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# Menu

Our Culinary Team led by our Executive Chef is constantly creating edible creations. Within this publication you have a good indication of what we are able to offer, but if you have something specific in mind, we would be more than happy to customize your Celebration from top to bottom!







# Flying Buffet Menus

## Sage Menu

16 Items  
€24.00 per person  
minimum of 35 persons

### From The Bar

Dried chilli marinated olives    
Mixed salted nuts




### Cold Delights From The Sea

Salmon tartar and sweet pickled  
cucumber rustic puff  
Lobster and crab patty in colourful buns

### Cold Delights From Field To Fork

Guanciale and cacio e pepe tartlet  
Beef and horseradish tramezzini  
Cured duck and balsamic pearls tulip


### Cold Delights From The Land

Paprika egg mayo mini pita   
Smoked tomato and burrata cone   
Sticky cheddar and tomato chutney brioche 

### Warm Delicacies From The Sea

Crispy Tiger Prawns  
Mussel and clam arancini  
injected with prawn bisque

### Farm To Fork Warm Delicacies

Pressed chicken and truffle arancina  
Beef brisket black bun  
Pork, bell peppers and caramelized onion kebab 

### Pastry Treats

Bitter chocolate and Mascarpone mousse  
Honeycomb torched cheesecake  
Peanut mousse and toffee bar



Denotes vegetarians dishes



Denotes items prepared without any gluten containing ingredients

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# Flying Buffet Menus

## Rosemary Menu

19 Items  
€27.00 per person  
minimum of 35 persons

### From The Bar

Dried chilli marinated olives    
Mixed salted nuts



### Cold Delights From The Sea

Salmon tartar and sweet pickled cucumbers,  
rustic puff  
Cured sword fish and lemon mayo tramezzini  
Wakame and prawn salad

### Cold Delights From Field To Fork

B.L.T grilled decker sandwich  
Spanish salami and mozzarella di Bufala roll bun  
Chicken Caesar flour tortillas


### Cold Delights From the Land

Zucchini, onion and bell pepper choux  
Capsicums and creamy Burrata puff   
Pistachio pesto and Parmesan focaccia 

### Warm Delicacies From The Sea

Seafood Bouillabaisse arancina  
Crusted Sicilian sardines

### Farm To Fork Warm Delicacies

Teriyaki pulled duck lolly pop  
Carbonara style quiche  
Mini beef sliders  
Peanut butter chicken kebabs 

### Pastry Treats

Baileys mocha chocolate cup  
Sicilian ricotta cannoli  
Chilled bitter chocolate fondant  
Classic fruit tart



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# Flying Buffet Menus


## Wild Thyme Menu

21 Items  
 €30.00 per person  
 minimum of 35 persons

### From the Bar

Dried chilli marinated olives    
 Mixed salted nuts



### Cold Delights From The Sea

Tuna tartar and pickled ginger croute  
 Trio of caviar on egg   
 Crab meat and slaw burger

### Cold Delights From Field To Fork

Spiced beef flour tortillas  
 Smoked bacon and onion tart  
 Truffle injected chorizo arancina

### Cold Delights From the Land

Golden crusted camembert and tomato jam   
 White truffle mushroom and porcini vol-au-vent 


### Warm Delicacies From The Sea

Octopus and prawn bom bom  
 injected with squid ink  
 Double fried king prawns and sweet chilli

### Farm to Fork Warm Delicacies

BBQ beef brisket gua bao buns  
 Sticky pork kebab  
 Creamy chicken and mushroom turnover  
 Pulled pork fritter  
 Lamb and Tzatziki burger

### Maltese Classic Bites

Ricotta and pea pastizzi   
 Spinach and tuna pie

### Pastry Treats

Mango and chocolate mousse  
 Chocolate choux buns  
 Salted caramel and Baileys cheesecake  
 Cassatella tart



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# Flying Buffet Menus


## Bay Leaf Menu

23 Items  
 €34.00 per person  
 minimum of 35 persons

### From the Bar

Dried chilli marinated olives    
 Mixed salted nuts




### Cold Delights From The Sea

Cured salmon focaccia  
 Tuna sashimi with wasabi   
 Crispy octopus bom bom and cilantro mayo

### Cold Delights From Field To Fork

Chicken Caesar flour tortilla wrap  
 Smoked pulled chicken and pistachio pesto bun  
 Cured duck breast and blue berry vinaigrette puff

### Cold Delights From The Land

Bufala, basil and tomato tramezzini   
 Paprika egg mayo pita bite   
 Stir fried vegetable spring roll 


