ragu e Mozzarella  
Calamari fritti in a basket  
Coconut shrimp, plum sauce  
Tortina pomodoro, feta e basilico V  
Chicken saltimbocca Skewer  
Beef, mushroom & bell pepper brochette, soy ginger marinade  
Sesame crested feta bites V  
Chicken finger with a honey, orange ginger marinade  
Crispy Peking duck roll with plum sauce  
Hazelnut and blue cheese stuffed mushrooms V  
Grilled panini with veal "polpetta" and provolone  
Potato-Crusted shrimp with roast garlic cream  
Deep fried chickpea and dill patties in a lime and coriander yoghurt dip V  
Rabbit and leek turnover  
Lamb scottadito with minted arugula pesto



## Wedding Reception Menu 3 - Continued

### Hot Flying Buffet

Swordfish nugget on risotto Milanese with tomato-leek fondue  
Pulled spiced pork and apple puree on a polenta cake  
Cream of broccoli and stilton V  
Raviolo ripieno al pecorino salsa cruda V

### Sweets

Mini cassatella Siciliana  
Profiteroles with a light pistachio cream  
Tiramisu  
Chocolate fudge  
Mini fresh fruit tartlets  
Individual assorted ice-cream domes

### Coffee Station

Freshly brewed coffee served with Maltese specialties:  
Mini dates fritters  
Mini fig rolls  
Mini cantucci



## Wedding Reception Menu 4

€00.00 per person excluding VAT

Including a three tier Wedding cake, based on a minimum of 150 persons

### Cold Canapés

- Croustade with grilled artichoke, roasted tomato and Chevre cheese V
- Hot smoked salmon on rye bread with horseradish cream and chives
- Aubergine parmigiana crostini with fresh basil V
- Prosciutto asparagus spears, saffron remoulade
- Crostini with roasted pepper, hummus and Kalamata olive V
- Savoury choux buns with creamy chicken liver parfait and orange zest
- Gorgonzola biscotti topped with prosciutto and cranberry jam
- Mini tartlets of chicken Caesar salad
- Assorted Maki and Nigiri sushi
- Smoked salmon mousse filled cones
- Roast bell pepper and cream cheese cones V

### Tramezzini / Wraps / Focaccias

- Pulled pork open face sandwich with tangy apple chutney
- Roma tomato and fresh mozzarella open sandwich V
- Focaccia zucchini, pancetta and provola V
- Barbeque chicken and mango chutney wrap
- Smoked salmon, dill cream cheese rotolo

### Cold Flying Buffet

- Duck and apricot salad with flaked almonds and chives
- Mini crudities with hummus dip V
- Grilled d shrimp and pancetta skewer with roasted garlic aioli

### Hot Canapés

- Scallops wrapped in pancetta
- Veal polpetta wrapped in a grilled zucchini with herb mayo
- Arancini spinaci e quattro formaggi V
- Stuffed tiny potato with bacon bits, cheddar and chives
- Tortina pomodoro, feta e basilico V
- Chicken saltimbocca skewer
- Beef, mushroom & bell pepper brochette, soy ginger marinade
- Calamari fritti in a basket
- Chicken and pistachio lollipop with a sweet and chilly dip
- Crispy Peking duck roll with plum sauce
- Pulled beef sandwich with a fruity bbq sauce
- Salmon burger with a prawn yoghurt sauce
- Girandole di cipolla, balsamico V
- King prawns wrapped in filo pastry with a tamarind dipping sauce
- Hazelnut and blue cheese stuffed mushrooms V



## Wedding Reception Menu 4 – Continued



### Hot Canapés

Lamb scottadito with arugula pesto  
Vegetable samosa with a tamarind dipping sauce V  
Rabbit and leek turnover  
Sesame crusted feta bites V

### Hot Flying Buffet

Spicy pork and avocado enchilada  
Risotto ai funghi, rucola e grana padano V  
Lobster bisque with brandy cream  
Swordfish and crab raviolo with a herb beurre blanc sauce  
Pulled pork and apple puree on a polenta cake

### Sweets

Mini fruit kebab with chocolate sauce  
Chocolate profiteroles  
Rum baba  
Tiramisu  
Lemon puff  
Chocolate fudge  
Cassata Siciliana mignon

Individual assorted ice-cream domes

### Coffee Station

Freshly brewed coffee served with Maltese specialties:  
Mini dates fritters  
Mini fig rolls  
Mini cantucci



## SEATED WEDDING MENUS

### Menu 1 Plated

At € 00.00 per person excluding VAT

Based on a minimum of 50 persons

Wild game terrine wrapped in pancetta  
served on a fig & spring onion compote, orange dressing

