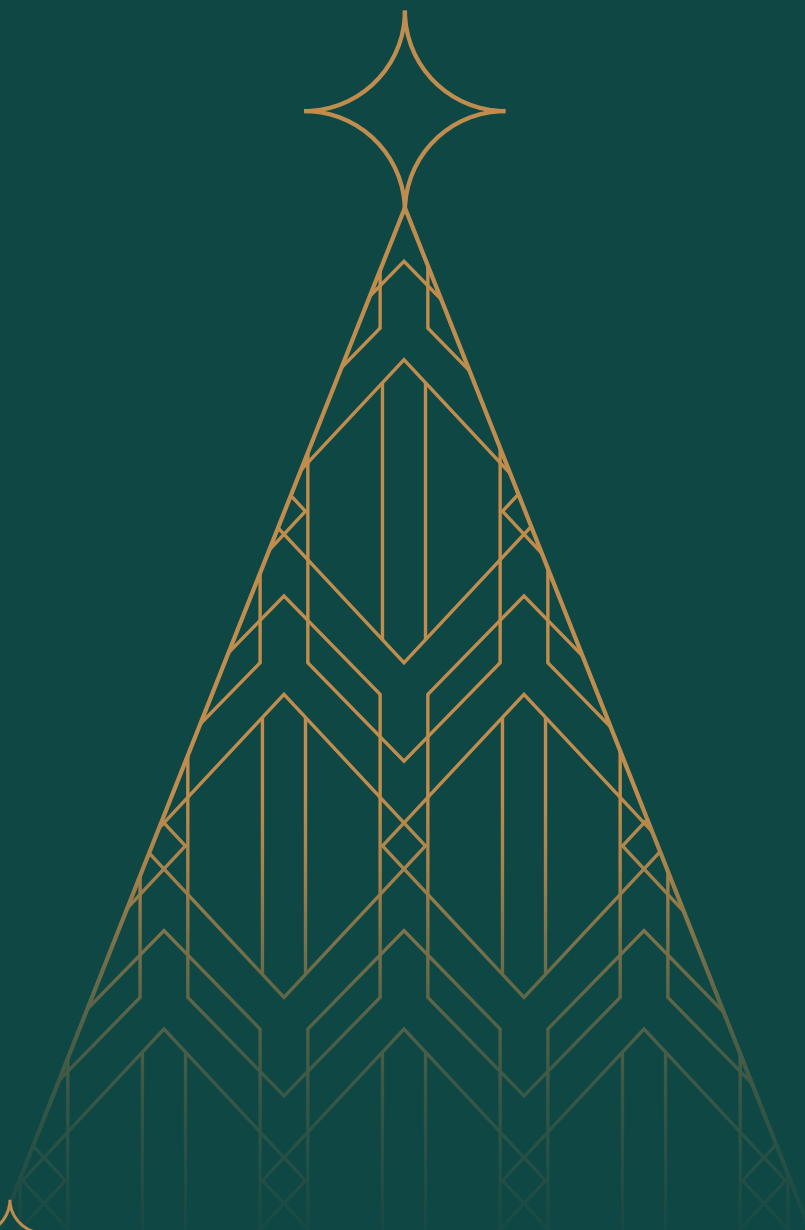




INTERCONTINENTAL<sup>®</sup>  
MALTA



# DAZZLE & DINE

FESTIVE SEASON

2024

CORPORATE MENUS

CHRISTMAS BUFFET MENU A

# DREAMY FEAST

APPLICABLE FOR A MINIMUM OF 50 GUESTS

## SALADS AND ANTIPASTI

Indulge in a large choice of mouth-watering freshly prepared salads, snacks and decorative platters using selected ingredients from both land and sea  
*(A selection of 12 options including condiments)*

## SOUP AND PASTA

Cream of mushroom soup served with garlic and thyme croutons

Penne pasta with zucchini purée, wilted red onion feta crumble and cherry tomatoes

Or



Oven baked macaroni pasta with beef ragout topped with mozzarella and fresh salad greens

## MAIN COURSE

Dill and lemon stone-bass, complemented with French beans, olive and onion mix

Kung-Pao beef with roasted cashew nuts

Basmati rice

Chicken schnitzel served with chive and lemon mayo

Quiche - Sundried tomato, onion and mushrooms

Sliced new potatoes with sundried tomatoes, fennel seeds and black pepper

Brussel sprouts with Pancetta, caramelised onion and fresh herbs

## CARVERY

Slow cooked boneless turkey roulade served with Port wine jus and apple compote



## DESSERT

Treat yourself to our selection of decorative desserts, fresh fruit salad and traditional Christmas specialties



