



more  
of what  
you  
love  
this  
Christmas



**Busy Bee**

EST. 1933



FESTIVE MENUS 2019

# *A Time to Celebrate*

*Wherever and whoever you are celebrating with this Christmas,  
we will make sure everything is set to make this joyful time  
of the year even more magical.*

*We are set to give you more of what you love  
this festive season, whether you will be celebrating at the office,  
at a venue of your choice, or our own Villa Mdina in Naxxar.*



Our catering consultants will assist you in  
choosing the ideal package to suit your requirements

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*All prices are exclusive of VAT*

STAND-UP EVENTS ~ RECEPTION

# *Jingle Bell Rock*

## WELCOME DRINK & CANAPÉS

### COLD SAVOURIES

Salmon Brioche  
Asparagus Tart  
Duck & Hoisin Roll  
Roast Beef & Rucola Involtini  
Aubergine & Marrow with a Walnut Pâté  
Shrimp Choux Puff

### HOT SAVOURIES

Pulled Chicken Honey & Mustard  
Duck Spring Rolls  
Spinach & Anchovy Pie  
Arancini Funghi Porcini  
Spinach, Pancetta & Feta in Filo  
Home-Made Meat Balls  
Lamb Koftas  
Sweet Spicy Pork  
Chicken Satay  
Salmon Skewers

### DESSERT

Ginger and White Chocolate with Coffee Ganache  
Mince Pies  
Star Anise Mousse with Cider Jelly

## COFFEE TABLE & CHRISTMAS TREATS

Date Fritters  
Christmas Pudding



€26.00 per person

*Minimum of 40 guests*



STAND-UP EVENTS ~ RECEPTION

# Christmas Time

## WELCOME DRINK & CANAPÉS

### COLD SAVOURIES

Tuna & Sweet Potato Patties  
Pea Pancetta Panna Cotta Tart  
Mini Club Sandwich  
Smoked Salmon & Ricotta Involtini  
Bresaola with Goats Cheese & Asparagus Roulade  
Gorgonzola Cheese Puffs

### HOT SAVOURIES

Pulled Chicken BBQ  
Pitta Bread with Spicy Lamb & Couscous  
Arancini Funghi Porcini  
Oriental Beed Steamed Buns  
Veal, Parsnip & Parmesan Tart  
Beef Satay  
Lamb Koftas  
Pulled Pork Bites  
Sweet Chilli Chicken Strick  
Kuro Charcoal & Beetroot Prawns

### DESSERT

Chocolate Brownie with Cinnamon whipped Ganache  
Christmas Pudding  
Apple and Chestnut Crumble

## COFFEE TABLE & CHRISTMAS TREATS

Date Fritters  
Mince Pies



€28.00 per person

*Minimum of 40 guests*



STAND-UP EVENTS ~ LIVE STATIONS

# *All I Want for Christmas*

## WELCOME DRINK & CANAPÉS

### COLD SAVOURIES

Smoked Salmon & Ricotta Involtni  
Red Kidney Bean Tart  
Gorgonzola Cheese Puffs  
Aubergine & Marrow with Walnut Pâté  
Cheese & Salami Cake

### HOT SAVOURIES

French Onion Tart  
Duck Spring Rolls  
Arancini  
Salmon Quiche  
Pitta Bread with Spicy Lamb & Couscous  
Beef Koftas  
Pulled Pork Bites  
Chicken Satay  
Sea Bas Wellington

## OUR FOOD STATIONS

*to choose one*

Pasta & Risotto

*A selection of two pasta dishes*

Scrocchiarella

*Parma Ham, Grana Padano, Rucola & Balsamic Cream  
Gorgonzola, Pancetta, Artichokes and Honey,  
Ricotta Cheese, Smoked Salmon, Leeks, Rucola & Chili and Garlic Oil*

