



Busy Bee

EST. 1933

EVENT MENUS

2019



We've been busy
BUILDING OUR REPUTATION
SINCE 1933

Busy Bee is renowned as one of Malta's leading caterers for private and corporate events. The brand was launched in 1933 by Censu Friggieri, making it a household name, synonymous with genuine and wholesome products. The family generations which followed kept on building on this reputation, introducing Italian delicacies and other innovations, keeping Busy Bee ahead.

We are pleased to present a selection of menus for your event. Every menu may be customised to your requirements.



OUR VENUE

Villa Mdina

NAXXAR

The beautiful and centrally located Villa Mdina is the ideal venue for any occasion, having ample indoor and outdoor spaces.

Owned by Busy Bee, the venue enjoys a fully-equipped kitchen, air-conditioning and a stunning backdrop for corporate and private events.

Visiting Hours: TUE - THUR 5^{PM} - 8^{PM} | Or by appointment

PARTNER VENUES

Torre Paulina <i>Madliena</i>	Eden Lodge <i>Zurrieq</i>	Villa Rosa <i>St Julian's</i>
Palazzo Nobile <i>Naxxar</i>	Cottage Garden <i>Zurrieq</i>	The Club House <i>Gianpula</i>
Palazzo Promontorio <i>Wardija</i>	Razzett l-Abjad <i>San Gwann</i>	Hastings Gardens <i>Valletta</i>
Castello dei Baroni <i>Wardija</i>	Villa Bighi <i>Kalkara</i>	Gardjola Gardens <i>Senglea</i>
Villa Blanche <i>Hal Far</i>	Popeye Village <i>Mellieha</i>	St. Andrews Bastions <i>Valletta</i>
Villa Overhills <i>Birzebbugia</i>	Magazino The Waterfront <i>Valletta Waterfront</i>	Alfa Gardens <i>Attard</i>
Villa Sant Anna <i>Marsaskala</i>	MonteKristo Estates <i>Luqa</i>	
Villa Maria <i>Rabat</i>	Chateau Buskett <i>Siggiewi</i>	

We may also cater at a venue of your choice



Our Menus

FINGERFOOD MENUS

STATIONS

SIT-DOWN MENUS

STAND-UP BUFFET MENUS

BREAKFAST MENUS

BRUNCH MENUS

ALSO AVAILABLE

AFTER WEDDING CEREMONY CANAPÉS & DRINKS

PRE-WEDDING HOME MENU

AFTER PARTY PACKAGES

FINGERFOOD MENU 1

Apidae

45 items / 25 servings / Coffee Counter

COLD SAVOURIES

Assorted Canapés
Stuffed Eggs
Shrimp & Salmon Barquette
Asparagus Tarts
Pea, Pancetta & Panna Cotta Tart
Stuffed Artichokes
Ribbon Sandwiches
Mozzarella, Marrows & Tomatoes
Parma Ham & Fruit
Stuffed Olives

MEATS, POULTRY & FISH

Meat Balls
Crispy Beef Rolls
Mini Burgers
Fillet of Pork Bites
Sweet Spicy Pork
Lamb Koftas
Chicken Kiev
Chicken Skewers
Chicken Satay
Torpedo Crispy Shrimps
Fish & Noisette Potato
Salmon Skewers

HOT SAVOURIES

Liver Wrapped with Bacon
Spring Rolls
Duck Filled Spring Rolls
Vegetable Samosa
Chicken Samosa
Jalapeño Cream Cheese
Spinach, Pancetta & Parmesan in Filo
Mini Meat Pies
Chicken Bouchées
Arancini

SWEETS

Wedding Cake
Witness Cakes
Fancy Cakes
Kannoli
Minou Ice Cream
Fruit Kebabs
Macaroons
Biskuttini
Pastini
Pasta di Mandorla
Dolci di Mandorla
Torroncini
Mqaret

COFFEE COUNTER

PRICE PER PERSON: €28.00 inc. vat

Price includes 7.5 hrs of service commencing 2 hrs prior to the time of mass

FINGERFOOD MENU 2

Apis Cerana

49 items / 27 servings / Coffee Counter

COLD SAVOURIES

Salmon Brioche
Shrimp & Salmon Barquette
Parmesan & Chorizo
Crispy Speck & Mascarpone
Smoked Salmon & Ricotta Involtini
Roast Beef & Rucola Involtini
Mini Club Sandwich
Aubergine & Marrow with a Walnut Pâté
Mushroom & Parmesan Cakes
Sushi
Stuffed Olives
Choux Puff with Shrimps in a Marie Rose Sauce

