



Elia

ADDING FLAVOUR
TO LIFE'S MOMENTS



TRADITION

A FAMILY AFFAIR

Elia Caterers was first established in 1953, and has since grown into a leading catering company. The main reason for remaining successful for so long was the organisation's ability to evolve and adapt to the changes in the catering business over time. Understanding that clients' needs vary as trends and lifestyles evolve is key.

Being a family business, Elia Caterers values the importance of quality and consistency. This ethos has been upheld over the years, even among the young generation that is now at the helm of the business.

By combining the fresh ideas of a younger generation with the solid reputation inherited from the parents, today's organization has succeeded in winning added confidence and popularity from its customers.

VALUES

WHAT WE STAND FOR

We strongly believe in maintaining an honest and transparent relationship with our customers. Taking the time to understand customers' specific requirements and helping them to put together the ideal catering solution is an important part of our services and we take great pride in this.

Delivering what clients expect, and even going beyond that, is something we constantly strive to achieve. A genuine concern for giving fair value to customers is also important. High quality food and excellent service do not have to break the bank!

This quality philosophy pervades our whole organisation and affects employees' attitudes, work processes, products and customer service. And this is clearly acknowledged by our customers as evidenced by the numerous endorsements and positive reviews received.





INNOVATION

WE WANT TO IMPRESS

Being one of the leading caterers we are committed to always keeping abreast with the fast-changing trends in the local catering scene. Innovation is an ongoing process within our organization so as to offer new products and adopt new processes for improved presentation and quality. One of our main drivers of innovation is the special requirements of our satisfied customers. In fact, new gourmet items are constantly being added to our product range.

For us, it is not enough to satisfy customers: we also want to impress their guests!

Giardini LAMBROSA

Giardini Lambrosa is a modern venue which has been newly built on the outskirts of Mdina. Set in idyllic surroundings of open countryside under the Mdina skyline, the venue has spacious indoor and outdoor facilities for wedding receptions, corporate functions or family celebrations. The contemporary architectural style exudes a sense of luxury and sophistication which gives the right ambiance for these events. The hall is fully equipped with professionally designed lighting to set the right mood for the different occasions, complementing the innovative materials used for the interiors and the open spaces to accommodate guests in air-conditioned comfort. The multi-level outdoor area is also very spacious and is designed as a natural extension of the indoor areas, embellished with attractive features, making Giardini Lambrosa as the ideal all-year venue.

The intelligent and artistic design is also endowed with smart functionality: there's room for romantic, intimate ceremonies as well as glamorous receptions. The modern kitchen area can be fully visible from the main hall or simply screened away according to individual preference or the nature of the event. Giardini Lambrosa is very conveniently located on the main road to Rabat and therefore easily accessible from any corner of the Island. It also has a free private car park. Our Events Manager will be very glad to meet you for a consultation and a guided tour of our venue.





VERANDA

The choice of venue is one of the most important aspects of any event.. Is it conveniently located and easily accessed? Does it have sufficient space for the size of your group and the type of event? Is the facility comfortable in terms of air-conditioning, lighting, seating etc?

Rest assured that you will find that Veranda is a unique combination of accessibility, functionality, and hospitality. This state-of-the-art venue is centrally located and can comfortably fit medium and small events alike. And, to make your life easier and your event even more special, this venue also offers a small parking area of its own, and, if required, we can provide valet and chauffeurs service.

The Veranda is as practical as it is gorgeous. With the network points and space for projectors and sound systems, with the strong Wi-Fi connectivity, and with the external partnerships with equipment specialists, this venue can accommodate anything from an intimate ceremony to a professional conference. The ethos of the Veranda surrounds keeping your worries at rest, keeping your event prepared, and keeping your experience tailored.

Regardless of the occasion, this is a space where your event will come alive. We'd be more than happy to arrange a consultation and a guided tour of our venue with our event manager.

WEDDINGS

CATERING YOUR EVENT

Over the years we have catered for countless weddings allowing us to perfect the balance between delicious food, consistent high quality and delivering on time. To make the selection process easy for clients, we have designed multiple set menu options from which to choose. These menus have been carefully designed and can be customized to suit individual tastes.

