



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 Involtni  
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

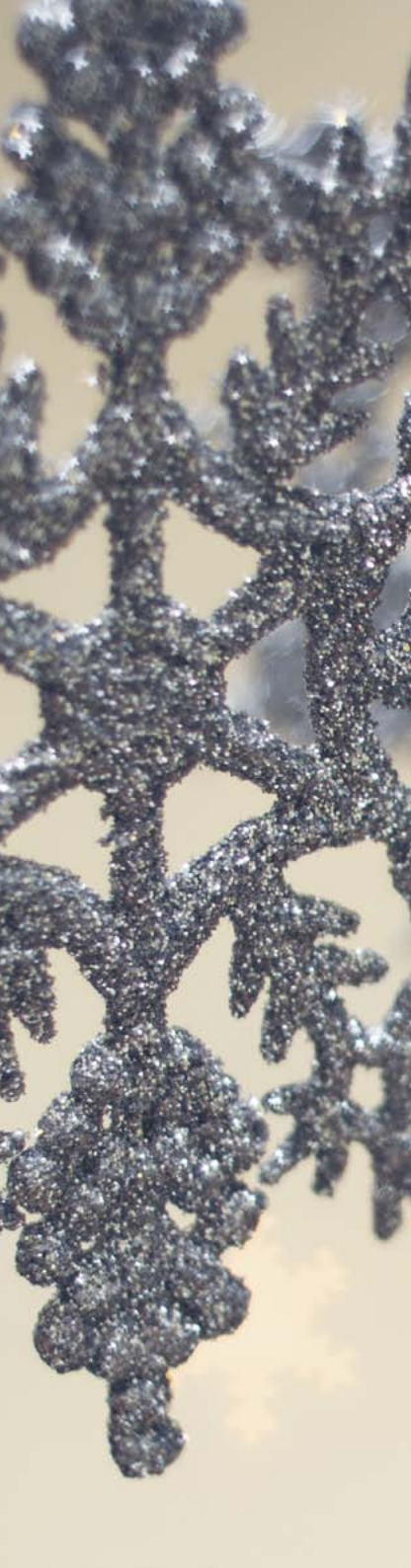
## COFFEE TABLE & CHRISTMAS TREATS

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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