



INFINITELY XARA
FINER HOSPITALITY, CATERING AND EVENTS

Infinitely Xara

Wedding Reception Menus and

All-Inclusive Package

2018, 2019, 2020

BRONZE MENU

SELECTION OF COLD CANAPÉS

Asparagus Bavarios with Boiled Quail Egg and Grana Shavings
Compressed Figs and Chevre Mousse on Croute
Salmon Gravalax on Brown Bread with Chives and Black Olive Paste
Duo of Prawn Tartlet Mousse and Poached with Honey Tarragon Mayonnaise
Veal Mousse Tartlet with Celery Ribbons and Fried Capers
Slightly Smoked Chicken Tartlet with Rouille Sauce and Shimeji Mushrooms
Pulled Pork Pressed Terrine with Mango
Chicken Liver Parfait with Orange, Pistachio and Chervil
Coppa, Gherkin and Melon Open Sandwich
Turkey, Mango Chutney and Baby Spinach Finger Sandwich

SELECTION OF HOT CANAPÉS

White Fish, Dill and Mussel Boudin with Caviar Velouté
Breaded Seafood and Rice Fritter, Kaffir Leaf Velouté
Swordfish Skewers Escabeche
Mini Chicken Burger with Cranberry and Onion Relish
Duck Spring Roll with Soya and Ginger Sauce
Braised Beef Cheek with Mustard Seeds and Potato Fritter
Mini Pizza with Ricotta, Lemon, Pancetta and Onion Flakes
Foie Gras and Golden Raisin Quiche Tartlet
Chicken Satay Kebabs with Peanut Sauce
Pork Loin Skewer with Ginger and Chilli
Lamb Kofta with Tzatziki Dipping
Broccoli and Cheddar Popper with Sweet Tomato Salsa
Vegetable Samosas with Minted Raita
Pea and Spinach Qassatat

FLYING BUFFET

Slightly Smoked Tomato Risotto with Guanciale

SELECTION OF DESSERTS

Pistachio Éclair
Fruit and Nut Delight
Passion Fruit Cheesecake with Mango Cremaux
Sea Salt Caramel Dome
Orange Meringue Tart

Wedding Cake

Price: € 37.50 per person including 18% VAT

SILVER MENU

SELECTION OF COLD CANAPÉS

White and Black Sesame Seed Crusted Tuna with Honey and Mustard
Pea Mousse Tart with Smoked Trout, Red Onion and Red Capsicum
Seabass Crudo with Fried Capers, Lemon and Radish
Seared Salmon Skewer with Sesame Seeds and Soy Sauce
Crispy Flaked Duck in a Savory Crème Fraiche Cone
Lamb Pastrami Salad Cup
Roast Beef Medallion, Horseradish and Cucumber
Coppa and Pineapple Brochette with Mint and Rocket Oil
Parma Ham and Mascarpone Crostini with Grape and Apple Chutney
Fried Wrap Roll with Truffle Cream and Candied Pecan Nuts
Tomato Bread Roll with Grilled Aubergine and Pesto Cream

SELECTION OF HOT CANAPÉS

Breaded Prawn with Passion Fruit Sauce
Crispy Squid with Lemon Pepper and Coriander
Neonati Fritter with Parsley Beurre Noisette
Breaded Swordfish and Tuna Roulade with Mandarin and Basil Salsa
Warm Corn and Spicy Chicken Tortilla with Tomato Jam and Coriander
Pork Vindaloo Skewer
Veal Saltimbocca with Choron Sauce
Crispy Beef Strips with Garlic and Chilli Sauce
Mini Beef Burger with Truffle Mayonnaise
Zucchini Flower Beignet with Chicken and Raisin Mousse
Chicken Filo Cigar with Coconut Dipping
Mini Pizza with Stilton, Honey and Asparagus
Beef Kofta with Coriander, Fresh Chilli and Hummus Dip
Black Bean Quesadillas with Tomato Salsa
Goat Cheese Fritter with Tomato Jam

FLYING BUFFET

Beef Stroganoff
Pumpkin Ravioli with Sage Beurre Noisette

SELECTION OF DESSERTS

Baked Cheesecake with Hazelnut Cremaux
Mini Banoffee Pie
Raspberry Macaroon Tart
Warm Apple and Blueberry Crumble
Bitter Chocolate Cup with Honey