Freshly made sheep ravioli tossed in a leek & tomato fondue,  
drizzled with herb oil

Stuffed fillet of pork with a mushroom coriander farci served on a sage crushed potato & mustard reduction

Trio of exotic taste with dark chocolate and fudge bare

Coffee  
&  
Petit fours

### Menu 2 Plated

At € 00.00 per person excluding VAT

Based on a minimum of 50 persons

Marinated mussels on a fig and leek mille feuille,  
drizzled with garlic & tomato coulis

Duck and wild berry risotto with crushed almonds, five spices

Duo of salmon & sea bream on creamed leeks and saffron reduction

Chocolate brownie & vanilla with coffee filling, strawberry coulis

Coffee  
&  
Petit fours



## Part Plated Menu 1

At € 00.00 per person excluding VAT

Based on a minimum of 50 persons

Broccoli florets & Stilton soup with cherry croustade and fresh herbs

Chicken & lemon pepper ravioli with a walnut and chive cream sauce

Stuffed veal escalope with a ricotta & spinach stuffing drizzled with mustard sauce

Grilled loin of swordfish in a herbal tomato & caper sauce

Pan fried breast of chicken in a wild thyme & mushroom cream sauce

Forest fruit baked white chocolate cheese cake with a caramel drizzle

Coffee

&

Petit fours

## Part Plated Menu 2

At € 00.00 per person excluding VAT

Based on a minimum of 50 persons

Deep fried Maltese sausage & brie ravioli on a spring onion compote petit salad,  
Maltese honey crushed pepper dressing

Leek and fennel soup with garlic & herb croutons

Roasted loin of pork with an orange & thyme jus, sprinkled with fried onions

Baby grouper braised in a herb court bouillon, sautéed prawns and cherry tomato confit  
Sautéed chicken thighs in a Barolo reduction, spinach leaves & button mushroom compote

Cherry and cookie creation with baileys & cranberry cream

Coffee

&

Petit fours



## BUFFET MENU

At € 00.00 per person excluding VAT

Based on a minimum of 50 persons

### Selection of Antipasti

Greek Salad with Feta Cheese & Black Olives  
Balsamic Chicken & Bean Salad  
Babaganoush  
Assorted International Cheese & Italian Salami Cuts

### From The Salad Bar

Assorted Salad Leaves, Cucumber, Tomatoes, Beetroot,  
Shredded Carrots, Bell Peppers,  
Black & Green Olives, Pickled Vegetables, Croutons  
Thousand Island Dressing, House Vinaigrette,  
Balsamic Dressing, Fresh Herbs

### Pasta Corner

Chicken ravioli with mushroom pancetta cream sauce  
Farfalle with gorgonzola and chopped walnuts

### Main Dishes

Chicken Curry finished with Coconut Milk  
Slow Roasted Lamb Shoulder served with a Lentil & Onion Compote & Mint Jus  
Oven-Baked Grouper set on a bed of Sautéed Spinach & Tomato Basil Salsa  
Stuffed Marrows with Ricotta  
Seasonal Sautéed Greens with Olive Oil  
Lyonnaise Potatoes  
Rice Pilaf with Lentils

### Dessert

Selection of Sliced Fresh Fruit  
Black Forest Gateau  
Cream Delight Cake

## THEMED STATIONS

### Spanish paella

Traditional Spanish rice simmered with mixed seafood, Mediterranean fish, shredded pork and chicken chunks, bell peppers, basil, tomatoes and saffron



Price: €0.00 per person

### BBQ Corner

Grilled onions with rosemary and balsamic oil  
Ripe tomatoes with shredded leeks and mozzarella balls  
Mexican cous-cous salad with braised chickpeas  
Chunky potato salad with bacon bits, chive and mayo dressing  
Mixed salad garden leaves  
French bean and red onion salad with roasted red peppers  
Grilled aubergine parmigiana  
Grilled swordfish with chef's salsa verde  
Grilled rib-eye steak with lemon wedges  
BBQ marinated pork spare ribs with flaked chillies and caramelised honey  
Grilled mini Maltese sausages with onion marmalade

Price: €00.00 per person

### Pasta

Lemon and basil risotto with mascarpone & flaked almonds  
Penne marinara with tomato chunks and fresh mint leaves  
Baked cannelloni alla Bolognese with a cheese and herb sauce  
Swordfish and crab ravioli with dill and spring oil dressing  
Ricotta & sundried tomatoes ravioli tossed in a tomato & rosemary fondue

