

Breakfasts

Private Breakfasts

The menus below for breakfast options are normally suggested for morning sessions and can be offered in a buffet set-up in a foyer or within the meeting room chosen at IC Malta

Menu A

BAKERY SECTION

Freshly baked croissants
Danishes & Mini muffins
Artisan bread loaves & rolls
Butter, preserves, jams & marmalades

ALL-TIME FAVORITE CORNER

Mini pancake with selection of fresh fruits and chocolate dipping

DELICATESSEN

Selection of charcuterie
International & local cheeses

CEREALS & DAIRY

Selection of cereals
Dried fruits & nuts
Fruit & natural yoghurts
Low fat yoghurts
Milk & Skimmed milk

FRESH SALAD JARS

Mixed fresh salad leaves
Tomatoes
Cucumber
Carrots
Olives
Drizzled with EVO oil

HOT COUNTER

Scrambled egg
Grilled streaky bacon
Cumberland sausages
Grilled tomatoes

TREE

Seasonal fresh fruit salad & fruit display

Minimum number of persons: 60

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Menu B

BAKERY SECTION

Freshly baked croissants
Danishes and Homemade Cakes
Artisan bread loafs and rolls
Butter, preserves, jams and marmalades

CEREALS & DAIRY

Selection of cereals
Dried fruits & Roasted Nuts
Mixed oats, yoghurt and fruit compote jar's
Fruit & Natural yoghurts, low fat yoghurts
Milk & skimmed milk

DELICATESSEN

Selection of charcuterie
International & Local cheeses
In-house cured and flavoured salmon

FRESH SALAD BAR

Tomatoes
Cucumber
Condiments
Mixed fresh salad leaves
Homemade dressings & Scented oils

HOT COUNTER

Scrambled egg
Grilled streaky bacon
Chicken sausages
Baked beans
Grilled tomatoes
Sundried tomato, roasted onion and local Cheese frittata

LOCAL TASTES

Baked savoury pastries "Pastizzi"
Pea or ricotta cheese cakes

TREE

A selection of seasonal fresh fruit salad & fruit display

Minimum number of persons: 60

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Healthy Breakfast

Menu C

SMOOTHIES

Berry and strawberry
Green apple, spinach and mint

BAKERY SECTION

Fresh baked croissants
Danish and homemade cakes
Artisan bread loaf and rolls
Butter, preserves, jams and marmalades

CEREALS & DAIRY

Selection of cereals
Muesli and fresh tropical fruit mix in jars
Flapjack
Vegan fruit bar
Coconut and orange balls
Fruit & natural yoghurts
Low fat yoghurts
Milk & skimmed milk
Peanut butter and chocolate bar
Pistachio protein balls

SELECTION OF NUTS

Almond
Pistachios
Walnuts
Hazel nuts

DELICATESSEN & SAVOURY

Selection of charcuterie
International & local cheeses
Wholemeal layered sandwich, avocado, cured salmon, tomato and rocket leaves
Artisan bagel, pulled chicken, spicy hummus, smoked cheese and baby spinach

HOT COUNTER

Poached egg
Grilled streaky bacon
Poultry sausages
Baked beans
Sauté mushroom
Roasted Tomatoes

THE PASTRY CREATIONS

Strawberry pancakes rolls
Vegan beetroot brownie
Banana and walnut loaf
Carrot cake
Fruit salad in jars

Minimum number of persons: 60

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Brunch

Menu D

MORNING CLASSICS

Cereal corner with selection of milk & yoghurts
Freshly baked croissants, Danishes, homemade cakes & cookies
Mixed oats, yoghurt and fruit compote jars
Butter, preserves, jams & marmalades
Selection of fresh bread

FOCACCIA / WRAPS / SANDWICH BITES

Focaccia with Salami pickled spreads
Wholemeal layered sandwich with cucumber, cured salmon and horseradish spread
Focaccia with hummus, coriander spinach, radicchio and caramelized onions
Wrap with bacon, scrambled egg, cheese mix and fresh salad greens
White layered sandwich with arrosto ham and provolone with fresh rocket and egg mayo spread
Wrap with pulled chicken, cheddar cheese and piccalilli spread

FRESH SALAD BAR

Mixed fresh salad leaves, tomatoes, cucumber, capsicums, sweetcorn, carrots, Radish
Marinated olives, Pickled vegetables, Homemade dressings & Olive oil
Selected decorative platters from land and sea, combining
Mediterranean and International flavours
with condiments & crackers

LOCAL TASTE AND SAVORY

Baked savoury pastries “Pastizzi” - *Pea or ricotta cheese cakes*
Local sweets “imqaret” *fried pastries filled with aromatic date mix*
Honey rings

SELECTION HOT DISHES

Italian style frittata ~ onion, sundried tomato, artichokes & Provolone cheese
Breakfast Tart – egg, mushroom and pancetta mix
Roast tomatoes, roasted onion and spinach baked tart
Poached stonebass served with prawn tomato dill mix
Breakfast roasted potatoes
Roasted seasonal vegetables
Pork schnitzel with Catalana dipping sauce
Grilled chicken skewers with sweet BBQ sauce

