



ADDING FLAVOUR
TO LIFE'S MOMENTS

SET MENUS

Set Menu A	2
Set Menu B	3
Set Menu C	4
Set Menu D	5
Vegan & Gluten Free Menu	6
Kids menu	7

PARTY ITEMS

Cold Canapes	8
Warm Canapes	9
Meat & Poultry	10
Seafood	10
Pastries & Bakes	11
Almond Petit Fours	11
French Pastries	12
Seasonal Sweets	12
Ice Cream & Sorbets	13
Frozen Party Packs by 12	13

HEATING INSTRUCTIONS

Warm Canapes	14
Pastries & Bakes	18
Meat & Poultry	21
Seafood	22
Frozen Party Packs by 12	23

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SET MENU A

Minimum order of 10 quantities per item.
Price inclusive of 17% discount & VAT

Cold Canapes

Marinated shrimp and mussels on tuna mousse
barquettes
Tuna breadrolls
Ham and cheese sandwich

Warm Canapes

Arancini filled with beef ragu
Chicken wontons served with sweet and sour sauce

Pastries & Bakes

Flaky cheesecakes
Peacake turnovers
Sausage Rolls
Mini meat pies
Pizza Romana
Timpana

French Pastries

Coconut chocolate profiterole

Save
17% OFF

was
€11.22 p/person

NOW
€9.31 p/person



SET MENU B

Minimum order of 10 quantities per item.
Price inclusive of 17% discount & VAT

Cold Canapes

Artichoke and speck devilled eggs
Roquefort, apricot and caramelised walnut tartlets
Tramezzini - Galantina di pollo

Warm Canapes

Arancini filled with beef ragu
Mini cheese burgers with onion relish

Meat & Poultry

Glazed Mongolian meatballs
Cheesy chicken Parmesan meatballs

Pastries & Bakes

Traditional Maltese pastizzi filled with ricotta (V)
Traditional Maltese pastizzi filled with peas (V)
Pizza Romana
Sausage rolls
Timpana

French Pastries

Milk chocolate crumble

Save
17% OFF

was
€14.41 p/person

NOW
€11.95 p/person



SET MENU C

Minimum order of 10 quantities per item.
Price inclusive of 17% discount & VAT

Cold Canapes

- Parma Ham and basil pesto barquettes
- Goat's cheese parfait with red onion jam
- Applewood smoked cheddar cheese croustades
- Savoury muffin assortment
 - Truffle and Parma ham
 - Beetroot, wasabi, and smoked salmon

Warm Canapes

- Leek and hamhock bouchée
- Arancini filled with beef ragu
- Mini cheese burgers with onion relish

Meat & Poultry

- Glazed Mongolian meatballs
- Chicken skewers with satay sauce

Pastries & Bakes

- Spinach and feta spanakopitas
- Sausage and fontina cheese filled croissant
- Mini Siciliana Pizza with truffle, mozzarella & four cheeses
- Chicken & mushroom tarts

French Pastries

- Assorted French Pastries
- Nocciolette

Save
17% OFF

was
€20.92 -p/person NOW
€17.37 p/person



SET MENU D

Minimum order of 10 quantities per item.
Price inclusive of 17% discount & VAT

Cold Canapes

- Goat's cheese parfait with red onion jam
- Roquefort, apricot and caramelised walnut tartlets
- Beef, caramelised onion and smoked cheddar mini baguette
- Open sandwich assortment
 - Salmon gravlax
 - Parma ham
 - Brie & nut crumble (V)

Warm Canapes

- Manchego, blueberry and pistachio bouchée (V)
- Arancini with funghi porcini
- Duck confit filled baskets
- Smoked pulled pork mini ciabatta
- Black truffle mozzarella balls
- Chili con carne and Red Leicester chimichangas

Seafood

- Mussels au gratin served in shell

Meat & Poultry

- Glazed Mongolian meatballs
- Chicken skewers with satay sauce
- Lamb koftas
- Grilled mini Maltese sausages

