



more  
of what  
you  
love  
this  
Christmas



**Busy Bee**

EST. 1933



## FESTIVE MENUS 2020/21

# *A Time to Celebrate*

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

***Villa Mdina in Naxxar is available  
free of charge with any menu***  
*depending on availability.*

### *All Set Menus Include*

- Table set-up; Dressed round tables, Chiavari chairs and Tableware -
- Staff and service for 4hrs from starting time -
- Half bottle of wine per person -
- Free flowing water -
- Bar set-up and service -

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

**email:** [mandy@busybee.com.mt](mailto:mandy@busybee.com.mt) **phone:** +356 2334 4000  
**[www.busybee.com.mt](http://www.busybee.com.mt)**

*All prices are exclusive of VAT*



FESTIVE SEASON 20/21 MENUS PACKAGE

# *Jingle Bell Rock*

PLATED LUNCH MENU A

## WELCOME DRINK & CANAPÉS

### STARTER

Burrata  
Texture of Tomato & Basil

### MAIN COURSE

Zaatar Marinated Chicken Supreme, Seasonal Vegetables  
Roasted Garlic Mash

### DESSERT

Lightly Spiced Christmas Pudding with Apple  
& Dried Fruit Chutney  
Brandy Sauce



€58.00 per person

*Minimum of 50 guests*





FESTIVE SEASON 20/21 MENUS PACKAGE

# *Christmas Time*

PLATED LUNCH MENU B

## WELCOME DRINK & CANAPÉS

### STARTER

Salmon  
Cured, Avocado Pudding, Petit Salad & Citrus

### INTERMEDIATE

Roasted Butternut Squash & Sage Risotto  
Toasted Pistachios

### MAIN COURSE

Comfit Duck leg  
Roasted Cauliflower, Potato Terrine, Tamarind

### DESSERT

Pear & Nutmeg Crumble  
Mascarpone cream, Frangelico & Forelle Gel, Milk Sauce and Date Chutney



€60.00 per person

*Minimum of 50 guests*



FESTIVE SEASON 20/21 MENUS PACKAGE

# *All I Want for Christmas*

PLATED DINNER MENU A

WELCOME DRINK & CANAPÉS

**STARTER**

Pan Seared Scallops, Cauliflower Puree,  
Crispy Guanciale

**MAIN COURSE**

Lamb Fillet & Mushroom Farce, Shoulder Croquette,  
Charred Leeks, Feta Crumble  
Tomato Jus

**DESSERT**

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



€62.50 per person

*Minimum of 50 guests*



FESTIVE SEASON 20/21 MENUS PACKAGE

# *There's Magic in Believing*

PLATED DINNER MENU B

## WELCOME DRINK & CANAPÉS

### STARTER

Pressed Pork Cheeks, Ham hock & Spring onions  
Celeriac, Lardo di Collonata, Petit Salad

### INTERMEDIATE COURSE

Roasted Butternut Squash  
Garlic croutes, Mushroom Carpaccio, Hazelnuts

### MAIN COURSE

Poached Seabass  
Calamari Tentacles, Wilted greens

*or*

Veal loin  
Artichoke & Tomato Barigoule, Roasted Parsnip Puree, Comfit Potato

### DESSERT

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



€65.00 per person

*Minimum of 50 guests*





FESTIVE SEASON 20/21 MENUS PACKAGE

# *Love is the Light of Christmas*

PLATED DINNER MENU C

## WELCOME DRINK & CANAPÉS

### AMUSE BOUCHE

Bisque Panacotta  
Sea Bass Ceviche, Apple, Pain D' Epice Snow

### STARTER

Chicken & Ham Hock Terrine  
Pickled Vegetables, Petit Salad

### INTERMEDIATE COURSE

Tomato & Local Prawn Risotto  
Guanciale Raw & Crispy

### MAIN COURSE

USDA Beef Fillet, Pomme Anna, Mushrooms, Wilted Greens Jus

*or*

Grey meagre  
Mussel Croquette, Fennel, Leek & Caper Fricassee  
Sea Urchin Velouté

### DESSERT

Black Berry & Apple Crumble  
Honeycomb Crunch & Gala Apple Sauce



€68.50 per person

*Minimum of 50 guests*



FESTIVE SEASON 20/21 MENUS PACKAGE

# *Let's Meet under the Mistletoe*

SEMI PLATED MENU

## WELCOME DRINK & CANAPÉS

### AMUSE

Textures Of Onions & Hollandaise

### PLATED STARTER

Seabass Carpaccio  
Chili, Petit Salad, Curry Mayo

### BUFFET MAIN COURSE

Grilled Swordfish  
Rested in Garlic, Lemon & Fine Herb Marinade, Finished with a Mediterranean Salsa

Chicken Thighs  
Mushroom Duxelle Farce, Pancetta & Whole Grain Mustard Beurre Blanc

Slow Cooked Pork Belly  
Served with Pumpkin and Sage Risotto, Thyme Scented Jus

### CARVERY

Black Angus Beef Rib-Eye  
Roasted with Garlic and Thyme served with Pan Juices Reduction

### ACCOMPANIMENTS

Seasonal Grilled Vegetables  
Fondant Potato

### PLATED DESSERT

Pear & Nutmeg Crumble  
Mascarpone Cream, Frangelico & Forelle Gel, Milk Sauce and Date Chutney

## COFFEE TABLE & CHRISTMAS TREATS



€66.50 per person

*Minimum of 50 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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