HOT SAVOURIES

Pitta Bread with Spicy Lamb and Cous Cous
Spring Rolls
Duck Filled Spring Rolls
Vegetable Samosa
Chicken Samosa
Jalapeño Cream Cheese
Tortilla Wraps
Tortilla Rolls
Arancini

MEATS, POULTRY & FISH

Beef Yakitori
Mini Cordon Bleu
Maltese Tasty Bites
Mini Burgers

Fillet of Pork Bites

Sweet Spicy Pork
Yogurt & Mint Chicken Strips
Chicken Skewers
Chicken Satay
Sea Bass Wellington
Torpedo Crispy Shrimps
Fish & Noisette Potato
Thin Crispy Fish Sticks
Salmon Pattie

SWEETS

Wedding Cake
Witness Cakes
Fancy Cakes
Kannoli
Profiteroles
Minou Ice Cream
Fruit Kebabs in Prosecco
Macaroons
Biskuttini
Pastini
Pasta di Mandorla
Dolci Di Mandorla
Torroncini
Mqaret

COFFEE COUNTER

PRICE PER PERSON: €32.00 inc. vat

Price includes 7.5 hrs of service commencing 2 hrs prior to the time of mass



FINGERFOOD MENU 3

Caucasian

48 items / 27 servings / Coffee Counter

COLD SAVOURIES

Salmon Brioche
Parmesan & Chorizo
Crispy Speck & Mascarpone
Smoked Salmon & Ricotta Involtini
Roast Beef & Rucola Involtini
Smoked Salmon & Spinach Rolls
Mini Club Sandwich
Open Sandwich
Beef, Courgette & Cream Cheese Rolls
Mushroom & Parmesan Cakes
Sushi
Gorgonzola Cheese Puffs
Stuffed Olives
Duck & Hoisin Roll

HOT SAVOURIES

Chicken & Veg Spring Sticks
Chicken Samosa
Vegetable Parcels
Jalapeño Cream Cheese
Mini Chicken Wraps
Spinach, Pancetta & Parmesan in Filo
Arancini Funghi Porcini
Pulled Chicken, Honey & Mustard

MEATS, POULTRY & FISH

Fillet of Beef Bites
Mini Burgers
Fillet of Pork Bites

Lamb Koftas
Quail & Spinach wrapped in Speck
Chicken Skewers
Chicken Satay
Lemon Pepper Chicken Strips
Torpedo Crispy Shrimps
Fish & Noisette Potato
Thin Crispy Fish Sticks
Prawn Skewers
Salmon Skewers

SWEETS

Wedding Cake
Witness Cakes
Sorbet
Assorted Mousse Cups
Kannoli
Minou Ice Cream
Fruit Kebabs in Prosecco
Macaroons
Biskuttini
Pastini
Pasta di Mandorla
Dolci di Mandorla
Torroncini
Mqaret

COFFEE COUNTER

PRICE PER PERSON: €37.00 inc. vat

Price includes 7.5 hrs of service commencing 2 hrs prior to the time of mass

FINGERFOOD MENU 4

Apis Florea

50 items / 27 servings / Pasta Counter / Coffee Counter

COLD SAVOURIES

Salmon Brioche
Chilled Gaspacho
Duck with Orange & Walnut Salad
Crispy Speck & Mascarpone
Smoked Salmon & Ricotta Involtini
Roast Beef & Rucola Involtini
Open Sandwich
Beef, Courgette & Cream Cheese Rolls
Sushi
Gorgonzola Cheese Puffs
Duck & Hoisin Rolls

HOT SAVOURIES

Vegetable Samosa
Chicken Samosa
BBQ Pulled Chicken
Pitta Bread with Spicy Lemon Cous Cous
Arancini Funghi Porcini
Mini Chicken Wraps
Chicken & Veg Spring Sticks

