



# Staff Party Menus

## *Menu A*

3 Course Meal

*Soup of the day*

*or*

*Artichokes au Gratin*

artichoke hearts, Parma ham, pine nuts and gorgonzola cheese

*or*

*Octopus Carpaccio*

*or*

*Pappardelle con Funghi Porcini*

*or*

*Tortelli di Crostaci*

filled with crab and lobster on a light bisque

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*Grilled Rib-Eye Steak (Tagliata)*

*or*

*Char-Grilled Peppered Fillet of Beef*

*or*

*Grilled Frenched Lamb Cutlets (6)*

with yogurt-mint sauce dressing

*or*

*Pan-Fried King Prawns with garlic,*

*Olives and cherry tomatoes*

*or*

*Fresh Fish in season*

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*Sweets and Coffee.*

€33.50



# Staff Party Menus

## *Menu B*

3 Course Meal

*Soup of the day*

*or*

*Champignons a la Crème in Vol-au-Vent*

mushrooms, nutmeg and cream in puff pastry

*or*

*Prawns Thermidor au Gratin*

*or*

*Baked Ricciole with Ricotta, Spinach  
and Cheese Sauce.*

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*Char-Grilled Rib-Eye with Mushroom Sauce*

*or*

*Fillets of Sea Bass al Cartoccio*

*or*

*Pork Fillet*

medallions of pork fillet in fresh cream, brandy and caramelized apples

*or*

*Breaded Chicken Breast  
with Blue Cheese and Walnut sauce*

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*Sweets and Coffee*

€27.50



# Staff Party Menus

## *Menu C*

3 Course Meal

*Soup of the day*

*or*

*Pan-Fried Gozo Cheese*

with chopped hazelnuts and breadcrumbs, served with mango chutney

*or*

*Penne a la Crème'*

with mushrooms, ham and fresh cream

*or*

*Riso di Gamberi*

Rice with prawns, gran padano, olives and brandy

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*Rib-Eye Steak Pizzaiola*

with tomato sauce, mozzarella and oregano

*or*

*Garlic-Mushroom Chicken Breast*

*or*

*Rose's Lamb*

*Roast lamb shank with tomato, mint and mustard sause*

*or*

*Fillet of Gilded Bream with White Wine Sauce*

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*Sweets and Coffee*

€23.50



# *Staff Party Menus*

## *Vegetarian and Vegan Menu* *(3 course meal)*

### *Starters*

*Cream of Vegetable Soup*  
or

*Pan-Fried Gozo Cheese (Gbejniat)*

with sesame seeds and breadcrumbs served with mango chutney

or

*Crunchy Asian Salad (Vegan)*

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*Oven Baked Ricciole with Cheese Sauce*

spinach and ricotta filled pasta

or

*Falafel on a bed of Herbed Couscous (Vegan)*

or

*Champignons a la Crème in Vol-au-Vent*

mushrooms cooked in olive oil, nutmeg and fresh cream served in puff pastry

or

*Onion, Tomatoes, and Mushrooms Tacos (Vegan)*

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*Sweets and Coffee*

€18.50



# *Staff Party Menus*

## *Suckling Pig Special Menu*

*(3 course Meal)*  
(minimum for 20 Persons)

*Soup of The Day*  
*or*

*Maltese Antipasto*

snails, bigilla, Gozo cheese broad beans and sun-dried tomatoes

*or*

*Spaghetti with Rabbit Sauce*

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*Roast Suckling Pig Served with Apple Sauce and BBQ Sauce*  
*served with Baked Potatoes and Vegetables*

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*Sweets and Coffee*

€28.-

