



Wedding Menus

At Dolceria Appetitosa we work hand in hand with every couple to ensure that their wedding day is a memorable one. We offer a huge variety of food items and also a top of the line catering staff to ensure everything goes on perfectly on your big day.

Below one can find a set of designed menus to fit every price, these menus all include a wedding cake (3tier - Silver Menu, 4tier - Gold & Platinum Menu) a complementary coffee table, service charge and all staff and overtime. Also included in the below enlisted prices one can find the sweets found on the cake table (almond macaroons, pastini, petite fours and dolce di mandorle) If one desires to create a personalised menu, an appointment can be fixed (even after hours) and one can choose any desired items.

Silver Menu

Fresh Assorted Canapés (c)

Fresh Assorted Barquettes (c)

Layered Sandwiches (with ham & cheese, egg & mayo) (c)

Selection of Open Faces Sandwiches (c)

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Traditional Maltese Pastizzi with Ricotta/ Peas (h)

*Paniette (closed brisèe pastry with pancetta, funghi
porcini, mozzarella & spring onions) (h)*

Broccoli, Apple-Wood Cheddar & Pancetta Quiche (h)

Deep Pan Pizza (with olives, tuna & oregano) (h)

Sesame Choux with Tuna & Spinach (h)

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Selection of Arancini (with Ragu &/ Spinach & Garlic) (h)

Vegetable Spring Rolls (served with sweet & sour sauce) (h)

Chicken Wontons (served with sweet chilli sauce) (h)

Pork Dumplings (served with sweet chilli sauce) (h)

Green Pea Samosa (served with sweet & sour sauce) (h)

*Chicken Vol-au-vents & Stuffed Mushrooms (with
Pancetta & Parmesan) (h)*

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Meat Balls (served with Fire-Roasted Tomatoes & Coconut Sauce) (h)

Pork Skewers (served with Guinness BBQ Sauce) (h)

Chicken Involtini (stuffed chicken breast with ricotta, spinach & gruyere) (h)

Greek Chicken Souvlaki (served with Tzatziki) (h)

Seafood Verrine (c)

Prawn Cocktail (c)

Baby Potatoes (with sour cream, caviar & anchovies/ smoked ham) (c)

Lamb & Beef Kofta Verrine (h)
(with Greek yoghurt & mint)

Crab Claus (served with Tartar Sauce) (h)

Shrimp Rolled in Phyllo Pastry (served with sweet chilli sauce) (h)

Buckwurst, Provolone, Sundried Tomatoes & Basil Skewers (c)

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Stuffed Olives (c)

€21.50pp (exc. vat)

Gold Menu

Fresh Assorted Canapés (c)

Fresh Assorted Barquettes (c)

Roast Beef, Mustard & Sweet Pickle Sandwich (c)

Selection of open faced sandwiches (c)

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Paniette (closed brisèe pastry with pancetta, funghi porcini, mozzarella & spring onions) (h)

Black Bean Flauti (served with Plum Sauce) (h)

A selection of Quiche (Bacon & Onion, Salmon & Dill, Brie & Walnut) (h)

Trio Di Pizza (Deep Pan Pizza (with olives, capers, tuna & oregano), Pizza Swirls (with tomatoes & eggs), Closed Pizza (with tuna, spinach & tomatoes) (h)

Cornish Pastries (closed brisèe pastry with beef, red kidney beans & onions) (h)

A selection of Pies (Ricotta, & Corned Beef) (h)

Mini Beef Burgers (with onion relish & pickled cucumbers) (h)

Cottage Pie | Shepherds Pie (h)

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Selection of Arancini (with Ragu & Spinach & Garlic) (h)

Vegetable Spring Rolls (served with sweet & sour sauce) (h)

Chicken Wontons (served with sweet chilli sauce) (h)

Pork Dumplings (served with sweet chilli sauce) (h)

Green Pea Samosa (served with sweet & sour sauce) (h)

*Chicken Vol-au-vents & Stuffed Mushrooms (with
Pancetta & Parmesan) (h)*

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Pork Skewers (served with Guinness BBQ Sauce) (h)

Chicken Mango Wraps (with mango chutney & chilli sauce) (h)

Calamari Rings (with Mint Aioli) (h)

*Maltese Verrine (with bizilla, Maltese cheeselet, olives
Maltese galletta & bean pâté) (c)*

Marinated Mussels in Grilled Zucchini (h)

Greek Chicken Souvlaki (served with Tzatziki) (h)

Seafood Verrine (c)

Quail Scotch Eggs (h)

Tortogliolini (with Lobster & Crab) (c)

*Cornetti Salati (filled with Speck & Mozzarella, &
Salmon & Brie) (c)*

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Homemade Maltese style Ice Cream (c)

Assorted French Pastries & Mousses (c)

Fresh Fruit Verrine (c)

€22.50pp (exc. vat)

Platinum Menu

Fresh Assorted Deluxe Canapés (c)

Fresh Assorted Barquettes (c)

Salmon & Caviar on Toasted Rye Bread (c)

Selection of open faced sandwiches (c)

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Duck Spring Rolls(served with plum sauce) (h)

Pork Dumplings (served with sweet chilli sauce) (h)

Green Pea Samosa (served with sweet&sour sauce) (h)

Trio Di Pizza (Deep Pan Pizza (with olives, capers, tuna & oregano), Pizza Swirls (with tomatoe & eggs), Closed Pizza (with tuna, spinach & tomatoes) (h)

Cornish Pastries (closed brisée pastry with beef, red kidney beans & onions) (h)

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Frutti Di Bosco Sorbet

Fresh Melon & Mints Sorbet

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Grilled Rib-eye Skewers (served with Horse Radish Sauce) (h)

Hoi-Sin Chicken Wraps (h)

Ricotta Rucola Wraps (c)

*Chicken Cordon Bleu (Chicken Breast stuffed
with Smoked Ham & Mozzarella) (h)*

Seafood Verrine (c)

*Baby Potatoes (with sour cream, caviar & anchovies/
smoked ham) (c)*

Chicken Galatine Shot Glass (c)

Prawn Cocktail (c)

Meatloaf Rolled In Bacon (h)

Stuffed Smoked Salmon (with Prawns & Chives) (c)

Lamb & Beef Kofta Verrine (with Greek yoghurt & mint) (h)

Quail Scotch Eggs (h)

Assorted Sushi/ Sashimi (c)

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Homemade Maltese style Ice Cream
Assorted French Pastries & Mousses
Fresh Cream & Fruit Chocolate Boats
Fresh Fruit Verrine

€24.50 pp (exc vat)

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