



CASTELLETTI

· RABAT ·

Reception Menus





RECEPTION MENU A

- **Applicable for minimum of 15 persons** -

Melon wrapped in Parma ham

Pesto and rosemary focaccia, Parma ham, wild rocket and Parmesan

Cajun spice chicken and capsicum wrap

Classic quiche Lorraine

Beef meatballs in tomato and basil ragout

Pecking duck spring rolls, sweet chilli dip

Satay chicken skewers

Traditional Greek koftas, tzatziki sauce

Battered Cod Bites, tartare sauce

Mini pulled pork burgers in brioche bun

Spinach and feta filo triangles

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2 sweets per person from an assortment of the below

Fruit tarts

Chocolate and walnut brownie

Profiteroles

Lemon cheese cake

-13 items-

€25.35 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



RECEPTION MENU B

- Applicable for minimum of 15 persons -

Salami tramezzini
Blue cheese and walnut crostini
Garlic prawn skewers
Smoked Salmon, cream cheese, and caviar tartlet
Mini caprese with pesto genovese

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Classic quiche Lorraine
Assorted cheese and pea cakes
Battered Cod Bites, tartare sauce
Lamb samosas, yogurt and honey sauce
Mini pulled pork burgers in brioche bun
Duck, brie and cranberry crostini
Satay chicken skewers
Mushroom Vol-au-vent (V)
Beef meatballs in tomato and basil ragout
Vegetable spring roll, chilli sauce (V)

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Fruit kebab
2 sweets per person from an assortment of the below
Lemon and blueberry tartlets
Chocolate and walnut brownie
Profiteroles
Strawberry cheese cake

-18 items-

€35.10 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



RECEPTION MENU C

- Applicable for minimum of 15 persons –

Salami Tramezzini
Melon wrapped in Parma ham
Spinach and feta filo triangles
Garlic prawn skewers
Smoked Salmon, cream cheese, and caviar tartlet
Cajun spice chicken and capsicum wrap
Pesto and rosemary focaccia, Italian ham wild rocket and Parmesan
Seabass tartare, avocado & dill in a spoon
Mini caprese with pesto genovese
Assorted cheese and pea cakes
Mushroom Vol-au-vent
Prawn wrapped in filo, sashimi sauce
Lamb samosa, yogurt and honey sauce
Panzerotti tomato and mozzarella
Greek lamb kofta, tzaziki sauce
Arancini bolognese
Honey and garlic chicken wings
Vegetable samosas
Saffron and pea risotto
Roast beef and hummus tartlet
Satay chicken skewers
Calamari rings, lemon and lime garlic aioli

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Fruit kebab

Macaroons

2 sweets per person from an assortment of the below

Fruit tarts

Coffee tiramisu

Chocolate and walnut brownie

Imqaret

-26 items-

€50.70 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request

GLUTEN & DAIRY FREE MENU

- *Applicable for minimum of 15 persons -*

Melon wrapped in Parma ham

Beef meatballs in tomato and basil ragout

Cajun spice chicken and capsicum mini salad

Smoked salmon cucumber cup

Garlic mushroom

Salami skewers

Honey roasted chicken skewers

Satay chicken skewers

Traditional Greek koftas

Mini pulled pork burgers

Italian ham and wild rocket in a gluten free bun

Garlic prawn skewers

Saffron risotto

Roast beef and hummus crostini

Cajun salmon with guacamole

Artichoke and spinach crostini

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Coconut pannacotta

Fruit kebab

-18 items-

€35.10 per person inclusive of VAT

VEGAN MENU

- Applicable for minimum of 15 persons -

Mini quinoa salad

Saffron and pea risotto

Hummus crostini

Guacamole tartlet

Garlic mushrooms

Artichoke and spinach crostini

Aubergine tomato roulade

Bigilla galette

Sun dried tomato and rocket focaccia

Roasted tofu skewers

Tomato and basil bruschetta

Cajun vegetable wrap

Vegetable spring rolls

Port wine onion crostini

Falafel bites

Vegetable kebab

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Coconut pannacotta

Fruit kebab

-18 items-

€35.10 per person inclusive of VAT



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Specialities Table





PASTA TABLE

€10.00 per person inclusive of VAT
- 1 hour duration -

A Selection of 3 types of Pasta of your choice from the below:

