



EVENTS, STAFF PARTIES & MORE...

FESTIVE SEASON 2026 - 2027

g
G3 GROUP

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ADVENT BUFFET MENU

AT THE SOLANA HOTEL AND SPA

Adults: € 37.00 | Children aged 5-12: 50% discount



Antipasti

A Selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented with roulades and pates. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied with typical Mediterranean condiments and dressings

From the Soup Tureen

Roasted Tomato & Basil Soup 
Finished with basil oil and Parmesan croutons

Pasta Station

Linguine alla Puttanesca con Tonno
Linguine tossed in a classic Puttanesca sauce with San Marzano tomatoes, garlic, anchovies, capers, Kalamata olives, crushed chilli, and fresh parsley, finished with seared fresh tuna, lemon zest, and extra-virgin olive oil

Porcini Mushroom & Truffle Tagliatelle 
Creamy truffle sauce with baby spinach and Grana Padano

Beef Short Rib Garganelli
Slow-braised beef short rib in a red wine sauce with rosemary and Parmesan cheese

Oriental Station

Tempura King Prawns
Served with a wasabi mayo

Funky Falafel Harissa & Grilled Pepper
Served with a garlic and yoghurt dip

Crispy Prawn Crackers
Served with a sweet chilli sauce

From the Counter

Salmon Wellington
Prime fillet of salmon wrapped in golden puff pastry with spinach, and cream cheese, and served with a creamy dill sauce

Oven-Roasted Pork Belly
Slow-roasted pork belly with a crispy crackling, served with a rich apple cider jus, and caramelised apples

Herb-Crusted Lamb
Tender lamb, coated in a fragrant crust of rosemary, thyme, garlic, and fresh herbs, oven-roasted and served with a rich rosemary jus

Braised Beef Short Ribs
Slow-braised beef short ribs cooked overnight, in a rich red wine and herb jus, and served with caramelised shallots, and a beef reduction

Vegan Option

Thai Red Vegetable Curry 
A fragrant Thai red coconut curry with seasonal vegetables, tofu, bamboo shoots, and fresh coriander, served with steamed basmati rice

Potatoes & Greens

Dauphinoise Potatoes
Butter-Steamd Seasonal Vegetables
Roasted Baby Carrots

Kids' Treats

Chicken Nuggets | Fish Fingers | Fries

Selection of International and Local Cheeses

Served with home-made chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! Treat yourself to our desserts section prepared by our pastry chefs and enjoy array of Christmas puddings, mousses, chocolate bite treats, all accompanied with a chocolate fountain

SOLANA
HOTEL AND SPA



Denotes vegetarian dishes



Denotes vegan dishes

Terms & Conditions Apply | Menus may be subject to a minimum number of persons, depending on existing business levels and the availability of the hotel/venue

EPIFANIJA BUFFET MENU

AT THE SOLANA HOTEL AND SPA

Adults: € 37.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited
beverages
wine, beer, soft drinks,
mineral water and
hot beverages

Antipasti

A Selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented with roulades and pates. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied with typical Mediterranean condiments and dressings

From the Soup Tureen

Roasted Parsnip & Apple Soup
Finished with crispy sage, and herb croutons

Pasta Station

Seafood Risotto
Creamy Carnaroli rice with prawns, mussels, clams, cherry tomatoes, dill, and saffron bisque

Braised Beef Ragù Paccheri
Slow-braised beef in a rich tomato and red wine sauce, finished with Grana Padano

Spinach & Ricotta Ravioli 
Served in a roasted tomato and basil sauce, finished with Parmesan cheese

Oriental Station

Chicken Gyozas
Served with soy, pickled ginger, and a chilli dipping sauce

Vegetable Spring Rolls
Served with a mint yoghurt dip

Prawn Crackers
Served with a sweet chilli sauce

From the Counter

Pan-Seared Sea Bream 'Awrata'
Fresh sea bream fillet, pan-seared, and served with a delicate lemon butter and caper sauce, and accompanied by seasonal vegetables

Herb-Roasted Chicken Breast
Succulent chicken marinated with rosemary, thyme, and garlic, oven-roasted, and served with a creamy wild mushroom sauce

Honey-Glazed Gammon
Slow-roasted gammon glazed in honey, and served with wholegrain mustard sauce, and caramelised pears

Slow-Roasted Beef Brisket
Tender beef brisket slow-cooked overnight with herbs and spices, served with roasted shallots, and a rich rosemary-infused jus

Vegetarian Option

Wild Mushroom & Chestnut Wellington 
A golden puff pastry filled with wild mushrooms, roasted chestnuts, spinach, and aromatic herbs, served with a rich red wine reduction

Potatoes & Greens

Rosemary Roasted Potatoes
Buttered Seasonal Vegetables
Steamed Broccoli

Kids' Treats

Chicken Nuggets | Fish Fingers | Fries

Selection of International and Local Cheeses

Served with home-made chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! Treat yourself to our desserts section prepared by our pastry chefs and enjoy array of Christmas puddings, mousses, chocolate bite treats, all accompanied with a chocolate fountain