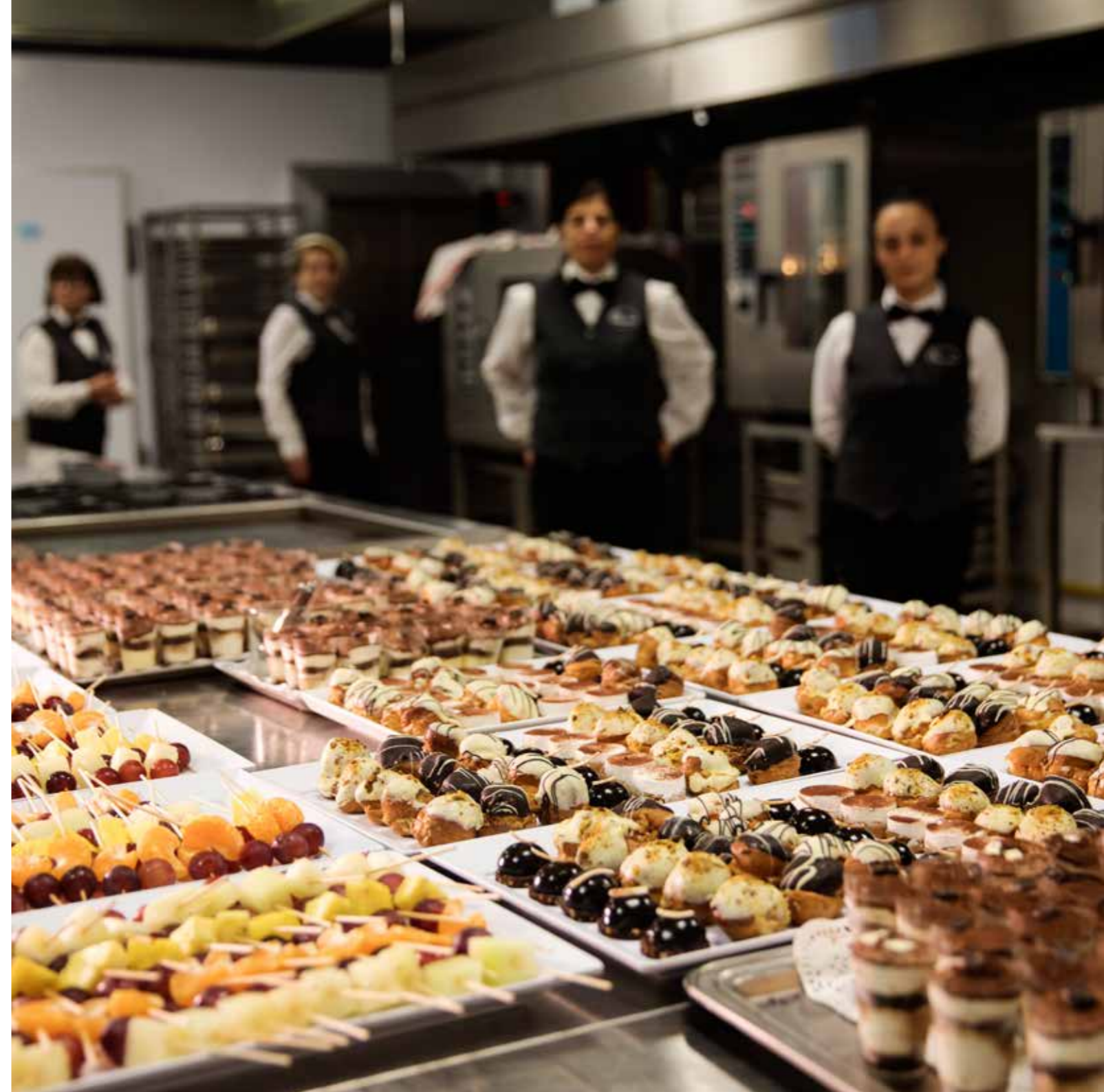
We can cater for any size of wedding reception, serving both indoor and outdoor venues, always ensuring dependable service and food quality.

We can also cater in private residences as well as in the partner venues listed below.

PARTNER VENUES

Palazzo Promontorio in Wardija
Castello Dei Baroni in Wardija
Popeye Village in Anchor Bay, Mellieha
Chateau Buskett in Dingli
Villa Oriana in Buskett
Villa Maria in Rabat
Palazzo Nobile in Naxxar
Torre Paulina in Madliena
Palazzo Villa Rosa in St Julians
Ir-Razzett I-Abjad in L-Iklin

Hastings Bastions in Valletta
Magazino Hall at Valletta Waterfront
Gardjola Gardens in Senglea
Montekristo Estate in Siggiewi
Eden Lodge & Cottage Gardens in Zurrieq
Villa Overhills in Birzebbugia
Villa Blanche in Hal Far
Villa St Anna in Marsaskala
Villa Bighi in Kalkara



RECEPTION MENUS

FRANGIPANI

COLD CANAPÉS

Marinated shrimp and mussels on tuna mousse barquettes
Prosciutto and cranberry cheese barquettes
Country pate crostini served with berry jam
Salmon rillettes crostini
Roquefort, apricot and caramelised walnut tartlets
Bresaola and fig compote tartlets
Applewood smoked cheddar cheese croustades
Guacamole and prawn croustades
Selection of sushi, served with pickled ginger and wasabi
Caprese skewers drizzled with a basil infused olive oil
Marinated octopus and aioli stuffed olive skewers

WARM CANAPÉS

Bouchees stuffed with sauteed mushrooms and chicken
Bouchees filled with a prawn and kipper bisque
Caramelised onion and Brie tartlets
Thyme scented olive crush with roasted cherry tomato tartlets
Mussel and pancetta involtini
Arancini filled with beef ragu
Herbed potato gnocchi stuffed with summer vegetables
Vegetable spring rolls with Thai sweet chilli
Chicken wontons served with sweet and sour sauce
Mini mozzarella sticks served with a hickory smoked BBQ sauce