Pastries & Bakes

- Spinach and feta spanakopitas
- Pork, apple and prune rolls

French Pastries

- Assorted French Pastries
- Nocciolette

Save
17% OFF

was
€28.09 -p/person NOW
€23.31 p/person



VEGAN & GLUTEN FREE MENU

Minimum order of 10 quantities per item.
Price inclusive of 17% discount & VAT

Cold Canapes

Stuffed olive with thyme and garlic tapenade
Vegan cream cheese tartlet with balsamic marinated mushrooms

Aubergine caviar and tomato roll
Apricot and walnut croustade with vegan cream cheese

Warm Canapes

Grilled polenta with crushed hazelnuts
Ratatouille filled basket

Chicpea falafel with tahini dressing
Plant based meatball with sesame oil and garlic

French Pastries

Salted Caramel raw bites

Save
17% OFF

was
€12.82 p/person

NOW
€10.74 p/person



KIDS MENU

Minimum order of 10 quantities per item.
Price inclusive of 17% discount & VAT

Cold Canapes

Children's ham sandwiches
Tuna breadrolls

Warm Canapes

Chicken nuggets
Arancini filled with beef ragu
Cheesecakes
Cheese and olive pizza (kids pizza)
Sausage rolls

Dessert

Glazed mini donuts

Save
17% OFF

was
€7.55 p/person

NOW
€6.27 p/person

COLD CANAPES

Minimum order of 10 quantities per item. Prices inclusive of VAT

Prawn cocktail filled eggs	€ 0.94
Artichoke and speck devilled eggs	€ 0.94
Grilled halloumi, bell pepper and hummus blinis	€ 1.39
Cured salmon and caviar blinis	€ 1.39
Marinated shrimp and mussels on tuna mousse barquettes	€ 1.10
Parma Ham and basil pesto barquettes	€1.10
Caprese skewers drizzled with a basil infused olive oil	€ 1.44
Rabbit roulade on cheese biscuit	€ 1.82
Goat's cheese parfait with red onion jam	€ 1.46
Smoked duck on polenta served with a citrus and date sauce	€ 1.51
Roquefort, apricot and caramelised walnut tartlets	€ 1.55
Bresaola and fig compote tartlets	€ 1.55
Applewood smoked cheddar cheese croustades	€ 1.55
Octopus aioli croustade	€ 1.55
Open sandwich assortment	€ 1.32
Salmon gravlax	
Parma ham	
Brie & nut crumble (V)	
Tramezzini	€1.13
Beef and horseradish	
Curried egg	
Galantina di pollo	
Assorted mini brioche buns	€ 1.35
Baba ganoush and goat's cheese brioche	
Prawn tartar with lemon mayo brioche	
Turkey and cranberry brioche	
Tuna breadrolls	€ 1.16
Children's ham sandwiches	€ 0.80
Children's cheese sandwiches	€ 0.80
Children's ham and cheese sandwich	€ 0.97
Marinated octopus in garlic	€ 68.44
Aioli stuffed olives	€ 26.14
Beef, caramelised onion and smoked cheddar mini baguette	€ 1.83

WARM CANAPES

Minimum order of 10 quantities per item. Prices inclusive of VAT

Caramelised onion and Brie tartlets	€ 1.24
Thyme scented olive crush with roasted cherry tomato tartlets	€ 1.24
Leek and hamhock bouchée	€ 1.17
Manchego, blueberry and pistachio bouchée (V)	€ 1.17
Arancini filled with beef ragu	€ 1.03
Arancini with funghi porcini	€ 1.31
Broccoli and leek stuffed gnocchi served with gorgonzola fondue	€ 1.10
Falafel served with parsley and garlic yoghurt	€ 1.17
Duck confit filled baskets	€2.07
Chicken, Feta and artichoke filled baskets	€ 1.86
Ratatouille filled baskets	€ 1.86
Vegetable spring rolls with Thai sweet chilli	€ 1.10
Duck spring rolls served with hoisin sauce	€ 1.65
Chicken wontons served with sweet and sour sauce	€ 1.13
Vegetable samosas served with sweet mango chutney	€ 1.10
Slow braised lamb in mini pita bread	€ 1.79
Oat crusted deep fried Camembert served with cranberry sauce	€ 1.26
Deep fried, breaded mozzarella sticks with BBQ sauce	€ 1.10
Onion bhaji served with mint yoghurt dip	€ 1.31
Smoked pulled pork mini ciabatta	€ 1.92
Pulled chicken and crispy onion brioche bun	€ 1.92
Mini cheese burgers with onion relish	€ 1.79
Mini hot dogs with caramelised onions	€ 1.79
Black truffle mozzarella balls	€ 1.26
Chili con carne and Red Leicester chimichangas	€ 1.40

