



Wedding
season



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About Miss Dough

Sere was born and raised in Rimini, the city of piada bread and tortellini.

Her parents are Sicilian though, so they fed her arancini and cannoli as well...and pizza! Her mum used to have a piada and pizza shop and she loved playing with the dough!

In her Sicilian holiday she used to spend a lot of time in front of the woodfired oven waiting for nonna's bread to be ready...she remembers

the smell of fresh bread, the happiness of sharing a tasty hand made product with people you love. That feeling haven't left her growing up and every time she cooks she thinks of the person she's cooking for.

That's how Miss Dough was born and that's the philosophy that thrives Sere and her business.

Seamlessly fusing flavour with fresh, local ingredients, our talented chefs will whip up the perfect menu to ensure an exquisite culinary experience for you and your guests. We'll be right by your side from start to finish, to ensure every aspect of our wedding catering goes flawlessly – just as you've envisioned!



Our Pizza Packages

The **Aperitivo Package** is perfect for a snack or to complete a dinner in which you'll offer other food as well. There will be 4/5 slices per person and it costs \$25+gst per guest.

The **Cena Package** is a real dinner, there will be enough pizza for everybody to be full and there are often extra pizzas leftover for the after party! Cost per guest is \$35+gst.

Grazing Tables

Cheese board from our "That's Amore" partnership

MEDIUM (3 varieties) \$ 17+gst per guest

BIG (5 varieties) \$ 23+gst per guest

Both of the sizes are including:

- Honey, nuts, seasonal fruit
- Crackers, gf crackers and grissini

Mixed Board

SMALL (2 sliced meats and 2 cheese - prosciutto, mortadella and fennel salami)

\$23+gst per guest

BIG (5 varieties and 3 cheese - prosciutto, mortadella, fennel salami, cacciatore salami and ham) \$35+gst per guest

Both of the sizes are including:

- Grilled zucchini, artichokes, caperberries
- Crackers, gf crackers and grissini

Seafood entree from our partnership with "Pescato" (raw and cooked options)



Dessert Packages

Cannoli Package

3 assorted flavours per guest: ricotta, chocolate, and lemon custard.

Our cannoli will be filled on the spot at your party to keep them fresh and crunchy. \$15/guest

2 Desserts Package

\$15/guest (minimum 40 guests)

Pick up to 2 desserts, you can choose from:

Mini Panna Cotta

Mini Tiramisu

Mini White Chocolate and Coconut

Fruit tart

Ricotta Cannolo

Lemon custard cannolo

Chocolate Cannolo

*Add an extra dessert +\$7/guest