SANDWICHES

Open sandwich assortment
Assorted mini brioche buns
Tramezzini
Curried egg
Galantina di pollo
Focaccia ai carciofi

SEAFOOD

Fresh calamari fritti
New Zealand mussels au gratin
Frittelle di pesce

MEAT AND POULTRY

Sweet and sour pork and pineapple skewers
Barbecued mini Maltese sausage
Grilled lamb kofte with mint sauce
Chicken and bacon involtini

PASTRIES AND BAKES

Spinach and feta cheese fatayer
Panzerotti filled with cottage cheese and gammon
Pepperoni pizza

DESSERTS

Fresh fruit kebabs served with chocolate sauce
Elia's traditional ice cream
Baked white chocolate cheesecake
Amarena cherry frangipan
Coconut chocolate profiterole
Milk chocolate crunch
Pistachio cremeux
Banoffee tartlet
Belgian chocolate ganache
Dark chocolate cups with white chocolate mousse
and forest fruit
Cannoli Siciliani

COFFEE TABLE

Croissants
Nocciolette
Mqaret

FOR THE CAKE TABLE

Pastini / Biscottini / Pastareale / Perlini

General services / ice / waiters

2018 €25.15 p.p. exc. vat

2019 €26.41 p.p. exc. vat

2020 €27.73 p.p. exc. vat



HOLM OAK

COLD CANAPÉS

Marinated shrimp and mussels on tuna mousse barquettes
Prosciutto and cranberry cheese barquettes
Country pate crostini served with berry jam
Salmon rillettes crostini
Roquefort, apricot and caramelised walnut tartlets
Bresaola and fig compote tartlets
Applewood smoked cheddar cheese croustades
Guacamole and prawn croustades
Selection of sushi, served with pickled ginger and wasabi
Grilled haloumi, bell pepper and hummus blinis
Cured salmon and caviar blinis

WARM CANAPÉS

Bouchees stuffed with sauteed mushrooms and chicken
Bouchees filled with a prawn and kipper bisque
Falafel served with tahini dip
Mussel and pancetta involtini
Arancini filled with beef ragu
Herbed potato gnocchi stuffed with summer vegetables
Vegetable spring rolls with Thai sweet chilli
Chicken wontons served with sweet and sour sauce
Oat crusted deep fried Camembert served with cranberry sauce

SANDWICHES

Open sandwich assortment
Assorted mini brioche buns
Tramezzini
Curried egg
Galantina di pollo
Focaccia ai carciofi
Mini cheese burgers with bacon, mushroom and onion relish

SEAFOOD

Fresh calamari fritti
New Zealand mussels au gratin
Panko butterfly shrimp drizzled with Mediterranean dressing

MEAT AND POULTRY

Sweet and sour pork and pineapple skewers
Chicken skewers with satay sauce
Grilled lamb kofte with mint sauce
Chicken and bacon involtini

PASTRIES AND BAKES

Pistachio, spinach and prawn quiche
Panzerotti filled with cottage cheese and gammon
Chicken and pork cornish pasties

DESSERTS

Fresh fruit kebabs served with chocolate sauce
Elia's traditional ice cream
Baked white chocolate cheesecake
Amarena cherry frangipan
Coconut chocolate profiterole
Milk chocolate crunch
Pistachio cremeux
Banoffee tartlet
Belgian chocolate ganache
Dark chocolate cups with white chocolate mousse and forest fruit
Cannoli Siciliani

SWEET STATION

Frosted cupcakes
Layered chocolate mousse and fruit of the forest
Strawberry and white chocolate mousse
Chocolate brownies
Mini doughnuts
French macaroons
Cake pops

COFFEE TABLE

Croissants
Nocciolette
Danish pastries

FOR THE CAKE TABLE

Pastini / Biscottini / Pastareale / Perlini

General services / ice / waiters

2018 €26.80 p.p. exc. vat

2019 €28.14 p.p. exc. vat

2020 €29.55 p.p. exc. vat

ALEPPO PINE

COLD CANAPÉS

Marinated shrimp and mussels on tuna mousse barquettes
Prosciutto and cranberry cheese barquettes
Country pate crostini served with berry jam
Salmon rillettes crostini
Roquefort, apricot and caramelised walnut tartlets
Bresaola and fig compote tartlets
Applewood smoked cheddar cheese croustades
Guacamole and prawn croustades
Selection of sushi, served with pickled ginger and wasabi
Grilled haloumi, bell pepper and hummus blinis
Cured salmon and caviar blinis
Selection of Vietnamese spring rolls

WARM CANAPÉS

Pulled crispy Peking duck in filo pastry baskets
Pulled pork in filo pastry baskets
Onion bhaji served with mint yoghurt dip
Mussel and pancetta involtini
Prosciutto wrapped dates stuffed with Stilton & Dijon mustard
Arancini with funghi porcini
Herbed potato gnocchi stuffed with summer vegetables
Vegetable samosas served with sweet mango chutney
Chicken wontons served with sweet and sour sauce
Oat crusted deep fried Camembert served with cranberry sauce

