



INFINITELY XARA
FINER HOSPITALITY, CATERING AND EVENTS

Selection of Tables

2018, 2019, 2020

CHARCUTIERE TABLE

Chicken, Pistachios, Dried Apricot and Cranberry Galantine
Smoked Gammon
Chicken Liver Parfait with Orange Relish
Pork Rillettes set in Brandy Jelly with Prunes
Parma Ham served with Melon soaked in Port
Salami Milano and Spianata
Roast Beef with Horseradish and Pickles

Price: € 7.50 per person inc 18% VAT

CRUSTACEOUS AND COLD FISH TABLE

Smoked Salmon and Smoked Trout
Pepper Seared Tuna Loin with Wasabi Mayonnaise
Salmon Belleveu with Lindigoe Sauce
Swordfish Carpaccio with Red Pepper and Tarragon Dressing
Prawn Fountain with Avocado and Tarragon Mayonnaise

Price: € 11.95 per person inc 18% VAT

LOBSTER BARBEQUE TABLE

Grilled Half Lobster Tail served in Shell
Half lobster per person of an average of 600gr per whole lobster
Béarnaise Sauce and Fresh Lemon

Price: € 16.25 per person inc 18% VAT

OYSTER TABLE

Fresh shucked Rock Oysters
Fresh Lemon, Lime, Sea Salt and Citrus
Coriander and Olive Oil Emulsion (Based 2 oysters per person)

Price: € 6.95 per person inc 18% VAT

WRAPS TABLE

Chicken, Mangetout and Herb Mayonnaise
Duck Confit, Spring Onion and Hoisin Sauce
Poached Salmon, Avocado and Soft Cheese

Price: € 3.85 per person inc 18% VAT

SALAD BAR

Fatoush (Greek Salad), Caprese Salad, Taboullah
Grilled Mediterranean Vegetable Salad with Pesto Dressing
Pasta Salad with Shrimps, Olives, Peppers and Pimentos
Caesar Salad, Marinated Mushroom Salad with Raspberry and Tarragon
Dressing
Tomato and Onion Salad, Minted Cucumber Salad
Babaganoush and Hummus
Selection of Local Bread and Galletti

Price: € 4.50 per person inc 18% VAT

BAKED CHEESE AND GAMMON TABLE

Carved Honey and Clove studded Gammon
Baked Camembert with Fig Compote
Baked Whole Brie en Croute with Apple and Raisin Compote
Whole Stilton infused with Port Wine
Home Made Chutneys, Fruit Cake
Water and Cheese Biscuits, Grissini, Walnuts and Hazelnuts
Maltese and French Bread

Price: € 8.75 per person inc 18% VAT

EXCLUSIVE CHEESE TABLE

8 different types of Cheese served with Grapes, Dried Fruits
Cherry Tomatoes, Dried Nuts, Galletti and Selection of Bread

Cheese to include:

Parmeggiano Reggiano, Gorgonzola Dolce, Tete de Moie
Smoked Applewood, Comté
Peppered and Soft Goat Cheese, Provolone and Brie

Price: € 7.50 per person inc 18% VAT

PASTA PARMIGIANA TABLE

Pennette tossed in Whole Parmigiana with Fresh Cream
flamed with Brandy sprinkled with Chopped Parsley

Price: € 6.25 per person inc 18% VAT

GARGANELLI GAMBERI BISQUE TABLE

Garganelli with Shrimps, Avocado and Spinach
with Pernod and tossed in Langoustine Bisque

Price: € 7.50 per person inc 18% VAT

PENNETTE WITH GAME CONFIT TABLE

Pennette with Game Confit, Wild Mushrooms and Spinach
tossed in Café de Paris Cream Sauce

Price: € 5.85 per person inc 18% VAT

SMOKED TOMATO RISOTTO TABLE

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

Price: € 6.35 per person inc 18% VAT

LIVE TRADITIONAL MALTESE FTIRA AND PIZZA STATION

Pizza:

Fresh Mozzarella, Parma Ham, Truffle Cream, Grilled Zucchini, Smoked
Applewood Cheese and Rocket Leaves

Traditional Maltese Ftira:

Maltese Sausage, Caponata, Onion Confit, Garlic, Rosemary, Baked
Potatoes and Sheep Cheese

Price: € 6.50 per person inc 18% VAT

BARBEQUE TABLE A

From the Grill:

Boneless Chicken Thighs with Chilli
Swordfish Medallions marinated with Ginger and Soya
Lamb Kofta Patties with Minted Yoghurt
Maltese Sausage

Accompanied by:

Eggplant and Herb Stuffed Bell Peppers
Potato Salad with Lardons, Yoghurt and Mustard
French Beans Salad with Tomato and Basil Salsa
Bread and Butter

Price: € 7.95 per person inc 18% VAT

BARBEQUE TABLE B

From the Grill:

Beef Sirloin Medallions with Hoisin and Lime
Butterfly Chicken Breast with Oregano and Garlic
Tuna Medallions with Cilantro and Soya
Pork Loin Medallions with Sage
Baked Jacket Potatoes with Sour Cream and Chives

Accompanied by:

Wild Rice Salad with Shrimps, Pineapple, Mangetout and Sweet Chilli
Eggplant Marinara
Roasted Onion and Radicchio Salad
White Cabbage, Onion and Raisin Salad with Tarragon and Honey
Selection of Sauces
Bread and Butter

Price: € 10.95 per person inc 18% VAT

SUCKLING PORK TABLE

Roasted Suckling Pork
Fennel Roasted Potatoes, Pepper and Apple Sauce

Price: € 6.85 per person inc 18% VAT

BARON OF BEEF TABLE

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

Price: € 7.45 per person inc 18% VAT

BAKED FRESH WHOLE GROUPE TABLE

Baked Whole Fresh Local Grouper with Lemon and Fresh Herbs
Potato Salad with Steamed Zucchini, White Wine Fish Velouté

Price: € 8.95 per person inc 18% VAT

SALMON WELLINGTON TABLE

Baked Fresh Salmon with Fennel Deuxelle wrapped in Puff Pastry
Potato Salad with Yoghurt, Butter Mustard Sauce

Price: € 5.75 per person inc 18% VAT

SUSHI AND SASHIMI TABLE

Tuna Sashimi with Lemon and Coriander
Selection of Californian Rolls with Tuna, Salmon, Crab and Avocado
Nigiri Sushi with Fresh Grouper, Smoked Salmon, Nori and Caviar

Condiments:: Wasabi, Pickled Ginger, Cilantro, Balsamic Syrup
Fleur de Sel, Olive Oil and Oyster Sauce

Price: € 9.50 per person inc 18% VAT

PAELLA TABLE

Live Cooking Paella with Chicken, Chorizo, Mussel Meat and Saffron Rice

Or

Live Cooking Paella with Rabbit, Spicy Chorizo, Shrimps, White Fish and
Saffron Rice

Price: € 5.50 per person inc 18% VAT

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
Bigilla with Maltese Ftira
Dips, Pickles, Olives, Galletti and Capers

Fried Rabbit with Garlic, Thyme and White Wine
Roasted Maltese Potatoes with Onion and Fennel Seeds

From The Carvery

Roasted Pork Leg with Crackling with Mustard Jus

Price: € 7.45 per person inc 18% VAT

CHINESE AND INDONESIAN TABLE

BBQ Duckling with Hoisin Sauce and Leeks wrapped in Pancakes
Fish and Vegetable Tempura with Sesame Seed Oil and Chilli Sauce
Spring Rolls and Steamed Dim Sum
Cantonese Fried Rice

Cold Sesame Noodle Salad
Shrimp and Mangetout Salad with Coconut Milk and Cilantro

Price: € 8.95 per person inc 18% VAT

AFTERNOON TEA TABLE

Cake Pops

Two types of Cup Cakes topped with Butter Cream Swirls
Cream Cheese, Thyme and Crispy Bacon Croissants
Avocado and Shrimp Croissants
Scones served with Clotted Cream and Strawberry Preserve

Price: € 6.25 per person inc 18% VAT

EXOTIC FRESH FRUIT TABLE

Carved Fruit, Fruit Kebabs and Whole Fruits:
Pineapple, Melon, Watermelon, Kiwi, Peaches, Apricots
Strawberries, Grapes, Papaya, Mango, Apples and Passion Fruit

Price: €5 .25 per person inc 18% VAT

COFFEE TABLE

Freshly Brewed Coffee and Tea
Mini Imqaret, Pastini Tal-Lewz, Dolci di Mandorla and Perlini

Price: € 2.50 per person inc 18% VAT

CREPE TABLE

Vanilla and Orange Crepes sautéed in fruit Syrup
Selection of Condiments including:
Wild Berries, Honey, Chocolate Chip Cookies,
Hazelnut Praline, Banana, Cherries, Crunchy Nuts and Roasted Almonds

Price: € 4.25 per person inc 18% VAT

ICE CREAM AND SORBET PARLOUR

Selection of 6 Ice Creams and Sorbets from the Counter

Served in Cups or Cones with Chocolate Sauce and Fruit Syrups

Price: € 3.95 per person inc 18% VAT

PASTRY CHEF'S TABLE

A Selection of 5 Gateaux, Tarts and Cakes and Carved Fresh Fruit

Price: € 6.95 per person inc 18% VAT

CANDY BAR

A Variety of Jars and Vases with different Candy

We have a wide choice of candy to choose from:
Marshmallows, Gums, Foamy, Sweet & Sour, Lollipops and more..

*alterations are possible - price may vary accordingly

Price: € 3.50 per person inc 18% VAT

POPCORN BAR

We have a selection of various popcorn flavours to choose from:
Salted, Butter and a variety of Sweet options

Price: € 3.00 per person inc 18% VAT