

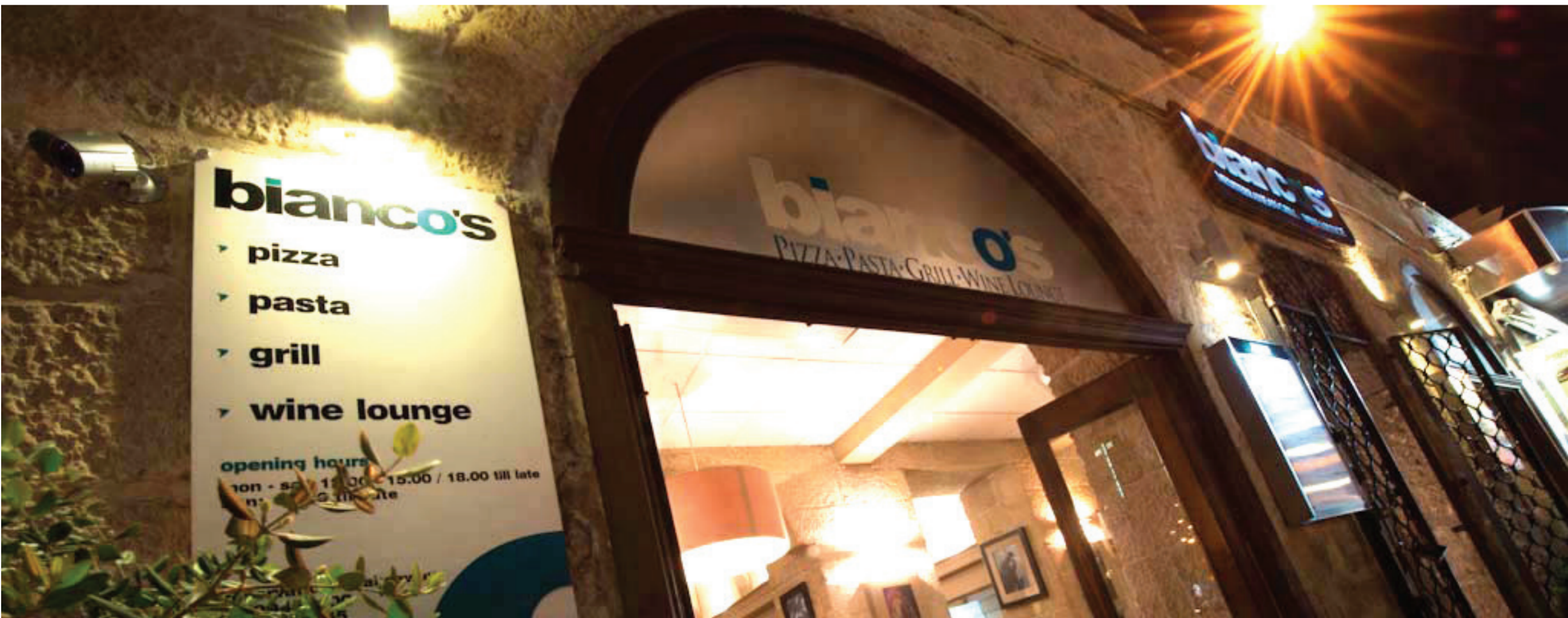
The Magic of Christmas

The perfect venue for your office Christmas staff parties



Eat, Drink and be Merry

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FESTIVE PACKAGE

Remove the pressure of organizing and make this Christmas everything your guest wish for, with our festive packages to put a smile on every face.

BEVERAGE PACKAGES

Maltese Beverage Package

Local wine Maltese L.G.T (Marsovin)

Cabernet Sauvignon La Torre

Sauvignon Blanc La Torre

€ 10.00 pp

Gozitan Beverage Package

Local wine Gozo D.O.C (Marsovin)

Ulysses Chenin Blanc, Chardonnay Gozo

Ulysses Shiraz Gozo

Odyssey Grenache, Shiraz Rose Gozo

€ 13.00 pp

Foreign Beverage Package

South African (Stellenbosh)

Chenin Blanc Simonsig

Cabernet sauvignon-shiraz Simonsig

Pinotage Rose Western Cape

€ 16.00 pp

All packages above include ½ a bottle of still / sparkling water & coffee

Open Bar Package

A selection of Spirits free flowing wines,
beers, soft drinks, juices & water

4 hour duration €20

2 hour duration €12

The prices marked here above are per person and include vat

BIANCOS KITCHEN

We put lots of thought into our festive food.
It's all freshly prepared using only the finest seasonal ingredients
especially sourced for your festive palate.
So, ladies and gentlemen unfurl your napkins
and loosen your belts dinner is served.

bianco's
MEDITERRANEAN GRILL • PIZZA • WINE LOUNGE



SET MENU A

STARTERS

Selection of Cheeses, Salamis, Caprese salad,
Maltese platter & Bruschetta to share

MAIN COURSE

Homemade baked lasagna

Or

Garganelli Cartoccio

Sweet peppers, pancetta, mushrooms, tomato sauce, cream,
mozzarella di bufala, and fresh basil

