

Private Reception 2022 EDITION





C. Camilleri & Sons Ltd is the first official sweets importer in Malta, established in 1843.

Eventually C. Camilleri & Sons (Catering) Ltd was introduced in 1983 and is now known, besides sweet pastries, to cater for all type of events, private parties, weddings, corporate events, launches and seminars. Camilleri Catering has a reputation for coordinating dream Weddings and other elegant Events.

With inspirational ideas and a fantastic team who have helped to organise events for all tastes and pockets, we will help you plan your event just the way you want it. From casual to formal, standing to seated, we have the ability to understand your requirements and can be trusted to bring together all the elements necessary for a memorable event.

The company is also the exclusive caterer at the Olive Gardens, Mdina and also offers outside catering services in independently owned venues providing customized catering solutions. Delivered by trained, polite and smartly groomed staff, the company's service complements the excellent food.

Event Menu 1 €6.50 per person (excl. of VAT)

COLD CANAPÉS Club Sandwiches (V) / (M) Goat's Cheese & Sundried Tomato Mini Tartlets (V) Savoury Muffins with Roast Beef & Horseradish Cream (M)

HOT SELECTIONS

Beef Gyoza with Tomato Salsa (M) Chicken Criss Cross Pastries (M) Mini Pizza with Tomato & Bufolla Mozzarella (V) Spinach Arancini (V) Tomato & Mozzarella Panzerotti (V) Traditional Pea & Cheese Cakes (V)

DESSERT Mini Doughnuts Event Menu 2 €8.90 per person (excl. of VAT)

COLD CANAPÉS Chicken Mousse with Pear & Citrus Mini Tartlets (M) Club Sandwiches (V) / (M) Maltese Filling Panini (F) Savoury Muffins with Herbed Feta Frosting (V)

HOT SELECTIONS BBQ Pulled Pork Buns (M) Bolognese Lasagne Stick (M) Chicken Gyoza with Tomato Salsa (M) Cream & Herb Pillows (V) Gourmet Maltese Sausage Twist (M) Porcini & Brandy Vol au Vents (M) Tomato & Cheese Arancini (V)

DESSERT Chocolate Brownies

(M) Meat (F) Fish (V) Vegetarian Minimum order of 15 persons



Event Menu 3 €12.00 per person (excl. of VAT)

COLD CANAPÉS

Club Sandwiches (V) / (M) Chicken Mango Savoury Croissant (M) Salami & Sweet Mustard Panini (M) Savoury Muffins with Smoked Salmon & Chives (F)

HOT SELECTIONS

Boscaiola Arancini (V) Bright Brioche Beef Angus Burger (M) Camembert Doughnut with Cranberry Sauce (V) Corn Dogs with Honey Mustard Sauce (M) Duck Spring Rolls with Hoisin Sauce (M) Mozzarellini Crunch (V) Mushroom Curry Criss Cross Pastries (V) Spada & Lime Stick (F) Tomato & Mozzarella Panzerotti (V)

DESSERT Chocolate Cups

(M) Meat (F) Fish (V) Vegetarian Minimum order of 15 persons

Event Menu 4 €14.25 per person (excl. of VAT)

COLD CANAPÉS

Caprese Skewers (V) Club Sandwiches (V) / (M) Falafel Bite with Feta Cheese Frosting (V) Goats' Cheese & Sundried Tomato Mini Tartlets (V) Hoisin Duck Confit Crepes (M) Paprika Dusted Shrimp & Caviar Barquettes (F)

HOT SELECTIONS BBQ Pulled Pork Buns (M) Beef Skewers with Satay Sauce (M) Bolognese Lasagne Stick (M) Camembert Doughnut with Cranberry Sauce (V) Chicken Curry Criss Cross Pastries (M) Gourmet Maltese Sausage Twist (M) Hot & Spicy Chicken Fillet Slider w/ Gherkin Relish (F)

Pork Kebab with Turmeric Thai Dipping (M) Spinach Arancini (V)

DESSERT Salted Caramel & Peanut Mousse









Event Menu 5 €17.90 per person (excl. of VAT)

