

ENHANCE YOUR COCKTAIL WITH CANAPES

Selection of Cold Canapés: €2.20 per piece

Hiromeri with melon pearl
Mozzarella sticks with cherry tomatoes and balsamic glaze
Bagel of smoked salmon with Philadelphia cheese and dill
Tartlette with Cottage Cheese & Tomato Marmalade
Compressed watermelon with apperol and fetta cheese
Prawn cracker with taramosalata and brick
Chicken fajita wrap with avocado with stir fried vegetables

Cold Premium Canapés: €3.50 per piece

Salmon Beetroot Gravlox with Pickled Cucumber
Tuna Tataki with Ponzu Dressing and wakame salad.
Ciabatta with Roast Beef, Horse Radish Cream & Sundried Tomato Pesto
Avocado Guacamole with Fresh Coriander & Baby Prawns
Fava with Truffle & Octopus
Tartare of Yellow Tuna with Avocado Guacamole and Fresh Coriander

Prime Cold Canapés: €5.00 per piece

Fresh oysters (Fine De Claire No. 3) with Mignonette Sauce
Duck Foie Gras parfait on brioche toast
Homemade rolled duck ham presented on duck feather
Crab salad with Ginger - Lime Sorbet & Cucumber Gazpacho

Selection of Hot Canapés: €2.20 per piece

Homemade Spanakopita (traditional spinach and cheese pie)
Vegetable Spring Rolls with Sweet Chilli
Breaded Prawns with Chilli Wasabi Mayonnaise
Chickpea Falafel with Curry Coconut Yoghurt
Salmon Burger with Wasabi Mayonnaise & Wakame

Selection of Hot Premium Canapés: €3.50 per piece

Quiche Lorraine with Grilled Salmon & Green Asparagus
Pork Shoulder Croquette with Green Apple Gel
Wild Mushroom Arancini with Truffle Mayonnaise
Stuffed New Potato with Chorizo Marmalade

Canape packages can be created at request. All dietary requirements and special needs can also be fulfilled with prior notice.

Please note that a minimum charge of 20 full paying guests apply for all cocktail receptions and/or evening dinners.

Please note that for specific canape options a minimum order will be applied