MEATS, POULTRY & FISH

Fillet of Beef Bites
Mini Burgers
Fillet of Pork Bites
Chicken Satay
Honey Glazed Chicken Strips

Torpedo Crispy Shrimps
Fish Kebabs
Thin Crispy Fish Sticks
Prawn Skewers
Salmon Patties

PASTA COUNTER

SWEETS

Wedding Cake
Witness Cakes
Sorbet
Assorted Mousse Cups
Kannoli
Minou Kannol Ice Cream
Profiteroles
Minou Ice Cream
Fruit Kebabs in Prosecco
Macaroons
Biskuttini
Pastini
Pasta di Mandorla
Dolci Di Mandorla
Torroncini
Mqaret

COFFEE COUNTER

PRICE PER PERSON: €40.00 inc. vat

Price includes 7.5 hrs of service commencing 2 hrs prior to the time of mass



Fingerfood price list

COLD SAVOURIES		€	€	€	
Assorted Canapés	0.50	Parma Ham & Fruit	0.70	Wontons	0.60
Tuna & Sweet Potato Patties	0.60	Sushi	0.95	Vegetable Samosa	0.65
Salmon Brioche	0.60	Duck & Hoisin Roll	1.20	Chicken Samosa	0.65
Oriental Quail Tarts	1.00	Gorgonzola Cheese Puffs	1.00	Sweet Sesame Tuna	2.00
Beef & Rucola in a Tomato Chutney	2.00	Choux Puff with Shrimps in a Marie Rose sauce	0.90	Paella Croquette	0.65
Marinated Prawn & Tomato	2.00	Stuffed Olives (<i>per kg</i>)	16.00	Onion Bahji	0.75
Duck with Orange & Walnut Salad	1.60	Salted Almonds	18.00	Vegetable Parcels	0.60
Stuffed Eggs	0.55	Polenta Bites with a Black Olive Tapenade	0.75	Jalapeño Cream Cheese	0.65
Shrimp & Salmon Barquette	0.55	Prawn Bisque & Avocado Panna Cotta	2.00	Tortilla Wraps	0.60
Red Kidney Bean Tart	0.45	Chilled Gaspacho	1.00	Tortilla Rolls	0.60
Asparagus Tarts	0.55	Rabbit with Chocolate & a Rosemary Panna Cotta	0.70	Mini Chicken Wraps	1.25
Parmesan & Chorizo	0.85	Hummus with Sesame Flat Bread	0.55	Chicken & Veg Spring Sticks	0.65
Pea Pancetta Panna Cotta Tart	0.55	Stir Fried Vegetable Wrap	0.55	Tomato & Mozzarella Pillows	0.45
Mixed Tartlets	0.60	Cheese & Salami Cake	0.80	Cheese Cakes	0.40
Stuffed Artichokes	0.55	Bresaola with Goats Cheese & Asparagus Roulade	0.85	Pea Cakes	0.40
Crispy Speck & Mascarpone	0.75	Cured Salmon & Mustard on Pumpernickel	0.80	Mini Meat Pies	0.55
Smoked Salmon & Ricotta Involtini	0.90	HOT SAVOURIES		Spinach Pies	0.50
Roast Beef & Rucola Involtini	0.90	Pulled Chicken Chipotle	1.35	Sausage Rolls	0.40
Smoked Salmon & Spinach Rolls	1.10	Pulled Chicken BBQ	1.35	Spinach & Ricotta Palmiers	0.40
Finger Sandwiches	0.60	Pulled Chicken, Honey & Mustard	1.35	Timpana Tray (<i>x24</i>)	10.00
Mini Club Sandwich	1.10	Pitta Bread with Spicy Lamb & Cous Cous	1.10	Quiche Lorraine	0.55
Ribbon Sandwiches	0.50	Liver Wrapped with Bacon	0.55	Chicken Bouchées	0.55
Open Sandwiches	0.82	Devils on Horseback	0.55	Pizza	0.40
Pinwheels	0.40	Spring Rolls	0.60	Arancini	0.55
Soft Mini Tuna Bread Rolls	0.50	Duck Filled Spring Rolls	0.65	Arancini Funghi Porcini	0.85
Beef, Courgette & Cream Cheese	0.95			Broccoli & Cheddar Bites	0.55
Aubergine & Marrow with a Walnut Pâté	0.75			Oriental Beef Steamed Buns	0.85
Cherry Tomato on Biscuit Base	0.40			Spinach, Pancetta & Feta in Filo	0.65
Mozzarella, Marrows & Tomatoes	0.70			Veal, Parsnip & Parmesan Tarts	0.60
Mushroom & Parmesan Cakes	0.70			Salmon & Spinach Quiche	0.80

