

Costa del Sole

MELLIEHA BAY



STAND UP BBQ BUFFET MENUS

KITCHEN
CONCEPTS

STAND UP BBQ BUFFET MENU

€35.00 per person
Minimum 60 persons

FROM THE GRILL

DUO OF SAUSAGES

Maltese sausages and Sicilian sausages with honey mustard

CHICKEN THIGHS

Chargrilled chicken thighs with a soy glaze

BEEF FLANK

Sliced and served with a chimichurri sauce

GRILLED TUNA

Grilled tuna served with tomatoes and fresh herbs

SIDES

COLESLAW

Mixed cabbage, carrots, dressed in a wholegrain mustard mayo

CITRUS AND HERB COUSCOUS

Couscous mixed with fresh herbs, Citrus and Extra Virgin olive oil

PASTA SALAD

Penne, olives, sundried tomatoes, Grilled peppers, ġbejna, capers and fresh herbs

POTATO SALAD

Boiled potatoes mixed with spring onions, mustard and mayonnaise

GRILLED SEASONAL VEGETABLES

DESSERTS

HOUSEMADE CHOCOLATE BROWNIES

CANNOLI CON RICOTTA DI PECORA

SEASONAL FRUIT SLICES

- ALLERGY NOTE -

(G) - Gluten, (CS) - Crustaceans, (E) - Eggs, (F) - Fish, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts,
(CY) - Celery, (MD) - Mustard, (SE) - Sesame, (MS) - Molluscs, (V) - Vegetarian

Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

FREE FLOWING WINE PACKAGES

Maximum 4 hours

Including free-flowing Cisk beer, soft drinks, juices, water, coffee

CHILEAN €16.00 PER PERSON

Urmeneta Cabernet Sauvignon | Sauvignon Blanc

ITALIAN €20.00 PER PERSON

Le Sorbole Falanghina | Aglianico

MALTESE €20.00 PER PERSON

Palatino Sauvignon Blanc | Cabernet Sauvignon

ADDITIONAL HOURS STARTING FROM €3.00 PER PERSON

INTERNATIONAL OPEN BAR

€7.50 PER PERSON PER HOUR, MINIMUM 3 HOURS

Including spirits, Chilean wine, Prosecco, Cisk beer, soft drinks, juices, water, coffee

LIST OF SPIRITS

Aperitifs – Aperol, Campari, Cynar, Martini rosso, bianco, dry, Malibu, Passoa

Vodka – Smirnoff

Rum – Bacardi White, Captain Morgan Spiced, Captain Morgan Dark

Tequila – Silver

Gin – Gordon's

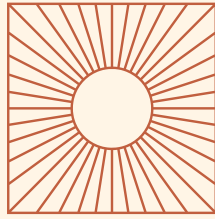
Whisky – JB Rare, Jamesons, Jhonny Walker Red

Liqueurs & Digestives – Baileys, Limoncello, Frangelico, Amaretto di Saronno, Sambuca, Kahlua, Drambuie, Cointreau, Avera, Fernet Branca, Jägermeister

ADDITIONAL COCKTAIL BAR

€8.00 PER PERSON

Frozen Daiquiri, Frozen Margarita, Frozen Mojito, Paloma, Sex on the Beach, Pina Collada



Costa del Sole

MELLIEHA BAY



STAND UP MENUS

KITCHEN
CONCEPTS

STAND UP CANAPÉ MENU A

18 items: 7 cold, 9 warm, 2 sweet
€27.50 per person

COLD

- Olive tapenade and mint crostini (G, V)
- Lemon, ricotta and sundried tomato tartlets (GL, M, V)
- Pesto genovese, stracciatella di burrata and anchovy tartlets (G, M, N, F)
- Avocado and tuna tartare croutes (G, F)
- Goat's cheese, caramelised red onion and parma ham crostini (G, M)
- Beef tartar, fresh ġbejna and giardiniera tartlets (G, M)
- Crème fraiche, dill, cucumber and smoked salmon, sandwich (G, M, F)

WARM

- Arancini tomato fondu (G, M, V, E)
- Harissa flavoured falafel (G, V, E)
- Filo rolls with feta and spinach (G, M, V, E)
- puff pastry maltese sausage rolls (G, M, E)
- Meatballs cooked in a spicy tomato sauce
- Pork belly chicharrónes, garlic aioli (E)
- Chickpea fritters, caramelised red onions & anchovies (G, F)
- Tempura prawns with lemon mayo (G, E, F, SF)

