

THEMED NIGHTS - MALTESE BUFFET



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From the Buffet Counter

Grilled Maltese Sausage, Bragiolini

Pork Meat Balls in Fennel Sauce

Swordfish in tomato & Caper sauce

Octopus Stew

Bigilla/Galleti

Peppered Maltese Cheeselets

Pilaff of Rice

Accompanied By

Butter Beans in Garlic

Tomatoes, Black Olives and Onions Salad

Maltese Potato Salad

Hobz biz-Zejt

Giardiniera

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Ricotta Sfincecc with Cinnamon sauce

THEMED NIGHTS - MALTESE BUFFET

Pork and Coriander seed Terrine on mixed Bean salad and Parsley sauce

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Minestrone

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From The Buffet Counter

Rabbit in Garlic Sauce

Bragiolini

Kirxa

Beef steamed with Garlic & Parsley

Swordfish with Tomato & Caper Sauce

Bebbux Arioli

Mussels in Lemon Dressing

Peppered Maltese Cheeselets with Galleti

Baked Potato with Fennel

Accompanied By

Tomato & Basil

Butter Beans in Garlic Vinaigrette

Potato Salad with Capers & Anchovies

Bigilla & Grissini

Dressed boiled Vegetable

Bulgar Salad

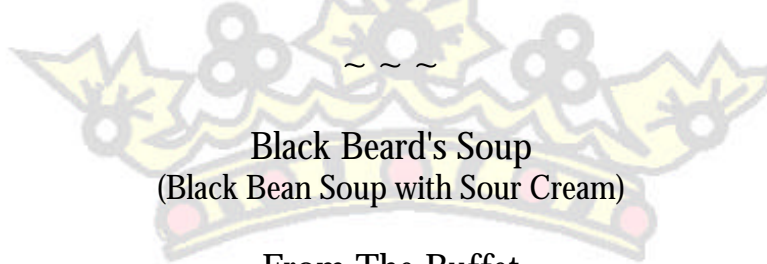
Maltese Bread

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Maltese Imqaret with Peach Coulis

THEMED NIGHTS - PIRATE NIGHT

Bouches Hispagnola
(Puff Pastry Chests filled with Treasure of Chicken Cream, Pimentos, Peas & Sweetcorn)



Black Beard's Soup
(Black Bean Soup with Sour Cream)

From The Buffet

Hooks Catch
(Grilled Fresh Dentici Steak garnished with Herbs & Lemon Juice)

Treasures from the Deep
An exotic medley of Green Mussels, Clams, Baby Octopus, Crab Sticks, Black Mussels, Calamari Rings & Shrimps

Tortuga Special
Broiled Pork Chops with spiced Pineapple chunks and Mint

Lafayette's Cannon Balls
Lamb Meatballs in a Curry Sauce

Cook's Platter
Platter of Cured & Dried Meats

Accompanied By
Bouquetiere of Vegetables

Black Spot Potatoes
Cut Throat Salad

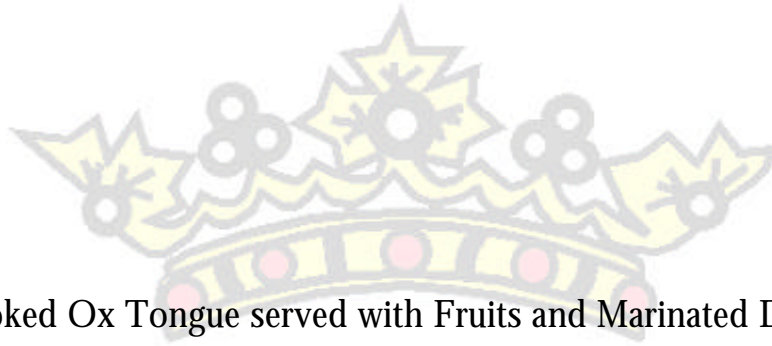
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Jolly Rogers Delight
Ice & Fruit Gateau served on a Strawberry Coulis

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Buccaneer Tar
Coffee

THEMED NIGHTS - MEDIEVAL NIGHT



Smoked Ox Tongue served with Fruits and Marinated Dates

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Turban of red Mullet with coriander dressing

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Pheasant consommé garnished with diced Artichoke Hearts & Julienne of Pheasant

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Roast fillet of Beef with Port Wine sauce and wild Mushrooms

Melange de Legumes
Pommes Berny

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Blancmange Careme

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Coffee

Dried Fruits and sugared Nuts

THEMED NIGHTS - MEDIEVAL NIGHT



Cured & dried Meats served on Fresh Salad Leaves & Mango Compote

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Clam and Mussel Chowder

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Assiete of Lamb & Guinea fowl served on Wilted Spinach & Forest Mushrooms
Jus

Fresh Asparagus
Dauphinoise Potatoes

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A Festival of Fresh Fruits accompanied by a Chestnut Puree

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Coffee & Petit Fours