The above price lists do not include 18% vat

MEATS	€	BBQ	€	SWEETS	€
Meat Balls	0.60	BBQ Beef Kebabs	1.80	Wedding Cake	0.00
Beef Kebabs	1.80	BBQ Fillet of Beef Kebabs	4.00	Witness Cake	20.00
Beef Yakitori	1.00	BBQ Fillet of Pork Kebabs	1.25	Ice Cream Sliced	0.95
Fillet of Beef Kebabs	4.00	BBQ Chicken Kebabs	0.90	Ice Cream Delights	1.15
Fillet of Beef Bites	2.20	BBQ Smoky Drumsticks	0.95	Sorbet	0.90
Mini Cordon Bleu	0.60	BBQ Spicy Chicken Wings	0.42	Fancy Cakes	0.75
Bragioli	0.60	BBQ Frankfurters	0.50	Assorted Mousse Cups	0.85
Roast Beef Cold Cuts	0.50	BBQ Maltese Sausage	0.50	Sfinga with Ricotta	0.75
Maltese Tasty Bite	0.60	BBQ Spare Ribs	0.54	Kannoli	0.75
Crispy Beef Rolls	0.65			Minou Kannol Ice Cream	0.75
Mini Burgers	1.00	ONFALOS GRILL	€	Profiteroles	0.60
Mini Hot Dogs	1.00	Pork Skewer (<i>Onfalos</i>)	1.30	Minou Ice Cream	0.75
Fillet of Pork Kebabs	1.25	Chicken Yakitori (<i>Onfalos</i>)	1.00	Fruit Kebabs	0.95
Fillet of Pork Bites	0.75	Fish Kebab (<i>Onfalos</i>)	1.20	Fruit Kebabs in Prosecco	1.05
Roast Pork Cold Cuts	0.50	Lamb Koftas (<i>Onfalos</i>)	1.00	Chocolate Boats with Filling	0.95
Pork Involtini	0.60	Chicken Tikka (<i>Onfalos</i>)	0.80	Macaroons	0.50
Pulled Pork Bites	0.65	Beef Skewer (<i>Onfalos</i>)	1.00	Biskuttini (<i>per kg</i>)	18.00
Sweet Spicy Pork	0.60			Pastini (<i>per kg</i>)	18.00
Gammon & Pineapple	0.40	FISH	€	Pasta di Mandorla (<i>per kg</i>)	18.00
Frankfurters	0.50	Octopus <i>x500gr (25 pax)</i>	12.50	Dolci di Mandorla (<i>per kg</i>)	18.00
Maltese Sausage	0.50	Smoked Salmon Cuts	0.80	Chocolate Coated Almonds (<i>per kg</i>)	20.00
Spare Ribs	0.55	Salmon Patty	0.80	Pralines (<i>per kg</i>)	35.00
Lamb Koftas	0.65	Breaded Scampi	0.50	Torroncini (<i>per kg</i>)	22.00
		Breaded Crabclaws	0.80	Mqaret	0.35
POULTRY	€	Lemon Grass Shrimp Sticks	1.10		
Chicken Kiev	0.55	Scallops in Parma Ham	1.20		
Spicy Chicken Goujons	0.50	Potato & Shrimp Skewers	0.85		
Quail & Spinach wrapped in Speck	1.10	Torpedo Crispy Shrimps	0.65		
Chicken Kebabs	0.90	Fish & Noisette Potato	1.00		
Chicken Skewers	0.65	Thin Crispy Fish Sticks	0.75		
Lemon Pepper Chicken Strips	0.80	Prawn Skewers	1.75		
Honey Glazed Chicken Strips	0.80	Fish Kebabs	0.80		
Yoghurt & Mint Chicken Strips	0.80	Salmon Skewers	1.20		
Chicken Satay	0.80	Kuro Charcoal & Beetroot Prawns	1.20		
Sweet Chilli Chicken Sticks	1.00	Sea Bass Wellington	1.40		
Chicken & Bell Peppers	1.00				
Smokey BBQ Drumsticks	0.95				
Chicken in Breadcrumbs	0.45				
Breaded Chicken Wings	0.50				