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ISTRINA BUFFET MENU

AT THE SOLANA HOTEL AND SPA

Adults: € 37.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited
beverages
wine, beer, soft drinks,
mineral water and
hot beverages

Antipasti

A Selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented with roulades and pates. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied with typical Mediterranean condiments and dressings

From the Soup Tureen

Creamy Soup of Wild Mushrooms
Finished with truffle oil, and garlic croutons

Pasta Station

Clams & Prawn Linguine
Brown clams, tiger prawns, garlic, parsley, cherry tomatoes, and white wine sauce

Chicken & Mushrooms Penne
Creamy Parmesan sauce with thyme

Pumpkin & Sage Gnocchi 
Brown butter, crispy sage, and toasted walnuts

Oriental Station

Chicken Yakitori
Teriyaki glazed chicken skewers

Vegetable Spring Rolls 
Served with a sweet chilli sauce

Crispy Prawn Crackers
Served with a sweet chilli sauce

From the Counter

Grilled Tuna Steak
Fresh tuna steak lightly seasoned and grilled, served with a Mediterranean tomato-based salsa

Roasted Leg of Lamb
Slow-roasted leg of lamb infused with rosemary, garlic, and thyme, carved and served with a rich rosemary jus, and roasted garlic

Garlic & Herb Porchetta
Italian-style rolled pork belly seasoned with garlic, fennel, rosemary, and fresh herbs, slow-roasted until tender with a crispy crackling, served with an apple compote, and natural roasting juices

Slow-Cooked BBQ Beef Short Rib
Tender beef short ribs slow-cooked, glazed with a smoky barbecue sauce, and finished with crispy onions

Vegan Option

Moroccan Tagine 
Slow-cooked cauliflower florets, green peas, and mixed olives, simmered in a fragrant Moroccan-spiced tomato sauce with cumin, coriander, and paprika, served with fluffy couscous, and fresh herbs

Potatoes & Greens

Herb Butter Baby Potatoes
Honey-Glazed Root Vegetables
Steamed Green Beans

Kids' Treats

Chicken Nuggets | Fish Fingers | Fries

Selection of International and Local Cheeses

Served with home-made chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! Treat yourself to our desserts section prepared by our pastry chefs and enjoy array of Christmas puddings, mousses, chocolate bite treats, all accompanied with a chocolate fountain

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TRATTORIA TOSCA

MENU BIANCO

€ 30.00 per person | Minimum of 15 persons



From the Bakery

Warm Assorted Bread
Served with extra-virgin olive oil, balsamico, and marinated olives

Primi

Burratina Latte di Bufala 
Creamy burratina, served with fresh tomatoes, basil leaves, balsamic pearls and extra-virgin olive oil

or

Gnocchi al Pesto Genovese 
Potato gnocchi tossed in traditional basil pesto, finished with Parmigiano Reggiano, and toasted pine nuts

or

Bruschetta Arrosto di Manzo
Toasted artisan bruschetta, topped with sliced roast beef, caramelised onion relish, truffle mayo, and fresh microgreens

Secondi

Butterfly Seabass 'Spnott'
Butterflied seabass stuffed with spinach, garlic and olives, served with a cherry tomato sauce

or

Pork Belly Porchetta
Slow-roasted pork belly stuffed with rosemary, fennel and garlic, served with rich pork jus

or

La Parmigiana 
Layers of grilled aubergines, baked with tomato sauce, Fior di Latte, and Parmigiano Reggiano

All mains are served with a choice of fries or roasted baby potatoes

tòsca

 Denotes vegetarian dishes

Vegetarian, Vegan or any other dietary requirement can be catered for upon request

TRATTORIA TOSCA

MENU VERDE

€ 36.00 per person | Minimum of 15 persons



From the Bakery

Warm Assorted Bread
Served with extra-virgin olive oil, balsamico, and marinated olives

Primi

Pappardelle Burrata & Guanciale
Fresh pappardelle tossed with crispy guanciale, creamy burrata and crushed pistachios

or

Local Fresh Mussels
Fresh mussels cooked with garlic, olives, red chilli, white wine, and tomatoes

or

Mellieħa Sheep's Cheese 
Local sheep's cheese, served warm, with house-made fennel and tomato chutney, and toasted local bread

Secondi

Brown Meagre 'Gurbell'
Pan-seared brown meagre served with a mussel and clam velouté, and creamy cabbage

or

Corn-Fed Chicken Supreme
Served with creamy potato purée, sautéed mushrooms, truffle sauce and baby bok choy

or

USDA Beef Short Rib
Creamy potato mash, beef jus, caramelised carrots, and crispy onions

All mains are served with a choice of fries or roasted baby potatoes

Dolci

Bacio Tart
Chocolate and hazelnut tart served with vanilla ice cream

or

Trio of Festive Desserts
Christmas log, warm Christmas cake and mince pie, served with warm custard