COLD CANAPÉS

Black Brioche with Smoked Salmon, Chives & Cream (F) Caprese Skewers (V) Club Sandwiches (V) / (M) Paprika Dusted Shrimp & Caviar Barquettes (F) Slow Cooked Pork in Cranberry Drizzle Open Bread (M)

HOT SELECTIONS

BBQ Chicken Pizza Swirl (M) Beef Skewers with Satay Sauce (M) Bolognese Lasagne Stick (M) Camembert Doughnut with Cranberry Sauce (V) Chicken & Sweet Pepper Pinwheels (M) Duck Spring Rolls w/ Hoisin Sauce (M) Lamb Koftas with Harissa Yogurt Sauce (M) Polenta al Tartufo Kebab with Black Bean Sauce (V) Spada & Lime Stick (F) Spinach Arancini (V) Tomato & Mozzarella Panzerotti (V)

DESSERT

Assorted French Pastries Liquor Chocolate Shots

(M) Meat (F) Fish (V) Vegetarian Minimum order of 15 persons



















Tea Party Menu €8.90 per person (excl. of VAT)

COLD CANAPÉS

Chicken Mango Savoury Croissant (M) Club Sandwiches (V) / (M) Salmon Strudel (F) Savoury Muffins with Herbed Feta Frosting (V)

HOT SELECTIONS

Camembert Doughnut with Cranberry Sauce (V) Mini Quiche (V) Traditional Cheese & Pea Cakes (V)

Scones with Clotted Cream, Strawberry Jam & Irish Butter

DESSERT Decorative Doughnuts French Macaroons Baby Shower Menu €12.20 per person (excl. of VAT)

COLD CANAPÉS

Chicken Mango Savoury Croissant (M) Club Sandwiches (V) / (M) Falafel Bite with Feta Cheese Frosting (V) Salmon & Dill Crepes (F)

HOT SELECTIONS

Bolognese Lasagne Stick (M) Camembert Doughnut with Cranberry Sauce (V) Mushroom Criss Cross Pastries (V) Polenta al Tartufo Kebab with Black Bean Sauce (V)

Scones with Clotted Cream, Strawberry Jam & Irish Butter

DESSERT Decorative Doughnuts French Macaroons Themed Fairy Cup Cakes





It's a

GIRL

It's a

Kid's Parties



Standard Menu €5.90 per person (excl. of VAT)

Corn Dogs with Ketchup Dip (M) Chicken Breast Chunk (M) Ham & Cheese Sandwiches (M) Sausage Rolls (M) Mini Homemade Beef Burger (M) Mini Pizzas (V) Tomato & Mozzarella Panzerotti (V)

DESSERT

Chocolate Brownies

Healthy Menu €8.00 per person (excl. of VAT)

Avocado Bite with Tomato Salsa Dip (V) Chicken Chunk Lollipop (M) Corn, Zucchini & Egg Sandwich (V) Falafel Bite with Feta Cheese Frosting (V) Ham & Cheese Rice Balls Mini Homemade Veggie Burger (V) Mini Mac & Cheese (M)

DESSERT Chocolate dipped Banana Split Pops Mini Fresh Fruit Kebabs

(M) Meat (F) Fish (V) Vegetarian Minimum order of 15 persons



Beverage Packages

Prices quoted per person excluding VAT

	8	Duration		
	up to One Hour	up to Two Hours	up to Three Hours	
Option 1 Softdrinks, Juices, Still & Sparkling Water	€2.00	€3.50	€4.50	
Option 2 Softdrinks, Juices, Still & Sparkling Water Beer, Red & White Wine, Rosé	€4.00	€5.50	€6.50	
Option 3 Softdrinks, Juices, Still & Sparkling Water Beer, Red & White Wine, Rosé Prosecco	€5.00	€6.50	€8.50	
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*Beverage list and prices on consumption available on request

Cakes

Decorative Cakes are made to accommodate clients' preferences.

The below prices represent our standard cake design. Decorations and shape variations depend purely on taste and can be accommodated on request. Price will vary accordingly.