The above price lists do not include 18% vat



Our Food Stations

FARINACEOUS

*Choice of Pasta, Risotto
and Gnocchi accompanied
by various Sauces*

SEAFOOD

*A selection of Fish,
Crustaceans and Mollusc*

CARVERY

*Roasts, carved
and served with Potatoes
and seasonal Vegetables*

ONFALOS GRILL

*Waiter-served
Meat and Fish Skewers
cooked over a mobile fry top grill*

BBQ

*A choice of
Meat Kebabs
and Sausages*

ASIAN

*Choose from our
popular dishes:
Crispy Sesame Beef,
Sweet and Sour Pork,
Beef in Black Bean Sauce
and Lemon Chicken*

PAELLA

*A choice of your
preferred Paella
to choose from*

CHEESE & CHARCUTERIE

*A selection of Cheese,
cured and smoked Meats
served together
with accompaniments*

GATEAUX

*Choose from our large selection
of Gateaux, Cakes & Tarts*

CHOCOLATE

*A vast selection of Pralines
made with the finest
Belgian Chocolate*

Sit-down Menu 1

Welcome drink & Canapés

Crusted local Cheeselet, Rocket dressed Salad,
Pecans and Fruit Chutney

Prawn Ravioli, Scallop, Pea and Pumpkin Purée,
Marinated Fennel and Herb Oil

Grilled Beef Sirloin Medallions
set on Scalloped Potatoes, Grilled Zucchini,
accompanied by a Red Wine Jus

Classic Opera Cake, Raspberry Coulis

Coffee and Petit Fours

PRICE PER PERSON: €68.00 inc. vat

Includes Villa Mdina half bottle of wine and free-flowing water.

A supplement charge will apply for events of under 50 people.



Sit-down Menu 2

Welcome drink & Canapés

Amuse-Bouche

Salmon and Avocado Tartare, Quail Egg,
Scallion Chiffonade, Micro Herbs,
Mango and Red Caviar Dressing

Fillet of Meagre, Sweet Peppers and Zucchini,
Mussel Nage, Roasted Scampi

Porcini and Thyme Crusted Fillet Mignon,
Fondant Potato, Glazed Vegetables,
Mushroom Arancina and Port Wine Jus

Chocolate Mousse, Spiced Pear Confit
and Berry Crèmeux

Coffee and Petit Fours

PRICE PER PERSON: €78.00 inc. vat

Includes Villa Mdina half bottle of wine and free-flowing water.

A supplement charge will apply for events of under 50 people.

Sit-down Menu 3

Welcome drink & Canapés

Amuse-Bouche

Tossed Salad of Tiger Prawns,
Smoked Salmon, Beets, Avocado,
finished with a drizzle of Citrus Vinaigrette

Trio of Tortellacci, Sweet Corn Veloute,
Broad Bean, Artichoke, Tomato Fondue

Roast Fillet of Sea Bass, Quinoa
and Fresh Shrimp Bisque

Fillet Mignon set on a Potato Galette,
Sautéed Spinach, Baby Veg accompanied
by a Forest Mushroom Jus

Assemblage of Maltese Delicacies

Coffee and Petit Fours

PRICE PER PERSON: €89.00 *inc. vat*

Includes Villa Mdina half bottle of wine and free-flowing water.

A supplement charge will apply for events of under 50 people.



Traditional Maltese Cuisine

Welcome drink & Canapés

Amuse-Bouche

Traditional Fish Soup garnished with Rice,
drizzled with local Olive Oil

Fried fresh Cheeselet Panéed in breadcrumbs set
on a Crispy Pasta Fritter, Tomato and Fruit Chutney

Stuffed Leg of Rabbit, Braised Rabbit Croquette,
Potato Fondant, Fava Beans and Sage flavoured Jus

Maqrut, Kannol, Zeppola filled with Fig Ice-Cream,
drizzled with Honey Syrup

Coffee and Traditional Biscuits

PRICE PER PERSON: €63.00 *inc. vat*

Includes Villa Mdina half bottle of wine and free-flowing water.