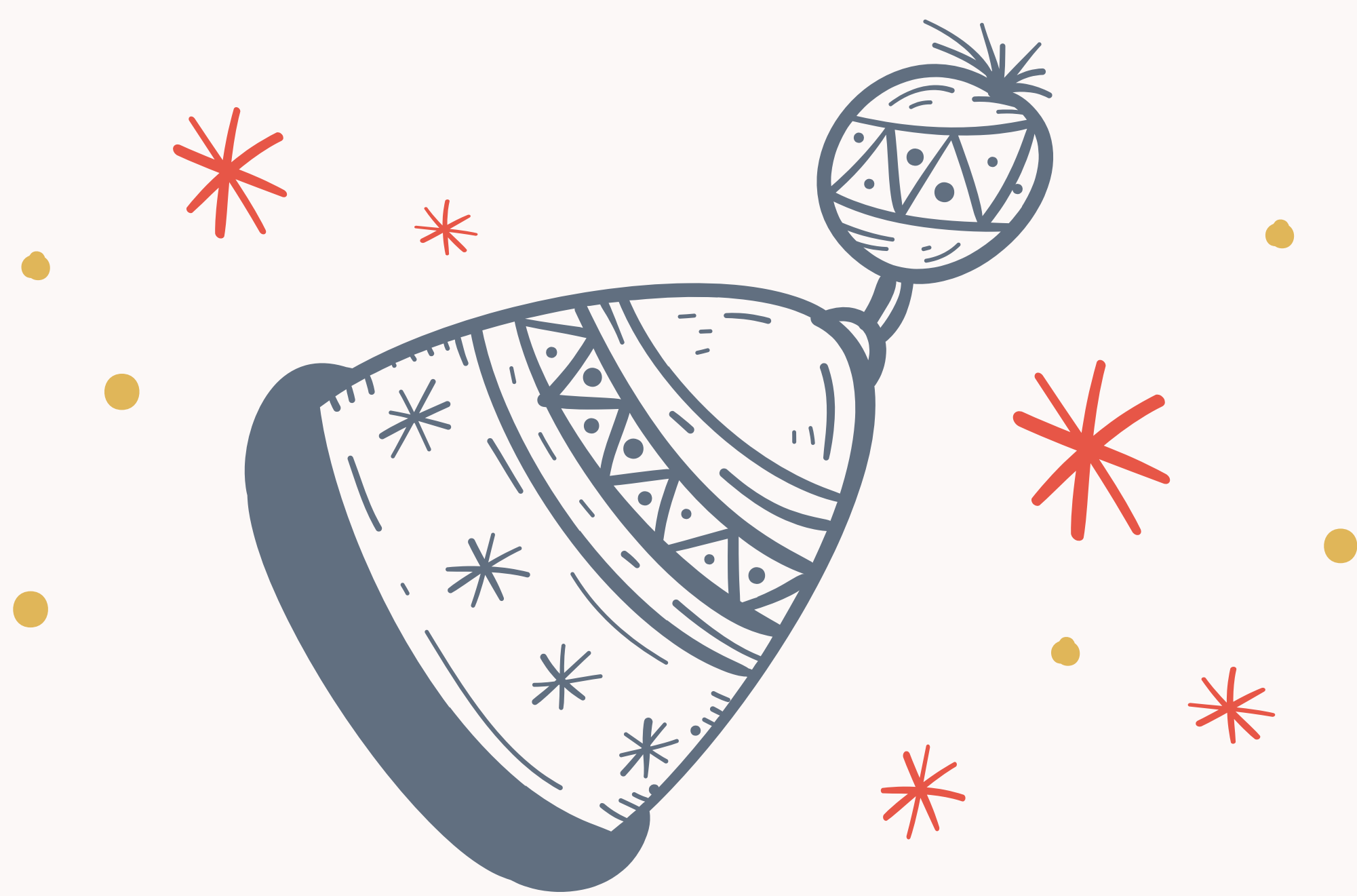
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TRATTORIA TOSCA

MENU ROSSO

€ 50.00 per person | Minimum of 15 persons



From the Bakery

Warm Assorted Bread
Served with extra-virgin olive oil, balsamico, and marinated olives

Antipasto

Fresh Oyster
Freshly shucked oyster served with a caper and dill salsa

Da Condividere

Sicilian Sardines
Sicilian-style sardines served with extra-virgin olive oil, rock salt and roasted cherry tomatoes

Beef Tartare on Focaccia
Hand-minced beef tartare seasoned with wholegrain mustard, egg yolk, shallots and capers, served on a toasted rosemary focaccia

Risotto Cacio e Pepe 
Creamy Carnaroli risotto finished with Pecorino Romano, and freshly cracked black pepper

