

CORINTHIA *Caterers*



CHRISTMAS
BY
CORINTHIA CATERERS

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CHRISTMAS BY CORINTHIA CATERERS

'Tis the season - and you shouldn't spend time worrying about how you're going to wow your guests or send your employees to their Christmas holidays without a final get-together meal. We can take care of it all for you, whether you'd like an intimate dinner for a handful of people, or a big, sweeping, corporate event that you can invite all of your clients to. Our chefs have been working hard to put their best food forward and come up with menus that embody the Christmas spirit worldwide, with an extra special twist that will keep your guests talking about it days after the final cocktail is served.

We're also happy to sit down with you and create a bespoke menu to suit your tastes. Christmas is the most special time of the year, and Corinthia Caterers wants to make sure that you have the holiday season that you want, no planning or clean-up required!

Look through our brochure for what we're offering this Christmas season.

*Many good tidings from
the Corinthia Caterers team*

*Zesty crab salad tart with
crème fraîche, topped with dill*



JOYEUX NOËL

COLD CANAPÉS

Foie gras, pickled quail egg and crushed pepper on toast
Curry macaron with a chicken & sundried tomato mousse
Zesty crab salad tart with crème fraîche, topped with dill
Mini fajitas with stir-fried vegetables and herbed cream cheese filling (v)

HOT CANAPÉS

Dry rubbed chicken skewers with fennel and zest,
accompanied by a burnt orange dressing
Pulled local beef cheeks with a black pepper and fennel chutney in a brioche roll
Smoked Maltese sausage, broad bean, and tomato quiche
Coconut and panko-crusteD prawn skewers with a lime and cucumber relish
Lamb and cumin kofta brochettes with a minted yoghurt dip
Mini turkey burgers with pickled gherkins, peppered cheese
and cranberry mayonnaise
Curried vegetable empanadas (v)

DESSERTS

Traditional Christmas sweets including
mini Christmas log, mince pies, and ginger biscuits
Blueberry & apple crumble bar
Lemon citrus tart
Sachertorte

€25.00 per person



*Assorted flavoured
bread-based canapés*



*Blueberry & apple
crumble bar*

HAPPY CHRISTMAS

COLD CANAPÉS

Parsnip scone with peppered beef and grape chutney
Walnut bread with smoked venison, fig and wine jam
Fresh swordfish tartare on multigrain bread with keta roe and lime
Mini cold pissaladière with blue cheese, honey and sesame seeds (v)

HOT CANAPÉS

Beef satay skewers
Prawns wrapped in filo pastry with a mango chutney dipping sauce
Lobster and avocado samosa
Pork fajitas with black beans and chili
Mini beef and vegetable cornish pasty
Chicken yakitori with sesame seeds
Lamb and cumin kofta brochettes with minted yoghurt dip
Crushed candied pumpkin, pine nut and feta quiche (v)
Wild mushroom, thyme and garlic bouchées (v)

DESSERTS

Traditional Christmas sweets including
mini Christmas log, mince pies and ginger biscuits.
Millionaire chocolate shortbread
Citrus tart with fresh raspberries
Pistachio mousse

€27.00 per person

ANANDI NATAL

COLD CANAPÉS

Assorted flavoured bread-based canapés with chicken, fish and vegetarian options
Blinis with pulled pork, smoked tomato, and white balsamic drizzle
Spiced veal and white wine braised onion, truffle crisp
Roast guinea fowl, parsnip cake, caramelized raisins
Smoked fish & preserved lemon on a sundried tomato tart
Chickpea & beetroot hummus with halloumi & falafel tartlet (v)
Soft goat cheese, oat biscuit, olive crumbs (v)

HOT CANAPÉS

Rabbit braised in white wine and shallot en croute
Chicken satay with spiced nut sauce
Crab and broad bean pakora
Herb and lemon panko breaded prawns with ginger and lime mayo
Pita pocket with carbonnade of beef and spiced aubergines
Lamb and coriander kofta kebab
Wild mushroom and truffle arancini (v)
Saffron vegetable and apricot pastille (v)

DESSERTS

Traditional Christmas sweets including mini log, mince pies and ginger biscuits
Apricot and White Chocolate blondie
Pistachio and olive oil cake
Chocolate and hazelnut truffle tartlet

€30.00 per person

*Candied fennel and tuna tartare,
spiced bean mousse, citrus essence
and basil crisp*