THE PASTRY CREATIONS

Muesli and fresh tropical fruit mix in jars
Muffins creations with butter cream
Mini doughnuts

HEALTHY LIFE

A selection of seasonal fresh fruit and sliced fruit
Protein Bars (x2types)

Minimum number of persons: 100

Served between 11:00hrs till 13:30hrs

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Breakfasts

Continental Breakfast

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Menu E

BAKERY SECTION

Freshly baked croissants
Danishes & Mini muffins
Artisan bread loafs & rolls
Butter, preserves, jams & marmalades

CEREALS & DAIRY

Selection of cereals
Fruit & natural yoghurts
Low fat yoghurts
Milk & Skimmed milk

DELICATESSEN

Selection of charcuterie
International & local cheeses
(5 types)

Mixed fresh salad leaves
Boiled eggs
Pickled vegetables
Tomatoes
Cucumber
Olives

TREE

Seasonal whole fresh fruit

Minimum number of persons: 60

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BBQ Buffets Menus

- BBQ Menus can be served at Al Fresco Gardens or the Intercontinental Pool Deck.
- Back-up venues for BBQs are the Harruba Restaurant or CDC whereby the meats will be served char-grilled, however no live grilling station will be made available in our indoor venues proposed.
- Capacity of our Al Fresco Gardens is 50-250 persons & for our Pool Deck is 50-650 persons.

Al Fresco BBQ Menu

STARTERS

Selected antipasti

Indulge in a selection of mouth-watering salads and decorative platters from land and sea, combining Mediterranean and International flavours while using the best ingredients.

(Choice of 12 types)

Enhance your selection with homemade flavoured oils, dressings, and freshly baked bread.

BAKED AND GRILLED

Grilled Pasta – Lumaconi stuffed with Treviso, spinach, and herbed ricotta cheese, finished with tomato fondue.

Baked tart with seafood mix, leeks and dried tomatoes mix

BBQ GRILL BUFFET

Sardinian *fritto misto*: Selected crisp fried fish & seafood

Grouper fillets *al cartoccio* (Foil parcels with marinated fillets of fish)

Pinot Grigio, Lemon, Tomato, Olives & Fresh Herbs

Beef rib-eye marinated with pepper rub finished with onion gravy

Boneless chicken thighs marinated in red sambal sauce

Mini Maltese sausage & hickory smoked ribs with BBQ glaze

Vegan sausage with Teriyaki sauce

Vegetable ratatouille

Butter brushed corn on the cob

Smashed & grilled new potatoes

House BBQ

Sweet & sour Sauce

Sweet chili Sauce

DESSERTS

Pamper yourselves with our mouth-watering homemade creations and fresh seasonal fruits

(Choice of 6 Types)

Minimum number of persons: 50

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Coffee Breaks

Coffee Breaks

The coffee break options below can be offered any time of day during meetings, conferences and conventions and set up either waiter served in a foyer or self-service within the meeting room (depending on items selected) chosen at IC Malta

Welcome Coffee Break

- Regular and decaffeinated coffee
 - Classic Range of Teas from *The London Tea Company*®: English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - Mineral water
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Standard Coffee Break

- Regular and decaffeinated coffee
 - Classic Range of Teas from *The London Tea Company*®: English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - 3 items as per chef (mini pastries, biscuits, muffins, and mini cakes)
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Premium Coffee Break

- Regular and decaffeinated coffee
 - Classic Range of Teas from *The London Tea Company*®: English Breakfast, Early Grey, Green Tea, Decaffeinated Breakfast, Vanilla Chai
 - Orange juice
 - 4 items as per chef (mini pastries, biscuits, muffins, and mini cakes)
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Permanent Classic Coffee Breaks

Including: A choice of a classic morning and afternoon coffee break (regular and decaffeinated coffee, Selection of classic teas, orange juice, selection of dry cakes or biscuits)

- **Half day permanent coffee break**
(Half day consists of 4 hours coffee break)
 - **Full day permanent coffee break**
(Full day consists of 8 hours coffee break)
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Enhancers for Coffee Break

LOCAL SPECIALTIES

Selection of fruit and nut chocolate shards
(3types)

Brioche rolls with different fillings
(2 types)

Selection of mini pita with different fillings
(2types)

Selection of mini muffins

Freshly baked croissants and Danishes
as per chef

Continental éclairs with selected fillings

Savory Mini Choux with different flavours
(2 types)

Assorted Middle Eastern dips served with crispy
tortilla wafers (3 types)

Selection of savoury mini muffins

Savory croissant with selected fillings

Maltese famous “Qagħaq tal-
Għasel” date, honey and pastry ring

Local “Imqaret” fried pastries filled with aromatic
flavoured dates

Local Artisan nougat with nuts, honey, sugar, and
specific spices

Local Maltese cannoli filled with sweet ricotta cheese,
candied peel and nuts

Local specialty “Pastizzi” baked pastry filled with
cottage cheese or peas mix

Selection of savoury mini muffins

HEALTHY SPECIALTIES

Selection of seasonal fresh fruit basket

Protein bars with oat, nuts and berry mix

Granola mix with fresh fruits and yoghurt
(2 types)