### Warm Delicacies From The Sea

Octopus and prawn bom bom  
 injected with squid ink  
 Double fried king prawns and sweet chilli  
 Crab and salmon burger with avocado sauce

### Farm to Fork Warm Delights

Mini duck spring rolls and soy sauce  
 Creamy chicken and mushroom turnovers  
 Mini beef steak with Bearnaise sauce on puff pastry  
 Pulled duck gua bao buns  
 Pork and bacon lollypop

### Maltese Classic Delights

Ricotta and pea pastizzi   
 Spinach and tuna pies

### Pastry Treats

Assorted Belgian truffles  
 Jack Daniel's and bitter chocolate tart



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# Add-on Items

The following is a list of add-on items that we are able to include with any of the flying buffet menus published on the previous pages. These items are not available separately from the flying buffet menus.

## Cold Sea Delights

Crab Meat & Slaw Mini-Burgers	€1.30 each
Cured Salmon in Gin Bombay & Lebanese Cucumber	€1.30 each
Nori Salmon & Pickled Ginger	€1.30 each
Prawn & Cured Salmon Shots	€1.30 each
Pressed Octopus & Crispy Seaweed	€1.50 each
Salmon & Egg Mayo Mini Bites	€1.30 each
Salmon & Pickled Ginger Bruschette	€1.30 each
Salmon Sashimi & Mango Drops	€1.30 each
Spiced Salmon Gua Buns	€1.50 each
Swordfish & Mascarpone Involtini	€1.20 each
Trio of Caviar on Soft Egg	€1.50 each
Tuna Sashimi	€1.50 each
Tuna Tartar on Prawn Crackers	€1.50 each

## Cold Delights From the Land

Asian Vegetable & Nut Bua Buns	€1.50 each
Caprese Brioche Buns	€1.30 each
Egg Mayo Finger Sandwiches	€1.30 each
Egg Mayo Mini Pita Bread	€1.20 each
Greek Salad Cups	€1.20 each
Grilled White Goats' Cheese & Tomato Jam in Black Buns	€1.50 each
Herbed Crème Cheese Savoury Cups	€1.30 each
Mushroom Pâté Waffle Cones	€1.30 each
Olive Tapenade & Soft Goats Cheese Buns	€1.20 each
Ricotta Stuffed Chestnut Mushrooms	€1.30 each
Smoked Cheese & Thyme Waffle Cones	€1.20 each
Smoked Cheese & Tomato Decker Sandwiches	€1.30 each
Stir Fried Asian Vegetable Tacos	€1.50 each
Stir Fried Vegetable Wraps	€1.30 each
Sundried Tomato Sicilian Focaccie	€1.20 each
Tomato Gazpacho Shots	€1.30 each
Variations of Bean Bruschette	€1.30 each
Variations of Tomato Bruschette	€1.30 each

## Warm Delicacies From The Sea

Breaded Crab Claws	€1.30 each
Crispy nori Fingers & Cilantro Mayo	€1.50 each
Crusted Sicilian Sardines	€1.50 each
Deep Fried Crispy Squid & Dill Mayo	€1.50 each
Double Fried Crispy Tiger Prawns	€1.50 each
Salmon & Cauliflower Spring Rolls	€1.50 each
Sea Food Bouillabaisse Arancine	€1.50 each
Spiced Tiger Prawns Buo Buns	€1.50 each
Tuna & Pumpkin Bucket Pies	€1.30 each



### Warm Delicacies From The Land

Mozzarella di Bufala & Leek Tartlets	€1.50 each
Burrata & Tomato Tartlets	€1.50 each
Mini Camembert Cheese Fritters	€1.30 each
Red Onion & Tomato Arancine	€1.30 each
Stir Fried Vegetable Spring Rolls	€1.00 each
Sweet Potato & Parmesan Risotto	€1.30 each
Truffle Mushroom Arancine	€1.50 each
Truffle and Mozzarella di Bufala Sponges	€1.50 each
Vegetarian Sliders	€1.30 each
Zucchini & Potato Truffle Croquets	€1.30 each

