



**Busy Bee**

EST. 1933

# Festive Menus

2021 / 2022



FESTIVE MENUS 2021/22

# 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.*

## ALL SET MENUS INCLUDE

Table set-up, dressed round tables and chairs

Staff and service for 4hrs from starting time

Bar set-up and service

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

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[www.busybee.com.mt](http://www.busybee.com.mt)

*All prices are exclusive of VAT*



## OUR VENUES



## 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 I-Abjad  
*San Gwann*

Villa Bighi  
*Kalkara*

Popeye Village  
*Mellieha*

Magazino The Waterfront  
*Valletta Waterfront*

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*



FESTIVE SEASON 21/22 MENUS PACKAGE

# Jingle Bell Rock

PLATED LUNCH MENU A

## WELCOME CANAPÉS

### STARTER

Burrata  
Texture of Tomato & Basil

### MAIN COURSE

Sous Vide Corn Fed Chicken Supreme  
Glazed Baby Carrots, Roasted Garlic Mash  
Thyme Jus

### DESSERT

Fig & Dried Fruit Compote Roulade  
Lemon Meringue with Citrus Crumbl  
Cassatina

## COFFEE TABLE & CHRISTMAS TREATS



€38.50 per person

*Minimum of 50 guests*

FESTIVE SEASON 21/22 MENUS PACKAGE

# Christmas Time

PLATED LUNCH MENU B

## WELCOME CANAPÉS

### STARTER

Salmon  
Cured, Avocado Pudding, Petit Salad & Citrus

### INTERMEDIATE

Roasted Butternut Squash & Sage Risotto  
Toasted Pistachios

### MAIN COURSE

Confit Duck leg  
Roasted Cauliflower, Potato Terrine  
Red Wine Jus

### DESSERT

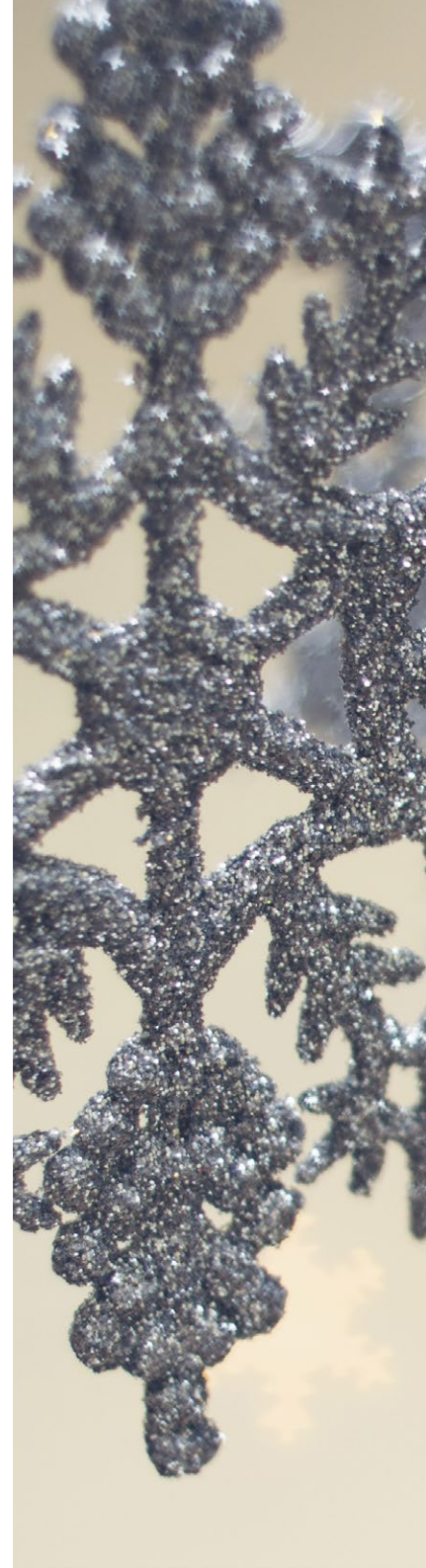
Baked Samosa with Mandarin and Sambuca Sauce  
Baileys & Milk Chocolate Ganache  
Rkotta Kannoli

## COFFEE TABLE & CHRISTMAS TREATS



€42.00 per person

*Minimum of 50 guests*





FESTIVE SEASON 21/22 MENUS PACKAGE

# All I Want for Christmas

PLATED DINNER MENU A

## WELCOME CANAPÉS

### STARTER

Poached Meagre, Cauliflower Puree, Wilted Broccoli Tops,  
Crispy Guanciale

### MAIN COURSE

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

### DESSERT

Semi Sweet Aromatic Chocolate Creameaux  
Drunken Whiskey Cake  
Lemon Meringue with Citrus Crumble