Seasonal fresh fruit platter or fresh fruit salad in syrup
(Sliced fruits)

Vegetable crudities snacks with selection of 2 types of
dip

SMOOTHIES OF THE DAY

(2 types)

Flap jack

Vegan fruit bar

Coconut and orange balls

Peanut butter and chocolate bar

Pistachio protein ball

Vegan beetroot brownies

Day Delegate Package at IC Malta

FULL DAY DELEGATE Working Lunch – PACKAGE A

- Main Meeting Room (excludes InterContinental Malta Arena)
 - **Mid-Morning Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas
 - o Basic Items (Three Choices)
 - **Working Lunch** in the foyer of the respective meeting room **including 2 soft drinks, ½ bottle of water, tea or coffee**
 - **Afternoon Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas
 - o Premium Item (To choose Four)
 - **Notepads, Pens and Mints**
 - **Water in main meeting room**
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HALF-DAY DELEGATE Working Lunch – PACKAGE B

- Main Meeting Room
- **Mid-Morning Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas
 - o Orange juice
 - o Basic Items (Three Choices)
- **Working Lunch** in the foyer of the respective meeting room **including 2 soft drinks, ½ bottle of water, tea or coffee**
- **Notepads, Pens and Mints**
- **Water in main meeting room**

FULL DAY DELEGATE Buffet Lunch – PACKAGE A

- Main Meeting Room (excludes InterContinental Malta Arena)
- **Mid-Morning Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas
 - o Basic Items (Three Choices)
- **Buffet Lunch*** in our main restaurant **Harruba**, **including 2 soft drinks, ½ bottle of water, tea or coffee**
- **Afternoon Coffee Break**
 - o Regular and decaffeinated coffee
 - o Classic Range of Teas

- Premium Item (To choose Four)
 - **Notepads, Pens and Mints**
 - **Water in main meeting room**
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HALF-DAY DELEGATE Buffet Lunch – PACKAGE B

- **Main Meeting Room**
- **Mid-Morning Coffee Break**
 - Regular and decaffeinated coffee
 - Classic Range of Teas
 - Orange juice
 - Basic Items (Three Choices)
- **Buffet Lunch* in our main restaurant Harruba, including 2 soft drinks, ½ bottle of water, tea or coffee**
- **Notepads, Pens and Mints**
- **Water in main meeting room**

Gala Menus

Gala Dinner Menu I

STARTER

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

Allergen free option - Beetroot carpaccio with pumpkin, onion and squash fricassée, tofu mousse, beetroots gel

INTERMEDIATE

Roast onion and Parmesan royale, variation of tomato and selected greens

Allergen free option – Vegetable roll with variation of tomato, vegan cheese and selected greens

MAIN COURSE

Slow cooked Chicken ballontine with garlic and thyme, smocked cheese and mushroom croquette, twice cooked potato rösti, and selected root vegetables, finished with fortified wine scented jus

Allergen free option – Pressed aubergine and vegan cheese layers, spinach and soya croquette, finished with cherry tomato relish

DESSERT

Double chocolate mousse with kumquat, caramelized nuts and amaretto gel

Allergen free option – vanilla and coconut panna cotta with variations of forest berries

Minimum number of persons: 40

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Gala Dinner Menu 2

STARTER

Citrus cured salmon, pickled cucumber, complimented with prawn cheese beignets, pea mousse and dried tomatoes

Allergen free option - Beetroot carpaccio with pumpkin, onion and squash fricassée, tofu mousse, beetroots gel

INTERMEDIATE

Spinach, onion and pecorino cheese rotolo finished with Basil infused tomato Sauce and hazelnut crumble

Allergen free option – ratatouille of vegetables with variation of tomato and selected greens

MAIN COURSE

Pan roasted silver bream with olive and citrus tapenade, lemon scented Atlantic crab and cottage cheese croquette, twice cooked potato rösti, root vegetables, sauced with citrus scented velouté

Allergen free option – Vegetable Kiev, with wilted greens, tofu crumble and pumpkin and thyme fricassée

DESSERT

Forest berry mousse with pistachio, pistachio mascarpone tart and candied peel gel

Allergen free option – vanilla and coconut panna cotta with variations of forest berries

Minimum number of persons: 40

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Gala Dinner Menu 3

STARTER

Goat cheese royale complimented with tomato and onion variations, hazelnut and maple beignet, selected fresh greens

Allergen free option – beetroot carpaccio, apple texture, salad greens, spiced tofu mousse

INTERMEDIATE

Soft baked rotolo pasta with mushroom, leeks fricassée, provolone and ricotta cheese

Finished with tomato fondue and cheese sauce

Allergen free option – vegetable roulade with confit tomato, vegan cheese,
finished with chive and tomato sauce

