

# 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 Anari Cheese & Tomato-Ginger Marmalade  
Compressed watermelon with apperol and fetta cheese  
Prawn cracker with taramosalata and brick  
Chicken fajita wrap with avoacado with stir fried vegetables

## Cold Premium Canapés: €3.50 per piece

Salmon Beetroot Gravlax with Pickled Cucumber  
Ciabatta with Roast Beef, Horse Radish Cream & Sundried Tomato Pesto  
Avocado Tartare with Fresh Coriander & Baby Prawns  
Fava with Truffle & Octopus  
Tartare of Yellow Tuna with Avocado Guacamole and Wakame Salad  
Shrimp Tartare with Mango & Guacamole

## 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