

**CAVALIERI**  
ART HOTEL  
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WHITE CHRISTMAS  
FESTIVE MENUS 2023/24



# Staff Party

## BUFFET MENU ONE

€38.50 per person

### WELCOME DRINK

### STARTERS

Indulge in an array of Antipasti, Tapas, Mezes & Platters accompanied by crispy & composed salads prepared by our Garde Manger Chef from a variety of Local & International Delicacies

Truffle & Potato Soup

### PASTA STATION

Rigatoni accompanied by a Rich Beef Ragout

Gnocchi with Red Pesto & Pimento Cream Sauce

### MAIN COURSE

Braised Beef Olives with Mirepoix Jus

Roast Chicken in a Porcini Sauce

Sea Bream al Cartoccio

Roast Traditional Turkey, Cranberry & Onion Jus, Bacon & Sausages Chipolata

Mushroom Rice

Oven Baked Potatoes with Fresh Garlic & Thyme

Panache of Vegetables with Clarified Butter

### DESSERT

A Selection of Tempting Sweet Delights including Homemade Puddings, Tarts, Gateaux & Freshly Baked Pies from our Patisserie

Fresh Fruit & Traditional Christmas Desserts

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*Free Flowing Beverage  
Package for a maximum of  
3 hours including  
House Wine, House Beer,  
Soft Drinks & Water  
included in Price*

# Staff Party

## BUFFET MENU TWO

€40.50 per person

### WELCOME DRINK

### STARTERS

Indulge in an array of Antipasti, Tapas, Mezes & Platters accompanied by Crispy & composed salads prepared by our Garde Manger Chef from a variety of Local & International Delicacies

Lentil & Pumpkin Soup served with Crostini

### PASTA STATION

Pasta Tre Colori with Tomato Fondue & Eggplants garnished with Feta Cheese Crumble

Penne Seafood cooked in a White Wine Reduction & Finished with Cream

### MAIN COURSE

Roast Pork Loin with Honey & Mustard Sauce

Grilled Beef Medallions, Garlic Confit & Port Wine Jus

Braised Vegetable Curry Rice

Roast Traditional Turkey, Cranberry & Onion Jus, Bacon & Sausages Chipolatas

Seabass Fillet with Olives & Cherry Tomatoes

Herb Roasted Potatoes

Panache of Vegetables with Clarified Butter

### DESSERT

A Selection of Tempting Sweets Delights including Homemade Puddings, Tarts, Gateaux & Freshly Baked Pies from our Patisserie.

Fresh Fruit & Traditional Christmas Dessert

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# Staff Party

## BUFFET MENU THREE

€47.50 per person

### WELCOME DRINK

### STARTERS

Indulge in an array of Antipasti, Tapas, Mezes & Platters accompanied by Crispy & composed salads prepared by our Garde Manger Chef from a variety of Local & International Delicacies  
Cauliflower Soup served with Toasted Crostini

### PASTA STATION

Rigatoni with Beef, Tartufo Cream & Jus  
Linguine with Prawn Bisque & Zucchini

### MAIN COURSE

Grilled Beef, Mixed Mushrooms in Madeira Jus  
Pan Fried Spiced Duck Breast  
Roast Traditional Turkey accompanied by a Cranberry & Onion Jus, Bacon & Sausage Chipolatas  
Salmon Fillet in an Asparagus & Cherry Tomato Sauce  
Roast Beef in a Port Wine Jus  
Vegetable Moussaka  
Biryani Rice  
Roast Potatoes with Mustard Seeds  
Parsnips, Mange Tout & Carrots Panache of Vegetables

### ASIAN FUSION STATION

Fried Spring Rolls  
Honey & Lemon marinated Chicken  
Lamb Koftas  
Prawn & Vegetable Thai Curry with Red Chili  
Pak Choi Chinese Noodles  
Jasmine Rice

### DESSERT

A Selection of Tempting Sweets Delights including Homemade Puddings, Tarts, Gateaux & Freshly Baked Pies from our Patisseries  
Fresh Fruit & Traditional Christmas Desserts

*Free Flowing Beverage  
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3 hours including  
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# Reception Parties