SANDWICHES

Open sandwich assortment
Assorted mini brioche buns
Mini cheese burgers with bacon, mushroom and onion relish

SEAFOOD

Fresh calamari fritti
New Zealand mussels au gratin
Wine marinated octopus salad
Swordfish salad with rucola, pine nuts and capers

MEAT AND POULTRY

Chicken katsu curry served with rice in mini bowls
Chicken skewers with satay sauce
Grilled lamb kofte with mint sauce
Grilled beef brochettes with tzatziki sauce

PASTRIES AND BAKES

Pork, apple and prune rolls
Panzerotti filled with cottage cheese and gammon
Pepperoni pizza

DESSERTS

Fresh fruit kebabs served with chocolate sauce
Assorted mini ice cream cones
Baked white chocolate cheesecake
Amarena cherry frangipan
Coconut chocolate profiterole
Milk chocolate crunch
Pistachio cremeux
Banoffee tartlet
Belgian chocolate ganache
Dark chocolate cups with white chocolate mousse and forest fruit
Cannoli Siciliani
Desserts served in shot glasses
Tiramisu
Cherry cheesecake
Three layer chocolate mousse
Caramel and salted peanut cheesecake
Passion fruit creamy

COFFEE TABLE

Croissants
Nocciolette
Danish pastries
Baklava

FOR THE CAKE TABLE

Pastini / Biscottini / Pastareale / Perlini

General services / ice / waiters

2018 €29.19 p.p. exc. vat

2019 €30.65 p.p. exc. vat

2020 €32.18 p.p. exc. vat



ARAAR

COLD CANAPÉS

Marinated shrimp and mussels on tuna mousse barquettes
 Prosciutto and cranberry cheese barquettes
 Country pate crostini served with berry jam
 Salmon rillettes crostini
 Roquefort, apricot and caramelised walnut tartlets
 Bresaola and fig compote tartlets
 Applewood smoked cheddar cheese croustades
 Guacamole and prawn croustades
 Selection of sushi, served with pickled ginger and wasabi
 Grilled haloumi, bell pepper and hummus blinis
 Cured salmon and caviar blinis
 Selection of Vietnamese spring rolls
 Roast pork belly served on pumpernickel

WARM CANAPÉS

Pulled crispy Peking duck in filo pastry baskets
 Pulled pork in filo pastry baskets
 Mussel and pancetta involtini
 Arancini with funghi porcini
 Lamb samosas served with mint yoghurt
 Chicken wontons served with sweet and sour sauce
 Oat crusted deep fried Camembert served with cranberry sauce
 Poached figs in port topped with a blue cheese crumble
 Grilled scallops layed on roasted sweet potato puree
 Falafel served with tahini dip

SANDWICHES

Open sandwich assortment
 Assorted mini brioche buns
 Mini cheese burgers with bacon, mushroom and onion relish
 Mini hot dogs with caramelised onions

SEAFOOD

Fresh calamari fritti
 Crab and prawn farcie served in own shell
 Panko butterfly shrimp drizzled with Mediterranean dressing
 Fresh salmon and paprika dusted prawn skewers

MEAT AND POULTRY

Grilled quail skewers rubbed with a thyme and prosciutto dust
 Chicken skewers with satay sauce
 Grilled lamb kofte with mint sauce
 Grilled ribeye skewers

PASTRIES AND BAKES

Pork, apple and prune rolls

Sausage and fontina cheese filled croissant
 Rabbit tortellacci

FLYING BUFFET

Ravioli di pesce con pomodoro e cozze
 Pasta fresca con funghi porcini

SORBETS

Fruit of the forest, coconut, melon, and many more...

DESSERTS

Fresh fruit kebabs served with chocolate sauce
 Assorted mini ice cream cones
 Baked white chocolate cheesecake
 Amarena cherry frangipan
 Coconut chocolate profiterole
 Milk chocolate crunch
 Pistachio cremeux
 Banoffee tartlet
 Belgian chocolate ganache
 Dark chocolate cups with white chocolate mousse
 and forest fruit
 Cannoli Siciliani
 Desserts served in shot glasses
Tiramisu
Cherry cheesecake
Three layer chocolate mousse
Caramel and salted peanut cheesecake
Passion fruit creamy

COFFEE TABLE

Croissants
 Nocciollette
 Danish pastries
 Baklava

FOR THE CAKE TABLE

Pastini / Biscottini / Pastareale / Perlini
 French macaroons
 Dolci di mandorla

General services / ice / waiters

2018 €33.48 p.p. exc. vat

2019 €35.15 p.p. exc. vat

2020 €36.91 p.p. exc. vat

BAY LAUREL

COLD CANAPÉS

Marinated shrimp and mussels on tuna mousse barquettes
Prosciutto and cranberry cheese barquettes
Smoked duck on polenta served with a citrus and date sauce
Roquefort, apricot and caramelised walnut tartlets
Bresaola and fig compote tartlets
Applewood smoked cheddar cheese croustades
Guacamole and prawn croustades
Selection of sushi, served with pickled ginger and wasabi
Grilled haloumi, bell pepper and hummus blinis
Cured salmon and caviar blinis
Selection of Vietnamese spring rolls
Roast pork belly served on pumpnickel