Rich Chocolate, Red Velvet, Vanilla, Marble, Carrot or Lemon:

€45.00 €65.00 €85.00 D20cm; H8cm D28cm; H8cm D36cm; H8cm up to 15 pax up to 25 pax up to 40 pax

Pure Almond or Chocolate Hazelnut:

€60.00 €80.00 €120.00 D20cm; H8cm D28cm; H8cm D36cm; H8cm up to 15 pax up to 25 pax up to 40 pax

*Price exclude VAT



FINGER FOOD ITEMS

CREATE YOUR OWN CUSTOM MENU







Cold Canapés

Prices exclude VAT and Service & Logistics



€ 1.35	Gindai Maki Rolls Selection, Soy Sauce (F)	€ 0.85	Currie
€ 1.35	Chicken Maki Rolls, Soy Sauce (M)	€ 0.85	Beetr
€ 1.25	Sushi, Sashimi, Maki Platter, Soy Sauce (F)	€ 0.85	Spicy
€ 1.25	Standard Maki Selection (F) (M)	€ 0.80	Stir-fr
€ 1.15	Black Brioche Bun with Salmon, Chives & Cream (F)	€ 0.80	Papri
€ 1.05	Peppered Tuna, Aioli Sauce (F)	€ 0.75	Falafe
€ 1.05	Salmon Strudel (F)	€ 0.75	Coco
€ 1.05	Slow Roast Moroccan Spiced Pork on Couscous (M)	€ 0.75	Smok
€ 1.05	Sweet Pork & Honey Melon on Bulgur Wheat (M)	€ 0.75	Asso
€ 1.05	Marinated Octopus Salad (F)	€ 0.70	Chick
€ 1.05	Smoked Duck in Berry Vinaigrette Spoon Nibble (M)	€ 0.70	Crank
€ 1.05	Flaked Salmon, Avocado & Quinoa Spoon Nibble (F)	€ 0.65	Savo
€ 1.05	Pork Sisig with Mayo & Lemon Dressing Spoon Nibble (M)	€ 0.65	Savo
€ 1.05	Fruity Chicken & Chutney Spoon Nibble (M)	€ 0.65	Savo
€ 1.00	Veggie Crystal Rolls with Peanut Butter Dressing (V)	€ 0.65	Malte
€ 1.00	Chili Bread Avocado with Sour Cream Dip (V)	€ 0.60	Chick
€ 0.95	Smoked Salmon & Dill Crepes (F)	€ 0.60	Egg,
€ 0.95	Horseradish Beef Salad (M)	€ 0.60	Tuna
€ 0.95	Crispy Beef Satay Strips on Noodle Salad (M)	€ 0.60	Ploug
€ 0.95	Curried Macaroon with Rabbit Mousse (M)	€ 0.55	Salan
€ 0.95	Hoisin Duck Confit Crepe (M)	€ 0.55	Malte
€ 0.95	Bocconcini & Parma Bites drizzled in EVOO (M)	€ 0.55	Black
€ 0.95	Stir-fried Duck on Rice Vermicelli (M)	€ 0.55	Goats
€ 0.90	Slow Cooked Pork & Cranberry Drizzle Open Bread (M)	€ 0.55	Chick
€ 0.90	Caprese Skewers (V)		