## MENU A

€36.50 per person, Minimum number of guests: 50

### DELICACIES COLD ITEMS

Crispy Speck, fig chutney and parmesan shavings  
Tomato conserve, pickled vegetables, Tuna and olive rolls  
Vegetable Ratatouille and hummus tart  
Asian Chicken stir fry and Hoisin mini wrap  
Smoked Salmon, lemon flavoured cream cheese and dill

### FROM OUR MINIATURE INDIVIDUALS

Crispy sesame chilli Pork fillet  
Risotto with artichokes, asparagus and thyme

### HOT SECTION

Camembert bites served with fruity fondue  
Indonesian chicken satay skewers  
Lamb koftas with mint and lemon yoghurt  
Asian Duck spring rolls with plum sauce  
Mini Beef sliders with Swiss cheese & caramelized onions  
Beer battered tempura prawns with tartar sauce  
Chicken gyoza with oyster sauce  
Tomato and mozzarella arancini  
Vegetable samosa with coriander and chilli dressing

### SWEET TOOTH CORNER

An assortment of French pastries and Christmas delicacies

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*Basic open bar for a maximum of 4 hours including house wine, house beer, soft drinks & water included in price*

Upgrade to an International open bar for 4 hours including International Spirits (Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Tequila Silver, J&B Whiskey, Jack Daniel's, Malibu, Jagermeister, Aperol, Campari, Filipetti/Martini Vermouth Bianco/Rosso/Extra Dry, Aversa, Baileys), Foreign Beer (Budweiser & Heineken, local wine, local beer, soft drinks, water and juices at an extra €10 per person

# Reception Parties

## MENU B

€39.50 per person, Minimum number of guests: 50

### DELICACIES COLD ITEMS

Lemon scented hummus baby spinach sesame mini wrap  
Smoked Duck breast fresh berries & cream cheese  
Stilton cheese crumble and plum relish  
Maltese Bigilla and sundried tomato tart  
Tomato conserve, pickled vegetables, tuna and olive rolls  
Parma ham and fig chutney

### FROM OUR MINIATURE INDIVIDUALS

Cold Chicken Tandoori with cucumber raita  
Fresh Calamari with tartar sauce

### HOT SECTION

Thai Chicken cigars with sweet chilli sauce  
Mushroom fricasse & smoked cheese tart  
Mini Beef burgers with Swiss cheese and caramelized onions  
Marinated Beef skewers in soy and orange marinade  
Chicken gyoza with oyster sauce  
Falafel ginger and beetroot  
Grilled chicken and bell pepper mini skewers  
Camembert bites with fruity fondue  
Cream cheese jalapeno poppers  
Tomato and mozzarella arancini  
Pork dim sum with chilli dressing

### DESSERT

An assortment of French pastries & Christmas delicacies

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*Basic open bar for a maximum of 4 hours including house wine, house beer, soft drinks & water included in price.*

Upgrade to an International open bar for 4 hours including International Spirits (Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Tequila Silver, J&B Whiskey, Jack Daniel's, Malibu, Jagermeister, Aperol, Campari, Filipetti/Martini Vermouth Bianco/Rosso/Extra Dry, Averna, Baileys), Foreign Beer (Budweiser & Heineken, local wine, local beer, soft drinks, water and juices at an extra €10 per person



# Reception Parties

## MENU C

€42.50 per person, Minimum number of guests: 50

### DELICACIES CRISPY TARTLETS

Mini Caprese served on toasted rye bread  
Smoked salmon open sandwich with chive sour cream  
Lemon and dill prawns garnished with caviar  
Falafel and tahini spread mini wraps  
Glazed pork belly with fermented kimchi  
Crispy speck, fig chutney and parmesan shavings

### FROM OUR MINIATURE INDIVIDUALS

Stir fry vegetable noodles salad topped with cashew nuts  
Risotto with porcini mushrooms, truffle and aged grana  
Penne with speck, mushrooms, jus and cream

### HOT SECTION

Duck dumplings with plum sauce  
Chicken satay with coriander and garlic dressing  
Fried breaded prawns served with garlic mayo  
Mini chicken kiev stuffed with garlic sauce  
Beef kebabs with garlic and lime dressing  
Pulled pork bites  
Tartufo and Parma ham mini pizza  
Mini lamb koftas with minted yogurt  
Fresh calamari rings served with lemon and caper dressing  
Beef sliders with caramelized onions and melted cheese  
Mini falafel with harissa and grilled pepper  
Spring rolls with sweet chilli

