



Tuck into first-class cuisine from the comfort of your home with AX Caterers' stellar catering service.

Prepared from scratch by our team of award-winning chefs, our passionate team creates memorable culinary experiences that elevate any occasion, whether it be a special celebration with your family or an important business meeting at the office.

Get in touch!









# **NETWORKING MENU**

## Salads

Spiced Arabic couscous Potato and caper cream salad Shredded carrot, raisins and orange Three bean salad Tomato and basil

#### Choice of 3 from panineria and wraps

## Panineria

Prosciutto cotto, mozzarella and mushroom piadina Ciabatta, olive tapenade, grilled vegetables, sliced tomatoes and rucola Multi-seed bread, smoked chicken, scamorza, flame grilled peppers

#### Wraps

Roasted vegetables, walnuts and pesto dressing Lebanese marinated grilled chicken with tabbouleh and hummus Chili con carne, Mexican smoked cheese and jalapeños

**Dessert** Tropical fruit salad Pecan pie

€18.00 per person | Minimum 12 people

# BREAKFAST

## English Breakfast

Pork and beef sausages, streaky bacon, fried mushrooms, grilled tomatoes, baked beans and scrambled eggs, served with buns and butter

€13.00 per person | Minimum 12 people

## **Continental Breakfast**

Emmenthal and Red Leicester cheese, smoked gammon and Italian salami served with a baker's basket of mixed buns, croissants, pain au chocolate, butter and jam

# €13.00 per person | Minimum 12 people

English Breakfast + Continental Breakfast €20.00 per person | Minimum 12 people



# MEZES

# Arancini (V)

Fried arborio rice balls with truffle and Parmesan

# Lebanese Fatayar (V)

Spinach and onions parcels with Middle Eastern spices

#### Lamb Koftas

Lamb mince, cumin, coriander and onions

## **Octopus Fingers**

Marinated and grilled octopus fingers

## **Duck Bao Bun**

Shredded duck, cucumber, scallions and hoisin sauce

1 portion of each per person (5 items) €17.00 per person | Minimum 12 people

2 portions per person (10 items) €28.00 per person | Minimum 12 people



# SALAD BOWL

# **Classic Caesar Salad**

Lettuce with anchovies, Parmesan shavings, Caesar dressing and croutons

# Thai Peanut and Quinoa Salad (V)

With shredded cabbage, carrots and capsicum peppers

# ll Farro (V)

Farro salad with dried cranberries, mango, red onion, parsley, in a lime, olive oil and sherry vinegar dressing

# Choice of 2 salads for €14.50 per person

Add chicken or salmon €4.50 per person | Minimum 12 people Dressing served on the side

# AX CATERERS

# PANINERIA

Prosciutto cotto, mozzarella and mushroom piadina

Ciabatta olive tapenade, grilled vegetables, sliced tomatoes and rucola

Multi-seed bread smoked chicken, scamorza, flame grilled peppers

> Served with crisps and mixed salad

**€9.00 per person** Minimum 12 people



# MALTESE APETISER BOARD

Smoked local pork and coriander sausage, farmer's dried goat's cheese, marinated olives, reduced tomato paste, bean pâté and olive oil served with a breadbasket

> **€9.00 per person** Minimum 12 people

# TAQUERIA

#### Veggie

Chopped roasted vegetables, smoked and Mexican cheese, sour cream, guacamole and jalapeños

#### Chicken

Smoked shredded chicken, smoked and Mexican cheese, corn relish served with sour cream, guacamole and jalapeños

#### Pork

Smoked pulled pork, grated smoked cheese, guacamole, sour cream, and jalapeños

#### Beef

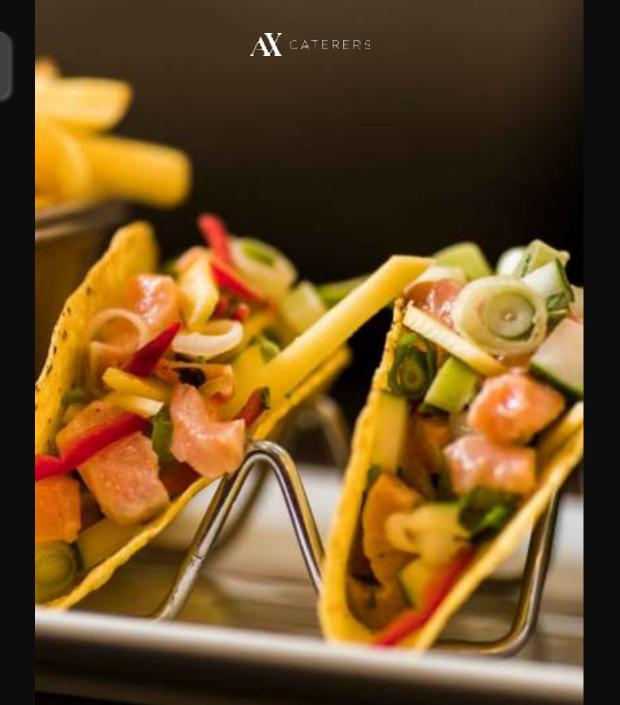
Chili con carne with spicy mince beef and red kidney beans, Mexican cheese and jalapeños