Secondi

Wild Seabass 'Spnott'
Pan-seared wild sea bass served with wilted spinach, creamy cider leeks, and fresh clams

or

Carrè di Vitello
Milk-fed veal rack crusted with pistachio and Parmigiano Reggiano, served with light veal jus

or

Filetto di Manzo
Tender pan-seared beef fillet served with a forest mushroom cream sauce

All mains are served with a choice of fries or roasted baby potatoes

Dolci

Warm Chocolate & Pistachio Fondant
Served warm with a creamy vanilla ice cream

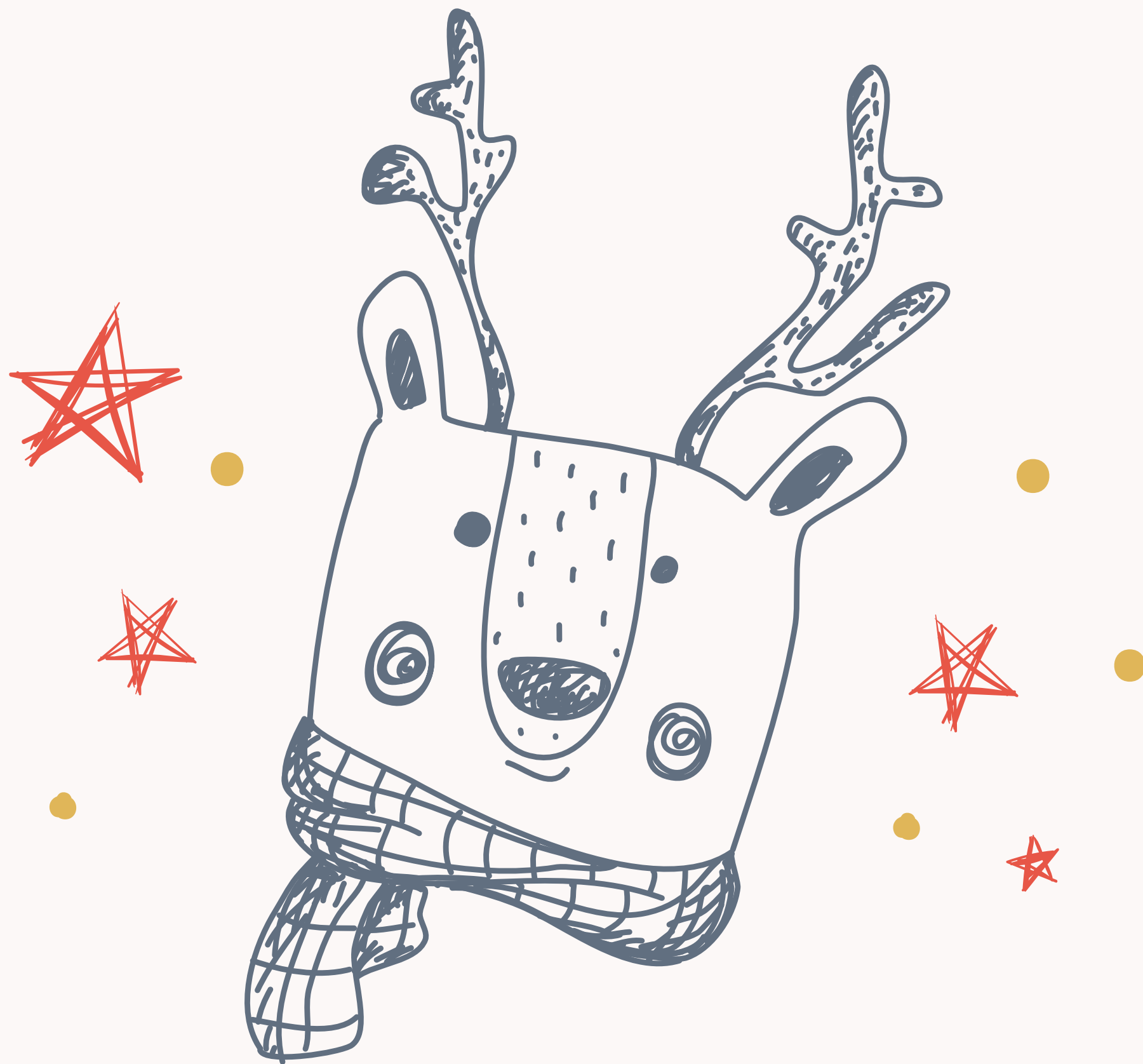


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DA CICCIO CUCINA MYRRH MENU

€ 28.00 per person | Minimum of 15 persons



Antipasto

Rosemary & Garlic Focaccia

Freshly baked focaccia infused with rosemary and garlic, served with marinated Mediterranean olives, and traditional 'Maltese' Bigilla

Primi

Local Fish Tartare

Hand-minced seasonal local fish tartare served on toasted brioche, complemented with a fresh lemon and caper dressing

or

Mezze Rigatoni al Pesto di Pistacchio

Mezze rigatoni tossed in creamy Sicilian pistachio pesto, finished with fresh Mozzarella di Bufala and herb crumble