(M) Meat (F) Fish (V) Vegetarian

€ 0.85	Curried Chicken & Raisins Crepes (M) 🥢 🥢
€ 0.85	Beetroot Cured Salmon, Wasabi & Mayo Open Bread (F)
€ 0.85	Spicy Hummus & Quail Egg Open Bread (V)
€ 0.80	Stir-fried Veggie with Plum Sauce Bao Bun (V)
€ 0.80	Paprika Dusted Shrimp & Caviar Barquettes (F)
€ 0.75	Falafel Bite with Feta Cheese Frosting(V)
€ 0.75	Coconut, Sweet Chili & Prawn Risotto Spoons (F)
€ 0.75	Smoked Duck & Avocado Risotto Spoons (M)
€ 0.75	Assorted Wafer Cornetts - Avocado, Hummus, Bigilla (V)
€ 0.70	Chicken, Caper & Tarragon Mousse Blinis (M)
€ 0.70	Cranberry Cheese Mousse & Fresh Chives Blinis (V)
€ 0.65	Savoury Muffins with Herbed Feta Frosting (V)
€ 0.65	Savoury Muffins with Roast Beef & Horseradish (M)
€ 0.65	Savoury Muffins with Smoked Salmon & Chives (F)
€ 0.65	Maltese Ftira Bites (F)
€ 0.60	Chicken, Bacon & Chutney Club Sandwiches (M)
€ 0.60	Egg, Spring Onion & Fresh Chive Mayo (V)
€ 0.60	Tuna, Tomato & Fresh Herbs Club Sandwiches (F) 🛛 🦂
€ 0.60	Ploughman's Cheddar & Pickle Club Sandwiches (V)
€ 0.55	Salami & Sweet Mustard Panini (M)
€ 0.55	Maltese Filling Multigrain Panini (F)
€ 0.55	Black Olive Tapenade Bruschetta (V)
€ 0.55	Goats Cheese & Sundried Tomato Mini Tartlets (V)
€ 0.55	Chicken Mousse with Pear & Citrus Mini Tartlets (M)

Hot Selections

Prices exclude VAT and Service & Logistics



€ 1.35	Surf & Turf Kebab (F)	€ 1.00	Pasta Genovese Stick (V) 🥢 🥢
€ 1.25	Black & Red Prawns (F)	€ 1.00	Polenta al Tartufo Kebab with Black Bean Sauce (V)
€ 1.25	Marinated Butterfly Prawn (F)	€ 1.00	Chicken Mango Savoury Croissant (M)
€ 1.25	Traditional Maltese Bragioli on Bamboo Plate (M)	€ 1.00	Beef Kebab on Quinoa (M)
€ 1.25	Rock Salt & Crushed Pepper Beef Skewer, Pepper Sauce (M)	€ 1.00	Pork Kebab with Turmeric Thai Dipping (M)
€ 1.25	Chicken & Sweet Pepper Pinwheels (M)	€ 1.00	Filo Crispy Prawn, Garlic Mayo Dip (F) 📃 👞
€ 1.20	Zucchini & Gamberetti Stick (V)	€ 0.95	Butterfly Shrimp, Tartar Dip (F)
€ 1.20	Fillet of Beef Wellington (M)	€ 0.95	Sweet and Sour Pork Stick (M)
€ 1.20	Spada & Lime Stick (F)	€ 0.95	Feta Filo Swirls (V)
€ 1.15	Bright Brioche Beef Angus Burger in box (M)	€ 0.95	Chicken Satay Skewers (M)
€ 1.10	Crab Delight (F)	€ 0.95	Falafel Slider with Black Bean Sauce (M)
€ 1.10	Honey & Mustard Glazed Quail (M)	€ 0.95	Fish Fillet in Multigrain Bun (F)
€ 1.10	Lemongrass Infused Chicken Cigars (V)	€ 0.95	Crispy Asian Delights, Sweet Chili Dip (V)
€ 1.10	Maltese Sausage Mini Burger (M)	€ 0.95	Hot & Spicy Chicken Fillet Burger, Gherkin Relish M)
€ 1.10	Asian Spiced Pork Belly with Caramelized Peaches (M)	€ 0.90	Pulled Pork Bites, Sour Cream Dip (M)
€ 1.10	Glazed Pork on Plum Noodles (M)	€ 0.90	Prawns in Potato Nests with Lemon & Chive Mayo (F
€ 1.10	Angus Meatballs in Marinara Sauce (M)	€ 0.90	Camembert Doughnut in Cranberry Sauce (V)
€ 1.10	Beef Skewers with Satay Sauce (M)	€ 0.85	Duck Spring Rolls with Hoisin Sauce (M)
€ 1.10	Lamb Koftas, Harissa Yogurt Sauce (M)	€ 0.85	Jalapeno Peppers (V)
€ 1.10	Scampi & Chips (F)	€ 0.85	BBQ Pulled Pork Buns (M)
€ 1.10	Chicken Popcorn & Chips (M)	€ 0.85	Mozzarellini Crunch (V)
€ 1.05	Fried Avocado with Sweet Chili Dip (V)	€ 0.85	Chicken, Bacon & Prune Bites (M)
€ 1.05	Chili con Carne Tortilla Surprise(M)	€ 0.80	Fried Ravioli with Marinara Dipping Sauce (V)
€ 1.00	Pulled Beef Brisket Bao Bun (M)	€ 0.80	Cream of Butternut Soup (V)
€ 1.00	Salmon Skewer, Garlic Mayo (F)	€ 0.80	Potato & Leek Shooter Soup (V)
€ 1.00	Fagottini Tartufo Nero (V)	€ 0.75	Chicken Kiev (M)
€ 1.00	Bolognese Lasagne Stick (M)	€ 0.75	Sweet Potato Chips with Cheese Sauce Cone (V)
(M	I) Meat (F) Fish (V) Vegetarian	€ 0.65	Gourmet Pastizzi (V)