Wedding Cake

Price: € 43.50 per person including 18% VAT

GOLD MENU

SELECTION OF COLD CANAPÉS

Prawn Ceviche with Wakami and Tamari
Savoury Cones with Dill Lime Cream and Cured Salmon
Black Liquorice Poached Salmon Medallion with Lime served on Black Olive Shortbread
Grouper Mousse, Seaweed and Crab rolled in Crispy Bread Crust
Tomato Tear Drop with Miso and Scallop
Foie Gras and White Chocolate Doughnut
Corn Bavarios with Cured Duck Breast
Chicken and Duck Confit Roll with Raspberry Leather
Braised Beef Terrine, Raisin and Caper Gel
Roast Lamb Rubbed with Ras el Hanout, French Fried Onion on Croute
Caprese Roulade and Crispy Bread

SELECTION OF HOT CANAPÉS

Baked Sea Bass Wellington with Fennel Deuxelle
Salmon and Scallop Roulade with Lemon and Dill Emulsion
Crispy Braised Pork Belly with Black Pepper and Anise
Boneless Quail Skewer with Orange and Carob Syrup
Mexican Beef filled Pita Bread with Yoghurt and Cucumber
Braised Pork Cheek Fritter, Jerusalem Artichoke Cream Mustard Aioli
Chickpea, Capsicum and Feta Quesadillas
Chicken and Prune Yakitori Skewer with Soya and Garlic Vinegar Sauce
Mini Lamb Burger with Mint, Onion Relish and Chive Cheese
Grilled Beef Skewer marinated in Rosemary and Garlic with Hollandaise Sauce
Duck Pot Sticker with Plum and Sesame Dipping
Chicken Saltimbocca with Sage Butter

SELECTION OF DESSERTS

Cassata Swiss Roll
Apple and Blueberry Crumble
Milk Chocolate Mousse Cup with Hazelnuts
Mini Chocolate Brownie
Mini Raspberry Éclairs
Mini Doughnut with Lemon Curd

Wedding Cake

CHOOSE ONE OF THE FOLLOWING TABLES:

SMOKED RISOTTO TABLE

Slightly Smoked Risotto with Onion Confit and Wild Mushrooms
finished with Parmesan Shavings and Smoked Tomato Butter

or

ROASTED ANGUS BEEF CHUCK

Slow Roasted Chuck of Beef rubbed with Grain Mustard and Rosemary
Minted New Potatoes, Bread Rolls and Butter
Béarnaise and Horseradish Sauce

or

MALTESE TABLE

Marinated Octopus Salad with Garlic, Olive Oil and Fresh Herbs
Roasted Maltese Sausage with Onion and Basil Dressing
Fresh and Peppered Goat Cheese
Butter Beans with Garlic and Parsley
Sundried Tomatoes, Olives and Capers
Bigilla with Fresh Maltese Ftira

FROM THE CARVERY

Roasted Leg of Pork with Crackling
Mustard Jus

€ 50.95 per person including 18% VAT

ALL INCLUSIVE WEDDING PACKAGE

*THE PACKAGE INCLUDES MENU, WEDDING CAKE, VENUE AND
FULL OPEN BAR INCLUDING SPIRITS, WINES, PROSECCO, BEERS, SOFT DRINKS
JUICES AND WATERS FOR THE DURATION OF 5 HOURS*

MENU

SELECTION OF COLD CANAPÉS

Peppered Salmon on Croute with Lindigoe Sauce
Tuna and Artichoke Bridge Roll
Cauliflower Panna Cotta topped with Tuna Tartare
Scallop and Radicchio Mini Quiche
Egg Mousse on Onion Bread topped with Keta Caviar and Chervil
Parma Ham and Melon Butterfly
Shredded Beef Tartlet with Boiled Quail Egg and Miso Mayo
Chicken Tonnato with Capers and Lemon Croustade
Hummus and Ratatouille filled Tartlet
California Sushi Roll Cucumber, Carrots and Avocado

SELECTION OF HOT CANAPÉS

Prawn in Filo with Sweet Chilli Sauce
Mini Salmon Burger with Tartare Sauce
Mini Pizza topped with Beef Ragout and Chorizo
Smoked Maltese Sausage in Puff Pastry
Steamed Pork and Shrimp Dim Sum
Chicken Kiev with Lemon and Dill Velouté
Chicken Souvlaki Skewers
Rosemary Focaccia with Roasted Beef, Horseradish and Caramelized Onion
Mini Jacket Potato with Pea Mousse and Pancetta
Breaded Veal Strips with Honey and Oats
Saté Manis Pork Skewers
Calf Liver wrapped in Pancetta
Asparagus and Leek Quiche
Jalapenos Poppers
Mini Cheese Qassatat

SELECTION OF DESSERTS

Mini Cassatella Tart
Mini Profiteroles with Gianduja Mousse
Mini Imqaret
Mini Lemon Meringue
Savarin wit Rum

Wedding Cake

€ 65.00 per person including 18% VAT

*THE PACKAGE IS APPLICABLE TO WEDDINGS
OF A MINIMUM OF 250 PERSONS CATERED FOR.*