

BRIJU

CANAPES MENU

2026/2027

OUTSIDE CATERING

EVENT PACKAGES

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BRONZE

14 Savoury Canapés
3 Dessert Items

€33.50 / PERSON

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SILVER

18 Savoury Canapés
1 Mini Pasta
4 Dessert Items

€37.50 / PERSON

GOLD

22 Savoury Canapés
1 Mini Pasta
4 Dessert Items

€47.50 / PERSON

COLD * CANAPÉS

HUMMUS TART / POMEGRANATE / MINT (V) (G)

GOATS CHEESE TART / DATE JAM / ROASTED ALMONDS (L) (N) (G)

OLIVE & SUNDRIED TOMATO TART / MARJORAM (V) (N)

CHICKEN LIVER PARFAIT CHOUX BUNS / ONION MARMALADE (L) (G)

MINI TABOULEH CUP / FRESH TOMATO / PARSLEY / LEMON JUICE (G) (V)

PARMIGIANA DI MELANZANE / BASIL PESTO (V)

MINI CONE / SMASHED EGG / MUSTARD / CHIVES (G)

KRUSTINI TOMATO JAM / BURRATA / BASIL (G) (L)

BRIOCHE BEEF TARTARE (G)

MINI BUN / GORGONZOLA / SALAMI SPIANATA / HONEY / RUCOLA (G) (L)

PECORINO & CURED HAM CONES / HOME MADE CRACKERS (G) (L)

LEMON RICOTTA BARQUETTE / CAPER & MINT SAUCE (L) (G) (V)

FOCACCIA / FENNEL CREAM / MORTADELLA / HONEY / ALMONDS (L) (G) (N)

POTATO ROSTI / SOUR CREAM / SMOKED TUNA / MINT (L)

KRUSTINI SAN DANIELE / BURRATA / CRUSHED BLACK PEPPER (G) (L)

V - VEGETARIAN L - CONTAINS LACTOSE G - CONTAINS GLUTEN N - CONTAINS NUTS AND SEEDS





HOT * CANAPÉS

MUSHROOM PASTIZZI / MUSHROOM SALT (G) (V)

LAMB BALLS / CORIANDER AIOLI (G) (L)

PULLED BEEF CROQUETTES / LOCAL PECORINO / THYME (G) (L)

KRUSTINI GUANCIALE / EXTRA VIRGIN OLIVE OIL / CRUSHED PEPPER (G)

SAFRON & PARMESAN ARANCINI (G) (L) (V)

MINI HALLOUMI ARAYES / LEEKS / SMOKED CHEESE (G) (L) (V)

BBQ PORK FILO (G) (L)

CAULIFLOWER FRITTERS / SALSA HADRA (G) (V)

SPINACH & RICOTTA FILO ROLLS (G) (L) (V)

LAMB SKEWERS / TZATZIKI

ROSEMARY & FENNEL FOCACCIA / SALSA HADRA / GRANA (G) (L)

NEONATI FRITTERS / LEMON AIOLI (G)

MINI RABBIT QASSATA (G)

PIZZA FRITTA / TOMATO SAUCE / GRATED PECORINO (G) (L) (V)

PULLED PORK BALLS (G) (L)

LOCAL BEEF SLIDERS / ONION RELISH / BURGER SAUCE / CHEDDAR CHEESE (G) (L)

MINI BEEF PIES (G)

DEEP FRIED CHICKEN BUNS / SPICED MAYO / PICKLED SLAW (G) (L)

PULLED CHICKEN & HARISSA BUNS (G) (L)

PUMPKIN & SAUSAGE ARANCINI (G) (L)

POLENTA CAKES / MUSHROOM DUXELLES / CRISPY GUANCIALE (L)

DEEP FRIED ARTICHOKE HEARTS / PARSLEY AIOLI (V)

V - VEGETARIAN L - CONTAINS LACTOSE G - CONTAINS GLUTEN N - CONTAINS NUTS AND SEEDS

MINI PASTA ✱ BOWL

BEEF AGNOLOTTI / PECORINO VELOUTÉ / PICKLED MUSHROOM (G) (L)

DEEP FRIED SPINACH & RICOTTA RAVIOLI / BROWN BUTTER / HONEY (G) (L)

CACIO E PEPE RISOTTO / BLACK PEPPER / PECORINO (L)

V - VEGETARIAN L - CONTAINS LACTOSE G - CONTAINS GLUTEN N - CONTAINS NUTS AND SEEDS





DESSERTS

CARDAMOM & WHITE CHOCOLATE PANNA COTTA / SEASONAL COMPOTE (L)

CHOCOLATE PROFITEROLES / PASTRY CREAM (G) (L)

IMQARET (G)

CHOCOLATE BROWNIE (G)

BRIJU

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