### Warm Farm to Fork

BBQ Beef Brisket Burger Buns	€1.50 each
Carbonara Style Pies	€1.50 each
Chicken & Mushroom Pies	€1.50 each
Chicken Samosas	€1.50 each
Chilli Con Carne Beef Tacos	€1.50 each
Crispy Asian Marinated Pork Belly	€1.50 each
Game, Duck, Chicken, Veal Kebabs	€1.50 each
Lamb Koftas & Tzatziki Burgers	€1.50 each
Lemon Grass & Cilantro Chicken Kebabs	€1.50 each
Mini Beef Wellingtons	€1.50 each
Mini Duck Spring Rolls	€1.50 each
Mint Lamb Kofta Skewers	€1.50 each
Nut & Asian Pork Bua Buns	€1.50 each
Peanut Butter Chicken Lolly Pops	€1.50 each
Pork Cheeks Lolly Pops	€1.50 each
Pulled Duck Croquets	€1.50 each
Pulled Pork Sliders	€1.50 each
Sesame Seed Crusted Beef Kebabs	€1.50 each
SFC Chicken Wings	€1.50 each
Spicy Chorizo Salami Arancine	€1.50 each
Sticky Sweet Pork Kebabs	€1.50 each
Tomato & Cheese Arancine	€1.50 each

### From the Farm Cold Delights

Asian Beef Flour Tortillas	€1.30 each
Asian Beef Noodle Salads	€1.30 each
Beef & Horse Radish Tramezzini	€1.30 each
B.L.T. Grilled Sandwiches	€1.30 each
Bresaola & Fig Compote Tartlets	€1.30 each
Chicken Ceaser Flour Tortillas	€1.30 each
Chicken Pâté & Mixed Nuts	€1.30 each
Mushroom, Bufala & Parma Ham Profiterole	€1.30 each
Orange & Citrus Duck Carpaccio	€1.30 each
Parma Ham & Basil Pesto Baguettes	€1.30 each
Parma Ham & Pistachio Crème Buns	€1.30 each
Pressed Pulled Rabbit and Onion Chutney	€1.30 each
Smoked Ham & Smoked Cheese Finger Sandwiches	€1.30 each

### Traditional Classics

Mini Pizza	€1.00 each
Mini Sausage Rolls	€1.00 each
Ricotta Cheese & Pea "Pastizzi"	€1.00 each
Spinach & Anchovies Pies	€1.00 each
Stuffed Olives	€1.00 each
Tuna Bridge Rolls	€1.00 each

### Finger Pastry Desserts

Apple & Ginger Crumble	€1.30 each
Assorted Macarons	€1.30 each
Bailey's Mocha Chocolate Cups	€1.30 each
Banoffee Cups	€1.30 each
Belgian Truffles	€1.30 each
Bitter Chocolate & Mascarpone Mousse	€1.30 each
Candy Flows & Chilled Chocolate Fondant	€1.30 each
Carrot Cake	€1.30 each
Cassata Tart	€1.30 each
Cherry Cheesecake	€1.30 each
Chocolate & Espresso Cups	€1.30 each
Chocolate Cup, Toffee & Vodka Jello	€1.30 each
Chocolate Profiteroles	€1.30 each
Cinnamon Apple & Raspberry Streusel	€1.30 each
Cinnamon Date & Coconut Tarts	€1.30 each
Classic Fruit Tarts	€1.30 each
Classic Lemon Meringue	€1.30 each
Coconut Bar & Pineapple Malibu Mousse	€1.30 each
Coffee & Olive Oil Pistachio Terrines	€1.30 each
Dark Belgian Chocolate & Whiskey Tart Tops	€1.30 each
Dark Chocolate Brownies	€1.30 each
Dark Chocolate Streusel	€1.30 each
Dry Figs & Almond Tarts	€1.30 each
Fruit & Marshmallow Kebabs	€1.30 each
Grass Hopper Cake	€1.30 each
Honey & Chocolate Caramelized Sesame Seed Tarts	€1.30 each
Honey & Hazelnut Profiteroles	€1.30 each
Honeycomb Torched Cheesecake	€1.30 each
Jack Daniel's & Better Chocolate Tart	€1.30 each
Lemon Cheesecake	€1.30 each
Mango & Chocolate Mousse	€1.30 each
Mini Date Fritters with "Gelatin-Nanna"	€1.30 each
Mixed Berries & Champagne Jelly	€1.30 each
Mixed Fruit & Nut Honey Tart	€1.30 each
New York Cheesecake	€1.30 each
Nougatine Tarts	€1.30 each
Orange & Vanilla Maraschino Baba	€1.30 each
Passion Fruit Creamy & Orange Jell-O Verrine	€1.30 each
Peanut Mousse & Toffee Bar	€1.30 each
Raspberry & Pistachio Tart	€1.30 each
Raspberry Crèmeux & Lemon Grass Jelly	€1.30 each
Red Velvet Cake	€1.30 each
Red Velvet Tart	€1.30 each
Red Wine Jello & Cinnamon Almond Creamy	€1.30 each
Rose Water & Wild Berry Jell-O and Pistachio Pannacotta	€1.30 each
Ruby Truffles & Coconut Mousse	€1.30 each
Rum Baba	€1.30 each
Salted Caramel & Bailey's Cheesecake	€1.30 each
Salted Caramel & Pistachio Tiramisù	€1.30 each
Salted Caramel Popcorn Chocolate Brownies	€1.30 each
Sicilian Cannoli Ricotta	€1.30 each
Snickers Cups	€1.30 each
Strawberry Cheesecake	€1.30 each
Strawberry Meringue	€1.30 each
Toffee & Dark Chocolate Ganache Tarts	€1.30 each
Triple Coconut Shots	€1.30 each
Wild Belgian Chocolate Tart & Strawberry Mousse	€1.30 each
Wild Berry & Vanilla Bean Tarts	€1.30 each
Zuppa Anglaise Verrines	€1.30 each