BOWL FOOD

COLD BOWL FOOD

Candied fennel and tuna tartare, spicy bean mousse, citrus essence and basil crisp
Italian marinated red mullet fillets set on borlotti bean salad and zabaglione sauce
Grilled asparagus wrapped in Parma ham, crushed bean salsa and basil oil
Zesty quinoa salad with flax seeds and spicy nut powder(v)
Mini kale, Mediterranean vegetable and crumbled
ricotta salad with elderflower dressing (v)

HOT BOWL FOOD

Turkey and cheese mini olives with a cherry tomato ragout and chestnut powder
Smoked duck risotto with garden peas and citrus powder
Prawn bisque shot made with local prawns, sea salt pearls and crispy seaweed
Ponzu-glazed pork belly with a butternut squash and amaretti purée
Toasted barley orzotto, yellow split pea, lemon and courgette pesto (v)

€ 1.75 each

THEMED STATIONS

GASTRO PIE

- Cartocciata Melanzane - Basil pesto, aubergines, tomato, mozzarella and onion
- Calzone - Sweet potato, goat cheese, caramelized onions and pine nuts
- Siciliana – Ham, mozzarella and tomato ragout
- Short crust pies – Beef, mushroom and root vegetables
- Cartocciata - Tuna chunks, onions and fried zucchini

€ 5.50 per person

PASTA

Please select 2 options from the below:

- Strozzapreti tossed with salmon and shredded basil in a black olive tapenade dressing
- Penne with pork ragout and confit cherry tomatoes
- Fusilli with flaked roasted chicken and forest mushroom cream
- Ricciolo with spinach and ricotta topped with cheese and tomato sauce (v)
- Gnocchi tossed with grilled vegetables, tomato chunks and Parmesan cheese (v)

€ 6.00 per person

THEMED STATIONS

ASIAN STIR FRY

Crispy beef with teriyaki-glazed Asian vegetables

Lemon chicken with fried rice

Hot and sour prawns with vegetables

Pad Thai noodles

Served with

Vegetable spring rolls, pork wontons, prawn crackers,
sweet chili, soy and hoisin sauce

€ 7.00 *per person*

CHEESE & CHARCUTERIE

Grana Padano (half wheel), Parma ham, and assorted Italian salamis

Accompanied with

Grissini, water biscuits, rosemary focaccia, selection of chutneys,
marinated olives, grapes, dried fruits and nuts

€ 7.50 *per person*

THEMED STATIONS

CARVERY TABLE

Please select 2 options from the below:

Traditional turkey crown and leg stuffing served with bread sauce and cranberry jam

Dry rub roasted gammon with fruit chutney and roasting gravy

Italian porchetta-style pork loin with balsamic dressing

French rack of lamb with rosemary and garlic with beetroot chips

Whole poached Norwegian salmon in a vierge dressing

Grouper wrapped in banana leaf with coconut milk dressing

Beef ribeye, roasted garlic and rosemary in a red wine jus

accompanied with

Garlic roasted potatoes

Panache of vegetables

€ 8.75 per person

CHRISTMAS DELIGHTS

Mini Christmas pudding with warm brandy sauce

Assorted ginger cookies

Stollen cake

Cranberry & pear crumble bar

Chestnut & white chocolate coupe

Mini Christmas log

Mini mince pies

€ 5.50 per person



BEVERAGES FOR RECEPTIONS

SILVER OPEN BAR

Local beers, soft drinks, fruit juices, mixers, local still and sparkling water

1st hour – €6.00 per person

Additional hours – €2.50 per person per hour

Discounted price for 4 hours service

€ 12.00 per person

ROSE OPEN BAR

Local D.O.K. superior wines, local beers, soft drinks, fruit juices, local still and sparkling water

1st hour – €9.00 per person

Additional hours – €4.00 per person per hour

Discounted price for 4 hours service

€ 19.00 per person

GOLD OPEN BAR

International house brands spirits, local D.O.K. superior wines, local beers, soft drinks, fruit juices, mixers, local still and sparkling water

1st hour – €13.00 per person

Additional hours – €6.00 per person per hour

Discounted price for 4 hours service

€ 28.00 per person

Casino Maltese





Stuffed turkey roulade

DINNER MENU SELECTOR

STARTER

Sweet potato and puff pastry tarte tatin with oven roasted cherry tomato salad
Red mullet fillets infused with fennel pollen and citrus
Goat cheese and truffle oil dressing