MAIN COURSE

Slow cooked prime cut of veal, rubbed with wild thyme, veal comfit with mascarpone and sage croquette,
baked rösti potato, selected root vegetables, finished forest fruit and reduction of pan jus

Allergen free option – Layers of roasted aubergine parcel, roasted cherry tomato and onion confit,
finished with vegan mozzarella cheese served with honey caramelized shallots and potato croquette

DESSERT

Exotic fruit creations

Mind crafted delicacies and elaborated textures

Allergen free option – Dark chocolate pannacotta with citrus variations

Minimum number of persons: 40

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Packed Meals

Packed Meals

The options for packed breakfast & lunches below can be offered daily (18hrs pre order). All our packed lunches are provided in disposable packaging, freshly prepared by using the best raw ingredients locally. Our packed lunches are the ideal food option for your outdoor activities, day tours or boat trips around the island.

Packed Breakfast Menu

Ham and cheese sandwich, tomato, lettuce, and light mayonnaise

Natural yoghurt, croissants or Danish pastries

Fresh fruit and small bottle of still water or fruit juice

Minimum number of persons: 1

Packed Lunch Menu LCL

MALTESE ROLL

Rustic bread with tomato, tuna with caper, olive and onion mix
fresh local salads

LOCAL FLAVOURS

Maltese cheeselets, marinated olives, sundried tomato, traditional bean and pickled vegetable mix and salad
greens, mini fresh bread roll

Fresh fruit, traditional local Cookies or mini muffin.
Small bottle of still water or fruit juice

Minimum number of persons: 1

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Packed Lunch Menu IHG

CHICKEN & CHEESE ROLL

Fresh Bread Roll with chicken & corn slaw mix, smoked cheese fresh salad leaves

TASTY SALAD

Greek cheese, tomatoes, cucumber and green peppers, fresh salad greens,
with Greek mix drizzled with extra virgin olive oil, fresh bread roll

Fresh fruit, homemade mini cakes or mini muffin
Small bottle of still water and fruit juice

Minimum number of persons: 1

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Packed Lunch Menu – ALG Free

ROAST VEGGIE ROLL

Fresh bread roll - Gluten free bread option available
loaded with roasted seasonal vegetables, tofu and olive spread with fresh salad leaves

FRESH SALAD

Selected fresh salad greens, with vegan cheese and Greek mix, drizzled with EVO oil

Fresh fruit, gluten free cookies or muffin
Small bottle of still water and fruit juice

Minimum number of persons: 1

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Flying Buffet

The “Flying Buffet” is just right for events of any kind; especially whenever there is not enough room for large tables: conferences, company openings, or a product launch. At a flying buffet, guests can serve themselves with portioned finger foods, which is distributed on trays by service staff.

Networking Drink Menu (Duration 2 Hrs)

PASS ROUNDS

Cured salmon picallili cream, dill and cucumber
Fish Boudin with crab mix and lemon cream
Pressed Beef terrine, roast onion and thyme jam
Chicken and nut roulade with mustard and micro greens
Hummus and spinach roll with crispy onions flakes

ON THE BISTROS

Crisps, mixed nuts and olives

AT THE BAR

Selection of wine, beers, minerals and juices for the duration
supplement charge applies for spirits.

Minimum number of persons: 30

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Reception Menu A

DELIGHTS

Maltese sausage boudin, tomato gel, goat cheese snow
Savory Cone with truffle mushroom cassonade V
Cured salmon with lemon cream pickled cucumber
Hummus and spiced hazelnut V

DEGUSTATION

BAKERS PRIDE

Assorted mini baked puffs
Smoked cheese and pancetta
Butternut squash and goat cheese V

ARANCINI

Classic with tomato & mozzarella cheese
Milanese style with mushroom & saffron

HOT ITEMS

Prawn and octopus skewer infused in basil
Asparagus and caramelized onion quiche V
Tandoori spiced chicken brochettes
Vegetable and maple skewers

SWEET DELICACIES

Mind Crafted Pastry Delicacies (Selection of 4)

Minimum number of persons: 30

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Reception Menu B

COLD DELIGHTS

Local cheeselets with Sundried tomato & olive
Maltese sausage boudin, tomato gel, goat cheese snow
Cured salmon with lemon cream pickled cucumber
Duck and orange terrine, apricot jam and selected greens
Pancetta paste and smoked cheese layers with fresh salad greens

HOT DEGUSTATION

CRUNCH

Broccoli and cheese fritters
Seafood saffron and dill arancini

BAKERS PRIDE

Assorted mini baked puffs.
Tuna and anchovies
Smoked cheese and pancetta
Butternut squash and goat cheese
Vegetable spring rolls
Indian vegetarian samosas
Chicken gyoza
served with selected dipping sauces.