WARM CANAPÉS

Pulled crispy Peking duck in filo pastry baskets
Pulled pork in filo pastry baskets
Mussel and pancetta involtini
Arancini with funghi porcini
Lamb arayes
Slow braised, pulled lamb in grilled mini pita bread
Chicken wontons served with sweet and sour sauce
Oat crusted deep fried Camembert served with cranberry sauce
Poached figs in port topped with a blue cheese crumble
Grilled scallops layed on roasted sweet potato puree
Duck spring rolls served with hoisin sauce

SANDWICHES

Open sandwich assortment
Mini cheese burgers with bacon, mushroom and onion relish
Mini hot dogs with caramelised onions

SEAFOOD

Fresh calamari fritti
Crab and prawn farcie served in own shell
Panko butterfly shrimp drizzled with Mediterranean dressing
Fresh salmon and paprika dusted prawn skewers

MEAT AND POULTRY

Grilled quail skewers rubbed with a thyme and prosciutto dust
Chicken skewers with satay sauce
Grilled lamb fillet skewers
Grilled ribeye skewers
Slow braised beef short rib served on creamed potatoes

PASTRIES AND BAKES

Pork, apple and prune rolls
Sausage and fontina cheese filled croissant
Rabbit tortellacci
Pistachio, spinach and prawn quiche

LIVE COOKING PASTA STATION

Your choice of pasta and sauce cooked from scratch right in front of your guests

SORBETS

Fruit of the forest, coconut, melon, and many more...

DESSERTS

Fresh fruit kebabs served with chocolate sauce
Ice cream served with warm nocciollette
Baked white chocolate cheesecake
Amarena cherry frangipan
Coconut chocolate profiterole
Milk chocolate crunch
Pistachio cremeux
Banoffee tartlet
Belgian chocolate ganache
Dark chocolate cups with white chocolate mousse and forest fruit
Cannoli Siciliani
Desserts served in shot glasses
Tiramisu
Cherry cheesecake
Three layer chocolate mousse
Caramel and salted peanut cheesecake
Passion fruit creamy

COFFEE TABLE

Croissants
Mqaret
Danish pastries
Baklava

FOR THE CAKE TABLE

Pastini / Biscottini / Pastareale / Perlini
French macaroons
Dolci di mandorla

General services / ice / waiters

2018 €37.17 p.p. exc. vat

2019 €39.03 p.p. exc. vat

2020 €40.98 p.p. exc. vat



WEDDING ITEMS LIST 2018

Prices quoted in €

COLD CANAPÉS

Grilled haloumi, bell pepper and hummus blinis	0.80
Cured salmon and caviar blinis	0.80
Marinated shrimp and mussels on tuna mousse barquettes	0.53
Prosciutto and cranberry cheese barquettes	0.53
Caprese skewers drizzled with a basil infused olive oil	1.05
Marinated octopus and aioli stuffed olive skewers	1.05
Country pate crostini served with berry jam	0.68
Salmon rillettes crostini	0.68
Smoked duck on polenta served with a citrus and date sauce	0.80
Selection of Vietnamese spring rolls	1.20
Roquefort, apricot and caramelised walnut tartlets	0.84
Bresaola and fig compote tartlets	0.84
Applewood smoked cheddar cheese croustades	0.84
Guacamole and prawn croustades	0.84
Selection of sushi, served with pickled ginger and wasabi	1.31
Cherry tomatoes filled with tuna aioli	0.42
Cherry tomatoes filled with fried rice and summer vegetables	0.42
Roast pork belly served on pumpernickel	0.85

WARM CANAPÉS

Caramelised onion and Brie tartlets	0.68
Thyme scented olive crush with roasted cherry tomato tartlets	0.68
Mussel and pancetta involtini	0.68
Prosciutto wrapped dates stuffed with Stilton and Dijon mustard	1.05
Bouchees stuffed with sauteed mushrooms and chicken	0.63
Bouchees filled with a prawn and kipper bisque	0.63
Poached figs in port topped with a blue cheese crumble	1.20
Grilled scallops layed on roasted sweet potato puree	1.20
Arancini filled with beef ragu	0.47
Arancini with funghi porcini	0.75
Herbed potato gnocchi stuffed with summer vegetables	0.63
Falafel served with tahini dip	0.63
Pulled crispy Peking duck in filo pastry baskets	1.58

Pulled pork in filo pastry baskets	1.58
Ratatouille in filo pastry baskets	1.58
Vegetable spring rolls with Thai sweet chilli	0.58
Duck spring rolls served with hoisin sauce	0.95
Chicken wontons served with sweet and sour sauce	0.58
Vegetable samosas served with sweet mango chutney	0.58
Lamb samosas served with mint yoghurt	0.90
Lamb arayes	1.05
<i>Slow braised, pulled lamb in grilled mini pita bread</i>	
Oat crusted deep fried Camembert served with cranberry sauce	0.68
Onion bhaji served with mint yoghurt dip	0.74
Mini mozzarella sticks served with a hickory smoked BBQ sauce	0.58