Secondi

Grilled Fillet of Seabass

Fresh seabass fillet, served with a delicate mussel and clam broth

or

Corn-Fed Chicken

Char-grilled corn-fed chicken breast, finished with a creamy mushroom and pancetta sauce

or

Slow-Cooked Local Pork Belly

Slow-braised local pork belly served with balsamic-roasted onions, creamy potato purée, and rich pork jus

All mains are served with a choice of roasted potatoes or fries

Dolci

Warm Apple Tart

Served with vanilla ice cream

Da
Ciccio
cucina

 Denotes vegetarian dishes

Vegetarian, Vegan or any other dietary requirement can be catered for upon request

DA CICCIO CUCINA INCENSE MENU

€ 33.00 per person | Minimum of 15 persons



Antipasto

Rosemary & Garlic Focaccia

Freshly baked focaccia infused with rosemary and garlic, served with marinated Mediterranean olives, and traditional 'Maltese' Bigilla

Primi

Garganelli with Local Sausage Ragù

Fresh garganelli tossed in a rich Maltese sausage ragù, with sun-dried tomatoes, roasted garlic, fresh herbs, and a touch of cream

or

D.O.P. Mozzarella Di Bufala

Golden-crust in Sicilian pistachio, and flamed with Sambuca

Secondi

Red Snapper al Cartoccio

Red snapper fillet, served with a classic olive, garlic and caper salsa

or

Slow-Cooked Local Pork Cheeks

Tender slow-braised pork cheeks served with creamy potato purée, seasonal root vegetables, confit garlic, and rich pork jus

or

USDA Beef Picanha

Char-grilled beef rump, served with chimichuri, beef jus, and braised baby carrots

All mains are served with a choice of roasted potatoes or fries

Dolci

Chocolate Brownie

Warm chocolate brownie served with creamy pistachio ice cream

or

Ciccio's Christmas Pudding

Home-made Christmas pudding, served with vanilla and Baileys® cream

Da
Ciccio
cucina

 Denotes vegetarian dishes

Vegetarian, Vegan or any other dietary requirement can be catered for upon request

DA CICCIO CUCINA GOLD MENU

€ 36.00 per person | Minimum of 15 persons



Antipasto

Rosemary & Garlic Focaccia

Freshly baked focaccia infused with rosemary and garlic, served with marinated Mediterranean olives, and traditional 'Maltese' Bigilla

Piatti da Condividere

Calamari Fritti

Lightly coated crispy calamari, served with garlic aioli

Sicilian Sardines

Sicilian-style sardines served with caper berries, toasted Maltese bread, and extra-virgin olive oil

D.O.P. Mozzarella Di Bufala

D.O.P. mozzarella di Bufala, served with cherry tomatoes, fresh basil, and an aged balsamic glaze

Italian Sausages

Flame-grilled Italian pork sausages, served with homemade tomato chutney and oven-baked smoked Scamorza

Secondi

Fillet of Brown Meagre 'Gurbell'

Pan-seared fillet of brown meagre served with a delicate fish broth, semi-dried cherry tomatoes and basil oil

or

Pan-Seared Veal Sirloin

Fresh sirloin of veal, pan-seared in salted butter, and finished with a fresh lemon and caper salsa

or

Grain-Fed Beef Tagliata

Sliced grain-fed beef tagliata, served with rocket leaves, Parmesan shavings, and cherry tomatoes

All mains are served with a choice of roasted potatoes or fries

Dolci

Sticky Toffee Pudding

Served warm, with creamy caramel ice cream

or

Ciccio's Christmas Log

Served with warm vanilla custard

Da
Ciccio
cucina

 Denotes vegetarian dishes

Vegetarian, Vegan or any other dietary requirement can be catered for upon request

SQUARE GASTRO BAR PLATES TO SHARE

€ 27.50 per person | Minimum of 15 persons



Starters to Share

Steamed Duck Japanese Buns

Soft steamed buns filled with tender pulled duck, teriyaki glaze and crushed nuts

Sticky Chicken Wings

Local chicken wings marinated and glazed in a sweet and sticky sauce

Trio of Bruschetta

Classic tomato bruschetta, mortadella & pistachio, and aubergine with aged balsamic

Pasta & Risotto to Share

Seafood Risotto

Clams, mussels, squid, tomatoes, garden herbs and a rich tomato & prawn sauce

Garganelli al Pesto Genovese

Genovese pesto, pine nuts, creamy stracciatella, EVOO and lemon zest

Paccheri with Sicilian Sausage Ragù

Slow-cooked Sicilian sausage ragù, rich tomato sauce and Grana Padano

Desserts to Share

Sicilian Ricotta Cannoli & Traditional Maltese Imqaret

Classic Sicilian cannoli filled with sweet ricotta, served alongside traditional Maltese date-filled imqaret



