

# BRIJU

Wedding Packages  
2025 / 2026

# EVENT PACKAGES

## BRONZE

20 Savoury Canapés  
1 Mini Pasta  
3 Dessert Items

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**€48 per person**

## SILVER

24 Savoury Canapés  
2 Mini Pasta  
4 Dessert Items

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**€58 per person**

## GOLD

28 Savoury Canapés  
2 Mini Pasta  
4 Dessert Items

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**€62 per person**

# MENU ITEMS

## Cold Canapes

Hummus Tartlet, pomegranate, mint  
Chicken liver parfait choux buns, onion jam  
Cream of stilton tart, caramelized walnuts, apples  
Smoked celeriac pannacotta, garlic gel, crispy celeriac  
Straciatella, anchovy, rosemary croutons  
Parmigiana di melanzane, basil pesto  
Goats cheese tart, fig chutney, toasted almonds  
San Daniele and straciatella krustini, cracked pepper  
Smash egg, chives, mustard mayo, ciabatta  
Salted cod cream, squid ink barquettes  
Focaccia, mortadella, fennel cream, honey, almonds  
Potato rosti, smoked tuna, sour cream  
Mini cones, avocado and feta mousse, black sesame  
Toasted focaccia, fennel jam, burrata  
Spiced beef rillettes, fig chutney

## Mini Pasta Bowl

Spinach & Ricotta, Sage and Butter Ravjul  
Beef Agnolotti, Pecorino Veloute, Pickled Mushroom, nutmeg  
Pumpkin & Sausage Risotto

## Hot Canapes

Mushroom Pastizzi, mushroom powder, chives  
Lamb croquettes, coriander aioli  
Onion and cress fritters, yoghurt dressing  
Pulled beef croquette, local pecorino, thyme  
Krustini guanciale  
Reggiano and rosemary arancini  
Lamb arayas, tzatziki  
Bbq pork stuffed filo  
Pork kofta, salsa hadra  
Chicken skewers, ras el hanout, rosemary  
Pulled pork balls, smoked cheese  
Rosemary & fennel foccacia, grana melt, herb sauce  
Pulled chicken, harissa mayo, grana mini buns  
Beef sliders, onion relish, cheddar  
Pulled pork sliders, apple wood cheddar, mango chutney  
Local beef, shallot and pea mini pies  
Pumpkin and sausage arancini  
Spinach, ricotta and caramelized onion filo  
Buttermilk chicken buns, spicy mayo, aged cheddar, pickled slaw  
Polenta cakes, mushroom, guanciale  
Prawn and seabass fritters, smoked garlic aioli  
Onion stuffed filo cups, gruyere  
Brijju Sausage roll

## Desserts

Baklava  
Brownies  
Imqaret  
Pannacotta

# BRIJU

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