

CANAPE MENU 2022

☐ Canape Set A @ \$120 pax

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

☐ Canape Set B @ \$150 pax

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

☐ Canape Set C @ \$205 pax

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



vegetarian

Cold

- ☐ Fig & Blue Cheese
- ☐ Pesto Beetroot, Walnut & Parmesan Toast
- ☐ Vietnamese Rice Roll
- ☐ Sautéed Mixed Mushroom Bruschetta
- ☐ Mozzarella Cherry Tomato & Basil Skewer (v)
- ☐ Sweet Potato & Avocado Bites

Hot

- ☐ Mini Stuffed Spinach & Ricotta Mushroom with Parmesan Cheese
- ☐ Fried Vegetarian Spring Roll & Curry Puff
- ☐ Spanish Egg & Potato Tortilla
- ☐ Roasted Vegetables Wrap
- ☐ Wild Mushroom & Asparagus Pizza Stick



fish

Cold

- ☐ Smoked Salmon & Cream Cheese Roll
- ☐ Pan-seared Tuna on Cucumber Round
- ☐ Tomato Anchovy Bruschetta
- ☐ Mini Gazpacho Shrimp Cup
- ☐ Shrimp, Egg Salad & Broccoli Toast
- ☐ Crabmeat Lime & Chili Toast

Hot

- ☐ Cajun Prawn & Chorizo Skewer
- ☐ Prawn & Sesame Toast with Thai Chili Dip
- ☐ Cajun Baked Salmon Skewer with Dill Yogurt Dip
- ☐ Crabmeat & Cheese Tartlet



poultry, ham, pork, beef

Cold

- ☐ Chorizo, Feta & Olive Skewer
- ☐ Pumpkin, Chorizo & Feta Tartlet
- ☐ Iberico Ham, Manchego Cheese & Olive (+\$5 pax)
- ☐ Parma Ham & Asparagus Roll
- ☐ Parma Ham & Melon

Hot

- ☐ Tandoori Chicken with Mint Mayo Dip
- ☐ Chicken Finger with Garlic Mayo Dip
- ☐ Mini Teriyaki Chicken Burger
- ☐ Mini Barbequed Pulled Pork Burger (+\$5 pax)
- ☐ Bacon Rosemary Stuffed Mushroom

- ☐ Roast Beef, Blue Cheese & Green Grape Skewer
- ☐ Curried Chicken Tartlet
- ☐ Foie Gras Mousse Brioche Toast (+\$5 pax)
- ☐ Bacon Devilled Egg
- ☐ Maple Glazed Bacon Wrapped Sausage
- ☐ Mini Beef Burger with Caramelized Onion (+\$5 pax)
- ☐ Tomato Beef Meatball with Sour Cream Dip
- ☐ Herbed Pepperoni Pizza Stick



dessert

- ☐ Eclair with Custard Cream
- ☐ Tiramisu Square
- ☐ Chocolate Truffle Cake
- ☐ Fresh Fruit Tart
- ☐ Caramel Cheesecake Square
- ☐ Lemon Cheesecake
- ☐ Matcha Panna Cotta
- ☐ Chocolate Mousse Cup w/ White Chocolate Shavings
- ☐ Mini Macaroon Assortment (Coffee Rum, Chocolate, Raspberry Rose) (+\$5 pax)
- ☐ Cranberry Cheesecake Bar



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		
Fig & Blue Cheese (v)	240	
Pesto Beetroot, Walnut & Parmesan Toast (v)	220	
Vietnamese Rice Roll (v)	220	
Sautéed Mixed Mushroom Bruschetta (v)	220	
Mozzarella Cherry Tomato & Basil Skewer (v)	220	
Sweet Potato & Avocado Bites (v)	220	
fish, shrimp & crabmeat		
Smoked Salmon & Cream Cheese Roll	260	
Pan-seared Tuna on Cucumber Round	260	
Tomato Anchovy Bruschetta	260	
Mini Gazpacho Shrimp Cup	260	
Shrimp, Egg Salad & Broccoli Toast	260	
Crabmeat Lime & Chili Toast	260	
poultry, sausage, ham & beef		
Chorizo, Feta & Olive Skewer	180	
Pumpkin, Chorizo & Feta Tartlet	180	
Iberico Ham, Manchego Cheese & Olive	240	
Parma Ham & Asparagus Roll	220	
Parma Ham & Melon	220	
Roast Beef, Blue Cheese & Green Grape Skewer	220	
Curried Chicken Tartlet	180	
Foie Gras Mousse Brioche Toast	280	
Bacon Devilled Egg	240	

HOT – ITEMS (min. 2 dozen per item)	\$ PER DOZEN	UNIT
vegetarian		
Mini Stuffed Spinach & Ricotta Mushroom with Parmesan Cheese (v)	220	
Fried Vegetarian Spring Roll & Curry Puff (v)	140	
Spanish Egg & Potato Tortilla (v)	220	
Roasted Vegetables Wrap (v)	180	
Wild Mushroom & Asparagus Pizza Stick (v)	180	
fish, shrimp & crabmeat		
Cajun Prawn & Chorizo Skewer	260	
Prawn & Sesame Toast with Thai Chili Dip	180	
Cajun Baked Salmon Skewer with Dill Yogurt Dip	280	
Crabmeat & Cheese Tartlet	240	
poultry, pork & beef		
Tandoori Chicken Skewer with Mint Mayo Dip	260	
Chicken Finger with Garlic Mayo Dip	180	
Mini Teriyaki Chicken Burger	280	
Mini Barbequed Pulled Pork Burger	280	
Bacon Rosemary Stuffed Mushroom	220	
Maple Glazed Bacon Wrapped Sausage	180	
Mini Beef Burger with Caramelized Onion	280	
Tomato Beef Meatball with Sour Cream Dip	180	
Herbed Pepperoni Pizza Stick	180	

DESSERT – ITEMS (min. 3 dozen per item)	\$ PER DOZEN	UNIT
Eclair with Custard Cream	240	
Tiramisu Square	240	
Chocolate Truffle Cake	240	
Fresh Fruit Tart	180	
Caramel Cheesecake Square	240	

DESSERT – ITEMS (min. 3 dozen per item)	\$ PER DOZEN	UNIT
Lemon Cheesecake	240	
Matcha Panna Cotta Cup	180	
Chocolate Mousse Cup w/ White Chocolate Shavings	240	
Mini Macaroon Assortment (Coffee Rum, Chocolate, Raspberry Rose)	280	
Cranberry Cheesecake Bar	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 \$250 ; round-trip \$500 (where equipment is required)
Kowloon & selected New Territories single trip \$350 ; round-trip \$700
delivery charge will be waived for drop-off only orders if total order amount exceeds \$10,000

WAITING SERVICE or SET-UP ONLY

\$780 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%