SQUARE GASTRO BAR

CHEERS & BEATS SHARING MENU

€ 32.00 per person | Minimum of 16 persons



Salumi & Cheese Platter

A selection of five fine international cheeses, Italian salumi, homemade jams and chutneys, pesto sourdough bread, breadsticks, dried fruits and nuts

Asian Fusion Platter

Lamb samosas, Japanese tempura prawns, steamed duck bao buns and pork belly kebabs, served with hoisin sauce

Gastro Bar Platter

Beef sliders, stir-fried vegetable spring rolls, crispy mature cheese sticks, Sicilian sausages and smoked chicken wings, served with our house BBQ dip

Dip n' Delight

Hummus, goat's cheese dip, traditional Maltese broad bean dip "bigilla", pesto sourdough bread, breadsticks and seasonal grapes



1 Sharing Board serves 4 Guests

SQUARE GASTRO BAR

3-COURSE MENU

€ 35.50 per person | Minimum of 15 persons



Starters

Tomato, Stracciatella & Pistachio

A selection of seasonal tomatoes, creamy stracciatella, toasted pistachios, baby spinach, micro herbs and aged balsamic, served with sourdough bread

or

Ravioli Carbonara e Cacio e Pepe

Ravioli filled with guanciale and pecorino, served with a silky cacio e pepe sauce and finished with crispy guanciale

or

Seafood Risotto

Creamy risotto with mussels, clams and squid, finished with tomatoes, garden herbs and a rich tomato-prawn sauce

Main Courses

Pan-Seared Scottish Salmon

Scottish salmon served with bok choy, creamy leeks, green asparagus and beurre blanc

or

Chicken Ballotine

Local chicken breast stuffed with Applewood cheese and chicken sausage, served with chicken velouté, chorizo and king oyster mushrooms

or

USDA Beef Tagliata

Grain-fed USDA beef tagliata served with rocket leaves, cherry tomatoes, Parmesan and extra virgin olive oil

Dessert

Homemade Snickers

Homemade Snickers-style dessert served with vanilla ice cream



SQUARE GASTRO BAR

BUŻBIEŻ FLYING MENU

16 Items | € 24.00 per person | Minimum of 35 persons



At the Bar

Classic Maltese Bigilla and water biscuits
Mixed salted nuts

Canapés

Salmon Gravlax on rye bread with sour cream
Cured duck and balsamic pears
Local fig and Camembert Roquefort biscotti 

Breads

Colourful buns filled with smoked salmon and dill mayo
Tramezzini with bacon, lettuce and tomatoes
Spiced lamb Fricassee wrapped in flour tortilla
Open face focaccia roast beef and Hollandaise

Cold Snacks

Salmon and Greek cheese roulade
Mozzarella Di Bufala and dry tomato cone 

Hot Snacks

Sticky pork belly kebabs
Beef patties and crispy onions sliders
Tomato and beef crusted arancini

From the Patisserie

Peanut mousse and toffee bar
Baileys mocha chocolate cup



 Denotes vegetarian dishes

FESTIVE SEASON 2026 - 2027

SQUARE GASTRO BAR

KOSBOR FLYING MENU

20 Items | € 27.00 per person | Minimum of 35 persons



At the Bar

Mix of stuffed olives
Mixed salted nuts

Canapés

Avocado, wakame and prawn tartlet
Soy beef tartare and cilantro wafer
Southern pepper tart filled with spiced ratatouille veggie 

Breads

Tramezzini with cured salmon, mayo and dill leaves
Chicken and local bacon flour tortilla
Teriyaki duck guo buns and sesame seeds
Brioche buns with crispy Camembert and tomato jam 

Cold Snacks

Salmon and Greek cheese roulade
Olive tapenade and basil cone 
Gorgonzola and caramelized onion tart 

Hot Snacks

Crispy tempura shrimps and sweet chilli salsa
Curry chicken samosas
Sticky pork belly kebabs
Beef patties and crispy onions sliders
Suppli rice balls with beef ragú and spiced tomato sauce

From the Patisserie

Cassatella tart
Creamy peanut mousse
Honey and hazelnut profiterole



SQUARE GASTRO BAR

SAGHTAR FLYING MENU

22 Items | € 32.00 per person | Minimum of 35 persons



At the Bar

- Mix of stuffed olives
- Mixed salted nuts

Canapés

- Trio of caviar and wakame charcoal tart
- Zakouski with prawns and pineapple
- Tomato cone filled with cacio e pepe 

Breads

- Apéritiquiche with caramelized onions and cured salmon
- Spiced muffin and hand-cut salmon tartare
- Teriyaki duck guo buns and sesame seeds
- Tramezzini with grain fed beef carpaccio, mustard and Grana Padano

Cold Snacks

- Smoked swordfish and white fish roulade
- Sweet potato truffled injected with Gorgonzola dolce 
- Melon, mini Mozzarella Di Bufala and balsamic cup 
- Deville egg mousse in tartlets 

