

ENHANCE YOUR COCKTAIL WITH CANAPES

Selection of Cold Canapés: €2.00 per piece

- Hiomeri with melon pearl
- Mozzarella sticks with cherry tomatoes and balsamic glaze
- Salmon Beetroot gravlax with pickled cucumber
- Bagel of smoked salmon with Philadelphia cheese and dill
- Tomato Tart with basil and cottage cheese
- Tuna tataki with bonzu dressing
- Compressed watermelon with aperol and fetta cheese
- Home made ciabbata with roast beef, horse radish cream and sundried tomato pesto
- Fava with truffle and octopus
- Prawn cracker with taramosalata and brick
- Avocado guacamole with fresh coriander and baby prawns
- Chicken fajita wrap with avocado with stir fried vegetables

Selection of Cold Gourmet Canapés: €4.00 per piece

- Fresh oysters (Fine De Claire No. 3)
- Tartare of yellow tuna with avocado guacamole and fresh coriander
- Duck Foie Gras parfait on brioche toast
- Homemade rolled duck ham presented on duck feather
- Crab salad with parsnip cream and pickled cucumber
- Avocado and red Prawn cocktail

Selection of Hot Canapés: €2.00 per piece

- Homemade Spanakopita (traditional spinach and cheese pie)
- Vegetable spring rolls, with sweet chilli
- Tiger prawns in filo pastry and basil mayonnaise
- Chick pea falafel with curry coconut yoghurt
- Salmon burger with wasabi mayonnaise and wakame

Selection of Hot Gourmet Canapés: €2.90 per piece

- Quiche Lorraine with grilled salmon and green asparagus
- Confit duck leg with mixed vegetables, coriander and plum sauce in bao bun
- 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