



CASTELLETTI

· RABAT ·

Reception Menus





RECEPTION MENU A

Minimum 15person

Melon wrapped in Parma ham, red wine glaze

Pesto and rosemary focaccia, Italian 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 chili dip

Thai chicken skewers with peanut butter sauce Traditional

Greek koftas, tzatziki sauce

Breaded Fish goujons, tartare sauce

Mini pulled Pork Burgers onion chutney, sesame bun

Vegetable Gyoza and soy and sesame sauce (V)

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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-

€19.50 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



RECEPTION MENU B

Minimum 15 person

Salami tramezzini

Blue cheese and figs on toasted croute (V)

Mini prawn cocktail, Maryrose sauce, crispy salad leaves and lemon

Smoked Salmon and cream cheese salmon roe and dill

Panna Cotta of Bufala Mozzarella, tomato jam, balsamic glaze

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Classic quiche Lorraine

Assorted cheese and pea cakes (V)

Breaded Fish goujons, tartare sauce

Lamb samosas, yogurt and honey sauce

Mini pulled pork burger onion chutney sesame bun

Pan seared duck breast cherry sauce

Thai chicken skewers with peanut butter sauce

Roasted Pork belly, beer and chilli reduction

Beef meatballs in tomato and basil ragout

Vegetable spring roll, chilli and plum sauce (V)

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Fruit kebab

2 sweets per person from an assortment of the below

Fruit tarts

Chocolate and walnut brownie

Profiteroles

Lemon cheese cake

-18 items-

€27.00 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



RECEPTION MENU C

Minimum 15person

Salami Tramezzini

Melon wrapped in Parma ham, red wine glaze

Honey glazed Parmesan and hazelnuts (V)

Mini prawn cocktail, maryrose sauce crispy salad leaves and lemon in a glass

Smoked salmon mousse and cream cheese in a poppy seed macaroon

Cajun spice chicken and capsicum wrap

Pesto and rosemary focaccia, Italian ham wild rocket and Parmesan

Seabass tartare, avocado & dill in a spoon

Panna Cotta of Bufala Mozzarella, tomato jam, balsamic reduction (V)

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Assorted cheese and pea cakes (V)

Torta Rustica, spinach and ricotta in puff pastry (V)

Prawn wrapped in filo, sashimi sauce

Lamb samosa, yoghurt and honey sauce

Panzerotti tomato and mozzarella (V)

Greek lamb kofta, tzaziki sauce

Tomato, pea and mushroom arancini (V)

Rosemary marinated Pork fillet kebabs

Vegetable Gyoza, soy and sesame sauce (V)

Herb and Parmesan gratinated green lip mussels in shell

Saffron Risotto, Smoked Duck and Paprika butter

Thai chicken skewers with peanut butter sauce

Kalamari rings, lemon and lime garlic aioli

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Fruit kebab

Selection of ice cream

2 sweets per person from an assortment of the below

Fruit tarts

Coffee tiramisu

Chocolate and walnut brownie

Raspberry tartlets

-26 items-

€39.00 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



RECEPTION MENU D

Minimum 15person

Salami Tramezzini

Melon wrapped in Parma ham, red wine glaze

Prawn Cocktail, Mary rose sauce, crispy salad leaves and lemon in a glass

Pesto and rosemary focaccia, Italian ham wild rocket and Parmesan

Smoked Salmon and cream cheese, salmon roe & dill

Rabbit liver, horseradish cream on thyme croute, balsamic reduction

Mozzarella, tomato, pesto skewer with a balsamic reduction (V)

Toasted prawn and avocado chili and basil on toasted white croute, sour cream

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Blue cheese and Walnut tartlet (V)

Classic Chicken Caesar salad

Panzerotti, Ricotta and Spinach closed in pizza dough

Assorted cheese and pea cakes (v)

Wild mushroom and corn-fed chicken vol au vent

Breaded Fish, lemon and tartar sauce

Lamb samosa, yogurt and honey sauce

Asparagus wrapped in Parma Ham

Mini pulled pork burgers, onion chutney and sesame bun

Greek lamb kofta, tzaziki sauce

Beef meatballs in a tomato and basil ragout

Roasted Pork belly, beer and chilli reduction

Sesame seared Irish beef, red wine glaze

Saffron Risotto Smoked Duck and Paprika butter

Thai chicken skewers with peanut butter sauce

Calamari rings, lemon and garlic aioli

Panko Breaded brie cheese, orange and thyme sauce (V)

Pecking Duck spring rolls, sweet chilli sauce

Herb and Parmesan gratinated green lip mussels in shell

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Traditional Maltese 'imqaret'

Fruit kebab

Selection of ice cream

2 sweets per person from an assortment of the below

Fruit tarts

Coffee tiramisu

Chocolate and walnut brownie

Raspberry tartlet

-32 items-

€48.00 per person inclusive of VAT

Vegan, Lactose and Gluten Free menus available on request



CASTELLETTI

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Specialities Table





PASTA TABLE

€8.00 per person inclusive of VAT
- 1 hour duration -

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

Tagliatelle Maltese

Onions, garlic, sundried tomatoes, maltese sausage, olive oil

Farfalle Gorgonzola (V)

Gorgonzola, spinach, walnuts, cream

Penne Amatriciana

Bacon, onions, tomato sauce, parsley

Fusilli all'Arrabbiata

Onions, garlic, sweet peppers, black olives, chilly, tomato sauce (Medium Spicy)

Penne al Salmone Smoked Salmon & Cream

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SURF & TURF TABLE

€12.00 per person inclusive of VAT
- 1 hour duration -

Oven Baked Salmon

Lemon and Basil marinated Prawn Skewers

Oven Roasted Beef Rebeve in veal jus and Rosemary

Garlic marinated Pork fillet kebabs

Served with Vegetables and potatoes

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CHEESE TABLE

€4.50 per person inclusive of VAT
add a supplement of €2.00 per person for the addition of 2 cold cuts
- 2.5 hours duration -

Selection of 3 cheeses of your choice

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

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GATEAUX TABLE

€3.50 per person inclusive of VAT

A selection of 4 different Gateaux of your choice:

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

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COFFEE & SWEETS TABLE

€4.00 per person inclusive of VAT

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

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*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 5 Euro per person.*



CONTACT US



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