SANDWICHES

Open sandwich assortment	0.68
<i>Salmon gravlax</i>	
<i>Parma ham</i>	
<i>Artichoke feta and olive tapenade</i>	
<i>Sun dried tomato and Gozo cheese</i>	
Tramezzini	
<i>Gammon and Swiss cheese</i>	0.42
<i>Smoked salmon and cucumber</i>	0.63
<i>Beef and horseradish</i>	0.63
<i>Curried egg</i>	0.42
<i>Galantina di pollo</i>	0.63
Assorted mini brioche buns	0.75
<i>Caprese brioche</i>	
<i>Prawn tartar brioche</i>	
<i>Tuna aioli brioche</i>	
<i>Chicken mayo brioche</i>	
Focaccia ai carciofi	0.45
Club tramezzini	1.05
Mini cheese burgers with bacon, mushroom and onion relish	1.05
Mini hot dogs with caramelised onions	1.05

SEAFOOD

Wine marinated octopus salad	1.58
Swordfish salad with rucola, pine nuts and capers	1.58
Panko butterfly shrimp drizzled with Mediterranean dressing	0.79
Fresh calamari fritti	0.68
Fresh salmon and paprika dusted prawn skewers	1.58
New Zealand mussels au gratin	0.74
Crab and prawn farcie served in own shell	1.00
Frittelle di pesce	0.84
Fish and chips served in cones	1.75

MEAT AND POULTRY

Grilled quail skewers rubbed with a thyme and prosciutto dust	1.50
Chicken roulades filled with a pork, bacon and coriander farcie	0.89
Meatballs cooked in brandy and mushroom cream	0.58
Chicken firecracker meatballs splashed with basil oil	0.84
Chicken skewers with satay sauce	0.89
Grilled beef brochettes with tzatziki sauce	1.31
Grilled lamb kofte with mint sauce	0.89
Chicken and bacon involtini	0.60
Barbecued mini Maltese sausage	0.58
Sweet and sour pork and pineapple skewers	0.89
Thai green curry marinated chicken and bell pepper skewers	0.89
Grilled ribeye skewers	1.58
Grilled lamb fillet skewers	1.58
Chicken katsu curry served with rice in mini bowls	1.20
Slow braised beef short rib served on creamed potatoes	1.20

PASTRIES AND BAKES

Flaky cheesecakes	0.32
Peacake turnovers	0.32
Spinach and feta cheese fatayer	0.60
Pork, apple and prune rolls	1.26
Rabbit tortellacci	1.26
Panzerotti filled with cottage cheese and gammon	0.47
Pepperoni pizza	0.34
Chicken and pork cornish pasties	0.47
Cheese and cranberry herbed savoury muffins	0.95

Traditional Maltese pastizzi filled with ricotta	0.32
Traditional Maltese pastizzi filled with peas	0.32
Traditional Maltese qassatat filled with spinach	0.32
Traditional Maltese qassatat filled with cheese	0.32
Sausage and fontina cheese filled croissant	1.31
Pistachio, spinach and prawn quiche	0.85

FLYING BUFFET

Risotto carciofi e pancetta	1.60
Ravioli di pesce con pomodoro e cozze	1.60
Pasta fresca con funghi porcini	1.60

BAR ITEMS

Marinated octopus in garlic	31.50
Aioli stuffed olives	15.75

SORBETS

Fruit of the forest, coconut, melon, and many more...	0.79
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DESSERTS

Lemon meringue	0.63
Baked white chocolate cheesecake	0.74
Amarena cherry frangipan	0.63
Coconut chocolate profiterole	0.63
Milk chocolate crunch	0.74
Pistachio cremeux	0.74
Banoffee tartlet	0.74
Belgian chocolate ganache	1.05
Dark chocolate cups with white chocolate mousse and forest fruit	0.85
Cannoli Siciliani	0.74
Fresh fruit kebabs served with chocolate sauce	1.00
Elia's traditional ice cream	1.05
Ice cream served with warm nocciollette	1.58
Assorted mini ice cream cones	1.00
Desserts served in shot glasses	1.31
<i>Tiramisu</i>	
<i>Cherry cheesecake</i>	
<i>Three layer chocolate mousse</i>	
<i>Caramel and salted peanut cheesecake</i>	
<i>Passion fruit creamy</i>	



COFFEE TABLE

Tea, herbed teas, espresso, capuccino, americano and liquers selection	3.50
Baklava	0.63
Croissants	0.63
Nocciolette	0.53
Mqaret	0.32
Danish pastries	0.63

SEASONAL SWEETS

Christmas mince pies	0.63
Mini qaghaq tal-ghasel	0.42
Mini kwarezimal	0.53
Mini figolli	0.53
Sfinge di San Giuseppe	0.74

SELECTION OF ALMOND PETIT FOURS

FOR THE CAKE TABLE

Pastini	€/kg	16.80
Biscottini	€/kg	16.80
Pastareale	€/kg	16.80
Perlini	€/kg	16.80
French macaroons	€ each	1.31
Dolci di mandorla	€ each	0.79

WINE BAR PLATTERS € per platter 26.25

A selection of cheese, salami, local cheeselets, grapes and crackers.