DESSERTS

- Cannoli, sweet sheep's ricotta (V, L, G)
- Profiteroles, dark chocolate and coconut glaze (V, L, G)

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STAND UP CANAPÉ MENU B

23 items: 7 cold, 12 warm, 4 sweet
€35.50 per person

COLD

Olive tapenade and mint crostini (G, V)
Lemon, ricotta and sundried tomato tartlets (G, M, V)
Red pepper and feta crostini (G, M, V)
Cucumber, cream cheese, smoked salmon and dill (M, F)
Nduja, ricotta, and honey croutes (G, M)
Chicken mayo with lemon and thyme sandwich (G, M, E)
Honey mustard and smoked ham, white sandwich (G, M, E)

WARM

Arancini tomato fondue (G, M, V, E)
Harissa flavoured falafel (G, V, E)
Filo rolls with feta and spinach (G, M, V, E)
Mini gorgonzola quiche (G, M, V, E)
Fried mozzarella balls, tomato agrodolce (G, M, V, E)
Peanut sauce glazed chicken skewers (G, N)
Crispy fried chicken with caesar sauce (G, E, F)
Puff pastry Maltese sausage rolls (G, M, E)
Meatballs cooked in a spicy tomato sauce
Chickpea fritters, caramelised red onions & anchovies (G, F)
Tempura prawns with lemon mayo (G, E, F, SF)
Prawn and zucchini arancini (G, M, E, SF)

DESSERTS

Dark chocolate and orange brownie bites (V, L, G)
Profiteroles, dark chocolate and coconut glaze (V, L, G)
Imqaret (G, V)
Apple Crumble (G, M, V, E, N)

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STAND UP CANAPÉ MENU C

27 items: 10 cold, 13 warm, 4 sweet
€39.50 per person

COLD

- Olive tapenade and mint crostini (G, V)
- Lemon, ricotta and sundried tomato tartlets (G, M, V)
- Red pepper and feta crostini (G, M, V)
- Hummus and pepper croutes (G, V)
- Pesto genovese, stracciatella di burrata and anchovy tartlets (G, M, N, F)
- Avocado and tuna tartare croutes (G, F)
- Beef tartar, fresh ġbejna and giardiniera tartlets (G, M)
- Maltese tuna bridge rolls (G, F)
- Crème fraiche, dill, cucumber and smoked salmon, sandwich (G, M, F)
- Honey Mustard and Smoked ham, white sandwich (G, M, E)

WARM

- Arancini tomato fondue (G, M, V, E)
- Harissa flavoured falafel (G, V, E)
- Filo rolls with feta and spinach (G, M, V, E)
- Fried mozzarella balls, tomato agrodolce (G, M, V, E)
- Puff pastry Maltese sausage rolls (G, M, E)
- Cheeseburger sliders, CDS relish (G, M, E)
- Fried chicken sliders, chilli mayo, pickled cucumber (G, M, E)
- Meatballs cooked in a spicy tomato sauce
- Peanut sauce glazed chicken skewers (G, N)
- Tempura prawns with lemon mayo (G, E, F, SF)
- BBQ pulled pork and apple sliders (G, E)
- Chickpea fritters, caramelised red onions & anchovies (G, F)
- Prawn and zucchini Arancini (G, M, E, SF)

DESSERTS

- Profiteroles, dark chocolate and coconut glaze (V, L, G)
- Fresh fruit tartlets, vanilla custard (V, L, G)
- Imqaret (G, V)
- Apple crumble (G, M, V, E, N)

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FOOD TABLES

*To be added to one of
the canape menu above*

TACO STATION

BUILD YOUR OWN • €13.75 PER PERSON

Proteins

BATTERED COD (F)
MEXICAN PULLED CHICKEN
CRISPY OYSTER MUSHROOMS (G, V)

Condiments

PINEAPPLE SALSA (V)
GUACAMOLE (V)
PICO DI GALLO (V)
CHIPOTLE MAYO (E, V)
AJI VERDE (E, V)
PICKLED RED ONIONS (V)
PICKLED CABBAGE (V)