GRILLED BROCHETTES

Chicken skewers with maple and Tandoori
Beef skewers with soya and thyme marinate.
Swordfish skewers rested in lemon texture

SWEET ENDING

Mind Crafted Pastry Delicacies
Choice of 4

Minimum number of persons: 40

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Reception Menu C

DELIGHTS

Cured salmon rolled in a mix of sesame seeds with citrus gel
Pulled chicken and mushroom terrine with sweet onion and micro greens
Parma Ham roll with nut and apricot en croute
Spiced Red kidney bean and fresh salad greens layers with pickle vegetable mix

SUSHI

Selection of Maki & California rolls
Served with wasabi, pickled ginger & Kikkoman dipping infuse
(3 types)

DEGUSTATION

Bakers pride - Assorted mini baked roulades
Bacon & cheddar cheese mix
Tuna, black olive & garlic
Butternut & local goat cheese

ASIAN TREATS

Asian cigars
Meat dumplings
Crispy breaded prawns
Duck spring rolls
Vegetable gyoza
With selected dipping sauces

BROCHETTES

Local sausage with goats' cheese
Grilled octopus skewer infused in basil
Swordfish rubbed with garlic and Szechuan pepper
Tandoori spiced chicken brochettes
Beef and mushroom skewer with thyme and soya marinate
Vegan sausage and pepper dusted with teriyaki

SWEET DELICACIES

Mind crafted pastry delicacies
Choice of 5

Minimum number of persons: 60

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Pre-Dinner Canapés Menu Selector

Below Menus are available only as Pre-Dinner canapés for groups minimum of 20 people

MENU A

CHEF'S CHOICE
Assortment of 3 Canapés

MENU B

ASSORTMENT OF FOCACCIA WITH SANDWICH
Cured salmon| Dill and lemon cream| Rocket salad
Tandoori spiced chicken| Corn slaw | Spinach leaves
Hummus| Carrot and corn mix| Mixed salad leaves

MENU C

DEGUSTATION
Fish roll, herb crust, kewpie mayo and pickled shrimp mix
Ham hock terrine, apricot jam and micro greens
Italian salami, confit garlic and onion spread fresh green mille-feuille
Apricot and chèvre boudin with caramelized hazelnuts

MENU D

LAYERED SANDWICHES & BAKED PUFFS: 1-2 BITES
Wholemeal sandwich with minted tuna spread sweet paprika crust
White sandwich with smoked ham and piccalilli spread fresh greens
Local goat cheese and butternut squash puffs
Mushroom & onion puffs

MENU E

DEGUSTATION - BITE SIZE
Cured salmon rolled in a mix of sesame seeds with citrus gel
Shrimp & piccalilli mix with nori layers
Italian salami, confit garlic and onion spread fresh green mille-feuille
Apricot and chèvre boudin with caramelized hazelnuts
Chicken and herb boudin with nuts & sweet apricot gel

Reception Enhancers Selector (Food Stations)

Below stations are only available with reception or buffet menus

1 station ordered for 100% of group

2 stations ordered for 80% of the group per station

DELICIOUS DIP DISPLAY

An array of seven different dips, complemented with marinated olives and sundried tomatoes, crispy crackers, grissini, baked pita bites and crisp fried tortilla crackers

NY STYLE

Pulled pork busted with BBQ sauce | boneless chicken dunked in spicy sauce served in brioche bread bun
selection of sauces and condiments

LONDONER'S

Fried fish and chip cones| chicken pops with mini rösti cones selection of sauces and seasonings

PAELLA VALENCIA

Traditional Spanish rice dish cooked in our giant cast iron pans prepared with fine Mediterranean ingredients, fresh from the land and sea, enhanced with aromatic herbs and spices
(Meat, fish or vegetarian option available)

BAVARIAN

Grilled sausages, fresh bread rolls selection of toppings - sour croute, onion jam, shredded cheese, crisp onion flakes and selection of mustards and sauces

DUTCH POTATO STATION

Potato fries, baby rösti, spiced wedges and twice cooked new potatoes accompanied with selected seasonings and sauces

STYLISH ITALIAN TRADITIONS

Baked pasta filled with beef, Treviso and ricotta cheese sauced with tomato fondue

~ o ~

Baked pasta filled with salmon, cottage cheese and spinach finished with lemon cream sauce

INTERNATIONAL CHEESE DISPLAY

An array of five local and international cheeses, complemented with homemade onion chutney, fresh grapes, crispy crackers, grissini and fresh bread

DELI SELECTION

Three international cheeses, complemented with two kinds of Italian salamis with pickles, homemade onion chutney, fresh grapes, crispy crackers, grissini and bread

FINEST SELECTION DISPLAY

An array of four local and international cheeses, complemented with selected Italian salamis with pickles, blue cheese muffins, homemade onion chutney, fresh grapes, crispy crackers, grissini and fresh bread

SUPERIOR CHEESE DISPLAY

An array of seven local and international selected cheeses, complemented with homemade chutneys, fresh grapes, crispy, crackers, grissini, and fresh bread, blue cheese muffins, onion muffins, three types of dips, marinated olives and sundried tomatoes.

