

CANAPE MENU 2026

Canape Set A
 @ \$125 pax

- 2 x vegetarian
- 1 x fish
- 3 x chicken, ham, pork & beef

Canape Set B
 @ \$165 pax

- 2 x vegetarian
- 2 x fish
- 4 x chicken, ham, pork & beef

Canape Set C
 @ \$220 pax

- 2 x vegetarian
- 3 x fish
- 5 x chicken, ham, pork & beef
- 1 x dessert



vegetarian

Cold

- Asparagus Devilled Egg (v)
- Roast Beet & Goat Cheese Crostini (vg)
- Stuffed Apricot with Ricotta & Honey Toasted Walnut (vg)
- Mozzarella Cherry Tomato & Basil Skewer (vg)

Hot

- Pesto Stuffed Baby Mushroom (vg)
- Fried Vegetarian Spring Roll (vg)
- Crispy Mushroom Phyllo Tart (v)
- Paneer & Roast Vegetables Skewer (vg)



fish

Cold

- Smoked Salmon & Cream Cheese Roll
- Pan-seared Tuna Skewer with Lemon Aioli
- Seared Tuna with Mango Salsa (+\$8 pax)

- Grilled Prawn & Pineapple Skewer
- Crab & Bacon Phyllo Tart (+\$8 pax)

Hot

- Cajun Prawn & Chorizo Skewer
- Prawn & Sesame Toast with Thai Chili Dip
- Cajun Baked Salmon Skewer with Dill Yogurt Dip (+\$8 pax)
- Crabmeat & Cheese Vol-au-Vent (+\$8 pax)



poultry, ham, pork, beef

Cold

- Iberico Ham, Manchego Cheese & Olive (+\$8 pax)
- Parma Ham & Asparagus Roll
- Parma Ham & Melon
- Roast Beef, Brie Cheese & Green Grape Skewer (+\$8 pax)
- Curried Chicken Tartlet

Hot

- Tandoori Chicken with Garlic Mayo Dip
- Chicken Finger with Garlic Mayo Dip
- Mini Teriyaki Chicken Burger (+\$8 pax)
- Mini Barbequed Pulled Pork Burger (+\$8 pax)
- Bacon wrapped Asparagus

- Prosciutto Ham & Brie Crostini (+\$8 pax)
- Bacon Deviled Egg
- Puff Pastry wrapped Cocktail Sausage
- Mini Beef Burger with Caramelized Onion (+\$8 pax)
- Tomato Beef Meatball with Sour Cream Dip
- Herbed Pepperoni Pizza Stick
- Wagyu Beef Skewer with Ginger Soy Glaze (+\$18 pax)



dessert

- Mini Banoffee Pie
- Mini Tiramisu Cup
- Mini Chocolate Brownie
- Fresh Fruit Tart
- Chocolate Caramel Tart
- Lemon Cheesecake w/ Pistachio
- Matcha Panna Cotta
- Chocolate Mousse Cup w/ White Chocolate Shavings
- Mini Macaroon Assortment (Coffee Rum, Chocolate, Raspberry Rose)
- Mini Apple Crumble



CANAPE A LA CARTE PRICE LIST

(savory items min 2 doz; dessert items must be in multiples of 3 dozen)

| COLD – ITEMS (min. 2 dozen per item) | \$ PER DOZEN | UNIT |
|--|-------------------------|-------------|
| vegetarian | | |
| Asparagus Devilled Egg (v) | 280 | |
| Roast Beet & Goat Cheese Crostini (vg) | 280 | |
| Stuffed Apricot with Ricotta & Honey Toasted Walnut (v) | 280 | |
| Eggplant Roll with Ricotta (v) | 280 | |
| Mozzarella Cherry Tomato & Basil Skewer (v) | 260 | |
| fish, shrimp & crabmeat | | |
| Smoked Salmon & Cream Cheese Roll | 260 | |
| Pan-seared Tuna Skewer with Lemon Aioli | 260 | |
| Seared Tuna with Mango Salsa | 330 | |
| Grilled Prawn & Pineapple Skewer | 280 | |
| Crab & Bacon Phyllo Tart | 330 | |
| poultry, sausage, ham & beef | | |
| Iberico Ham, Manchego Cheese & Olive | 330 | |
| Parma Ham & Asparagus Roll | 260 | |
| Parma Ham & Melon | 260 | |
| Roast Beef, Blue Cheese & Green Grape Skewer | 330 | |
| Curried Chicken Tartlet | 280 | |
| Prosciutto Ham & Brie Crostini | 330 | |
| Bacon Devilled Egg | 280 | |