### DESSERT

An assortment of French pastries & Christmas delicacies

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*Basic open bar for a  
maximum of 4 hours  
including house wine, house  
beer, soft drinks & water  
included in price.*

Upgrade to an International open bar for 4 hours including International Spirits (Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Tequila Silver, J&B Whiskey, Jack Daniel's, Malibu, Jagermeister, Aperol, Campari, Filippetti/Martini Vermouth Bianco/Rosso/Extra Dry, Averna, Baileys), Foreign Beer (Budweiser & Heineken, local wine, local beer, soft drinks, water and juices at an extra €10 per person

# Christmas Eve

## BUFFET DINNER

Adults: €52.00 | Children (5-12 years): €15.00 | Infants (-5 years): Free of Charge

### WELCOME DRINK

### STARTERS

A variety of mouthwatering salads and antipasti consisting of cured and cooked meat, smoked, poached and marinated fish, together with selection of homemade terrines and pates. Composed and simple salads prepared by our Garde Manger Chef together with dressings, condiments and a selection of bread.

### SOUP TUREEN

Roast Butternut Squash with Sunflower Seeds

### PASTA STATION

Rigatoni served with Wild Boar  
Ragout and Tomato confit  
Casarecce tossed in Prawns & Vongole  
Gnocchi Tartufo

### INDIAN STATION

Kadai Chicken  
Lamb Rogan Gosh  
Adaraki Gobhi Cauliflower  
South Indian Beef Vindaloo  
Indian Samosas with Onion Chutney  
Biryani Rice

### MAIN COURSE

Silver Bream accompanied with  
Asparagus and Cherry Tomato confit  
Pork Fillet with Veronique sauce  
Roast Pheasants accompanied  
with Orange Jus  
Vegetarian - Caramelised onion  
and goat cheese tart  
Carvery – Leg of Lamb with Mustard Jus  
Carvery – Slow cooked Roast Beef  
with Mirepoix and Barolo Jus  
Brussels sprouts au gratin  
Fresh Vegetable panache  
Roast potatoes with garlic & Rosemary

### CHEESE TABLE

A selection of International cheese, dried  
fruit, nuts, accompanied by Maltese  
savory biscuits and grissini

### DESSERT

An array of carved fruit  
Traditional Christmas dessert  
A selection of tempting sweet delights  
including homemade puddings, tart, flans,  
gateau freshly baked at our patisserie

***Beverages are not included in the price***

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# Christmas Day

## BUFFET LUNCH

Adults: €47.50 | Children (5-12 years): €15.00 | Infants (-5 years): Free of Charge

### WELCOME DRINK

### STARTERS

A variety of mouthwatering salads and antipasti consisting of cured and cooked meat, smoked, poached and marinated fish, together with selection of homemade terrines and pates. Composed and simple salads prepared by our Garde Manger Chef together with dressings, condiments and a selection of bread.

### SOUP TUREEN

Celeriac & Potato Soup finished with cream cheese, fresh herbs and pancetta lardons

### PASTA STATION

Linguine tossed in Prawn Bisque, Calamari & Marrows

Macaroni with Tartufo and Mushroom

Homemade Oven Baked Lasagna

### ASIAN STATION

Vegetable Dumplings

Vegetable Spring Rolls with Thai Chili sauce

Kung Pao Chicken

Crispy sesame chili Pork

Shanghai noodles

Fried rice

### MAIN COURSE

Duck Breast with dried fruits, port wine and Tangerine sauce

Salmon, set on a bed of Baby Vegetables and served with a Saffron sauce

Grilled Milk Fed Veal with creamed Leeks sauce

Slow Cooked Lamb Shanks set on Mirepoix & Barolo Jus

Carvery — Roast Traditional turkey with cranberry sauce and Bacon Chipolatas

Carvery — Prime rib of beef accompanied with a celery, carrot, spring onion and a mustard Jus

Vegetarian — Vegetable Moussaka

Buttered Brussel Sprouts

Vegetable panache

Truffle and garlic mash

Roast potatoes with stock and fresh thyme

### KIDS' CORNER

Chicken Goujons

Mini Cheese Burgers

Grilled sausages

Mozzarella sticks

Selection of Sweets

### CHEESE TABLE

A selection of international cheese, dried fruit, nuts, accompanied by Maltese savoury biscuits and grissini