Suggested quantity:- 3 platters for every 100 persons.

CHEESE STATION € p.p.3.99

A selection of imported and local cheese, salami and prosciutto, crackers, focaccia, mini fancy bread and grapes.

PASTA STATION € p.p. 2.73

A choice of pasta and sauces with all the necessary accompaniments

Suggestion:-

Penne con pancetta e carciofi

Fusilli con pesto di pomodori secchi (v)

Casarecce aglio, olio, polipo e peperoncino

Celentani Siciliana (v)

Variations accepted

BAKED PASTA STATION € p.p. 2.94

Lasagne, Cannelloni (v), Timpana, Gnocchi

Gluten free Parmigiana di melanzane can also be served

LIVE COOKING PASTA STATION € p.p.3.62

Your choice of pasta and sauce cooked from scratch

right in front of your guests

Chefs not included

LIVE COOKING PAELLA STATION € p.p.3.41

Meat or seafood paella (or both) cooked from scratch

right in front of your guests

Chefs not included

LIVE COOKING BARBECUE STATION € p.p.8.14

Selection of marinated meats and sausages cooked live

in front of your guests. Served with Moroccan couscous,

coleslaw and Greek salad. Variations accepted

Chefs not included

LIVE COOKING PIZZA STATION € p.p. 1.85

Tantalise your guests with the aroma of freshly prepared pizza,

baked right in front of them.

Suggestion:- Margherita, Pepperoni, Maltija, Parma ham and rucola

Pizzaiolo not included

LIVE COOKING SEAFOOD STATION € p.p. 9.50

A stunning display of fresh seafood cooked in front of your guests.

Barbecued tuna belly, scallops and local red prawns. Pepato di cozze.

Vongole, prawn and razor clams tossed in wine. Octopus salad.

Salmon side with herbed crust.

Crab thermidore, Calamari fritti and New Zealand mussels gratin.

Chefs not included

SUSHI STATION (for 2 hours) € p.p. 5.51

Choose two from every section

MAKI sake (salmon), kampyo (pumpkin), magura (tuna), kappa (cucumber)

INSIDE OUT ROLLS California (crab & avocado), cooked salmon,

ebi furai (fried prawns), satsumaimo(sweet potato)

NIGIRI sake (salmon), maguro (tuna), ebi (shrimp)

Chefs not included

ORIENTAL STATION € p.p. 6.56

Egg fried rice and Thai chicken curry noodles cooked in front of

your guests. Sweet and sour pork, Beef korma,

Thai green curry chicken. Sushi assortment.

Spring rolls, wontons and samosas with sweet chilli sauce.

Sticky pork ribs and spicy chicken wings.

Chefs not included

CARVERY STATION € p.p. 3.75

Slow roast brisket, honey and sherry glazed gammon, apple

and sausage porchetta.

Garlic and rosemary roast lamb. Roast potatoes and roast local

winter vegetables.

Chefs not included

OYSTER AND PROSECCO BAR P.O.R

Freshly shucked oysters served with various dressings.

Prosecco by the glass.

Chefs not included

SWEET STATION € p.p. 1.26

Selection of:- Frosted cupcakes, Chocolate brownies,

Mini doughnuts, French macarons, Cake pops,

Layered chocolate mousse and fruit of the forest,

Strawberry and white chocolate mousse.

ICE CREAM CARELLO

Selection of five ice cream flavours served by the scoop

from an ice cream cart. Guests can choose from a selection of toppings,

nuts and sprinkles. Warm mini pancakes also served.

Hire of ice cream cart

250.00

Ice cream and toppings € p.p. 1.31

Mini pancakes € p.p. 0.53

CHOCOLATE FOUNTAIN

A selection of skewered fruit, profiteroles and € p.p. 2.36

marshmallows for your guests to enjoy dipping in a fountain

of real Belgian chocolate

CANDY TABLE

Beautiful display of various large candy filled glass vases.

Let your guests fill the provided colourful mini paper bags.

Selection A :- 16 types of pick 'n' mix assorted sweets, 210.00

jellies, gums, eclairs, and chocolate coated nuts,

amounting to 24 Kg in all

Selection B :- 12 types of pick 'n' mix assorted sweets, 168.00

jellies, gums, eclairs, and chocolate coated nuts,

amounting to 18 Kg in all

COCKTAIL BAR (price including VAT)

Cocktail bar (to be taken with Open Bar option.): 5 chosen 3.00

types of cocktails & garnishes.