#### Salmon

Salmon ceviche, mango, spring onions, coriander, chili and lime, served with sour cream and guacamole

Served with nachos and fries

Choice of 3 Tacos €13.00 per person | Minimum 12 persons



# CHARCUTERIE BOARD

Charcuterie of different hams and salami, Red Leicester, Parmesan cheese, blue vein cheese, peppered and plain goat's cheese,

served with grapes, dried fruits, pickles, grissini and galletti

**€12.00 per person** Minimum 12 people



# Paella Chicken And Chorizo

Saffron rice cooked with green peppers, artichokes, chorizo, chicken and peas

# **€14.00 pp** | Minimum 12 people

# Paella Seafood

Saffron rice cooked with green peppers, artichokes, squid, mussels, shrimp and peas

**€14.50 pp** | Minimum 12 people





# **PASTA BUFFET**

# Paccheri I Casarecce I Orecchiette

Homemade pesto salsa Parma ham and mushroom cream Pulled rabbit, peas, mushrooms and creamed jus Prawns, cherry tomatoes, herbs, prawn stock, olive oil

> Choice of 3 Types of Sauce €14.50 pp | Minimum 12 people



# **THE SMOKER**

Smoked hickory chicken wings Slow cooked, marinated pork ribs Smoked Maltese sausage

> Coleslaw Seasoned wedges BBQ and mustard sauce

**€17.00 per person** Minimum 12 people

# Wok

Beef oyster Chicken mo gu gi Thai lamb curry

Singaporean fried noodles Japanese fried rice

€18.00 per person | Minimum 12 people (Pre booked 24 hours before)







# **BBQ MENU**

## Dips

Tunisian hummus, black olive pâté, mushroom and truffle served with roast herb tortillas, nachos and bread sticks

## **Selection of Salads**

Refried bean salad Tomato and chickpea salad with poppy seeds cucumber and mint salad Chorizo and corn salad Grilled aubergine wedges in balsamic Herb & cumin couscous salad

## From The Grill

Blackened swordfish Chicken thighs rubbed in cumin, garlic, chocolate and orange zest Sticky spare ribs with bourbon BBQ glaze

Grilled vegetables | Jacket baked potatoes | BBQ sauce

### Desserts

Drunken Carved fruits flavoured from the Caribbean Pecan pie

€26.00 per person | Minimum 12 people
Salads are prepared and packed ready to serve. Meats are marinated ready to be grilled.
Sides are ready cooked – to re-heat.
(Pre booked 24 hours before)





# **BBQ MENU**

**Sushi** A selection of sushi served with ginger, soy and wasabi

Selection of Salads Shredded carrots marinated in orange and ginger Vegetable Asian slaw Prawn and pomelo salad Thai beef salad Vietnamese chicken vegetable and chili salad Vermicelli salad

# From The Grill

Prawns with coriander and chili Thai marinated chicken- Gai yang BBQ glazed ribs Grilled corn on cob BBQ sauce **Desserts** Coconut flan Exotic carved fruits

**€28.00 per person** Minimum 12 people

Salads are prepared and packed ready to serve Meats are marinated, ready to be grilled Sides are ready cooked to re-heat Pre booked 24 hours before

# **FAMILY RECEPTION**

# **Cold Canapés**

Goat cheese and black olive pesto tarts Smoked salmon and cream pin wheels Turkey with tandoori spices and mango chutney rolled sandwich Chicken Caesar mini wrap

# Hot Canapés

Qassatat spinach and anchovy pies Calamari rings, tartare sauce Oriental vegetable spring rolls, hoisin sauce Marinated chicken, peanut dip Meat balls, tomato sauce Cheese and pea cake Chicken samosa, tzatziki sauce Tomato and mozzarella breaded rice balls Seafood money gold bags

> **Dessert** Baked ricotta pie Mini fruit savarin

**€15.00 per person** Minimum of 12 people Cold items are prepared and packed ready to serve Hot items are cooked and require re-heating Pre booked 24 hours before

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# BEVERAGES

### SOFT DRINKS 1.5L

Coca Cola, Diet Coke, Sprite, Fanta €3.50

## BEERS

Cisk, Heineken 25cl €2.50

# WINE

Sauvignon Blanc, J. Moreau & Fiils Syrah, J. Moreau & Fils €12.00

Contact us directly on +356 2262 3203 for the full beverage list

# NOTES

Cold items are prepared and packed ready to serve Meats are marinated ready to be grilled Hot items are cooked and require re-heating All food items are prepared in disposables. Service ware supplied Prices quoted above are for pick-ups Orders to be handed a minimum of 6 hours before pick-up

# $\mathbf{A}\!\mathbf{X}$ caterers

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