MEAT & POULTRY

Minimum order of 10 quantities per item. Prices inclusive of VAT

Glazed Mongolian meatballs	€ 1.44
Cheesy chicken Parmesan meatballs	€ 1.44
Chicken skewers with satay sauce	€ 1.65
Indian spiced beef brochettes	€ 2.14
Lamb koftas	€ 1.72
Chicken and bacon involtini	€ 1.24
Grilled mini Maltese sausages	€ 1.07
Fried chicken doughnuts with maple and Sriracha mayo	€ 1.79
Honey chilli chicken wings	€ 1.17
Liver wrapped in bacon skewers	€ 1.03
Chicken Nuggets	€ 1.01
Breaded Chicken fillets	€ 1.65

SEAFOOD

Minimum order of 10 quantities per item. Prices inclusive of VAT

Panko coated prawn with Ponzu sauce	€ 1.38
Mussels au gratin served in shell	€ 1.38
Fritelle di pesce	€ 1.46
Crab and prawn thermidor tart	€ 2.23

PASTRIES & BAKES

Minimum order of 10 quantities per item. Prices inclusive of VAT

Flaky cheesecakes	€ 0.64
Peacake turnovers	€ 0.64
Spinach and feta spanakopitas	€ 1.31
Pork, apple and prune rolls	€ 1.76
Rabbit tortellacci	€ 2.07
Panzerotti filled with pistachio and burrata (V)	€ 0.99
Traditional Maltese pastizzi filled with ricotta	€ 0.68
Traditional Maltese pastizzi filled with peas	€ 0.68
Traditional Maltese qassatat filled with spinach	€ 0.76
Traditional Maltese qassatat filled with ricotta	€ 0.76
Sausage and fontina cheese filled croissant	€ 2.14
Mini meat pies	€ 0.78
Pizza Romana	€ 0.71
Mini Siciliana Pizza with truffle, mozzarella & four cheeses	€ 1.31
Cheese and olive pizza	€ 0.66
Sausage rolls	€ 0.68
Chicken & mushroom tarts	€ 1.01
Timpana	€ 1.01
Quiche Lorraine	€ 1.01
Chicken and pork Cornish pasties	€ 0.97

ALMOND PETIT FOURS

Minimum order of 10 quantities per item. Prices exclude VAT

Pastini - by weight - price per kg	€ 27.14
Biscottini - by weight - price per kg	€ 27.14
Pastareale - by weight - price per kg	€ 27.14
Perlini - by weight - price per kg	€ 27.14
French macaroons	€ 2.09
Dolci di mandorla	€ 1.35

FRENCH PASTRIES

Minimum order of 10 quantities per item. Prices exclude VAT

Vanilla cream cannol	€ 1.38
Baked white chocolate cheesecake	€ 1.38
Berry Macaroon Tart	€ 1.38
Coconut chocolate profiterole	€ 1.38
Milk chocolate crumble	€ 1.38
Cannoli Siciliani	€ 1.38
Fresh fruit kebabs	€ 1.76
Mini croissant	€ 1.17
Gianduia croissant	€ 1.68
Pistachio croissant	€ 1.68
Nocciolette	€1.09
Glazed mini donuts	€ 1.58
Mqaret	€ 0.76
Chocolate brownies	€ 1.17
Mini vanilla cup cakes with butter frosting	€1.16
Mini chocolate cup cakes with butter frosting	€ 1.16
Mini vanilla cup cakes plain	€ 1.06
Mini chocolate cup cakes plain	€1.06
Fruit salad cups (100gr)	€ 1.75

