



Celebrate the Season

FESTIVE MENUS 2024/25

CAVALIERI
ART HOTEL





Staff Party Finger Food

MENU A

€36.50 per person, Minimum number of guests: 50

DELICACIES COLD ITEMS

Avocado mousse & tomato tart
Speck & tartufo mascarpone focaccia
Spiced chicken wrap
Smoked salmon & caviar crostini
Vegetable ratatouille tart

FROM OUR MINIATURE INDIVIDUALS

Risotto with porcini and aged grana

HOT SECTION

Chicken skewers
Beetroot falafel
Mini pizza
Mini beef Cornish
Pulled pork and pickled cabbage buns
Homemade lamb koftas with minted yoghurt
Mini beef sliders with smoked cheese & gherkins
Thai chicken cigars
Tomato and mozzarella arancini

DESSERT

An assortment of French pastries and Christmas delicacies

Free flowing local wine, local beer, soft drinks and water for a maximum of 4 hours included in price.

Upgrade to an International open bar for 4 hours including International Spirits (Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Tequila Silver, J&B Whiskey, Jack Daniel's, Malibu, Jagermeister, Aperol, Campari, Martini Vermouth Bianco/Rosso/Extra Dry, Averna, Baileys), Foreign Beer (Budweiser & Heineken), local wine, local beer, soft drinks, water and juices at an extra €10 per person





Staff Party Finger Food

MENU B

€39.50 per person, Minimum number of guests: 50

DELICACIES COLD ITEMS

Parma, mozzarella & rucola focaccia
Lemon scented hummus and kalamata olive tart
Stilton cheese crumble with crushed hazelnuts
Salmon cream cheese crostini with lemon & dill
Avocado and tomato on pumpernickel

FROM OUR MINIATURE INDIVIDUALS

Thai crispy pork salad with sesame seed
Risotto with asparagus and aged grana

HOT SECTION

Chicken satay
Homemade Lamb koftas with minted yoghurt
Asian duck spring rolls with hoisin
Mini chicken pie
Mini beef burgers with smoked cheese
Beer battered tempura prawns with caper sauce
Italian mini arancini
Mini pulled pork with pickled coleslaw
Beef skewers with honey and soy
Broccoli cheese poppers
Chicken curry parcels
Mushroom croquettes

DESSERT

An assortment of French pastries and Christmas delicacies

Free flowing local wine, local beer, soft drinks and water for a maximum of 4 hours included in price.

Upgrade to an International open bar for 4 hours including International Spirits (Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Tequila Silver, J&B Whiskey, Jack Daniel's, Malibu, Jagermeister, Aperol, Campari, Martini Vermouth Bianco/Rosso/Extra Dry, Averna, Baileys), Foreign Beer (Budweiser & Heineken), local wine, local beer, soft drinks, water and juices at an extra €10 per person





Staff Party Finger Food

MENU C

€42.50 per person, Minimum number of guests: 50

DELICACIES COLD ITEMS

Gorgonzola stuffed mushrooms & pea shot
Hummus & spinach sesame mini wrap
Smoked duck breast fresh berries & cream cheese
Cream cheese & tartufo focaccia
Chicken curry bridge rolls
Parma ham & asparagus tart

FROM OUR MINIATURE INDIVIDUALS

Cold chicken tandoori with cucumber raita
Fresh calamari with tartar sauce

HOT SECTION

Chicken gyoza
Mini beef sliders with smoked cheese & caramelized onions
Marinated beef skewers in soy and orange sauce
Porcini croquettes
Pulled pork bites
Grilled chicken & pimento mini skewers
Camembert bites
Beef kebabs with teriyaki sauce
Tomato and mozzarella arancini
Mini chicken pie
Mini beer battered fish burgers with tartar sauce

DESSERT

An assortment of French pastries and Christmas delicacies

Free flowing local wine, local beer, soft drinks and water for a maximum of 4 hours included in price.