| HOT – ITEMS (min. 2 dozen per item) | \$ PER DOZEN | UNIT |
|---|-------------------------|-------------|
| vegetarian | | |
| Pesto Stuffed Baby Mushroom (vg) | 260 | |
| Fried Vegetarian Spring Roll (v) | 220 | |
| Crispy Mushroom Phyllo Tart (v) | 260 | |
| Paneer & Roast Vegetables Skewer (v) | 280 | |
| fish, shrimp & crabmeat | | |
| Cajun Prawn & Chorizo Skewer | 280 | |
| Prawn & Sesame Toast with Thai Chili Dip | 260 | |
| Cajun Baked Salmon Skewer with Dill Yogurt Dip | 330 | |
| Crabmeat & Cheese Vol-au-Vent | 330 | |
| poultry, pork & beef | | |
| Tandoori Chicken Skewer with Garlic Mayo Dip | 260 | |
| Chicken Finger with Garlic Mayo Dip | 200 | |
| Mini Teriyaki Chicken Burger | 330 | |
| Mini Barbequed Pulled Pork Burger | 330 | |
| Bacon wrapped Asparagus | 280 | |
| Puff Pastry wrapped Cocktail Sausage | 280 | |
| Mini Beef Burger with Caramelized Onion | 330 | |
| Tomato Beef Meatball with Sour Cream Dip | 260 | |
| Herbed Pepperoni Pizza Stick | 260 | |

| DESSERT – ITEMS (min. 3 dozen per item) | \$ PER DOZEN | UNIT |
|--|-------------------------|-------------|
| Mini Banoffee Pie | 260 | |
| Mini Tiramisu Cup | 280 | |
| Mini Chocolate Brownie | 240 | |
| Fresh Fruit Tart | 260 | |
| Chocolate Caramel Tart | 260 | |

| DESSERT – ITEMS (min. 3 dozen per item) | \$ PER DOZEN | UNIT |
|---|-------------------------|-------------|
| Lemon Cheesecake with Pistachio | 260 | |
| Matcha Panna Cotta Cup | 280 | |
| Chocolate Mousse Cup w/ White Chocolate Shavings | 280 | |
| Mini Macaroon Assortment (Coffee Rum, Chocolate, Raspberry Rose) | 280 | |
| Mini Apple Crumble | 240 | |

Catering Essentials

PACKAGES & CUSTOMIZED MENUS

all packages shown have a minimum order of 25 persons
in addition to our printed menus, our team can create custom menus designed specifically for your event

PRESENTATION

food contained in aluminium foil trays
food can be presented on presentation tray or chafing dish, please ask for quote

UTENSIL

100% biodegradable bagasse paper plate, corn starch cutlery and paper napkin @ \$3 per set; for crockery and stainless-steel cutlery please ask for quote

DELIVERY

HK Island single trip \$350 ; round-trip \$700 (where equipment is required)
Kowloon & selected New Territories single trip \$430; round-trip \$860
delivery charge will be waived for drop-off only orders if total order amount exceeds \$10,000

WAITING SERVICE or SET-UP ONLY

\$980 per wait staff for 4 hours including set-up & clean-up

ORDER CONFIRMATION

order must be confirmed 5 full working days prior to event

PAYMENT

a 70% deposit 5 full working days prior is required; 30% balance payable the day before event (please e-mail us proof of payment)
contact us if a deferred payment term is required

CANCELLATION

less than 72-hour notice - 20% of total invoice amount; less than 48-hour notice - 50%; less than 24-hour notice - 100%