## DESSERT

Ginger and White Chocolate with Coffee Ganache

Mince Pies

Star Anise Mousse with Cider Jelly

## COFFEE TABLE & CHRISTMAS TREATS

Date Fritters

Christmas Pudding



€30.00 per person

*Minimum of 40 guests*



STAND-UP EVENTS ~ LIVE STATIONS

# *There's Magic in Believing*

## WELCOME DRINK & CANAPÉS

### COLD SAVOURIES

Salmon Brioche  
Pea, Pancetta & Panna Cotta Tart  
Beef, Courgette & Cream Cheese  
Bresaola with Goat Cheese & Asparagus Roulade  
Shrimp Choquette

### HOT SAVOURIES

Oriental Beef Steamed Bun  
Spinach, Pancetta & Feta in Filo  
Arancini  
Veal, Parsnip & Tarts  
Artichoke & Parmesan Tart  
Beef Satay  
Fillet of Pork  
Honey Glazed Chicken Strips  
Kuro Charcoal & Beetroot Prawns

## OUR FOOD STATIONS

*to choose one*

### SUSHI BAR

*A selection of mouth-watering Nigiri, Maki, Uramaki and Sashimi  
Caviar and Blinis served with a Glass of Prosecco*

### CARVERY

*Caramelized Gammon Flavoured with Cloves, Honey finished with Port Jus  
Traditional Turkey stuffed with Onions, Sausage, Sage and served with Cranberry Compote*

### DESSERT

Chocolate Brownie with Cinnamon whipped Ganache  
Christmas Pudding  
Apple and Chestnut Crumble

## COFFEE TABLE & CHRISTMAS TREATS

Date Fritters  
Ginger Bread Biscuits



€34.00 per person

*Minimum of 40 guests*

STAND-UP EVENTS ~ BUFFET

# *Love is the Light of Christmas*

## ANTIPASTI

Indulge in our selection of Fresh Crispy Salads, Array of Italian Charcuterie,  
Mixed Seafood Complemented with Home-Made Flavoured Dressings

## SOUP AND PASTA

Cream, Carrot and Ginger,  
Creamy Sage, Sausage and Mushroom Baked Tortellini

## HOT DISHES

Grilled Salmon tossed in a Garlic Lime Butter  
Navarin of Lamb with Spring Vegetables  
Grilled Chicken with Coriander, Tomato and Cumin Sauce  
Baked potatoes and Roasted Vegetables

## DESSERT

Forest Berry White Chocolate Mousse  
Fig and Dried Fruit Compote Roulade  
Drunken Whisky Chocolate Cake

## COFFEE TABLE & CHRISTMAS TREATS

Mince Pies  
Chest Nut in Belgian Chocolate Sauce infused with Orange Rind



€26.00 per person

*Minimum of 40 guests*





STAND-UP EVENTS ~ BUFFET

# *Let's Meet under the Mistletoe*

## ANTIPASTI

Indulge in our selection of Fresh Crispy Salads, Array of Italian Charcuterie,  
Mixed Seafood Complemented with Home-Made Flavoured Dressings.

## SOUP AND PASTA

Butter Nut Squash Soup  
Garganelli Chicken, Fungi Porcini, Chorizo finished with a touch of Cream

## HOT DISHES

Sea Bream Fillet, Sautéed Fennel and Sauce Vierge  
Beef Stew with Cranberries, Mushrooms, Peas and Herbs  
Honey Glazed Oven Baked Chicken Tenders  
Baked potatoes and Roasted Vegetables

## DESSERT

Walnut and Cranberry Pies  
Sacher Torte  
Black Cherry and Apple Strudel

## COFFEE TABLE & CHRISTMAS TREATS

Ginger Bread Stars  
Christmas Pudding



€28.00 per person

*Minimum of 40 guests*



SIT DOWN EVENTS ~ LUNCH

# Magical Christmas

WELCOME DRINK & CANAPÉS

STARTER

Creamy Cauliflower Soup with Crunchy Bacon Strips

MAIN COURSE

Stuffed Turkey Roulade served with Roast Potatoes,  
Root Vegetables, Chestnuts and Berry Sauce

DESSERT

Cranberry Tart with Beriolette Ganache, White Chocolate Powder  
and Delicate Honey Anglaise

