



INFINITELY XARA

FINER HOSPITALITY, CATERING AND EVENTS

Selection of Tables

2019, 2020, 2021

CHARCUTIERE TABLE

Smoked Gammon
Chicken Liver Parfait with Orange Relish
Pork Rillettes set in Brandy Jelly with Prunes
Parma Ham served with Melon soaked in Port
Roast Beef with Horseradish and Pickles
Salami Milano and Spianata
Vegetable Slaw

Price: € 7.50 per person inc 18% VAT

FISH AND SHELLFISH TABLE

Dill and Citrus cured Salmon
Pepper Seared Tuna Loin with Wasabi Mayonnaise
Fresh Shucked Oysters (2 oysters per person)
New Potato Salad with Gherkins, Horseradish and Shredded Beets
Apple, Celery and Cabbage Slaw
Blinis, Lime and Tabasco
Mustard and Dill Mayonnaise

Price: € 12.95 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: € 17.25 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

SALAD BAR

Sweet Potato Salad with Roasted Garlic Tahini and Lemon
Tuscan Panzanella Salad with Tomatoes, Peppers, Capers and Olives
Spicy Onion and Barley Salad with Sour Cherries and Goat Cheese
Roasted Aubergine with Pomegranate, Pine Nuts and Basil
Roasted Carrots with Sunflower Seeds and Crispy Shallots
Hummus and Guacamole
Selection of Local Bread and Galletti

Price: € 4.75 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: € 8.95 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, Gruyere
Smoked Applewood, Pecorino, Provolone and Brie
Peppered and Soft Goat Cheese

Price: € 8.50 per person inc 18%VAT

PASTA PARMIGIANA TABLE

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

Price: € 6.50 per person inc 18%VAT

GARGANELLI GAMBERI BISQUE TABLE

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

Price: € 6.95 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: € 5.95 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: € 5.95 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
(this table is unavailable at Palazzo de Piro)

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

BARBEQUE TABLE A

From the Grill:

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

Accompanied by:

Roasted Vegetable Salad with Balsamic and Basil
New Potato Salad with Pancetta, Chives and Truffle Yoghurt
Haricot Vert and Fava Bean Salad with Hazelnuts, Orange and Tarragon
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 Parmigiana
Roasted Onion and Radicchio Salad
Quinoa Salad with Broccoli with Fried Garlic and Chilli
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: € 7.50 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

SUSHI AND SASHIMI TABLE

Tuna Sashimi with Lemon and Coriander
Selection of Californian and Maki Rolls with Tuna, Salmon, Crab and
Avocado
Sushi Sandwich with Cured Salmon, Nori, Avocado and Caviar

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

Price: € 10.00 per person inc 18% VAT

PORCHETTA TABLE

Mediterranean Style rubbed Pork Belly Roll
served in Ciabatta, Red Pepper Pesto and Fresh Mozzarella
Sweet Potato Fries in Cones

Price: €5.50 per person inc 18% VAT

GREEK TABLE

From The Carvery

Slow Roasted Leg of Lamb with Lemon, Coriander and Yoghurt
Tzatziki Sauce

Simmered Pork and Lamb Meat Balls with Cinnamon, Garlic, Red Wine
and Tomato

Stuffed Grape Vine Leaves

Roasted Peppers with Sheep Cheese

Dakos with Feta Cheese, Tomatoes, Rucola and Onions

Oven Roasted Potatoes with Cumin and Coriander

Greek's Farmers Salad

Price: € 7.95 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: € 7.50 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

STREET FOOD STALL A

Bao Buns with Pulled Pork, Hickory BBQ Sauce and Fresh Coriander
Korean Style Chicken Popcorn with Kimchi Sauce
Vietnamese Glass Noodle Salad Cup
Spicy Bean and Cheese filled Pitta

€7.25 per person inc 18% VAT

STREET FOOD STALL B

Beer Battered Fish and Chips served with Squid Ink Mayo
Loaded Jacket Potatoes with Smoked Haddock, Cheddar and Parsley
Fried Squid with Chilli, Coriander, Spring Onions and Soy

€8.25 per person inc 18% VAT

SMOKED FOOD STALL

Smoked Lamb Sausage
Smoked Braised Beef Cheeks
Smoked Chicken Churrasco

Accompaniments: Caramelised Onions, Raisin Relish, Vegetable Slaw
Truffle Mayonnaise, Pickled Jalapenos, Sirachia Sauce

Served with: Pretzels, Focaccia and Ciabatta

Price: € 7.95 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
(some fruit may be out of season – alternatives will be provided)

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: € 2.95 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

MACARON TOWER

Assorted Macarons with a choice of the below flavours
Strawberry, Vanilla, Pistachio, Chocolate and Hazelnut

Price: €1.25 each macaron
(minimum amount is 50 pieces)

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