Hot Snacks

- Crispy tempura shrimps and sweet chilli salsa
- Marinated chicken tandoori kebabs
- Local goats cheese and Italian sausage quiche
- Assorted steamed Asian dim sum with soy sauce
- Beef brisket and house made BBQ chutney sliders
- Fried panzerottini mozzarella and tomato 

From the Patisserie

- Classic ricotta cannoli
- Fruit tart
- Chocolate profiterole
- Baked white chocolate cheesecake



VITA HOTEL & ROOFTOP M GARRIX FLYING MENU

16 Items | € 24.00 per person | Minimum of 40 persons



At the Bar

Classic Maltese 'Bigilla' and 'Galletti' 
Mixed Salted Nuts

Canapés

Local Fig & Camembert Biscotti 
Salmon Gravlax on Rye Bread with Sour Cream
Cured Duck and Balsamic Pearls

Breads

Open Face Focaccia with Roast Beef and Hollandaise Sauce
Tramezzini with Bacon, Lettuce and Tomatoes
Spiced Lamb Fricassée wrapped in Flour Tortilla
Assorted Coloured Buns filled with Smoked Salmon and Dill Mayo

Cold Snacks

Salmon & Greek Cheese Roulade
Mozzarella di Bufala and Dry Tomato Cone 

Hot Snacks

Beef Patties and Crispy Onions Sliders
Sticky Pork Belly Kebabs
Tomato and Beef Crusted Arancini

From the Patisserie

Peanut Mousse and Toffee Bar
Baileys® Mocha Chocolate Cup

FESTIVE SEASON 2026 - 2027

VITA HOTEL & ROOFTOP AFRO-BEAT FLYING MENU

20 Items | € 27.00 per person | Minimum of 40 persons



At the Bar

- Mixed Stuffed Olives
- Mixed Salted Nuts

Canapés

- Avocado, Wakame & Prawn Tartlet
- Soy Beef Tartare & Cilantro Wafer
- Southern Pepper Tart filled with Spiced Ratatouille Veggie 

Breads

- Chicken and Local Bacon Flour Tortilla
- Tramezzini with Cured Salmon, Mayo and Dill Leaves
- Teriyaki Duck Bao Buns and Sesame Seeds
- Brioche Buns with Crispy Camembert and Tomato Jam 

Cold Snacks

- Salmon & Greek Cheese Roulade
- Olive Tapenade and Basil Cone 
- Gorgonzola and Caramelised Onion Tart

Hot Snacks

- Suppli Rice Balls with Beef Ragú and Spiced Tomato Sauce
- Crispy Tempura Shrimps and Sweet Chilli Salsa
- Beef Patties and Crispy Onions Sliders
- Sticky Pork Belly Kebabs
- Curry Chicken Samosas