Citrus and fine herb infused beef carpaccio, aubergine moutabal and gremolata crust
Preserved cucumber, shallot rings agrodolce and a micro cress
salad with saffron dressing

Duck confit ravioli
Golden pumpkin and star anise fondue
Shaved ricotta salata and petite salad

Champagne and garden pea risotto, smoked gammon,
Taleggio cream, chestnut infused chermoula crust

Salted pumpkin seed topped burrata with a heirloom tomato and sweet pepper
salad accompanied with oven roasted nectarines, kalamata olives, pecan nuts and
aged balsamic dressing (v)

MAIN COURSE

Stuffed turkey roulade with game and dried-fruit farce
Wilted Swiss chard, buttered carrots and mashed potato cake
Cranberry and pear chutney accompanied by a port wine jus

Duo of chicken - wild mushroom and shallot stuffed chicken thigh with
pan-seared chicken breast, wilted bok choy, parma ham crisp, mustard seed
and thyme infused jus

Pan-seared brown meagre fillet with fresh water prawns and wilted spinach infused
with noce moscata, accompanied by thyme-layered potatoes, buttery endive laced
with a local prawn and tomato bisque

Pan-fried beef tenderloin with chicken liver royale, Boulangère potatoes,
bacon and porcini braised endive and Madeira essence



DINNER MENU SELECTOR

DESSERT

Spicy mango and milk chocolate cream with a hazelnut base,
caramel fudge and sea-salt ice-cream

Chocolate and chestnut mousse with pistachio and cranberry financier,
mincemeat ice-cream

White chocolate and black cherry delight, pistachio cake with caramel fudge,
coconut and wafer ice-cream

DINNER MENU SELECTOR

PRICES

The prices below are based on the main course option being combined with one (1) starter and one (1) dessert option

Turkey Roulade

€ 45.00

Duo of Chicken

€ 48.00

Brown Meagre

€ 52.00

Beef Tenderloin

€ 58.00

Include 1 glass of Prosecco and a selection of 3 canapés

€ 6.00

Include a ½ bottle of foreign wine, half a bottle of local water and coffee

€ 8.00 per person

The supplement charge for 4-course is

€6.00 per person



*Walnut bread with smoked
venison, fig and white jam*



FELIZ NATAL

PLATED STARTER

Game confit ravioli
Golden pumpkin and star anise fondue
Shaved ricotta salata and petite salad

MAIN COURSE

Sliced turkey breast crown with roasting gravy and cranberry sauce
Pan seared fillet of seabass with a cherry tomato, cockles, and pastis cream
Grilled lamb loin cutlets with a black olive and rosemary jus
Classic parmigiana with oven roasted tomatoes, grilled aubergines and grated
Parmesan cheese (v)

Accompanied with

Crispy pancetta and buttered Brussels sprouts
Parmentier potatoes

PLATED DESSERT

Sticky date and walnut pudding with butter toffee sauce and
salted caramel ice-cream

€ 38.00 per person

Include ½ bottle foreign wine, ½ bottle water, and coffee

€ 8.00 per person

BUON NATALE

ANTIPASTO

A selection of mouth-watering antipasti, Italian cold cuts, natural salads, served with homemade dressings, infused oils, sauces and a selection of freshly-baked bread rolls

SOUP AND PASTA

Cream of shellfish, ginger and coconut milk, herbed croutons
Fusilli tossed in a spinach, roasted chicken and mushroom cream
Pennette tossed with fine ratatouille, garden herbs and rich tomato sauce (v)

CARVERY

Classic roast beef and traditional Yorkshire pudding in a red wine infused roasting gravy

MAIN COURSE

Sliced turkey leg with stuffing, cranberry-infused jus and chipolata sausages
Pan seared salmon fillets, lime, coconut cream and chopped herbs
Pork medallions with orange and fennel powder in a grain mustard cream sauce
Spinach and confit mushroom strudel (v)

Accompanied with

Panache of vegetables with Café de Paris butter
Garlic roasted baby potatoes

DESSERT

Cookie variegato cheesecake
Cranberry and pear crumble bar
Traditional cake
Mini Christmas log

€ 40.00 per person

*Include ½ bottle of wine, ½ bottle of local
still/sparkling water, and freshly brewed coffee per person.
€9.00 per person*

IL-MILIED IT-TAJJEB

ANTIPASTO

Selection of homemade tapas and salads accompanied with the finest Italian salumi, home-cured fish, smoked fish platters, dips and dressings

