

RECEPTION MENU 2019
€30 PER PERSON | MIN 60 PEOPLE

DELIGHTS

Cured salmon with pickled shrimp mix
Bresaola and grated Pecorino
Chicken terrine with sweet onion jam and roast nuts
Local goats cheese with sundried tomato and olive paste

CROCKIES

Crisp fried potato cakes with delicious toppings
Citrus scented shrimp texture
Dana blue cheese and pistachios
Pastrami and piccalilli

ARANCINI

Classic with meat ragout and mozzarella cheese
Milanese style with mushroom and saffron
Seafood salpicon and sundried tomato pesto

ASIAN TREATS

Prawns in filo | Meat dumplings | Vegetarian spring rolls with selected dipping sauces

BROCHETTES

Shrimp balls with sweet chili sauce
Calamari with green lime sauce
Maltese sausage with spicy seasoning
Veal saltimbocca with Parma ham and sage
Chicken in peanut satay sauce
Beef in spicy cola marinade

SWEET DELICACIES

Mind crafted pastry delicacies
(selection of 5)