Upgrade to an International open bar for 4 hours including International Spirits (Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Tequila Silver, J&B Whiskey, Jack Daniel's, Malibu, Jagermeister, Aperol, Campari, Martini Vermouth Bianco/Rosso/Extra Dry, Averna, Baileys), Foreign Beer (Budweiser & Heineken), local wine, local beer, soft drinks, water and juices at an extra €10 per person





Staff Party Finger Food

MENU D

€46.50 per person, Minimum number of guests: 50

DELICACIES COLD ITEMS

Mini caprese with black sesame seeds on rye bread
Scottish dill salmon and Mascarpone cheese
Tandoori lemon baby shrimps and garden pea salad
Duck hoisin wraps
Slow cooked pork belly with caramelized green apple
Mini chicken Caesar tart

FROM OUR MINIATURE INDIVIDUALS

Stir fry beef noodles salad
Penne duck confit
Artichoke risotto

HOT SECTION

Duck croquettes
Chicken brochettes with teriyaki sauce
Fried breaded prawns with garlic mayo
Mini chicken parcels stuffed with garlic sauce served in a cup
Beef kebabs with soy sauce and lemon grass dressing
Pork souvlaki
Mini beef pie
Mozzarella and mushroom mini pizza
Mini lamb shish with minted yoghurt
Beef sliders with caramelized onions and melted cheese
Mini falafel
Mini vegetable quiche

DESSERT

An assortment of French pastries and Christmas delicacies

Free flowing local wine, local beer, soft drinks and water for a maximum of 4 hours included in price.

Upgrade to an International open bar for 4 hours including International Spirits (Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Tequila Silver, J&B Whiskey, Jack Daniel's, Malibu, Jagermeister, Aperol, Martini Vermouth Bianco/Rosso/Extra Dry, Averna, Baileys), Foreign Beer (Budweiser & Heineken), local wine, local beer, soft drinks, water and juices at an extra €10 per person





Food Stations

TO BE ADDED TO RECEPTION MENUS

THAI STATION

add €9.50 per person

Pad Thai vegetable noodles
Vegetable spring rolls with a Thai chili sauce
Chicken tomyum
Beef with broccoli and oyster sauce
Prik poa rice

INDIAN STATION

add €9.50 per person

Kadai chicken
South Indian beef vindaloo
Indian samozas with onion chutney
Biryani rice

ASIAN STATION

add €9.50 per person

Vegetable spring rolls with Thai chili sauce
Kung pao chicken
Crispy sesame chili pork
Shanghai noodles
Fried rice

PASTA STATION

add €7.50 per person

To choose 3 items :
Penne with aubergines and ricotta
Farfalle with sundried tomato pesto and Kalamata olives
Maccaroni with spinach and beef ragu
Casarecce with chicken, mushroom and gorgonzola
Orecchiette with salmon cream sauce



Staff Party Buffet Menus

MENU ONE



€38.50 per person

Served at Ottocento Restaurant

WELCOME DRINK

STARTERS

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy and composed salads prepared by our garde manger chefs from a variety of local & international delicacies

Tomato and basil soup

PASTA DISHES

Baked rigatoni with beef ragout and cream

Farfalle with sundried tomato pesto & crumbled feta

MAIN DISHES

Beef korma

Pan fried chicken breast in a porcini cream sauce

Baked trout with cherry tomatoes and olives

Carvery: Roast traditional turkey in a cranberry and onion jus with bacon and sausages chipolata

Biryani rice

Oven baked potatoes with fresh garlic and thyme

Panache of vegetables with clarified butter

DESSERT

A selection of tempting sweet delights including homemade puddings, tarts, gateaux and freshly baked pies from our patisserie

Fresh fruit & traditional Christmas desserts



Free Flowing Beverage Package for a maximum of 3 hours including local wine, local beer, soft drinks and water included in the price.





Staff Party Buffet Menus

MENU TWO



€41.50 per person

Served at Ottocento Restaurant

WELCOME DRINK

STARTERS

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy and composed salads prepared by our garde manger chefs from a variety of local & international delicacies

Roast pumpkin soup served with crostini

PASTA DISHES

Macaroni with tartufo cream and sautéed mushrooms

Linguine with prawns and zucchini

MAIN DISHES

Roast pork loin in caramelized apple sauce

Duck confit with fresh thyme & orange

Salmon fillet in a leek velouté & cherry tomatoes

Grilled beef medallions with mushrooms & port wine jus

Braised vegetable curry rice

Carvery: Roast traditional turkey in a cranberry and onion jus with bacon and sausages chipolata