SEASONAL SWEETS

Minimum order of 10 quantities per item. Prices exclude VAT

Christmas mince pies	€ 1.13
Mini qaghaq tal-ghasel	€ 0.83
Mini Kwarezimal	€ 1.10
Mini figolli	€ 1.10
Sfinge di San Giuseppe	€ 1.31

ICE CREAM & SORBETS

Minimum order of 10 quantities per item. Prices exclude VAT

Elia's Qassatella ice cream - Small - 700gr	€ 11.43
Elia's Qassatella ice cream - Large - 1kg	€ 15.24
Children's ice cream cups (vanilla)	€ 3.07
Children's ice cream cups (chocolate)	€ 3.07
Children's ice cream cups (strawberries)	€ 3.07

FROZEN PARTY PACKS BY 12

Minimum order of 10 quantities per item. Prices exclude VAT

Cheesecakes	€ 3.40
Peacakes	€ 3.40
Meat Pies	€ 4.80
Qassattat tal - Ispinaci	€ 4.00
Qassattat tal - irkotta	€ 4.00
Pizza	€ 2.90
Pizza Kid	€ 2.90
Sausage Rolls	€ 3.20
Chicken Mushroom Tarts	€ 5.00
Arancini Beef Ragu	€ 4.60

HEATING INSTRUCTIONS

WARM CANAPES	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Arancini filled with Beef Ragù	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Arancini with Funghi Porcini	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Black Truffle Mozzarella Balls	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Broccoli and Leek stuffed Gnocchi served with Gorgonzola Fondue	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Caramelised Onion and Brie Tartlets	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Chicken Wontons served with Sweet and Sour Sauce	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Chili Con Carne & Red Leicester Chimichanga	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X

HEATING INSTRUCTIONS

WARM CANAPES	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Deep Fried, Breaded Mozzarella Sticks with BBQ Sauce	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Duck Confit Filled Baskets	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Duck Spring Rolls Served with Hoisin Sauce	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Falafel served with Parsley and Garlic Yoghurt	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Leek & Ham hock Bouchée	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Manchego, Blueberry & Pistachio Bouchée	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Mini Cheese Burgers with Onion Relish	X	X	Preheat the oven at 185°C, place the item in a foil-covered dish and heat for 10-15 minutes.

HEATING INSTRUCTIONS

WARM CANAPES	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Mini Hot Dogs with Caramelised Onions	X	X	Preheat the oven at 185°C, place the item in a foil-covered dish and heat for 10-15 minutes.
Oat Crusted Deep Fried Camembert served with Cranberry Sauce	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Onion Bhaji served with Mint Yoghurt Dip	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Pulled Chicken and Crispy Onion Brioche Bun	X	X	Preheat oven at 185°C, place item in a foil-covered dish & heat for 7 minutes. Remove foil and leave for an additional 2–3 minutes until warmed.
Ratatouille Filled Baskets	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Slow Braised Lamb in Mini Pita Bread	X	X	Preheat oven at 185°C, place item in a foil-covered dish & heat for 7 minutes. Remove foil and leave for an additional 2–3 minutes until warmed.
Smoked Pulled Pork Mini Ciabatta	X	X	Preheat oven at 185°C, place item in a foil-covered dish & heat for 7 minutes. Remove foil and leave for an additional 2–3 minutes until warmed.