Price: €0.00per person

### Cheese Table

Grana Padano, Brie, Provolone, Sage cheese, Mexican, Gorgonzola  
Goat cheeslets & Romano pepato  
Accompanied with bread sticks, focaccia, galletti & mini bread rolls

Price: €0.00 per person

## Italian

Grilled Mediterranean vegetables with mushrooms and crushed pepper  
Baked spinach, artichokes and potato frittata with zucchini, tomatoes and shredded cheese  
Thin sliced potatoes and pancetta focaccia with fresh rosemary and rock salt  
Caprese salad with fancy lettuce and roasted pine-nuts  
Stuffed bell peppers with a tuna and olive rice salad  
Octopus salad with a red onion, garlic and caper marinade tossed in a fresh  
minted olive oil and crushed pepper  
Baby prawn rice salad with sundried tomato pesto  
Feta cheese and cherry tomato salad with basil oil and flaked almonds  
Grilled sliced aubergines and courgettes dressed with olive oil and crushed fresh pepper  
Grilled peperoni pasta salad with artichoke hearts and raisins  
Baked rolled pork belly stuffed with fresh garlic, sage and rosemary  
Crusted kiwi mussels with sundried tomatoes and fresh chives  
Sliced Milano and Napoli salami, gammon and dried prunes

The logo for 'Lettughi' is written in a blue, cursive script. The letter 'i' at the end of the word has a small red and green flag-like detail above it.

Price: €00.00 per person

## Oriental

Selection of Nigiri and Maki Sushi with pickled ginger, wasabi and soy dipping sauce  
Vietnamese cabbage salad  
Mango, water melon & prawn salad with coriander  
Thai beef salad  
Shrimp and pineapple salad with tangy citrus dressing  
Indian carrot salad

### Main dishes

Chicken cashew nuts finished with spring onion  
Tandoori chicken drumsticks  
Sweet and sour pork  
Lamb Rogan Josh  
Stir fried Thai chilli squid  
Egg fried rice  
Stir fried noodles with bamboo shoots  
Aloo Gobi Masala  
Poppadoms  
Mango chutney

Price: €00.00 per person



## ALL INCLUSIVE PACKAGES

Choose any one of the menus in the package and for an additional charge of **only €00 per person** we will provide you with a full open bar for the duration of 5 hours.

### Offering:

- Welcome drink on arrival, (Prosecco or mixed aperitifs)
- Full international bar, serving spirits of premium brands, wine, beer & minerals excluding Champagne
- Sparkling wine during cutting of wedding cake
- Liqueurs at the coffee station.

Exceeding 5 hours of service a charge of **€0.00 per hour per person** will apply.

### Wedding Cakes

You may choose from:

Traditional Pure Almond Cake, English Fruit Cake or Chocolate Bacio Cake

3 Tier cake €

2 Tier cake €

1 Tier cake €

Witness cakes € per cake

Sugar Flowers starting from €

Other types of cakes available on request

### Beverage

You are welcome to provide your own beverages. Charges for the set-up of one bar, hire of glassware, ice and service is of €. Additional bar set up at € per bar.

### Cocktail Bar

(On request)

### Others

Red Carpet set up quoted on request

Cake Gazebo € (White canvas)

Chairs with white chair cover € each

Bistro tables -6 complimentary tables with every wedding of 150 guests. Additional tables at € each

Should you need further assistance regarding entertainment, flowers, photographers etc. kindly contact us.



## CATERING TERMS & CONDITIONS

- Confirmation: Catering will be confirmed once contract is signed
- Deposit: A guarantee deposit of €500 is required upon confirmation, as a non-refundable deposit.
- A 25% deposit is required 6 months prior to the wedding. A further 25% to be paid 2 weeks before the wedding. The remaining balance is to be settled within 30 days of our invoice.
- Overtime: Up to 350 persons. A charge of €200 is applicable for the first hour, after 18.00 hrs. for a morning wedding and after 01.00 hrs. for an evening wedding. Additional hours at € per hour. (based on a duration of 5 Hours service)
- Overtime: More than 350 persons. A charge of €250 is applicable for the first hour, after 18.00 hrs. for a morning wedding and after 01.00 hrs. for an evening wedding. Additional hours at €000.00 per hour. (based on a duration of 5 Hours service)
- Staff ratio: Receptions -One waiter with every 30 persons booked. Seated – One waiter every 15 persons booked. Additional staff members requested can be provided at €00per employee.
- Bar staff ratio: One barman with every 75persons booked. Applies for all inclusive weddings.
- In accordance with Health & Safety regulations, we reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for food borne illness to occur.

### Lattughi - The Event Caterers

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