Baked potatoes with fennel and fresh rosemary

Panache of vegetables with clarified butter

DESSERT

A selection of tempting sweet delights including homemade puddings, tarts, gateaux and freshly baked pies from our patisserie

Fresh fruit & traditional Christmas desserts





Staff Party Buffet Menus

MENU THREE



€48.50 per person

Served at Ottocento Restaurant

WELCOME DRINK

STARTERS

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy and composed salads prepared by our garde manger chefs from a variety of local & international delicacies

Mushroom soup served with toasted crostini

PASTA DISHES

Fusilli with tomato fondue & pancetta garnished with grana padano cheese shavings

Penne salmon cooked in a white wine reduction & finished with cream

MAIN DISHES

Grilled beef with mixed mushrooms in Madeira jus

Pan fried spiced duck breast in jus

Braised pork belly marinated in teriyaki & honey

Vegetable tart

Salmon wellington

Carvery: Roast traditional turkey in a cranberry and onion jus with bacon and sausages chipolata

Carvery: Roast beef in port wine jus

Roast potatoes with mustard seeds

Biryani rice

Parsnips, mange tout and carrots

ASIAN FUSION STATION

Spring rolls

Honey and lemon marinated chicken

Lamb koftas

Prawn and vegetable Thai curry with red chili

Pac choi Chinese noodles

Jasmine rice

DESSERT

A selection of tempting sweet delights including homemade puddings, tarts, gateaux and freshly baked pies from our patisserie

Fresh fruit & traditional Christmas desserts





Christmas Eve

BUFFET DINNER 19:30 TILL 22:30

Adults: €50.00 | Children (5-12 years): €15.00 | Infants (-5 years): Free of Charge

WELCOME DRINK

STARTERS

A variety of mouthwatering salads and antipasti consisting of cured and cooked meats, smoked, poached and marinated fish, together with a selection of homemade terrines and pates

Composed and simple salads prepared by our garde manger chef together with dressings, condiments and a selection of bread

SOUP TUREEN

Roast celeriac soup with roasted sunflower seeds

PASTA STATION

Stuffed cannelloni with beef served with tomato confit and provolone cheese sauce

Casarecce tossed in octopus estofado

INDIAN STATION

Kadai chicken

Lamb rogan gosh

South Indian beef vindaloo

Indian samozas with onion chutney

Biryani rice

MAIN COURSE

Baked salmon fillets served with an olive tapenade and cherry tomato confit

Duck breast with tangerine and forest fruits sauce

Turkey roulade with dried fruits and jus

Mushroom croquettes

Carvery –roast veal with truffle cream sauce

Carvery – slow cooked porchetta with Barolo jus

Brussels sprouts au gratin

Fresh vegetable panache

Roast potatoes with garlic & rosemary

CHEESE TABLE

A selection of international cheeses, dried fruits, nuts, accompanied by Maltese savory biscuits and grissini

DESSERT

An array of carved fruit

Selection of French pastries and pannacotta

Traditional Christmas desserts

A selection of tempting sweet delights including homemade puddings, tart, flans, gateaux freshly baked at our patisserie



Christmas Day

BUFFET LUNCH 13:00 TILL 15:30

Adults: €47.50 | Children (5-12 years): €15.00 | Infants (-5 years): Free of Charge

WELCOME DRINK

STARTERS

A variety of mouthwatering salads and antipasti consisting of cured and cooked meats, smoked, poached and marinated fish, together with selection of homemade terrines and pates

Composed and simple salads prepared by our garde manger chef together with dressings, condiments and a selection of bread

SOUP TUREEN

Cauliflower and vanilla

PASTA STATION

Farfalline tossed in a rich seafood sauce

Gnocchi with tartufo and funghi trifolati cream sauce

Homemade oven baked lasagna

ASIAN STATION

Vegetable spring rolls with Thai chili sauce

Chicken manchion

Thai sweet and sour pork

Beef with broccoli and oyster sauce

Vegetable noodles

Egg fried rice

MAIN COURSE

Duck confit accompanied with orange jus

Pan fried fillets of salmon, set on a bed of baby vegetables and served with a saffron sauce

Sous vide pork fillets set on julienne vegetables and creamed leeks

Slow cooked lamb shanks

Carvery - Roast traditional turkey with cranberry sauce and bacon

Carvery - Prime rib of beef accompanied with a celery, carrot, spring onion and a mustard jus