### DESSERT

An array of carved fruit

Selection of French Pastries and Pannacotta

Traditional Christmas dessert

A selection of tempting sweet delights including homemade puddings, tart, flans, gateaux freshly baked at our patisserie

***Beverages are not included in the price***

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# New Year's Eve

## BUFFET DINNER

Adults: €77.50 | Children (5-12 years): €15.00 | Infants (-5 years): Free of Charge

### WELCOME DRINK

### STARTERS

A variety of mouthwatering salads and antipasti consisting of cured and cooked meat, smoked, poached and marinated fish, together with selection of homemade terrines and pates. Composed and simple salads prepared by our Garde Manger Chef together with dressings, condiments and a selection of bread

### SOUP TUREEN

Cream of Cauliflower Soup

### PASTA STATION

Rigatoni served with Chicken  
Truffle cream sauce

Linguine with Prawns, Mussels and Vongole

### MALTESE STATION

Maltese Octopus Stew with olives,  
tomatoes, herbs and capers

Braised Beef Olives

Rabbit in Garlic

Braised Snails

### MAIN COURSE

Slow roasted Spiced Spatchcocked chicken

Red Snapper fillets with a seafood Hot Pot

Grilled Beef Sirloin served with Porcini Jus

Lamb shanks garnished with shallots,  
carrots and English celery

Carvery - Roast Veal accompanied  
by a Red Wine & fresh thyme jus

Carvery - Salmon Coulis

Vegetarian - Italian Ricotta and Beans Tart

Cauliflower au gratin

Grilled Vegetables

Spiced Parmentier potatoes

### CHEESE TABLE

A selection of International cheese, dried  
fruit, nuts, accompanied by Maltese  
savoury biscuits and grissini

### DESSERT

An array of carved fruit

Traditional Christmas dessert

Selection of French Pastries and Pannacotta

A selection of tempting sweet delights  
including homemade puddings, tart, flans,  
and gateaux freshly baked at our patisserie

***Beverages are not included in the price***

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# New Year's Day

## BUFFET LUNCH

Adults: €47.50 | Children (5-12 years): €15.00 | Infants (-5 years): Free of Charge

### WELCOME DRINK

### STARTERS

A variety of mouthwatering salads and antipasti consisting of cured and cooked meat, smoked, poached and marinated fish, together with selection of homemade terrines and pates. Composed and simple salads prepared by our Garde Manger Chef together with dressings, condiments and a selection of bread

### SOUP TUREEN

Celeriac Soup and Truffle with toasted Crostini

### PASTA STATION

Farfalle served with fresh basil, cherry tomatoes, garlic and Salmon

Potato Gnocchi with Tomato sauce, Bufola & Basil Leaves

Oven Baked Lasagna Florentine

### INDIAN STATION

Beef Rogan Gosh

Lamb Korma

Chicken Tikka Masala

South Indian Vegetable curry

Indian Samosas with Onion Chutney

Biryani Rice

### MAIN COURSE

Sea Bream served with fennel veloute, caper berries & Kalamata Olives

Roast Pheasant, baby vegetables served with a Fruit of the Forest sauce

Stuffed Chicken roulade with Mozzarella, wrapped with pancetta and served with Truffle cream sauce

Pork Medallions With Honey and Spices

Vegetarian - Baked Eggplants, Marrows and Mozzarella Timbale

Carvery - Roast traditional Turkey with cranberry sauce and Bacon Chipolatas

Carvery - Slow cooked Roast Beef served with Mustard sauce

Roast Butternut Squash with Coriander

Fresh Vegetable panache

Baked potatoes with chicken stock and rosemary

Sweet roast potatoes with parsley butter

### CHEESE TABLE

A selection of International cheese, dried fruit, nuts, and accompanied by Maltese savoury biscuits and grissini

### DESSERT

An array of carved fruit

Traditional Christmas dessert

Selection of French Pastries and Pannacotta

A selection of tempting sweet delights including homemade puddings, tart, flans, and gateaux freshly baked at our patisserie

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**For reservations please contact**

+356 2318 0000

[info@cavalierihotel.com](mailto:info@cavalierihotel.com)