A supplement charge will apply for events of under 50 people.

Stand-up Buffet 1

Leafy Greens and Cherry Tomato Salad
Squash and Couscous salad
Mussels in shell, Lemon and Lime
Cold Pasta Salad, Italian dressing
Chicken Liver Pâté with toasted Brioche
Salami and Mortadella cuts

Velvet Vichyssoise, Parmesan crouton, fresh Chives

Pan-fried Swordfish, Cherry Tomatoes, Olives and Capers
Oven-baked Chicken tenders, Garlic herb dip
Navarin of Lamb, Spring Vegetables
Braised rice with Peas

Selection of Verrine Desserts

Coffee and Treats

PRICE PER PERSON: €37.00 inc. vat
Includes half bottle of wine and free-flowing water



Stand-up Buffet 2

Leafy Greens, Cherry Tomato and Scallion Salad
Sweet Pepper and Courgette, Quinoa Salad
Baked Spanish Omelette
Ricotta, Feta Cheese, Black Olives, Balsamic Vinaigrette
Prawn, Cucumber dice, Melon, Marie Rose Sauce
Cold cuts of Meat Platter
Dressings

Farfalle, Smoked Salmon, fresh Dill and Capers

Sea Bream Fillet, Sautéed Fennel, Sauce Vierge
Escalope of Chicken Milanese
Ragout of Beef, Red Wine, Spring Vegetables
Roast Potatoes

Chocolate Tart, fresh Fruit Coupe,
Raspberry Bavarois Mousse

Coffee and Treats

PRICE PER PERSON: €43.00 inc. vat
Includes half bottle of wine and free-flowing water

BREAKFAST MENUS

Continental Breakfast

Regular & Decaffeinated Coffee

Range of Teas from Taylors of Harrogate Ltd
*(Earl Grey Tea, Pure Green Tea,
Organic Peppermint, Organic Chamomile,
Lemon & Ginger Tea)*

Selection of Fruit Juices
(Orange Juice & Apple Juice)

Mineral Water
(Sparkling & Still)

Assortment of White & Brown Bread Rolls

Assorted Jams & Spreads
(Jams, Marmalade & Butter)

Cold Cut Platter

Bakery Basket
(Mini Croissants & Mini Danish Pastries)

Mini Muffins

PRICE PER PERSON: €20.00 inc. vat

Breakfast Menus are based on a minimum of 50 guests or more

The Breakfast

Regular & Decaffeinated Coffee

Range of Teas from Taylors of Harrogate Ltd
*(Earl Grey Tea, Pure Green Tea,
Organic Peppermint, Organic Chamomile,
Lemon & Ginger Tea)*

Milk

Mineral Water
(Sparkling & Still)

Assorted Jam & Spreads
(Jams, Marmalade & Butter)

Selection of Cereals
(Corn Flakes, Special K & Muesli)

Cold Cheese Platter

Plain & Fruit Yogurt

Fresh Fruit Salad

Assortment of White and Brown Bread Rolls

PRICE PER PERSON: €25.00 inc. vat

Breakfast Menus are based on a minimum of 50 guests or more



BREAKFAST MENUS

Full Breakfast

Regular & Decaffeinated Coffee

Range of Teas from Taylors of Harrogate Ltd
*(Earl Grey Tea, Pure Green Tea, Organic Peppermint,
Organic Chamomile, Lemon & Ginger Tea)*

Milk

Selection of Fruit Juices
(Orange Juice, Apple Juice & Pineapple Juice)

Mineral Water
(Sparkling & Still)

Bread Assortment
(White and Brown Bread Rolls & Loaves)

Array of Cold Cuts

Savoury Basket
*(Scrambled Eggs, Sausages, Bacon, Grilled Tomatoes,
Baked Beans, Hash Browns & Grilled Mushrooms)*

Selection of Cereals
(Corn Flakes, Special K & Muesli)

Plain & Fruit Yoghurt

Baker's Basket
*(Selection of Danish Pastries, Croissants,
Mini Carrot Cakes & Mini Muffins)*