€38 PER PERSON

CHRISTMAS BUFFET MENU B

# WINTER WONDERLAND

APPLICABLE FOR A MINIMUM OF 60 GUESTS

## SALADS AND ANTIPASTI

Indulge in a large choice of mouth-watering freshly prepared salads, snacks and decorative platters using selected ingredients from both land and sea  
*(A selection of 12 options including condiments)*

## SOUP AND PASTA

Chestnut and parsnip soup served with cheesy croutons

Fusilli pasta with flaked salmon, dill and lemon cream sauce

Vegetable lasagna infused with basil tomato fondue, shredded cheddar cheese layers

## MAIN COURSE

Slow cooked boneless chicken rubbed with ethnic spices served with a caramelised onion sauce

Pan-seared salmon fillets served with lemon verbena cream sauce

Grilled beef medallions, basted in thyme and garlic served with a rich onion sauce

Indian lamb Madras, served with basmati rice

Asparagus, marrow and smoked cheese frittata topped with onion chutney finished with crushed pistachios

Baby new potatoes with pork lardons and thyme butter

Roasted vegetables, topped with mange tout and roasted baby tomatoes

## CARVERY

Slow cooked whole turkey served with Port wine jus and apple compote

## DESSERT

Treat yourself to our selection of decorative desserts, fresh fruit salads and traditional Christmas specialties

€42 PER PERSON

CHRISTMAS KIDS BUFFET MENU A

# BLISSFUL BELLS

APPLICABLE FOR A MINIMUM OF 30 GUESTS

## SAVOURY

Selection of ham and cheese sandwiches

Selection of pea and ricotta local pastizzi

## MAINS

Fish bites

Mini beef burgers

Mini pizza Margerita

Chicken popcorn

Fries

## SWEET INDEED

Mini doughnuts

Mini chocolate poppy cakes

Chocolate cookies

*SINCE WE USE THE FRESHEST OF THE PRODUCE,  
MENU ITEMS MAY CHANGE ACCORDINGLY*

€18 PER PERSON

CHRISTMAS KIDS BUFFET MENU B

# TWINKLING TREATS

APPLICABLE FOR A MINIMUM OF 40 GUESTS

## SAVOURY

Selection of ham and cheese sandwiches

## PASTA

Pasta with plain tomato sauce and Parmesan cheese

Pasta with cheese sauce and ham

## MAINS

Fish goujons fries

Mini beef burgers

Mini pizza Margerita

Chicken popcorn

Fries

## SWEET INDEED

Mini doughnuts

Ginger bread cookies

Fruit salad

*SINCE WE USE THE FRESHEST OF THE PRODUCE,  
MENU ITEMS MAY CHANGE ACCORDINGLY*

€23 PER PERSON



PARANGA CHRISTMAS MENU A

# GLISTENING GOLD



## STARTER

**Stufato di calamari al vino bianco, cipolla e aglio piccante, con fave e acciughe, accompagnato da focaccia grigliata**

Calamari stew with onions, garlic chili, anchovies, white wine, fresh herbs and broad beans served with grilled focaccia bread

Or

**Risotto Acquerello con puree di broccoli, tocchetti di Gorgonzola DOP e nocciole caramellate**

Acquerello risotto with broccoli purée, Gorgonzola cheese and caramelised hazelnuts

## MAIN COURSE

**Filletti di orata alla piastra, serviti con purea di patate, cavolo croccante, bacche di cappero e pomodorini canditi**

Grilled sea bream fillets served with mashed potatoes, crispy kale, caper berries and tomato confit

Or

**Roulade di tacchino cotta a bassa temperatura, lardo rosolato e tortino di patate, frutti di bosco**

Slow cooked turkey roulade served with apricots, chestnuts, pork back fat soffritto potato cake and bok-choy finished with forest berries

## DESSERT

**Dolce delle feste con pistacchio e ciliegie**

Festive special dessert featuring pistachio and cherries

**Panna cotta vegana alla vaniglia e cocco, con consistenze di agrumi**

Allergen free option – Vanilla and coconut panna cotta with variations of citrus

Coffee and festive mince pies



€46 PER PERSON

PARANGA CHRISTMAS MENU B

# FESTIVE TIDES

## STARTER

**Antipasto misto mare - Gambero Pandalus alla piastra, tentacolo di polpo alla brace e capasanta scottata e bardata al guanciale, servito con asparago e nero di seppia**

'Antipasto misto mare' - grilled prawn, octopus tentacle and scallop wrapped in guanciale, served with squid ink dollop and asparagus

Or

**Risotto Acquerello con asparagi, tocchetti di Provolone DOP e anacardi caramellati**

Acquerello rice with asparagus textures, Provolone cheese and candied cashew nuts

## MAIN COURSE

**Filetto di ombrina in crosta d'erbe e acciughe, alla piastra, su purea di zucchine e ragout di mais dolce, accompagnato da un fondente di patate**

Pan seared fillet of meagre with anchovy and herb crust, potato fondant, zucchini purée served on sweet corn ragú