COFFEE & CHRISTMAS TREATS

Honey Rings  
Ginger Bread Stars  
Date Fritters



€45.00 per person

*Including: staff, service, half bottle of wine and free-flowing water*

*Minimum of 40 guests*





SIT DOWN EVENTS ~ LUNCH

# *Feels Like Christmas*

## WELCOME DRINK & CANAPÉS

### STARTER

Burrata with Sticky Roasted Tomatoes, Pine Nuts and Basil

### MAIN COURSE

A Honey Glazed Duck Breast with a Panache of Vegetables,  
Butter Tossed Potato with a Silky Pear Sauce

### DESSERT

A Light Spiced Christmas Pudding with Apple and Dried Fruit Chutney,  
Drizzled with Brandy Sauce

## COFFEE & CHRISTMAS TREATS

Mince Pies  
Christmas Pudding  
Date Fritters



**€48.00 per person**

*Including: staff, service, half bottle of wine and free-flowing water*

*Minimum of 40 guests*

SIT DOWN EVENTS ~ DINNER

# Once Upon a Starry Night

WELCOME DRINK & CANAPÉS

AMUSE-BOUCHE

Pumpkin and Pancetta Soup with a Bread Biscuit Strip

STARTER

Asparagus and Ricotta Tortellaci  
with a Sweetcorn Sauce and Herb Oil

MAIN COURSE

Honey & Mustard Glazed Roasted Ham with a Hint of Cloves,  
Butter Roasted New Potatoes infused with Garlic and Sage

or

Roasted Turkey Breast with Fresh Coriander Mash Potato  
served with Cranberry Sauce

DESSERT

Black Berry and Apple Crumble  
with Honey Comb Crunch and Gala Apple Sauce

COFFEE & CHRISTMAS TREATS

Christmas Pudding  
Ginger Bread Stars



€52.00 per person

*Including: staff, service, half bottle of wine and free-flowing water  
Minimum of 40 guests*





SIT DOWN EVENTS ~ DINNER

## *'Tis the Season*

WELCOME DRINK & CANAPÉS

**AMUSE-BOUCHE**

Seared Scallop with Asparagus and  
Beetroot Carpaccio Dusted with Hazelnut Powder

**STARTER**

Goat Cheese Royal Served with Crunchy Salad,  
Herb Oil and Caramelized Almonds

**MAIN COURSE**

Prosciutto Wrapped Pork Loin with Roasted Veg,  
Sweet Potato Purée and Light Spicy Honey Jus

or

Pistachio Crusted Salmon set  
on Dill Mash Potato and Grilled Zucchini

**DESSERT**

Amarena & Cherry Almond Tart with White Chocolate  
Whipped Ganache, Cherry Brandy Sauce

**COFFEE & CHRISTMAS TREATS**

Mince Pies  
Honey Rings



**€56.00 per person**

*Including: staff, service, half bottle of wine and free-flowing water  
Minimum of 40 guests*

## 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<sup>PM</sup> - 8<sup>PM</sup> | *Or by appointment*

## PARTNER VENUES

Torre Paulina  
*Madliena*

Palazzo Nobile  
*Naxxar*

Palazzo Promontorio  
*Wardija*

Castello dei Baroni  
*Wardija*

Villa Blanche  
*Hal Far*

Villa Overhills  
*Birzebbugia*

Villa Sant Anna  
*Marsaskala*

Villa Maria  
*Rabat*

Eden Lodge  
*Zurrieq*

Cottage Garden  
*Zurrieq*

Razzett l-Abjad  
*San Gwann*

Villa Bighi  
*Kalkara*

Popeye Village  
*Mellieha*

Magazino The Waterfront  
*Valletta Waterfront*

MonteKristo Estates  
*Luqa*

Chateau Buskett  
*Siggiewi*

Villa Rosa  
*St Julian's*

The Club House  
*Gianpula*

Hastings Gardens  
*Valletta*

Gardjola Gardens  
*Senglea*

St. Andrews Bastions  
*Valletta*

Alfa Gardens  
*Attard*

*We may also cater at a venue of your choice*



KINDLY CONTACT US FOR MORE INFORMATION  
ABOUT YOUR EVENT

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