Hot Selections

Prices exclude VAT and Service & Logistics









(M) Meat (F) Fish (V) Vegetarian

Dessert

Prices exclude VAT and Service & Logistics

VERRINE SELECTION at € 1.25 per person

Blueberry Panna Cotta Coffee Panna Cotta Yogurt Cream Double Chocolate & Salted Caramel Panna Cotta Lime, Forest Fruit & White Chocolate Verrine Passion Fruit & Marshmallow Mousse Pistachio, White Chocolate & Cherry Mousse

LIQUOR CHOCOLATE SHOTS at € 1.10 per person

Amaretto, Bailey's, Jack Daniels, Tia Maria,

FRENCH PASTRIES

- 1.10 Bailey's and Frangipan Tart, Bubble Gum Delice, Cappucino Shot, Chocolate Orange, Double Chocolate Cherry Royale, Pistachio and Blueberry Cheesecake
- € 1.00 Bailey's Profiterole
- € 1.25 Blueberry Pan Cake & Maple Syrup

FRUIT

- € 0.80 Fresh Fruit Bites with Chocolate Dipping
- © 0.85 Fresh Fruit Kebab
- € 1.00 Mint Infused Fresh Fruit Salad

ICE-CREAM

- € 1.00 Fresh Fruit & Ice-Cream
- € 1.25 Ice-Cream Wafer Biscuit
- € 0.80 Ice-Cream Profiterole
- € 1.00 Trio of Ice-Cream Sundae

COFFEE STATION ACCOMPANIMENTS

- € 0.75 Apple Puffs
 € 0.50 Almond & Cherry Petit Fours
 € 0.90 Camilleri Signature Ricotta Kannoli
 € 0.85 Chocolate Cups
 € 1.00 Decorative Biscuits
- € 0.60 Mini Doughnuts
- € 0.90 Zeppoli

CAKE STATION ACCOMPANIMENTS

- Coconut Haystacks
 O.75 Decorative Doughnuts
 O.95 French Macaroons
 O.90 Marzipan Petit Fours (Pasta Rolls)
 1.75 Personalized Decorative Biscuits
 14.00 Sugared Almonds (per Kilo)
 1.75 Themed Fairy Cup Cakes
- € 1.75 Themed Cake Pops

TRUFFLES

- € 0.75 Dark Orange Choco € 0.75 Lemon White Choco
- © 0.75 Milk Chocolate Crouquant



Rentals



Seating Arrangement:

€ 55.00	1 Table (D180cm) & 8 Chairs dressed in White Linen
€ 30.00	1 Table (D95cm) & 4 Chairs dressed in White Linen
€ 28.00	1 Table (D80cm) & 3 Chairs dressed in White Linen

Tableware:

€ 20.00	Round Table (180cm) dressed in White Linen
€ 15.00	Round Table (120cm) dressed in White Linen
€ 12.00	Round Table (95cm) dressed in White Linen
€ 20.00	Bistro Table dressed in White Linen & White Sash

Chairs:

- € 4.50 Chair dressed in White Linen & White Sash
- € 1.00 White Resin Foldable Chair

Setup:

€ 50.00	Rectangular Table (150 –250cm length) dressed in White Linen including Barware
	(ice bucket, tongs, glassware, ice & storage)
€ 35.00	Rectangular Table (150 –250cm length) dressed in White Linen including Coffee Pots,
	Milk Jugs & Crockery (cups, saucers & teaspoons)

Glassware:

€ 5.00	Wine Glass (x25 units)
€ 7.50	Hi Ball (x36 units)
€ 7.50	Low Ball (x36 units)
€ 10.00	Flute (x48 units)

Decorative:

€ 7.50	Standing Lantern (H45cm)
€ 2.50	Hanging Lantern (H20cm)
€ 5.00	Vase (large)
€ 3.50	Vase (small)

Terms & Conditions

1. The cost for staff (when applicable in the quote), covers a maximum shift of seven (7) hours per member of staff, starting from two (2) hours prior the time of event or as required. Following this shift, overtime charge applies at the rate of €9.50 per hour per member of staff on a pro rata basis. Any shifts worked by staff members with a duration of less than seven (7) hours still demand the same cost.

2. When staff are recruited, the costs (where applicable) of transportation, ice, gas, use of glassware, crockery & cutlery, linen, wear & tear, breakages, and other ancillary charges are included within the 'Services & Logistics' charge.

3. The menu prices within the brochure are stated per person and are inclusive of the food items within the given menu. Sample menus and beverage packages, itemized list and rentals exclude VAT on the stated price and should be added on the final quotation. The company also reserves the right to amend rates accordingly in case of additional taxes or modified rates of taxes imposed by Government. Menu prices are applicable for a minimum of 15 persons and may vary for groups of less than the stated amount. When requesting for a quotation, it is recommended that order is based on the number of invited guests and not on the number of guests that are assumed to attend.

4. Quotations are to be finalized not later than seventy-two (72) hours before the event, further changes cannot be guaranteed after this. It is recommended that a quotation/order is based on the number of invited guests and not on the number of guests that are assumed to attend.

5. Food served at the event may contain allergens. Special dietary requirements such as vegetarian, vegan, gluten free and lactose free menus can be accommodated on preorder; however, we are not able to cater for persons with peanut allergies. The company shall also refuse to cater for any allergies on demand during the event.

6. Should the client require any additional services such as the provision of beverages and so on, additional charges shall be applicable for the provision of the necessary equipment and setup. Any decorations or additional equipment, such as bistro tables, seating arrangements, and so on may be hired at an additional charge. Provision of such equipment is subject to availability.

7. An additional fee of \in 150 to \in 250 shall apply as necessary depending on the facilities available at the chosen venue. Such, for the provision of warmers, fryers, refrigeration, and any other catering equipment required over and above what is available at the given venue. In the case of venues or public are as with no available facilities, an outside catering fee shall be quoted independently subject to the equipment and services required for the event. It is also the client's responsibility with such venues, to provide a marquee, lighting & other electrical requirements as well as the provision of fresh potable water, in line with health & safety regulations as set out by law. This cost shall be borne by the client.

8. Payment Terms

• On confirmation, a booking sale of 50% is required. Quotations are valid for 1 month. A booking shall be deemed valid and guaranteed against a booking sale.

• The balance outstanding on invoice issued by the Company to the Client regarding the actual value of the order, plus any additional charges, shall be remitted by the Client to the Company within 30 days from date of invoice. Interest at the rate of 8% per annum, or any higher rate of interest allowed by Law from time to time, shall become due by the Client to the Client to the Company on any balance which remains unpaid after the lapse of 30 days from the date of invoice.

9. Cancellation Policy

• Booking Sale are not refundable for any reason. No cancellations may be made by the client, except by written agreement between the Company and the Client. The cancellation of any event by the Client for whatever reason will entail the forfeiture in favour of the Company of all Booking Sales paid by the Client as liquidated damages.

• Cancellation of agreement by force majeure, etc: If the event cannot take place due to circumstances beyond the Company's control, such as government intervention, strike, labour disputes, accidents, acts of God, local disasters, or war; then the Company's liability towards the Client shall be to assist in finding the best possible date within the shortest period, not exceeding 12 months from date of original event.



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