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# Set Menus

## Pinsa & Pasta Menu

€25.00 per person  
minimum of 25 persons

### Pasta to Share

#### Rabbit Belly Rigatoni

Local pulled rabbit, marjoram, root vegetables, tomato sauce and local 'ġbejna'

#### Paccheri Amatriciana

Guanciale, Pecorino, and tomatoes

### Main Dishes

#### Pinsa Romana Salsicca

Home-made sausage, mozzarella fior di latte, crushed chillies, sun-dried tomatoes, and basil

or

#### Pinsa Romana Maltija

Tomato sauce, mozzarella fior di latte, smoked sausage, rosemary, 'ġbejna', potatoes and Maltese sausage

or

#### Pinsa Pumpkin and Gorgonzola Bianca

Candied walnuts and local honey

### Dessert

#### Hand-Crafted Maltese Date Fritters

Served with 'Tan-Nanna' ice cream



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# Set Menus

## Mil-Pjazza Menu

€30.00 per person  
minimum of 25 persons

### **Bread & Dips to Start**

Maltese sourdough bread  
served with extra virgin olive oil,  
bigilla and fresh goat's cheese

### **Starters**

#### **Fried Local Wite 'Ġbejna'**

Served with prickly pear jam

or

#### **Risotto Cacio e Pepe**

Pecorino, black pepper

### **Main Dishes**

#### **USDA Beef Short Rib**

12-hour slow-cooked,  
mashed potatoes, beef jus

or

#### **Roasted Pork Belly**

Cheesy mashed potatoes, shallots,  
button mushrooms, bacon lardons

or

#### **Chicken Supreme**

Truffle polenta fries, chicken light jus,  
garlic shimeji mushrooms

### **Dessert**

#### **Dark Chocolate and Hazelnut Tart**

Crumble and milk ice cream  
(At an additional cost of €3.50 per person)



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# Set Menus

## Gastro Menu

€35.00 per person  
minimum of 25 persons

### **Bread & Dips to Start**

Maltese sourdough bread  
served with extra virgin olive oil,  
bigilla and fresh goat's cheese

### **Starters**

#### **Gin & Beet Cured Salmon**

Squid ink jelly, caviar, microgreens

or

#### **Fresh Mozzarella di Bufala**

Truffles, summer peas,  
sourdough bread,  
extra virgin olive oil

or

#### **Risotto Cacio e Pepe**

Pecorino Romano, black pepper

### **Main Dishes**

#### **USDA Beef Tagliata**

Rucola leaves, Parmigiano Reggiano,  
cherry tomatoes

or

#### **Roasted Pork Belly**

Granny Smith apples,  
mashed potato, Bok Choi

or

#### **Filletted Sea Bream**

Chorizo, spinach, pine nuts, fish velouté

### **Dessert**

#### **Dark Chocolate and Hazelnut Tart**

Crumble and milk ice cream  
(At an additional cost of €3.50 per person)



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# Beverage Packages





## Welcome Drink & Canapés

**€8.50 per person**

Alcoholic and non-alcoholic welcome drink  
2 types of canapés

## Basic Open Bar (4-hour)

**€15.00 per person**

Maltese Falcon Wine (white, red or rosé)  
House Beer  
Minerals  
Juices  
Ice-Tea  
Water (still or sparkling)

## Deluxe Open Bar (4-hour)

**€35.00 per person**

J&B Whisky  
Bacardi White Rum  
Smirnoff Vodka  
Gordons Gin  
Malibu  
Aperol  
Bailey's  
Maltese Falcon Wine (white, red or rose)  
Local Beer  
Soft drinks including mixers but excluding energy drinks  
Juices  
Ice-Tea  
Water (still or sparkling)  
Hot Beverages





