



UNWRAP THE MAGIC
festive delights



STAFF PARTIES.

buffet menu A.

SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

salads made from local and international produce prepared by our chef

FROM SOUP KETTLE

Butternut squash and sweet potato soup

LIVE COOKING STATION

Farfalle Al Salmone

Farfalle served with salmon, vodka, cherry tomatoes, cream and basil

CHICKEN PENNE

Penne served with creamy chicken and spinach sauce

MAIN COURSE

Spiced Rubbed Roasted Loin of Pork

Served with ginger, garlic, coriander and coarse grain mustard

CHAR GRILLED CHICKEN BREAST

Served with honey, garlic, sweet paprika and soy sauce

POACHED ROCK FISH FILLETS

Cooked in lemon and lime juice, fresh basil, crushed garlic and cherry tomatoes

All Served with Roast New Potatoes & French Fries

Steamed & Buttered Brussels Sprouts & Carrots

VEGETARIAN

Stuffed Zucchini with Feta cheese and Green Lentils

SELECTION OF DESSERT

A selection of desserts from our buffet counter including traditional festive specialties

Adults €28.00 & Children age 5 to 10 years €14.00

Includes (three hours) of free flowing Wine, Beer, Soft drinks, Juices, Water & Coffee



STAFF PARTIES.

buffet menu B.

SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

salads made from local and international produce prepared by our chef

SOUP KETTLE

Creamy Carrot and Coriander Soup

LIVE COOKING STATION

Tortellini

Prosciutto Tortellini served with mushrooms, double cream and basil

Pumpkin & Leek Risotto

Risotto served with pumpkin, garlic, white wine, leek and grana shavings

MAIN COURSE

Grilled Beef Steak

Served with an onion and thyme gravy

TRADITIONAL ROAST TURKEY

Served with a Tuscan sausage and sage stuffing

POACHED SILVER BREAM FILLETS

Served with wine, lemon juice and Panache of Vegetables

All Served with Baked Fennel & Onion Potatoes

Cauliflower Cheese

VEGETARIAN

Stuffed Aubergine with shredded vegetables served on a tomato salsa base.

SELECTION OF DESSERT

A selection of desserts from our buffet counter including traditional festive specialties

Adults €30.00 & Children age 5 to 10 years €15.00

Includes (three hours) of free flowing Wine, Beer, Soft drinks, Juices, Water & Coffee



CHRISTMAS EVE.

dinner menu.

SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

And composed salads made from local and international produce, also including a

Selection of dressings, oils and condiments prepared by our chef

FROM SOUP KETTLE

Cream of Broccoli & Stilton soup served with croutons

PASTA STATION

Pasta Alexandra

Pasta Bows served with roasted garlic butternut squash and chorizo.

Seafood Pasta

Spaghetti with a mussel meat and prawn herbed cream sauce

MAIN COURSE

From the Carvery

Cinnamon Smoked Gammon Leg

Served with a grain mustard gravy

Char Grilled Beef Entrecote

Served with a leek and buttered porcini and demi-glace sauce

Free Range Chicken Roulade

Stuffed with spinach, walnut & feta stuffing

Steamed Seabream fillets

Served with cherry tomatoes, lemon & lime zest and fresh herbs

VEGETARIAN DISHES

Aubergine & Zucchini Lasagna

Topped with a tomato and basil salsa

Roast New Potatoes, French Fries, Buttered Carrots and peas

KID'S TABLE

Chicken Nuggets, Frankfurters, French Fries

INTERNATIONAL CHEESE BOARD

A selection of local and foreign cheeses served with grissini and water biscuits

SELECTION OF DESSERT

A selection of pastries and cakes served from our Buffet counter including festive specialties

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, juices & Water

Adults €45.00

Children 5 to 10 years €22.50

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, Juices & Water



CHRISTMAS DAY.

lunch menu.

SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

And composed salads made from local and international produce, including also a

Selection of dressings, oils and condiments prepared by our chef

FROM SOUP KETTLE

Cream of Leek and Chestnut Soup served with Parmesan croutons

PASTA STATION

Chicken Penne

Served with Shredded chicken, Walnuts, Sundried tomatoes and fresh basil leaves

Spinach & Ricotta Cannelloni

Served with a Bechamel & Grana Topping

MAIN COURSE

From the Carvery

Roast Turkey

Served with a Sage, Onion and Sausage Stuffing

Veal Involtini

Stuffed with parma ham and edam filling

Pork Medallions

Served with an Apple & Ginger Sauce

Scottish Salmon Fillets

Poached with a Pink Peppercorn, Lemon juice & Fresh dill

VEGETARIAN DISHES

Sweet Bell peppers served with a medley of vegetables and fragrant rice

All Served with

Crushed Sweet Potatoes and Herbed Butter

Roast New Potatoes, Steamed Brussel Sprouts and carrots

KID'S TABLE

Chicken Nuggets, Frankfurters, French Fries

INTERNATIONAL CHEESE BOARD

A selection of local and foreign cheeses served with grissini and water biscuits

SELECTION OF DESSERT

A selection of pastries and cakes served from our Buffet counter including festive specialtie

Adults €48.00 — Children 5 to 10 years €22.50

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, Juices & Water



NEW YEARS EVE.

dinner menu.

SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

And composed salads made from local and international produce, also including a

Selection of dressings, oils and condiments prepared by our chef

FROM SOUP KETTLE

Cream of carrot and parsnip soup served with crouton

PASTA

Blue Cheese Fusilli

Fusilli served with blue cheese, pine nuts and fresh basil pesto

Salmon Farfalle

Farfalle with smoked salmon, vodka & cherry tomatoe

MAIN COURSE

From the Carvery

Roast Veal

Served with peppercorn gravy

Braised Lamb Cutlets

Served with red wine, garlic cloves & thyme Sauce

Fillet of Pork

Served with a creamy porcini mushroom and demi-Glace Sauce

Marinated Grouper Fillets

Served with Lemon zest Herbed crust

VEGETARIAN DISHES

Zucchini, Plum tomatoes, basil and Vegetarian Cheese Topping

Roasted tiny Potatoes with Rock Salt

French Fries

Broccoli & Cauliflower Au Gratine

KID'S TABLE

Chicken Nuggets, Frankfurters, French Fries

INTERNATIONAL CHEESE BOARD

A selection of local and foreign cheeses served with grissini and water biscuits

SELECTION OF DESSERT

A selection of desserts from our buffet counter including traditional festive specialties

Adults €65.00 — Children 5 to 10 years €30.00

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, Juices & Water



NEW YEARS DAY.

lunch menu.

SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

And composed salads made from local and international produce, also including a

Selection of dressings, oils and condiments prepared by our chef

FROM SOUP KETTLE

Cream of Winter Vegetable Soup

Served with croutons

PASTA

Traditional Festive Lasagna

Baked traditional lasagna with meat ragu, ricotta cheese & topped with grana padano & bechamel sauce

Spaghetti Al Mare

Served with clams, mussel meat, octopus, shrimps and tomato sauce

MAIN COURSE

From the Carvery

Roast Pork Leg

Served with apple sauce

Char Grilled Rib Eye

Served with a button mushroom & double cream sauce

Grilled Chicken Breast

Grilled free range chicken breast served with a chorizo, roasted peppers and walnut sauce

Poached Sea Bream Fillets

Served with a shrimp and clam meat salsa

VEGETARIAN DISHES

Stir fried rice with eggs and vegetables

Roast Potatoes

French Fries

Steamed buttered sprouts & carrots

KID'S TABLE

Chicken Nuggets, Frankfurters, French Fries

INTERNATIONAL CHEESE BOARD

A selection of local and foreign cheeses served with grissini and water biscuits

SELECTION OF DESSERT

A selection of desserts from our buffet counter including traditional festive specialties

Adults €48.00 — Children 5 to 10 years €22.50

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, juices & Water



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Contact us on muscat@alexandrahotelmalta.com or call us on
+356 21351152/7 to make a reservation.