SERVICES € p.p. 7.00

General service charge including all the equipment needed

for catering purposes, delivery, ice cubes, ice flakes, function manager,

head waiter, barmen, and kitchen staff. Staff are paid for up to 8 hours

on the premises. This charge is already included in the Set Menu options.

Extra Staff (charge includes 8 hours of service on the premises)

Function Manager 87.00

Head Waiter 75.00

Waiters / Barmen 55.00

Kitchen hands 55.00

Chefs 75.00

Chefs/pizzaiolo for live cooking stations 100.00

Mixologist 120.00

Overtime for staff per hour (after 8 hours of service) 8.00

HIRE OF EQUIPMENT

Linen for bistro tables 10.00

Bistro tables and linen 15.00

Extra linen for small tables 6.00

Extra linen for large tables of app. 2 x 1mt 10.00

Dinner tables with linen (1.8m diameter) 20.00

Chairs 3.50

Chair covers and tiebacks 3.50

Any other equipment by agreement

All the above prices quoted exclude VAT.



WEDDINGS 2018/2019

Menu prices include all the equipment needed for catering purposes, delivery, ice cubes and ice flakes, function manager, head waiter, barmen, waiters (serving both food and drink), and kitchen staff.

STAFF OVERTIME:

- Staff are paid for up to 8 hours on the premises.
- After 8 hours on the premises, each staff member is paid €8 + vat per hour.
- Overtime rates end when all the staff has left the premises.

Apart from the SET MENUS, customised menus can also be discussed.

WEDDING CAKES:

- The wedding cake and witness cakes are not included in the set menu prices.
- 3 Tier wedding cake prices start from €400 + vat. Prices vary depending on the design.
- Almond or Fruit witness cakes at €28 + vat each
- Price will increase by 20% for a Baccio cake

BEVERAGES:

- You can supply your own beverages which we will serve at NO corkage charge.
- Alternatively, you can opt for our OPEN BAR service at €7.00 + vat per person, for 4 hours.
- Over the 4 hours, the amount will work at 75% of all guests catered for at €1.75 + vat per hour.
- This rate is valid for 2018/2019.
- Weddings not exceeding 250 pax, Open Bar service charge at €8.00 + vat per person per hour.

CONDITIONS FOR CATERING:

- The above prices are valid for a minimum of 250 persons.
- For weddings under 250 persons the price per person will increase by €2 per person
- All prices and rates quoted in the items list and set menus are subject to VAT according to the percentage on the day.
- We are not responsible in any way for any food left over after the function.
- No food, sweets or other edible items, other than that supplied by 'Elia Caterers', may be served at the reception.
- Food menus have to be confirmed 8 weeks prior to the wedding date.
- Final changes to the menu can be done up to 15 days prior the wedding date.

DEPOSITS:

- Bookings are secured against a deposit of €1000.
- A further €1000 deposit is to be paid 6 months prior to the wedding date.
- 50% of the balance is to be paid 1 week before the wedding.
- The balance is to be settled within 7 days from the reception date or as agreed on booking.
- DEPOSITS ARE NOT REFUNDABLE.

WEDDINGS 2020

Menu prices include all the equipment needed for catering purposes, delivery, ice cubes and ice flakes, function manager, head waiter, barmen, waiters (serving both food and drink), and kitchen staff.

STAFF OVERTIME:

- Staff are paid for up to 8 hours on the premises.
- After 8 hours on the premises, each staff member is paid €8 + vat per hour.
- Overtime rates end when all the staff has left the premises.

Apart from the SET MENUS, customised menus can also be discussed.

WEDDING CAKES:

- The wedding cake and witness cakes are not included in the set menu prices.
- 3 Tier wedding cake prices start from €400 + vat. Prices vary depending on the design.
- Almond or Fruit witness cakes at €28 + vat each
- Price will increase by 20% for a Baccio cake

BEVERAGES:

- You can supply your own beverages which we will serve at NO corkage charge.
- Alternatively, you can opt for our OPEN BAR service at €8.00 + vat per person, for 4 hours.
- Over the 4 hours, the amount will work at 75% of all guests catered for at €2.00 + vat per hour.
- This rate is valid for 2020.
- Weddings not exceeding 250 pax, Open Bar service charge at €9.00 + vat per person per hour.

CONDITIONS FOR CATERING:

- The above prices are valid for a minimum of 250 persons.
- For weddings under 250 persons the price per person will increase by €2 per person.
- All prices and rates quoted in the items list and set menus are subject to VAT according to the percentage on the day.
- We are not responsible in any way for any food left over after the function.
- No food, sweets or other edible items, other than that supplied by 'Elia Caterers', may be served at the reception.
- Food menus have to be confirmed 8 weeks prior to the wedding date.
- Final changes to the menu can be done up to 15 days prior the wedding date.

DEPOSITS:

- Bookings are secured against a deposit of €1000.
- A further €1000 deposit is to be paid 6 months prior to the wedding date.
- 50% of the balance is to be paid 1 week before the wedding.
- The balance is to be settled within 7 days from the reception date or as agreed on booking.
- DEPOSITS ARE NOT REFUNDABLE.

*Best of luck
in life & love*



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