

CANAPE MENU 2024

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
- Beetroot, Pumpkin & Feta Tartlet
- Sun-dried Tomato with Feta on Polenta Square
- Mozzarella Cherry Tomato & Basil Skewer

Hot

- Pesto Stuffed Baby Mushroom
- Fried Vegetarian Spring Roll
- Roasted Vegetables Wrap
- Paneer & Roast Vegetables Skewer



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
- Crabmeat Lime & Chili Toast (+\$8 pax)

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

- Iberico Ham, Manchego Cheese & Olive (+\$5 pax)
- Parma Ham & Asparagus Roll
- Parma Ham & Melon
- Roast Beef, Brie Cheese & Green Grape Skewer (+\$5 pax)
- Curried Chicken Tartlet

Hot

- Tandoori Chicken with Garlic Mayo Dip
- Chicken Finger with Garlic Mayo Dip
- Mini Teriyaki Chicken Burger (+\$5 pax)
- Mini Barbequed Pulled Pork Burger (+\$5 pax)

- Bacon wrapped Asparagus

- Foie Gras Terrine w/ Apricot Chutney (+\$8 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

- 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	
Beetroot, Pumpkin & Feta Tart (v)	280	
Sun-dried Tomato & Feta on Polenta Square (v)	280	
Eggplant Roll with Ricotta (v)	260	
Mozzarella Cherry Tomato & Basil Skewer (v)	240	
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	
Crabmeat Lime & Chili Toast	330	
poultry, sausage, ham & beef		
Iberico Ham, Manchego Cheese & Olive	280	
Parma Ham & Asparagus Roll	260	
Parma Ham & Melon	260	
Roast Beef, Blue Cheese & Green Grape Skewer	280	
Curried Chicken Tartlet	280	
Foie Gras Terrine with Apricot Chutney	330	
Bacon Devilled Egg	280	

HOT – ITEMS (min. 2 dozen per item)	\$ PER DOZEN	UNIT
vegetarian		
Pesto Stuffed Baby Mushroom (v)	240	
Fried Vegetarian Spring Roll (v)	220	
Roasted Vegetables Wrap (v)	240	
Paneer & Roast Vegetables Skewer (v)	280	
fish, shrimp & crabmeat		
Cajun Prawn & Chorizo Skewer	280	
Prawn & Sesame Toast with Thai Chili Dip	240	
Cajun Baked Salmon Skewer with Dill Yogurt Dip	280	
Crabmeat & Cheese Tartlet	280	
poultry, pork & beef		
Tandoori Chicken Skewer with Garlic Mayo Dip	260	
Chicken Finger with Garlic Mayo Dip	200	
Mini Teriyaki Chicken Burger	300	
Mini Barbequed Pulled Pork Burger	300	
Bacon wrapped Asparagus	280	
Maple Glazed Bacon Wrapped Sausage	220	
Mini Beef Burger with Caramelized Onion	300	
Tomato Beef Meatball with Sour Cream Dip	200	
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	240	
Chocolate Caramel Tart	260	

DESSERT – ITEMS (min. 3 dozen per item)	\$ PER DOZEN	UNIT
Lemon Cheesecake with Pistachio	260	
Matcha Panna Cotta Cup	220	
Chocolate Mousse Cup w/ White Chocolate Shavings	240	
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 \$320 ; round-trip \$640 (where equipment is required)
Kowloon & selected New Territories single trip \$390 ; round-trip \$780
delivery charge will be waived for drop-off only orders if total order amount exceeds \$10,000

WAITING SERVICE or SET-UP ONLY

\$820 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%