Tagliatelle Norcia

Tagliatelle tossed in Maltese sausage, truffle, fresh cream and finished with grated parmesan

Farfalle Gorgonzola (V)

Gorgonzola, spinach, walnuts, cream

Penne Amatriciana

Pancetta, onions, white wine, black pepper, tomato sauce and pecorino

Fusilli all'Arrabbiata

Onions, garlic, fresh chilly, tomato sauce and parsley

Penne al Salmone

Smoked salmon, cream, baby capers and dill

SURF & TURF TABLE

€23.50 per person inclusive of VAT
- 1 hour duration -

Oven Baked Salmon

Lemon and Basil marinated Prawns

Rosemary Garlic

Marinated Pork collar

Piri Piri boneless chicken thighs

Served with Vegetables and potatoes

*** add a supplement of €3.00 per person for oven roasted rib eye in a veal jus ***

CHEESE TABLE

€10.00 per person inclusive of VAT
add a supplement of €3.00 per person for the addition of 2 cold cuts
- 2.5 hours duration -

Selection of 3 cheeses of your choice from the selection below :

Grana padano / Pecorino Romano / Applewood cheddar / Gbejna tal bzar / Brie / Blue Stilton Table

Table is accompanied by Maltese Galletti, Grissini, grapes & dry fruits

GATEAUX TABLE

€9.50 per person inclusive of VAT

A selection of 4 different Gateaux of your choice:

Banoffee, Chocolate Cake, Apple Pie, Lemon Meringue
Red Velvet, Carrot Cake, Tiramisu, Cheesecake, Cassata Siciliana

COFFEE & SWEETS TABLE

€6.50 per person inclusive of VAT

Tea & Coffee table together with an assortment of Macaroons
and Maltese traditional Imqaret

*The above prices are applicable for a minimum of 30 persons
and when taken in conjunction with a Reception Menu.*

*Specialities Tables can be ordered not in conjunction with a Reception Menu
at an additional charge of 2 Euro per person.*

Open Bar Packages (Prices per person)
Prices include VAT rate of 18%

Open Bar – without Alcohol **20-50 guests / 50+ guests**
(Soft Drinks, Juices & Mineral Water)

1-hour duration.....	€10.00 / € 8.00
2- hours duration.....	€12.00 / € 10.00
4- hours duration.....	€ 14.00 / € 12.00

Open Bar – without Spirits
(Wines & Beer, Soft Drinks, Juices & Mineral Water)

1- hour duration.....	€ 14.00 / € 12.00
2- hours duration.....	€ 16.00 / € 14.00
4- hours duration.....	€ 20.00 / € 18.00

Open Bar – with Spirits, excluding Champagne
(International Branded Spirits, Wines & Beers, Soft Drinks, Juices & Water)

1- hour duration.....	€ 24.00 / € 22.00
2- hours duration.....	€ 26.00 / € 24.00
4- hours duration.....	€ 30.00 / € 28.00

Open Bar – Additional hours € 5.00 for every additional hour above 4 hours

Cocktail bar – prices on request

Welcome drink

Prosecco	€ 6.50 /€ 5.50 (minimum 50 guests)
Choice from: Bucks Fizz, Kir, Cocktail Bellini, Mimosa.....	€ 7.50 /€ 6.50 (minimum 50 guests)

Others

Liqueur 2.5 cl.....	€ 3.50
Champagne	€ 12.00

A corkage fee of **€7.00** per bottle opened applies on own wines and **€12.00** per opened bottle applies on own spirits.

Minimum number of people for open bar to apply **is 20pax.**

Additional charge of **€2.00** per person is applicable for table service of open bar.



CONTACT US



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