SUSHI

California and Maki rolls served with mild wasabi, pickled ginger in Kikkoman dipping soy sauce

AUTHENTIC INDIAN

Chicken korma | lamb Madras | vegetable tika served with aromatic rice and crisp papadums

BBQ GRILL

Swordfish skewers brushed with garlic and fresh herb dressing
Red coat brochettes boneless chicken thighs marinated with sambal sauce
Beef skewers rested in garlic and chili and cola marinade
Mini local sausage with beer BBQ glaze
Vegan sausage with Teriyaki sauce
Corn on the cob brushed with butter | smashed and grilled new potatoes
House BBQ sauce and sweet chili sauce

Set Menus

Set Menu 1 (Lunch or Dinner)

STARTER

Chèvre mousse, complimented with tomato and onion variations, nut and maple crunch and fresh greens

MAIN COURSE

Slow cooked chicken ballantine infused with fresh thyme finished with beer and onion jus, mushroom and smoked cheese croquette, peppered potato rösti, truffle mash and root veggies

DESSERT

Chocolate and peanut delight with toffee

Minimum number of persons: 25

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Set Menu 2 (Lunch or Dinner)

STARTER

Cured salmon, with lime gel, compressed cucumber, dried tomatoes, mussel and squid ink beignet

MAIN COURSE

Slow cooked fillet of guild head bream with aromatic seasonings,
Shrimp with lemon scented cream cheese croquette,
Thyme and cheese rösti, selected root vegetables, finished with citrus and herb dressing

DESSERT

Exotic fruit with coconut,
White chocolate and berry texture

Minimum number of persons: 25

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Set Menu 3 (Lunch or Dinner)

STARTER

Peppered veal carpaccio, with truffle mousse, fresh greens candied nuts, dried tomatoes, brie and onion beignet, selected greens

MAIN COURSE

Slow cooked beef fillet infused with fresh thyme, caramelized onion, hazelnut and cheese croquette, rösti potato, selected root vegetables finished with Port wine jus

DESSERT

Double chocolate mousse with kumquat, caramelized nuts and amaretto gel

Minimum number of persons: 25

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Set Menu 4 (Lunch or Dinner)

STARTER

Pulled Beef terrine, onion textures, orange gel and selected fresh greens

MAIN COURSE

Pan roasted fillet of seabass with lime and herb rub, prawn chive and cream cheese croquette, rösti potatoes, selected root vegetables, sauced with citrus scented velouté

DESSERT

Citrus mousse with kumquat & lime gel

Minimum number of persons: 25

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Stand Up Lunches

The ideal way of having a quick lunch in one of our foyers or within the meeting room, whereby a wide selection of food items will be displayed on buffet counters. Delegates can interact in small or large groups whilst helping themselves from the selection of salads, pasta, sandwiches, and desserts.

Stand Up Working Lunch A1

SANDWICHES AND SALADS

Focaccia bread with mustard spread, smoked ham, beef tomatoes, fresh salad greens

Hummus spread, vegetable ratatouille, spinach leaves brown bread layers

Vegetable noodle salad

Norma salad

(Eggplant, goat cheese and cherry tomatoes)

Tomato and onion salad.

Mixed salad leaves

Cucumbers with mint yoghurt dressing

HOT DISH

Soft baked pasta with beef ragout and mature cheese

Baked frittata with potatoes, caramelized shallots and zucchini

DESSERTS

Selection of pastries

(x3 types)

Minimum number of persons: 20

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Stand Up Working Lunch A2

SANDWICHES AND SALADS

Crusty ciabatta bread with slow cooked chicken, cheddar cheese and piccalilli spread

Focaccia bread with bean and avocado spread, onion and tomato salsa mix and shredded corn

Arabic couscous with fresh coriander and spring onions

New potato salad with garlic and herb dressing, topped with pancetta crisps

Tomato & onion salad,

Mixed salad leaves,

Cucumbers with olive oil and herbs (V)

HOT DISH

Mushroom, green bean and onion tart topped with smoked cheese
Soft baked penne spinach, Maltese sausage ragout finished with peppered goat cheese

DESSERTS

Selection of pastries (x3 types)

Minimum number of persons: 20

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Stand Up Working Lunch A3

SANDWICHES AND SALADS

Bagels with flaked salmon, tartar mix, rocket leaves horseradish mayo spread.
Layered White Bread with Salami, Red Leicester cheese, onion jam and garlic spread

FATTOUSH SALAD

(Cucumber, marinated olives, onions, capsicums, feta crumble) (V)

Coleslaw

Pickled mushroom Salad

Tomato & onion salad

Mixed salad leaves

Cucumbers with yoghurt and preserved lemon dressing

HOT DISH

Baked frittata with local cottage cheese, spinach, leak & zucchini (V)

Baked pasta with chicken and pancetta ragout.