Or

Chicken Caesar salad

Chicken strips set on a bed of mixed leaves,
topped with parmesan shavings,
croutons and dressed with a creamy Caesar dressing
and crispy pancetta

Or

Vegetarian salad

Brie, green apples, walnuts & rucola
dressed with a light honey dressing

Or

Bianco's homemade beef burger

220gm – beef burger served in a toasted bun,
with melted cheese, fries and a side salad

Or

Pizza of your choice

DESSERT

Chocolate Fudge cake or **Carrot cake**

€17 per person

Menu Available Monday to Thursday excluding feasts & public holidays

SET MENU B

STARTERS

Selection of fine Cheeses, Salamis, Caprese salad,
Maltese platter & Bruschetta to share

MAIN COURSE

3 Types of pasta to share

Gnocchi Di Patata

Served in an Asparagus and Porcini Mushrooms
in a creamy sauce topped with Grana Flakes

&

Penne Maltese

With bacon, onions, Maltese sausage and Peas
served in a rich tomato sauce & topped with
Mozzarella di Bufala and Fresh Basil

&

Homemade baked lasagna

DESSERT

Chocolate Fudge cake

Or

Carrot cake

€20 per person



SET MENU C

STARTERS

Selection of fine Cheeses, Salamis, Caprese salad,
Maltese platter & Bruschetta to share

MAIN COURSE

Fillet of seasonal fish

Baked with garlic, white wine, cherry tomatoes,
fresh herbs served with a mixed salad

Or

Fresh Aberdeen Angus Rib Eye

Plain char grilled to you temperature request,
accompanied with seasonal vegetables and baked potatoes

Or

Spinach Stuffed Chicken

Chicken filled with Spinach,
Mushrooms and Sundried Tomatoes
finished in a Whole grain Mustard Creamy Sauce

Or

Chargrilled Peppers

Herb Crusted Peppers filled with Cous Cous and Feta Cheese,
Topped with a homemade Tomato Sauce

DESSERT

Chocolate Cake

Or

Carrot Cake

€28 per person



SET MENU D

STARTERS

Soup of the Day

Or

Mushrooms in Garlic

MAIN COURSE

Fillet of seasonal fish

Baked with garlic, white wine, cherry tomatoes,
fresh herbs served with a mixed salad

Or

Fresh Aberdeen Angus Rib Eye

Plain char grilled to your temperature request

Or

Chicken breast filled

With spinach, mushrooms and sundried tomatoes
finished in a whole grain mustard creamy sauce

All of the above are served with seasonal vegetables and baked potatoes

DESSERT

Selection of home made desserts

€30 per person

SET MENU E

STARTERS

Antipasto & bruschetta, to share

INTERMEDIATE

Risotto Pumpkin

Creamy risotto with pumpkin, avocado, cherry tomatoes & topped with parmesan shavings

Or

Fresh Ravioli

Filled with ricotta and spinach, served with a light butter and fresh sage sauce

MAIN COURSE

Seared Chicken Breast

Served with a creamy asparagus and porcini sauce, seasonal vegetables and baked potatoes

Or

Fillet of seasonal fish

Baked with garlic, white wine, cherry tomatoes, fresh herbs served with a mixed salad and baked potatoes

Or

Fresh Aberdeen Angus Rib Eye

Plain char grilled to you temperature request, accompanied with seasonal vegetables and baked potatoes

DESSERT

Chocolate cake or **Carrot Cake**

€37 per person



Finger Food Menu

1. Trio of Dips
2. Assorted canapés
3. Mozzarella and Cherry Tomatoes Skewers drizzled with a herbal Oil
4. Chicken caesar Wraps
5. Duck wraps with Hoisin sauce
6. Assortment of open sandwiches
7. Parma ham & melon skewers
8. BLT caprese sliders with puff pastry
9. Bridge rolls filled with tuna or cream cheese
10. Quiche Lorraine
11. Mushrooms filled with tomatoes & mozzarella, topped with bread crumbs
12. Chicken satay with peanut butter sauce
13. Curried prawns with a Mango sauce
14. Spicy chicken wings served with a blue cheese dip
15. Deep fried Calamari rings served with an Aioli Sauce
16. Vegetable Spring rolls served with a sweet chilli Sauce
17. Homemade arancini filled with mozzarella
18. Bianco's pizza slice
19. Risotto with porcini & asparagus, topped with parmesan flakes
20. Ravioli filled with spinach & ricotta, with a tomato & basil sauce
21. Mini homemade cheese burgers with caramelized onions
22. Prawns wrapped in bacon, with an aioli dip
23. Profiteroles smothered in a rich chocolate sauce

Choose any 10 items for €12.00 per person

Choose any 12 items for €14.00 per person

Choose any 14 items for €16.00 per person

Minimum party 15 people



TO BOOK A PRIVATE PARTY
OR EVENT PLEASE CALL
+356 21359565
OR EMAIL ON events@biancos.info

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