



FLO
SKYPOOL

EVENTS PLANNER

2025



FOOD PACKAGES

FINGER FOOD

EARTH CANAPES

MUSHROOM TARTARE

Chilli ponzu

CAULIFLOWER WINGS

Lemongrass sweet chilli

TRUFFLE ARANCINI

Aged pecorino

VEGETABLE SPRING ROLL

Miso dressing

TOFU GYOZA

Lime mayonnaise

HALLOUMI FRIES

Truffle honey

TOMATO AND FETA PITA

Basil oil

ZUCCHINI ROULADE

Cottage cheese and citrus vinaigrette

AUBERGINE TACO

Babaganouche and pickles

TRUFFLE GYOZA

Ponzu

SEA CANAPES

SALMON ROULADE

Citrus and herb cream cheese

PRAWN TOAST

Sesame roll and prawn tartare

COD BITES

Tempura cod and tartare sauce

MUSSELS GRATIN

Citrus and herb crust

TUNA TATAKI

Truffle ponzu

TAKOYAKI

Japanese mayo and bonit flakes

PRAWN CRYSTAL ROLL

Mixed leaves and cream cheese

FISH TACO

Battered cod, guacamole and pickles

THAI FISH CAKE

Citrus mayo

SEABASS CARPACCIO

Yuzu dressing

LAND CANAPES

KARAGE CHICKEN

Lemon sweet and sour

BEEF KOFTA

Minted yoghurt

CHICKEN SATAY

Satay sauce

BEEF TATAKI

Wakame and daikon

DUCK GYOZA

Chilli crisp

PORK AND BASIL GYOZA

Teriyaki mayo

CHICKEN LIVER PARFAIT

Brioche

BIRRIA TACO

Braised beef in mole sauce and queso

CHICKEN TACO

Jerk chicken, guacamole and pickles

DUCK SPRING ROLL

Hoisin mayo

PORK BAO BUN

Pickles and volcano sauce

BEEF SLIDERS

Brioche and American cheese

CHICKEN SLIDERS

Brioche and house sauce

TRADITIONAL CANAPES

TUNA PANINI

Traditional mix

SALMON TRAMEZZINI

Minted yoghurt and cucumber pickle

ROAST BEEF TRAMEZZINI

Mustard mayo and mixed leaves

ANGELS ON HORSEBACK

Maple syrup glaze

DEVILLED EGGS

Garlic mayo and caviar

PANZEROTTI

Basil cream

ARANCINI RAGU

Aged parmesan

MOZZARELLA STICKS

Maryrose sauce

WONTONS

Sweet chilli

SUSHI

NIGIRI

Salmon

Tuna

Seabass

Seabream

Prawn

HOSOMAKI

Tuna Maki

Salmon Maki

Cucumber Maki

Avocado Maki



URAMAKI

RAINBOW ROLL

**Creamy Crab, Cucumber, Avocado, Mango, Salmon,
Seabass, Japanese Mayonnaise, Tobiko**

SPICY TUNA ROLL

**Marinated Tuna with Korean Spicy Mayonnaise,
Cucumber & Spring Onion**

BAKED SALMON ROLL

**Oven Baked Salmon, Avocado, Spring Onion, Crispy
Potatoes, Din Miso Sauce**

MANGO ROLL

**Tempura Prawn, Sliced Mango, Crispy
Rice & Mango Dressing**

SPICY SALMON ROLL

**House Marinated Salmon with Avocado, Japanese
Mayonnaise, Chives, Sesame Seeds & Ikura**

ROYAL VOLCANO ROLL

**Prawn, Avocado, Sesame Seed, Spring Onion, Tenkasu,
Tobiko & Volcano Sauce**

GOLDEN DUCK ROLL

Carrot, Asparagus, Duck, Hoisin, Crispy Sweet Potato

GREEN DRAGON ROLL

Crispy Prawn, Avocado, Spicy Mayo, Teriyaki Sauce

YAKI NIKU ROLL

**Asparagus, Carrot, Beef, Spring Onion, Yaki Niku Sauce,
Fresh Truffle**

SWEETS

Mini Cannoli

Mini Fruit Tarts

Mini Rum Baba

Mini Eclairs

Mini Brownie

OPTION A

ANY 8 SAVOURY ITEMS + 2 SUSHI + 2 SWEET

€26.00 per person

OPTION B

ANY 12 SAVOURY ITEMS + 2 SUSHI + 2 SWEET

€32.50 per person

OPTION C

ANY 15 SAVOURY ITEMS + 3 SUSHI + 2 SWEET

€38.50 per person



SET MENUS

BBQ MENU

ANTIPASTI GRAZING TABLE

Bruschetta
Marinated Olives
Vine Leaves
Balsamic Onions
Marinated Aubergines
Arancini Ragu
Pizzette

SIDES

Coleslaw
Greek Salad
Moroccan Style Couscous
Potato Salad

FROM THE GRILL

Jamaican Jerk Chicken
Beef Tagliata
Maltese Sausage
Peperoncino Sausage

DESSERT

Cannoli and Ice Cream

€45.00 per person

SET MENU

CHOICE OF STARTER

CALAMARI FRITTI

Crispy battered calamari, tartare sauce

OR

BEEF CARPACCIO

Marinated beef, citrus vinaigrette,
pecorino cream and parmesan crisp

OR

PANELLE

Crispy chickpea fritters served
with garlic ajoli and lemon

CHOICE OF MAIN COURSE

FLANK STEAK

Grilled flank steak served with king
oyster mushrooms and port wine jus

OR

SEABASS

Grilled seabass, chimichurri dressing
and bok choi

OR

BABY CHICKEN

Miso marinated baby chicken served
with charred corn and lime ajoli

CHOICE OF DESSERT

FRUIT TART

OR

CANNOLI

€37.00 per person

APERITIVO MENU

HOBZ BIZ ZEJT

GARLIC BREAD

TOMATO AND FETA PITTA
POCKETS

ARANCINI RAGU

FETA AND SPINACH BITES

PIZZETTE

MINI DOUGHNUTS

FRUIT TARTS

€14.50 per person

ADD ONS

Free Flowing Bubbly Prosecco
€8.00 per person (Duration - 2 Hours)

Free Flowing Bubbly Prosecco + Aperol Spritz / Limoncello Spritz / Campari Spritz
€15.00 per person (Duration - 2 Hours)



BESPOKE PACKAGES

LIVE STATIONS

BBQ Station

Sushi Station

Maltese Station

Pasta Station

Paella Station

Pizza Station

Hog Roast

Chinese Station

Bakers Station And More!

Prices upon request. Kindly view our Outside Gourmet Catering brochure by scanning the QR code in the advert on the following pages for more information on all our offerings and services.



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