DESSERTS

Selection of pastries (x3 types)

Minimum number of persons: 20

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Stand Up Working Lunch A4

SANDWICHES AND SALADS

Breakfast ciabatta bacon, egg, sausage and mushroom spread
Layers of brown sandwich with tuna mix, mint and spring onions
finished with fresh salad greens and tomatoes
Tomato and bocconcini mozzarella Salad
Beef and noodle salad with sesame dressing
Mixed salad leaves
Marinated cucumbers (V)

HOT DISH

Vegetable moussaka topped with Vegan mozzarella cheese
Penne with pancetta, and smoked cheese velouté topped with wilted spinach

DESSERTS

Selection of pastries
(x3 types)

Minimum number of persons: 20

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Stand Up Working Lunch A5

SANDWICHES AND SALADS

Club brioche bun with pulled chicken, bacon egg mix and fresh greens
Focaccia with sundried tomato paste, local goat cheese and garlic marinated mixed beans
Roasted artichoke and fennel Salad with orange dressing
Caponata salad
Cherry tomato salad
Mixed salad leaves
Cucumbers with dill and lemon dressing

HOT DISH

Baked tart with roasted veggies and feta cheese
Fusilli pasta with pulled pork and creamy onion and cheese sauce

DESSERTS

Selection of pastries
(x3 types)

Minimum number of persons: 20

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Stand Up Working Lunch A6

SANDWICHES AND SALADS

Wrap filled with poached salmon, cucumber and tomato mix, fresh rocket leaves
Bagel with Parma ham, rocket leaves and parmesan shavings
Chicken noodle salad with roasted peanuts and teriyaki dressing
Marinated artichokes with olives and cherry tomatoes (V)
Tomato and onion salad
Mixed salad leaves
Marinated cucumbers (V)

HOT DISH

Penne pasta with flaked salmon and lemon cream sauce
Baked eggplant layers with basil tomato sauce topped with vegan cheese

DESSERTS

Selection of pastries
(x3 types)

Minimum number of persons: 20

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Stand Up Lunches

Stand Up Assisted Working Lunch A7

ON THE ROAD

Salad bar
Ceaser salad mix with crispy chicken pops/ flaked salmon
Drizzled with Caesar dressing

BREADS...

Focaccia bread with lemon mayo, flaked fish , peppered rocket Leaves
Brioche bun with bacon spread, mushroom egg frittata and cheddar cheese
Brown layered sandwich with spiced hummus, roasted veggies, and feta crumble.

PASTA...

Penne with crispy pancetta, basil tomato sauce finished with parmesan shavings
Fusilli pasta with Gorgonzola cream sauce, radicchio, cherry tomato salsa

HOT

Tandoori chicken brochettes
Mini beef slider

SWEET

Selection of pastries (x4 types)

Minimum number of persons: 60

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Stand Up Working Lunch B1

SANDWICHES AND SALADS

Bagel with smoked sliced ham, rocket leaves and sweet mustard dressing
Crusty ciabatta local tuna mix with shredded goat cheese
Mini pita stuffed with chickpea mix and feta cheese crumble
Selection of mouthwatering salads & platters using the best ingredients,
combining Mediterranean & International flavours (Choice of 5 types)
Array of in-house prepared flavoured oils & dressings
Selection of freshly baked bread

HOT DISH

Flaked salmon, spinach and cherry tomato relish tart
Soft-baked pasta with chicken ragout, topped with mozzarella cheese
Half shell potato skin filled with vegetable ratatouille and vegan cheese
Maltese sausage skewers dunked in BBQ sauce
Teriyaki beef skewers

DESSERTS

Selection of pastries (x4 types)

Minimum number of persons: 25

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Stand Up Working Lunch B2

SANDWICHES AND SALADS

Layered white Bread with Pancetta spread, red Leicester shredded cheese and spinach leaves
Focaccia bread with ratatouille of seasonal vegetables, Greek cheese and rocket leaves
Selection of mouthwatering salads and platters using the best ingredients,
Combining together Mediterranean and International flavours
(Choice of 5 types)
Array of in-house prepared flavoured oils and dressings
Selection of freshly baked bread

HOT DISH

Fusilli pasta with a mixed of seafood meats, basil tomato fondue and finished with olive oil
Mushroom and leeks fricassée with chèvre cheese tart (V)
Kung-pao Beef with steamed rice

DESSERTS

Selection of pastries (x4 types)

Minimum number of persons: 20

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Stand Up Working Lunch B3

SANDWICHES AND SALADS

Focaccia with Spicy Salami and cheddar cheese, beef tomatoes and onion jam spread
Brioche with Bresola, fresh rocket and Branston pickle spread
Selection of mouthwatering salads and platters using the best ingredients,
Combining Mediterranean and International flavours
(Choice of 5 types)
Array of in-house prepared flavoured oils and dressings
Selection of freshly baked bread

HOT DISH

Pasta with Maltese sausage ragout, spinach and onion cream sauce, finished with local cheese.
Baked vegetable Lasagna with tomato fondue finished with vegan cheese
Flaked fish, tomato relish, preserved lemon and onion Tart

DESSERTS

Selection of pastries (x4 types)

Minimum number of persons: 20

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Stand Up Working Lunch B4

SANDWICHES AND SALADS

Baguette with chicken confit, sweetcorn, chili mayo and spinach leaves
Tuna, sundried tomato, cucumber, rocket salad and lemon dressing in focaccia bread
Selection of mouthwatering salads and platters using the best ingredients,
Combining together Mediterranean and International flavours
(Choice of 5 types)
Array of in-house prepared flavoured oils and dressings
Selection of freshly baked bread

HOT DISH

Penne pasta with prawn light sauce, wilted greens Cherry tomato, finished with fresh herbs
Wilted leeks, spinach, mushroom mix topped chèvre cheese crumble quiche
Indian chicken curry with steamed rice

DESSERTS

Selection of pastries (x4 types)

Minimum number of persons: 20

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Stand Up Assisted Working Lunch B5

ON THE ROAD

Salad Bar

Fresh salad mix with selected greens
(chicken skewers, greek cheese)

BREADS...