Vegetable moussaka

Buttered brussel sprouts

Vegetable panache

Truffle and garlic mash

Roast potatoes with stock and fresh thyme

KIDS' CORNER

Chicken goujons

Mini cheese burgers

Grilled sausages

Fried potatoes

Selection of sweets

CHEESE TABLE

A selection of international cheeses, dried fruits, nuts, accompanied by Maltese savory biscuits and grissini

DESSERT

An array of carved fruit

Selection of French pastries and pannacotta

Traditional Christmas desserts

A selection of tempting sweet delights including homemade puddings, tart, flans, gateaux freshly baked at our patisserie

Beverages are not included in the price





New Year's Eve

BUFFET DINNER 20:00 TILL 23:00

Adults: €77.50 | Children (5-12 years): €18.00 | Infants (-5 years): Free of Charge

WELCOME DRINK

STARTERS

A variety of mouthwatering salads and antipasti consisting of cured and cooked meats, smoked, poached and marinated fish, together with a selection of homemade terrines and pates

Composed and simple salads prepared by our garde manger chef together with dressings, condiments and a selection of bread

SOUP TUREEN

Carrot and cilantro soup

PASTA STATION

Rigatoni served with a Tuscan beef ragout
Gnocchi with truffle cream sauce

MALTESE STATION

Octopus stew with olives, tomatoes, herbs and capers
Braised beef olives with mirepoix jus
Rabbit in garlic & Soave wine
Roast potatoes with fresh thyme and fennel seeds

MAIN COURSE

Cerna fillets with a seafood hot pot
Pan fried duck with berries jus
Grilled beef ribeye served with porcini jus
Lamb cutlets cooked in shallots, carrots and English celery
Carvery - Roast veal accompanied by a red wine & fresh thyme jus
Carvery - Roast turkey with red wine jus
Parmigiana
Cauliflower au gratin
Roast carrots and parsnips
Spiced parmentier potatoes

CHEESE TABLE

A selection of international cheeses, dried fruits, nuts, accompanied by Maltese savory biscuits and grissini

DESSERT

An array of carved fruit
Traditional Christmas desserts
Selection of French pastries and pannacotta
A selection of tempting sweet delights including homemade puddings, tart, flans, gateaux freshly baked at our patisserie

Beverages are not included in the price





New Year's Day

BUFFET LUNCH 13:00 TILL 15:30

Adults: €49.50 | Children (5-12 years): €18.00 | Infants (-5 years): Free of Charge

WELCOME DRINK

STARTERS

A variety of mouthwatering salads and antipasti consisting of cured and cooked meats, smoked, poached and marinated fish, together with selection of homemade terrines and pates

Composed and simple salads prepared by our garde manger chef together with dressings, condiments and a selection of bread

SOUP TUREEN

Chicken and sweet corn soup with toasted crostini

PASTA STATION

Penne served with fresh basil, cherry tomatoes, garlic, prawns and clams

Potato gnocchi with tomato sauce, bufala & basil leaves

Oven baked lasagna with beef and spinach

INDIAN STATION

Chicken korma

Beef curry

Lamb rogan gosh

Biryani rice

MAIN COURSE

Seabream served with fennel veloute, caper berries & kalamata olives

Roast pheasant, served with honey and spices

Chicken roulade stuffed with mozzarella & pistachio

Pork medallions served with truffle cream sauce

Stir fry udon noodles

Carvery - Roast traditional turkey with cranberry sauce and bacon chipolatas

Carvery - Slow cooked roast beef served with mustard sauce

Buttered French beans with pancetta

Fresh vegetable panache

Baked potatoes with chicken stock and rosemary

Sweet roast potatoes with parsley butter

KIDS' CORNER

Chicken goujons

Mini pizza

Chicken sausages

Penne tomato sauce

Selection of sweets

CHEESE TABLE

A selection of international cheeses, dried fruits, nuts, accompanied by Maltese savory biscuits and grissini

DESSERT

An array of carved fruit

Selection of French pastries and pannacotta

Traditional Christmas desserts

A selection of tempting sweet delights including homemade puddings, tart, flans, gateaux freshly baked at our patisserie





For reservations please contact

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