Optional add-ons

TEMPURA PRAWNS €1.50 PP
AL PASTOR PORK €1.50 PP

PASTA STATION

€12.50 PER PERSON

RIGATONI CON TONNO E ARANCIA (E, G, F)
Rigatoni with tuna, orange and fresh herbs

LUMACHE RIGATE AL RAGU NAPOLETANO (G)
Lumache Rigate with beef and sausage
slow-braised in a San Marzano tomato sauce

ZUCCHINI & GOAT'S CHEESE RISOTTO (G, M, V)
Risotto with pea pureé, goat's cheese and lemon

CHARCUTERIE

€15.00 PER PERSON

Salumi

PARMA HAM, SALAMI NAPOLI, MORTADELLA

Cheeses

GORGONZOLA, GRANA, ĠBEJNA, CHEVRE

Breads and crackers

GALLETTI, FOCACCIA, BREAD STICKS, XIKLUN

Accompaniments

**GRAPES, DRIED APRICOTS, MARINATED
OLIVES, TOMATO CHUTNEY, OLIVE AND RAISIN
CHUTNEY, PESTO CALABRESE, WALNUTS**

Optional add-ons

BURRATA €3.50 PP

GRILL STATION

€21.00 PER PERSON

GRILLED TUNA (F)
CAPER SALSA
CHICKEN THIGHS
CIDER, LIME AND HONEY GLAZE
GRILLED FLANK STEAK
CHIMICHURRI

Sides

POTATO SALAD (E, V)
WATERMELON PANZANELLA (G, V)
LEMON AND HERB COUSCOUS (G, V)

PIZZA STATION - AL TAGLIO

€12.50 PER PERSON

MARGHERITA (G, M, V)
Tomato sauce, basil, mozzarella

PICCANTINA (G, M)
Tomato sauce, mozzarella,
spicy salami and pickled red onions

CONTADINO (M, V, G)
Olive tapenade, chevre, and mint

CRUDO E FICA (G, M)
Rucola, prosciutto crudo, fig chutney

SLIDER STATION

BUILD YOUR OWN • €16.00 PER PERSON

Proteins

CHEESEBURGER PATTY
BUTTERMILK FRIED CHICKEN (M)
HARISSA FLAVOURED FALAFEL (V)

Bread

MINI BRIOCHE (G)
MINI CIABATTA (G; GLUTEN-FREE AVAILABLE)

Sides (V)

SLICED TOMATOES
LETTUCE
RUCOLA
PICKLED CUCUMBER
RED ONIONS
FRIES (G)

Sauces

GARLIC AND LEMON AIOLI (E)
KETCHUP AND BBQ
CDS BURGER SAUCE (E)
MAYONNAISE (E)

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• SPECIAL STATIONS •

BURRATA STATION

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BURRATA (M)

Bread (G)

FOCACCIA, CROSTINI

Veggies (V)

CHERRY TOMATOES

ROASTED PEPPERS

MARINATED OLIVES

MARINATED ARTICHOKE

BASIL

RUCOLA

Condiments

BASIL PESTO (V, N, M)

PESTO CALABRESE (V, N, M)

TOMATO CHUTNEY (V)

OLIVE OIL, BALSAMIC VINEGAR, SEA SALT

GREEK STATION

€23.00 PER PERSON • MINIMUM OF 60 PAX

GREEK MARINATED CHICKEN THIGHS

LAMB COOKED ON A SHAWARMA

PITTA BREAD (G)

DOLMADES

Stuffed vine leaves

Dips

TZATZIKI (M)

HTIPITI (M)

Sides

OREGANO FRIES (G)

SLICED TOMATOES, SLICED ONIONS

GREEK SALAD (M)

Tomato, cucumber, olives, onions,
fresh herbs and feta

SHAWARMA STATION

€23.00 PER PERSON • MINIMUM OF 60 PAX

LAMB SHAWARMA MARINATED IN LEBANESE SPICES

CHICKEN THIGHS MARINATED IN MIDDLE EASTERN SPICES

Bread

PITTA BREAD (G)

Salads

TOMATO AND ONION SALAD (V)

COLESLAW (E, V)

JALAPENOS (V)

POTATO SALAD (E)

CURRY RICE (V)

ZAATAR COUSCOUS WITH POMEGRANATES (V)

Sauces

TOUM

HARISSA

TAHINI SAUCE

HUMMUS

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