Or

**Carré d' agnello in crosta di pistacchio, su purea di pastinaca e tritato di patate al pepe nero, finito con 'jus' all'anice stellata**

Pistachio crusted lamb rack served on peppered crushed potatoes with baby courgettes parsnip purée and star anise jus

## DESSERT

**Sinfonia di frutti di bosco**

Symphony of forest berries and cassis texture

**Panna cotta vegana alla vaniglia e cocco, con consistenze di agrumi**

Allergen free option – Vanilla and coconut panna cotta with variations of citrus fruits

Coffee and festive mince pies

€49 PER PERSON



CHRISTMAS PLATED MENU A

# WINTER SPRITZ

PLATED MENU FOR A MINIMUM OF 30 GUESTS



## STARTER

Pea and Parmesan mousse, complemented with onion and pea variations, soft cheese and hazelnuts crunch and fresh greens

*Allergen free option – Beetroot carpaccio, pickled cucumber, tofu mousse and selected greens*

## MAIN COURSE

Slow cooked chicken Ballotine infused with fresh thyme finished with Port wine jus, forest berries, onion and turkey croquette, peppered potato rösti, olive oil mashed potatoes and root vegetables in season

*Allergen free option – Vegetable roulade served with tomato fondue, vegan cheese, mashed potatoes and basil crisps*



## DESSERT

Winter assiette of chocolate with forest berries

*Allergen free option – Vanilla and coconut panna cotta with citrus variations*



€42 PER PERSON





CHRISTMAS PLATED MENU B

# CULINARY WONDERLAND

PLATED MENU FOR A MINIMUM OF 60 GUESTS

## STARTER

Cured salmon carpaccio with lime gel, dried tomatoes, pickled cucumber prawn dill and lemon croquette, petite greens

*Allergen free option – Marinated beetroots, tofu mousse, apples and fresh greens*

## MAIN COURSE

Pan seared beef fillet infused with fresh thyme finished with infused star-anise wine jus, caramelised onion, hazelnut and cheese croquette, rösti potato, olive oil mashed potatoes and glazed vegetables

*Allergen free option – Aubergine layers topped with vegan cheese, fresh basil and tomato fondue, complemented with variations of tomatoes and crispy corn disks*

## DESSERT

Christmas chocolate creation with citrus texture

*Allergen free option – Vanilla and coconut panna cotta with citrus variations*

€48 PER PERSON

CHRISTMAS PLATED MENU C

# MISTLETOE MAGIC

PLATED MENU FOR A MINIMUM OF 60 GUESTS

## STARTER

Peppered veal carpaccio, with garlic and anchovy mousse, herb mayo, crispy kale, roasted sweet onion and cheese crunch

*Allergen free option – Marinated beetroots, tofu mousse, apples variations and fresh greens*

## INTERMEDIATE

Soft baked rotoli pasta with mushrooms, leeks fricassée, Provolone and ricotta cheese finished with a tomato fondue

*Allergen free option – Vegetable roulade served with tomato fondue topped with vegan cheese and a basil crisp*

## MAIN COURSE

Slow cooked fillets of silver bream with olive tapenade, accompanied with a croquette of shrimp, onion, spinach fricassée and cheese, baked rösti potatoes, selected vegetables, finished with citrus scented onion soubise

*Allergen free option – Vegetable millefoglie with wilted greens, olive oil mashed potatoes and sundried tomatoes*

## DESSERT

Symphony of forest berries and cassis texture

*Allergen free option – Vanilla and coconut panna cotta with citrus variations*



€52 PER PERSON

CHRISTMAS SEMI-PLATED BUFFET MENU A

# SEASONAL SPLENDOR

SEMI-PLATED MENU FOR A MINIMUM OF 40 GUESTS

## STARTER - PLATED

Crusty puff pastry topped with sun baked tomatoes, fresh rocket leaves, Parma ham and mini mozzarella cheese dressed with passion fruit dressing

Or

Rotolo with ricotta, spinach and seafood mix served with prawn bisque fondue

Or

Cream of mushroom soup with truffle oil, wilted mushrooms and pistachio crumble

## MAIN COURSE

Lemon pepper grilled swordfish with tomato and olive salsa

Pork skewers with wilted cabbage topped with grain mustard sauce

Sweet and sour chicken served with basmati rice

Vegan aubergine layers with fresh herbs and tomato sauce

Roasted baby potatoes with fennel seeds and rosemary butter

Cauliflower gratin with Parmesan and thyme cream

## CARVERY

Slow cooked boneless turkey wrapped with pancetta served with Port wine jus and apple compote