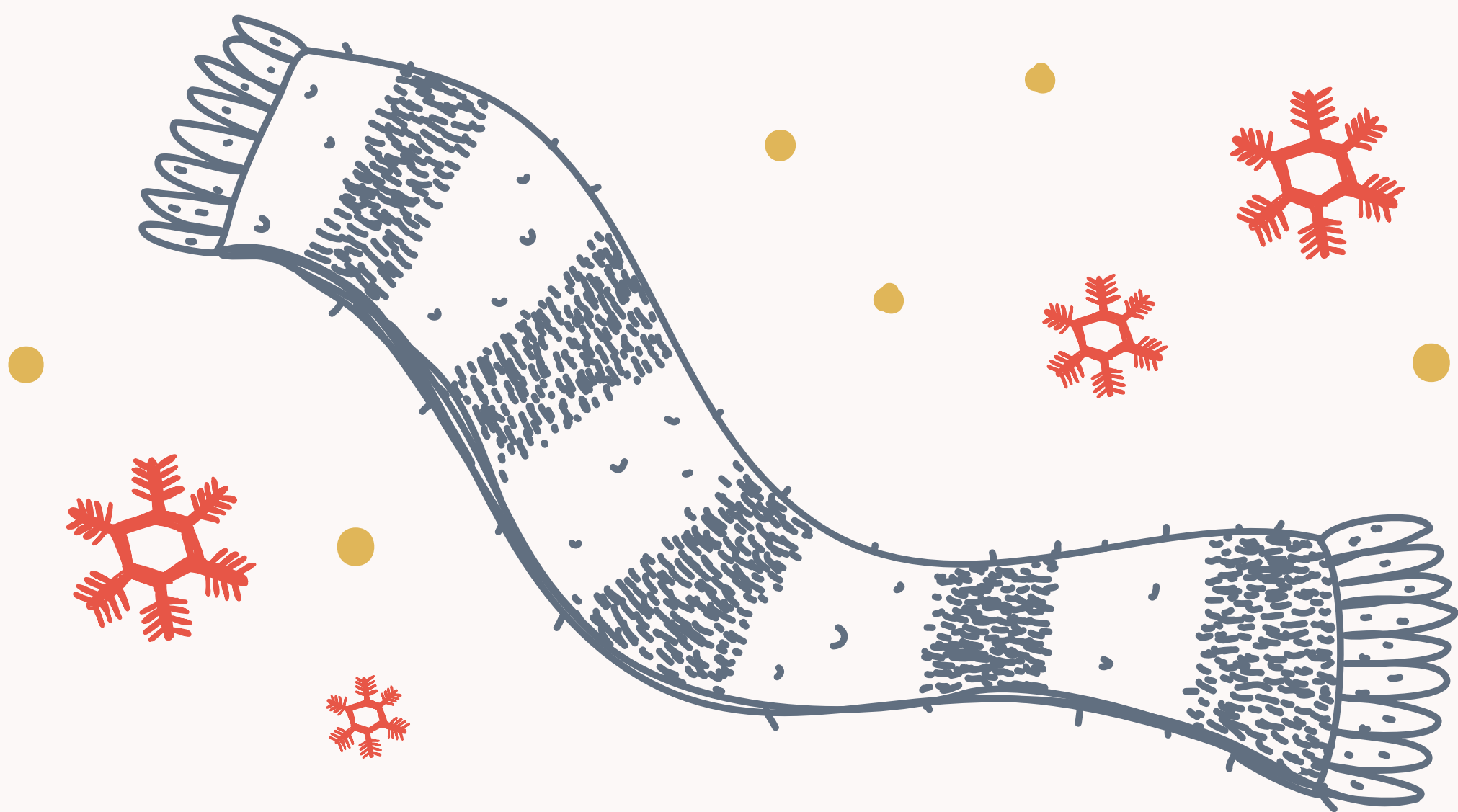
From the Patisserie

- Cassatella Tart
- Creamy Peanut Mousse
- Honey and Hazelnut Profiterole

FESTIVE SEASON 2026 - 2027

VITA HOTEL & ROOFTOP C HARRIS FLYING MENU

22 Items | € 32.00 per person | Minimum of 40 persons



At the Bar

Mixed Stuffed Olives

Mixed Salted Nuts

Canapés

Trio of Caviar and Wakame Charcoal Tart

Tomato Cone filled with Cacio e Pepe 

Zakouski with Prawns and Pineapple

Breads

Apéri-Quiche with Caramelised Onions and Cured Salmon

Tramezzini with grain-fed Beef Carpaccio, Mustard and Grana Padano

Teriyaki Duck Bao Buns and Sesame Seeds

Spiced Muffin and hand-minced Salmon Tartare

Cold Snacks

Sweet Potato Truffle injected with Gorgonzola Dolce 

Smoked Swordfish and White Fish Roulade

Tartlet filled with Melon, Mozzarellina di Bufala, and Balsamic 

Devilled Egg Mousse in Tartlets 

Hot Snacks

Fried Panzerottini Mozzarella and Tomato 

Crispy Tempura Shrimps and Sweet Chilli Salsa

Beef Brisket and house-made BBQ Chutney Sliders

Local Goats Cheese and Italian Sausage Quiche

Marinated Chicken Tandoori Kebabs

Assorted steamed Asian Dim Sum with Soy Sauce

From the Patisserie

Classic Ricotta Cannoli

Fruit Tart

Chocolate Profiterole

Baked White Chocolate Cheesecake

VITA
HOTEL & ROOFTOP

VITA HOTEL & ROOFTOP VAN DYK FLYING MENU

24 Items | € 35.00 per person | Minimum of 40 persons



At the Bar

Mixed Stuffed Olives

Mixed Salted Nuts

Canapés

Soy Tuna Tartare en Croûte

Cured Duck, Orange Gel and Wasabi Dust

Goats Cheese Mousse,
Candied Walnuts, Pea Tart 

Breads

Apéri-quiche with Caramelised Onions
and Cured Salmon

Tramezzini with Smoked Salmon,
Smoked Swordfish and Mayo

Pulled Chicken Bao Buns and Honey Glaze

Chicken Pate and Cranberry Brioche Buns

Spiced Sicilian Sausage and Applewood Tarts

Cold Snacks

Potato Nest filled with Classic Greek Salad 

Smoked Salmon and Pistachio Roulades

Prosciutto di Parma, Tomato Jam
and Camembert Vol-au-Vent

Hot Snacks

Black Truffle Coated Cheese Balls 

Crispy Tempura Shrimps and Sweet Chilli Salsa

Chicken and Vegetable Gyoza served with Soy Sauce

Beef Sliders and house-made BBQ Chutney Sliders

Local Goats Cheese and Italian Sausage Quiche

Falafel Ginger and Beetroot Croquettes 

Pork Kebabs with a sweet sticky and Sesame Glaze

Mac'n'Cheese Bites

From the Patisserie

Bittersweet Chocolate Jack Daniels® Tart

Sweet Ricotta Cannoli

Flavourful Almond Tart

V I T A
HOTEL & ROOFTOP

 Denotes vegetarian dishes

FESTIVE SEASON 2026 - 2027



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G3 GROUP

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