## Wine Bar (4-hour)

**€50.00 per person**

Medina Chardonnay Girgentina, D.O.K.  
Gavi del Comune Di Gavi Dario Bergaglio  
Simonsig Chenin Blanc  
Rose d'Anjou Domaine Pont de Livier, Loire Valley  
Medina Syrah, D.O.K., Superior  
Umberto Fiore Barbera D'Asti, Piemonte, D.O.C.G. Italy  
Gran Passione Rosso, Botter Wines, Veneto, I.G.T. Italy

## Spritz Bar (4-hour)

**€50.00 per person**

### **Aperol Spritz**

Aperol, prosecco, soda, slice of orange

### **Negroni Spritz**

Gin, Martini rosso, Campari, soda water

### **Bicicletta Spritz**

Dry white wine, Campari, soda, orange circles

### **Limoncello Spritz**

Limoncello, prosecco, soda water

### **Perfect Spritz**

Martini rosso, Martini bianco, gin, tonic or soda,  
garnish lemon and rosemary

### **Cassis Spritz**

Cynar, crème de cassis, white wine, soda water,  
thyme garnish



## Sangria Bar (4-hour)

€40.00 per person

### **Strawberry Rose Sangria**

Strawberries, oranges, lemons, sparkling rose wine, Brandy, sparkling water, sugar syrup

### **Classic Sangria**

Red wine, dark rum, oranges, lemon, green apple, sugar

### **Peach & Honey Sangria Slushie**

White wine, peach schnapps, squeezed oranges, lime, honey liqueur

### **White Sangria**

Squeezed oranges, lemons, sugar syrup, white wine, soda water

## Mojito Bar (4-hour)

€45.00 per person

### **Classic Mojito**

White rum, brown sugar, fresh lime, mint, mojito mix, soda water

### **Maltese Mojito**

Bajtra liqueur, brown sugar, fresh oranges, mint, kinnie

### **Mexican Mojito**

Tequila, brown sugar, fresh lime, mint, apple juice

### **Strawberry Mojito**

White rum, strawberry puree, fresh lime, mint, soda water

### **Sunrise Mojito**

White rum, passion fruit syrup, mint, soda, green apple garnish

### **Magic Mojito**

White rum, lime juice, mint, cotton candy



# Terms & Conditions

## **PRICES**

All prices are inclusive of VAT, venue and waiter service.  
Prices are applicable until December 2025 and are subject to a 10% increase in 2026 and a 10% increase in 2027.

## **DEPOSIT AND PAYMENT SCHEDULE**

A 10% deposit is requested upon booking. A further 25% deposit is requested three [3] months prior to the event. The balance is to be settled on the day of the event.

## **BOOKING**

During an initial enquiry stage no venue space is blocked and is subject to availability. Event date and venue will only be guaranteed once the Contract is duly signed by both parties and the deposit is paid. Square Gastro Bar reserves the right to accept more than one event per day, provided that the events do not operationally interfere with each other.

## **CATERING**

All food will be prepared by Square Gastro Bar without exceptions. In the event of any remaining food and beverage, Square Gastro Bar will dispose of accordingly under the Health & Safety regulations. No food will be allowed to be taken out of the premises with the exception of any left-over cake and any witness cakes.

## **ATTENDANCE**

The number of guests attending the event is required to be sent in writing to Square Gastro Bar at least three [3] days in advance, which becomes then chargeable as a minimum.

## **TIME LIMITS**

Daytime Events are not to exceed six (6) hours in duration. Evening events are to finish by midnight.

## **ENTERTAINMENT**

Music is limited by law until 2300 hrs for outdoor venues.  
In case of indoor venues, the music volume will be significantly lowered after 2300 hrs.

## **ATTRACTIONS/LICENCES**

All attractions intended to be put up at the Event by the Clients require the approval of Square Gastro Bar. Square Gastro Bar reserves the exclusive right to grant or withhold such approval at its sole discretion without the need to provide any reason in respect thereof. Any attraction as may have been approved by Square Gastro Bar requiring a Police or other licence is to be cleared with the authorities concerned by the Clients, and copy of the relevant licence is to be produced to Square Gastro Bar in advance of the event.

## **LIABILITY**

Square Gastro Bar will not be held liable for the non-performance of its obligations when this is attributed to labour disputes, strikes, accidents, national emergencies, natural disasters, acts of God and other causes which are beyond the control of the management.

## **DAMAGES**

In the event of any damage caused by the guests with negligence, the host will be responsible for expenses incurred.

## **PERSONAL ITEMS**

Clients and guests are kindly requested not to leave any personal belongings in the venue after the event.

## **SMOKING**

Smoking is prohibited by law indoors.



# Get in touch and set an Appointment

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