SOUP AND PASTA

Leek and jersey potato cream soup with shredded Norwegian smoked salmon
Penne Calabrese with chicken fillets, mushrooms, tomatoes
and mild chilli tomato cream
Pumpkin and dried fruit risotto with crushed walnuts (v)

CARVERY

Roasted turkey crown with traditional stuffing, chipolata sausages and cranberry relish
Roast rib of beef, horseradish-infused jus and glazed baby carrots

MAIN COURSE

Gammon with a star anise and cardamom aromatic roasting gravy
Steamed grouper in a prawn and mussel ragout with citrus segments and dill butter
Braised lamb shanks served with own juices and spiced chickpeas

Accompanied with

White balsamic glazed asparagus and pan-fried mushrooms
Steamed garden vegetables tossed in Sichuan-infused butter
Coriander and red wine roasted potatoes

DESSERT

Chocolate profiteroles
Christmas log
Cranberry and pear crumble bar
Mini Christmas pudding
Lemon and raspberry delight

€ 45.00 per person

*Include ½ bottle foreign wine, ½ bottle water and coffee at
€8.00 per person*

WINES

LOCAL BEVERAGE PACKAGES FOR PLATED DINNERS

*Options below include ½ bottle of wine, ½ bottle of local
still/sparkling water, and freshly brewed coffee per person.*

LOCAL I.G.T. WINES

La Torre Range – Marsovin Wines - Girgentina / Cabernet Sauvignon
Piazza Regina – Delicata Wines - Vermentino & Moscato / Merlot & Tempranillo

€9.00 per person

LOCAL D.O.K. SUPERIOR WINES

Caravaggio Range – Marsovin Wines - Chardonnay / Cabernet Franc
Medina Range – Delicata Wines - Sauvignon Blanc / Merlot
Fenici Range – Meridiana Wines - Viogner & Vermentino / Syrah & Cabernet

€12.00 per person

LOCAL D.O.K. PREMIUM WINES

Antonin Range – Marsovin Wines - Blanc / Noir
Gran Cavalier Range – Delicata Wines - Sauvignon Blanc / Syrah
Isis / Melqart -Meridiana Wines - Chardonnay / Cabernet Sauvignon & Merlot

€17.00 per person

*Table setting in the Princess Room,
Casino Maltese*





TERMS & CONDITIONS

- Prices include 18% VAT.
- The rates are based on a minimum, of 100 guests. If the number of guests is less than the minimum prices may be revised.
- Final number of guests is to be confirmed by not later than three (3) working days prior to event date. The invoice will be based on the final number.
- Dietary requirements can be catered for and need to be confirmed by e-mail to the sales representative a week prior to the event.
- The images of dishes displayed in this brochure are indicative and may vary from the dishes served at events.
- Most dishes are made from ingredients that contain specific allergens. Corinthia Caterers follow good manufacturing practices and adhere to the Company's Allergen Management policy and procedure.
- Measures are taken to reduce the risk of cross contamination. However, due to the presence of certain allergenic ingredients in some products, there could be a possible risk of cross contamination. Kindly speak to a member of our sales team before you place your food and beverage menu order.

Overtime Fees

- Overtime fees are applicable after four (4) hours of service at a rate of €120 per hour per 100 guests.
- Overtime venue fee is applicable for events lasting longer than the agreed time.
- Corinthia Caterers waives responsibility for any third-party equipment left unattended at the venue.
- A logistical fee applies for event setups that require more resources.
- The venue rental fee applies for the duration of the event, including setup time.

Payment Terms

- 25% first deposit on confirmation of event and venue
- 50% second deposit must be paid within seven (7) working days prior to the event
- The remaining balance to be paid within 30 days of receipt of the final invoice.
- Corinthia Caterers requires the first 25% deposit together with a signed contract to confirm the event.

Cancellation Fees

- All the deposits paid according to the above schedule are non-refundable.

Additional Services

- Chair covers at €6.50 each.
- Silver Chiavari chairs at €5.00 each (subject to availability).
- Cloakroom service at €150. Price includes coat racks, hangers, cloakroom tickets and attendant.
- Menus at €2.50 each (minimum of 1 menu between 2 persons).
- Place name cards at €2.00 each.

LET OUR SHOW-STOPPING VENUES
MAKE YOUR EVENT UNMISSABLE.

[See our selection here](#)

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