## DESSERT

Desserts – plated

Christmas assiette of dessert with aromatic tastes and flavours

*Allergen free option – vanilla and coconut panna cotta with citrus variations*

€45 PER PERSON

CHRISTMAS SEMI-PLATED BUFFET MENU B

# DAZZLING CELEBRATION

SEMI-PLATED MENU FOR A MINIMUM OF 40 GUESTS

## STARTER

Vegetable layers, complimented with variations of Parmesan cheese and tomato

Or

Beef and mushroom terrine, truffle cream, variations of onions and tomatoes complemented with fresh greens

Or

Cured salmon, pickled cucumber, citrus cream quenelles, dill gel, dried cherry tomato and selected greens



## MAIN COURSE

Duo of fish with sea-bass and fresh salmon fillets finished with citrus and dill cream

Beef rib-eye medallions cooked in its own juices served with mushroom and onion sauce

Local Maltese rabbit cooked in white wine, garlic, fresh herbs served with his own jus

Root vegetable moussaka with vegan cheese and fresh tomatoes

Boulangère potatoes with thyme and topped with onion chutney

Vegetables panache served with herb butter



## CARVERY

Whole turkey basted with rosemary butter served with fruity chutney and berry gravy



Roasted pork collar rubbed in honey and Dijon mustard served with apple and star anise compote

## DESSERT- PLATED

Christmas assiette of dessert infused with aromatic tastes and flavours

*Allergen free option – vanilla and coconut panna cotta with citrus variation*



€49 PER PERSON

CHRISTMAS RECEPTION MENU A

# JOYFUL DELIGHTS

APPLICABLE FOR A MINIMUM OF 50 GUESTS

## DELIGHTS

Chicken boudin with crispy onions and berry gel

Soft local goat cheese with olive and dried tomato

Spicy hummus, spinach roll with caramelised nuts and herb crust

Cured salmon with pickled cucumber, preserved lemon and micro greens

## BAKERS' PRIDE

### Mini puffs with...

Pancetta and smoked cheese

Tuna, anchovy and lemon

Pumpkin, goats' cheese and sage

## DEGUSTATION

Maltese sausage skewers in BBQ sauce

Tandoori chicken brochettes

Swordfish skewers with lemon pepper marinade

Mushroom croquettes with chive mayo

Vegetable skewers in thyme and garlic marinade

## DESSERTS

Mind crafted pastry delicacies (Selection of 4)

€28 PER PERSON



CHRISTMAS RECEPTION MENU B

# FESTIVE DAZZLE

APPLICABLE FOR A MINIMUM OF 60 GUESTS

## DELIGHTS

Pulled chicken and mushroom terrine with hazelnut crumbs and salad greens

Savory cone with truffle mushroom cassonade and crispy flaked onions

Spicy hummus, spinach layers with herb crust and mango gel

Parma ham, berries and Parmesan snow en croute

## BAKERS' PRIDE

### Mini puffs with.....

Chicken, smoked cheese and leeks

Tuna, anchovy and lemon

## CRUNCH BITES

Prawn and fish cakes with lemon mayo dipping sauce

Vegetable spring rolls with spiced mango chutney

Broccoli and cheese fritters

## OUR OWN SKEWERS

Beef kofta with aromatic spices with Sriracha mayo

Halloumi, tomato and capsicum pepper skewer drizzled with honey

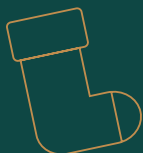
Pork brochettes with crushed garlic and crushed fennel seeds

Honey BBQ chicken brochettes

Salmon skewers with pineapple salsa

## DESSERTS

Mind crafted pastry delicacies (Selection of 4)



€32 PER PERSON

CHRISTMAS RECEPTION MENU C

# THE MERRY SPREAD

APPLICABLE FOR A MINIMUM OF 60 GUESTS

## DELIGHTS

Cured salmon with crab dill mix

Maltese sausage roll with goat's cheese snow and tomato gel

Peppered beef, onion jam and thyme en croute

Spiced papaya and avocado savory cone

Chorizo and caramelised onions layers with herb crust

## OUR OWN SUSHI

### Maki and California

served with a Kikkoman sesame seed dressing dipping sauce enhanced with a hint of wasabi and a kick of pickled ginger (x 5 types)

## CRUNCHY BITES

Prawn tempura with tartar dressing

Meat dumplings with Sriracha dipping sauce

Breaded cheese bites

Mushroom and smoked cheese croquettes

## DEGUSTATION

Lamb koftas with raita dressing

Beef skewer marinated in thyme and garlic

Pulled pork and caramelised onion bun

Prawn and octopus skewer infused with basil

Mini beef burgers with Provolone cheese

## DESSERTS

Mind crafted pastry delicacies (Selection of 5)

€39 PER PERSON



INTERCONTINENTAL®  
MALTA

We follow good food hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

**FOR BOOKINGS**

Call +356 2376 5746 or email [malta.events@ihg.com](mailto:malta.events@ihg.com)