Seasonal Fresh Fruit

PRICE PER PERSON: €30.00 inc. vat

Breakfast Menus are based on a minimum of 50 guests or more

Buffet Brunch Menu 1

Spanish Omelette
Bean, Zucchini and Corn Salad
Cherry Tomato, Feta and Black Olive
Shrimp and Avocado Salad, Lemon and Lime dressing
Baked Ham Plum Dressing

Pennette with Tomato Sauce, Pancetta,
dice of local Peppered Cheeselets

Vegetarian Strudel
Poached Supreme of Salmon with Caper Butter
Emincé of Chicken with a Mushroom Cream Sauce
Grilled Mediterranean Vegetables
Sauté Potatoes

Individual Fruit Tartlets

Coffee and Treats

PRICE PER PERSON: €35.00 *inc. vat*



Buffet Brunch Menu 2

Green Leaf and Cherry Tomato Salad
Bean Salad with Mustard Dressing
Ricotta and Feta Cheese
New Zealand Mussels Gratin
Cold cuts of Meat

Lasagna Bolognese

Mild Curried Vegetable Stew
Sea Bream Paupiette, wilted Spinach, White Wine reduction
Medallions of Pork with a Cream and Mushroom Sauce
Braised Rice with Peas

Tiramisu in glass

Coffee and Treats

PRICE PER PERSON: €40.00 *inc. vat*



Beverage Packages

For your convenience, Busy Bee may handle all your beverage requirements.

The below are Beverage Package ideas for your event.

We may customise any package to your specific requirements.

SILVER OPEN BAR PACKAGE

This package includes a local selection of Wines, Beers, Soft drinks, Juices and Water.

*€6.00 per person for up to 5 hours.
Additional hours at €2.00 per person per hour*

GOLD OPEN BAR PACKAGE

This package includes top International Spirits, and Liqueurs, a local selection of Wines, Beers, Soft drinks, Juices and Water.

*€9.00 per person for up to 5 hours.
Additional hours at €2.50 per person per hour*

WHISKEY BAR PACKAGE

We offer a variety of popular brands and sophisticated Single-Malt Whiskeys. This package may be enhanced with our very own pralines and chocolate delicacies.

Price according to requirements

COCKTAIL BAR PACKAGE

We offer a variety of alcoholic and non-alcoholic cocktails, crafted by professional bar tenders.

Price according to requirements

WINE BAR PACKAGE

We offer a variety of local and foreign wines, which may be complimented with fine cheeses.

Price according to requirements

Mobile bars are also available for hire.

Each and every Busy Bee package may be customised to your wishes.

Beverage package prices are excluding 18% vat

Terms & Conditions

Menu prices indicated in this brochure are subject to an increase of not more than 5% per year

WAITING STAFF

Menu prices in this brochure include waiting staff for a period of 7.5 hours of service

SERVICE RATES

HEAD WAITER €85.00 *exc. vat*

WAITERS €55.00 *exc. vat*

KITCHEN HANDS €55.00 *exc. vat*

OVERTIME RATES

MON - SAT €7.00 *exc. vat* per hour per member of staff

SUNDAYS & PUBLIC HOLIDAYS €8.00 *exc. vat* per hour per member of staff

SERVICE CHARGE €1.00 *p/p exc. vat*

Ice, Glassware, Kitchen Equipment, Tables, Linen & Refrigeration.

HIRING OF EQUIPMENT *Please ask for prices*

Bistro Tables, Chairs, Covers, Banqueting Tables & Linen, Coat Racks & Hangers, Ash Tray Stands, Marquees and other Event Equipment may be hired.

FOOD INTOLERANCES

Food is prepared in a kitchen that handles nuts and gluten. Please advise should there be any specific food intolerances within your party.

WEDDING & WITNESS CAKES

Wedding & Witness cakes are included in the Finger buffet menus however there may be a supplement charge depending on your requirements.

DEPOSITS

Deposit for both Villa Mdina & Catering services is €1,800 with the balance payable up to one month after your event.

Deposit on outside catering is €1,500 with the balance payable up to one month after your event.





TO CATER TO OUR EVER-GROWING DEMAND,
WE HAVE CONSTRUCTED A NEW
STATE OF THE ART FACILITY IN MRIEHEL

KINDLY CONTACT US FOR MORE INFORMATION
ABOUT YOUR EVENT

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