## COFFEE TABLE & CHRISTMAS TREATS



€40.00 per person

*Minimum of 50 guests*

FESTIVE SEASON 21/22 MENUS PACKAGE

# There's Magic in Believing

PLATED DINNER MENU B

## WELCOME CANAPÉS

### STARTER

Pressed Pork Cheeks, Ham hock & Spring Onions Terrine  
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*

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

### DESSERT

Forest Berry White Chocolate Mousse  
Baileys & Milk Chocolate Ganache  
Rkotta Kannoli

## COFFEE TABLE & CHRISTMAS TREATS



€45.00 per person

*Minimum of 50 guests*





FESTIVE SEASON 21/22 MENUS PACKAGE

# Love is the Light of Christmas

PLATED DINNER MENU C

## WELCOME CANAPÉS

### AMUSE BOUCHE

Grilled Octopus, Tomatoes & Pine Nuts

### STARTER

Chicken & Ham Hock Terrine  
Pickled Vegetables, Petit Salad

### INTERMEDIATE COURSE

Tomato & Local Prawn Risotto  
Guanciaie Raw & Crispy

### MAIN COURSE

USDA Beef Fillet  
Café de Paris Butter Crust, 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

### COFFEE TABLE & CHRISTMAS TREATS



€49.00 per person

*Minimum of 50 guests*

FESTIVE SEASON 21/22 MENUS PACKAGE

# Let's Meet Under the Mistletoe

## SEMI PLATED MENU

### WELCOME CANAPÉS

#### AMUSE

Textures Of Onions & Hollandaise

#### PLATED STARTER

Seabass Carpaccio  
Chili, Petit Salad, Curry Mayo

#### BUFFET MAIN COURSE

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

Chicken Thighs  
Roasted Mushroom Fricassee, Pancetta & Whole Grain Mustard Beurre Blanc

Slow Cooked Pork Belly  
Roasted Root Vegetables, Thyme Scented Jus

#### CARVERY

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

#### ACCOMPANIMENTS

Maltese Caponata  
Boulangier Potato

#### PLATED DESSERT

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


#### COFFEE TABLE & CHRISTMAS TREATS



€42.00 per person

*Minimum of 50 guests*





FESTIVE SEASON 21/22 MENUS PACKAGE

# Santa Tell Me

## BUFFET MENU

### SALADS & ANTIPASTI

Indulge In Our Incredible Selection Of Mouth-Watering Composed Salads From Land And Sea, Prepared By Our Kitchen Brigade Using The Best Raw Produce Combining Both Local And International Tastes

### SOUP

Cream of Honey Roasted Carrot & Mussel with Garlic Croutes

### PASTA

Baked Cannelloni Stuffed with Portobello Mushroom & Spinach

### BUFFET COUNTER

Stuffed Lamb Shoulder with Feta Cheese and Capers  
Served with Tomato and Black Olive Israeli Cous-cous

Oven roasted Local Pork belly  
Served with Creamed Cabbage and Pancetta, Grain Mustard Jus

Seasonal Vegetables with Paprika Butter  
Roast new Potato with Spicy Seasoning

### CARVERY

Slow cooked Irish Beef Ribeye on the bone, served with Port Wine Jus

Turkey Breast  
Traditional Stuffing Roulade, Giblet Gravy

### DESSERT

Forest Berry White Chocolate Mousse  
Fig & Dried Fruit Compote Roulade  
Drunken Whiskey Cake

### COFFEE TABLE & CHRISTMAS TREATS

Minced Pies  
Chestnut in Belgian Chocolate Sauce Infused with Orange Rind



€45.00 per person

*Minimum of 50 guests*

# Beverage Packages

## OPTION A

Welcome Drink  
½ Bottle of wine per person  
Beer  
Soft-drinks  
Juices  
Mineral water

€7.00 per person

## OPTION B

Welcome Drink  
½ Bottle of wine per person  
Mulled Wine  
Beer  
Soft-drinks  
Juices  
Mineral water

€8.50 per person

## OPTION C

Welcome Drink  
Spirits  
½ Bottle of wine per person  
Mulled Wine  
Beer  
Soft-drinks  
Juices  
Mineral water

€16.00 per person





KINDLY CONTACT US FOR MORE INFORMATION  
ABOUT YOUR EVENT

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