Focaccia with seafood saplicon with shredded carrots, spring onions and chives mayo dressing
Layered Sandwich with Italian Salami, cheese, fresh greens and piccalilli mayo spread
Focaccia with hummus spread, bean and corn mix and shredded lettuce
Layered brown Bread with cheese, egg and onion mix and beef tomatoes

PIT STOPS

Soft baked pasta... with ricotta, spinach and sizzling cheddar cheese
Crispy chicken pops with southern seasoning and ranch dressing
NY style
Pulled meat slow cooked beef busted with house BBQ sauce served in brioche bread
UK's favourite
Slow cooked pork mixed with classic onion gravy served in brioche bread
Mini sliders with homemade onion cheese
Dutch potato station
Potato fries and spiced potato wedges accompanied with seasonings and sauces

SWEET

Selection of teacakes
Mini American doughnuts
Fruit salad jars

Minimum number of persons: 100

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Stand Up Working Lunch C1

SANDWICHES AND SALADS

Ciabbatta bread with tuna, olive, caper and tomato
Focaccia with local ricotta cheese, mixed vegetables, lettuce and mustard dressing (V)
Selection of mouthwatering salads and platters using the best ingredients land and sea,
Combining Mediterranean and International flavours
(Choice of 6 types)
Array of in-house prepared flavoured oils and dressings
Selection of freshly baked bread

HOT DISH

Seafood, tomato and olive quiche
Penne with pancetta scented ragout and mozzarella
Vegetable moussaka
Lamb madras with rice pilaf
Grilled swordfish with Mediterranean dressing

DESSERTS

Selection of pastries | fruit salad | fresh fruit display (x4 types)

Minimum number of persons: 20

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Stand Up Working Lunch C2

SANDWICHES AND SALADS

Baguette with slow cooked ham hock, shredded cheddar cheese Dijones spread
Bagel with roast tomato, artichokes, lettuce and tofu crumble
Selection of mouthwatering salads and platters using the best ingredients land and sea,
Combining Mediterranean and International flavours
(Choice of 6 types)
Array of in-house prepared flavoured oils and dressings
Selection of freshly baked bread

HOT DISH

Fusilli pasta with pumpkin cream, ricotta and crushed nuts
Mushroom, sunchoke, chives and tomato with ricotta cheese quiche
Chicken tika with steamed rice
Seared salmon with chive and citrus velouté
Teriyaki beef skewers

DESSERTS

Selection of pastries | fruit salad | fresh fruit display (x4 types)

Minimum number of persons: 20

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Stand Up Working Lunch C3

SANDWICHES AND SALADS

Focaccia with chicken mix, coleslaw and spinach leaves
Layered whole meal Sandwich Vegetable ratatouille with Greek cheese and rocket leaves (V)
Selection of mouthwatering salads and platters using the best ingredients land and sea,
Combining together Mediterranean and International flavours
(Choice of 6 types)
Array of in-house prepared flavoured oils and dressings
Selection of freshly baked bread

HOT DISH

Mushroom, smoked cheese and onion crunch
Quiche with soft cheese, marrow and leeks mix (V)
Fusilli pasta with Seafood mix, Kalamata olives, fresh tomato fondue and basil leaves
Beef Kung-pao with rice pilaf
Falafel Bites with tahini dressing

DESSERTS

Selection of pastries | Fruit Salad | Fresh Fruit Display (x4 types)

Minimum number of persons: 20

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Stand Up Working Lunch C4

SANDWICHES AND SALADS

Baguette with BBQ chicken thighs, Slaw mix, chili mayo and spinach leaves
Focaccia bread Roast Seasonal vegetables with mature Cheese, mixed lettuce greens and garlic spread (V)
Selection of mouthwatering salads and platters using the best ingredients land and sea,
Combining together Mediterranean and International flavours
(Choice of 6 types)
Array of in-house prepared flavoured oils and dressings
Selection of freshly baked bread

HOT DISH

Mushroom Polenta with cherry tomato, onion, and tofu mix
Wilted spinach with Salmon flakes, cherry tomatoes, and feta crumble quiche
Chicken korma with steamed rice
Eggplant millefoglie with tomato, fresh basil and topped with vegan cheese
Cheese and Broccoli fritters

DESSERTS

Selection of pastries | fruit salad | fresh fruit display (x4 types)

Minimum number of persons: 20

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