HEATING INSTRUCTIONS

WARM CANAPES	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Thyme scented Olive Crush with Roasted Cherry Tomato Tartlets	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Vegan – chickpea falafel with tahini dressing	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Vegan plant based meatball with sesame oil & garlic	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Vegetable Samosas served with Sweet Mango Chutney	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Vegetable Spring Rolls with Thai Sweet Chilli	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X

HEATING INSTRUCTIONS

PASTRIES & BAKES	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Flaky cheesecakes	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Peacake turnovers	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Spinach & feta spanakopitas	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Pork, apple & prune rolls	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Rabbit tortellacci	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Panzerotti filled with pistachio & Burrata (V)	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Traditional Maltese pastizzi filled with ricotta	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X

HEATING INSTRUCTIONS

PASTRIES & BAKES	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Traditional Maltese pastizzi filled with peas	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Traditional Maltese qassatat filled with ricotta	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Traditional Maltese qassatat filled with peas	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Sausage & fontina cheese filled croissant	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Mini meat pies	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Pizza Romana	Place the item in the basket and heat for 2-4 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 2-4 minutes until heated through.	X
Mini Siciliana pizza with truffle, mozzarella & four cheeses	Place the item in the basket and heat for 2-4 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 2-4 minutes until heated through.	X

HEATING INSTRUCTIONS

PASTRIES & BAKES	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Cheese & olive pizza	Place the item in the basket and heat for 2-4 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 2-4 minutes until heated through.	X
Susage rolls	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Chicken & mushroom tarts	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Timpana	X	X	Preheat oven at 185°C, place item in a foil-covered dish & heat for 7 minutes. Remove foil and leave for an additional 2–3 minutes until warmed.
Quiche Lorraine	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Chicken & pork pastries	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X

HEATING INSTRUCTIONS

MEAT & POULTRY	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Glazed Mongolian meatballs	X	X	Preheat oven at 185°C, place item in a foil-covered dish & heat for 7 minutes. Remove foil and leave for an additional 2–3 minutes until warmed.
Cheesy chicken Parmesan meatballs	X	X	Preheat oven at 185°C, place item in a foil-covered dish & heat for 7 minutes. Remove foil and leave for an additional 2–3 minutes until warmed.
Chicken skewers with satay sauce	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Indian spiced beef brochettes	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Lamb koftas	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Chicken & bacon involtini	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Grilled mini Maltese sausages	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X

HEATING INSTRUCTIONS

MEAT & POULTRY	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Honey chilli chicken wings	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Liver wrapped in bacon skewers	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Chicken nuggets	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Breaded chicken fillets	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
SEAFOOD	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Panko coated prawn with Ponzu sauce	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Mussels au gratin served in shell	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X

HEATING INSTRUCTIONS

SEAFOOD	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Fritelle di pesce	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
Crab & prawn thermidor tart	Place the item in the basket and heat for 5–8 minutes at 160°C until warmed through.	Preheat the oven at 185°C, place the item inside and warm for 5–8 minutes until heated through.	X
FROZEN PARTY PACKS X12	 Air Fryer	 Reheat in oven	 Reheat in oven: covered
Cheesecakes / Peacakes Qassattat tal-ispinaci / irkotta	Preheat oven at 185°C, defrost the item and lay on greaseproof paper slightly spaced out, then bake for 10–12 minutes until golden.	Preheat oven at 185°C, defrost the item and lay on greaseproof paper slightly spaced out, then bake for 10–12 minutes until golden.	X
Pizza Romana / Cheese & olive Pizza	Preheat oven at 185°C, defrost the item and lay on greaseproof paper slightly spaced out, then bake for 2–4 minutes.	Preheat oven at 185°C, defrost the item and lay on greaseproof paper slightly spaced out, then bake for 2–4 minutes.	X
Arancini beef ragu	Preheat oven at 185°C, defrost the item and lay on greaseproof paper slightly spaced out, then bake for 5 minutes until golden.	Preheat oven at 185°C, defrost the item and lay on greaseproof paper slightly spaced out, then bake for 5 minutes until golden.	X
Sausage Rolls / Chicken mushroom tarts	Preheat oven at 185°C, defrost the item and lay on greaseproof paper slightly spaced out, then bake for 10–12 minutes until golden.	Preheat oven at 185°C, defrost the item and lay on greaseproof paper slightly spaced out, then bake for 10–12 minutes until golden.	X