



# M E N U

## C O L D C A N A P E S

Cherry tomato, basil Balsamic  
crostini's

Creamy Garlic mushroom  
crostini's

Goats Cheese chive and hibiscus  
bites

Parma Ham Parcel surprise - fig  
& cream cheese

Seaweed stacked Devilled Eggs

Fig and black olive tapenade  
mini crackers

Salmon Ceviche

Gazpacho shooters

Blue Cheese, walnut and grape  
bites

Artichoke, olive, sundried  
tomato filo cups

Watermelon, Feta Cheese, Mint

Pancetta wrapped Halloumi



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## HOT CANAPES

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Malaysian Chicken satay skewers with  
flaked almond and coriander

Seafood Bouche

Mini beef Tacos

Baked camembert tartlets w/ caramelised  
red onion and herbs

Onion Bhajis w/ beetroot sour cream

Wild mushroom arancini w/ thyme truffle  
honey

Cod croquettes w/ mint pea puree

Roasted potato skins with crème fraiche  
chive & cheddar

Korean Beef lettuce cups

Lamb lollipops with spicy tomato chilli  
jam

Tandoori chicken & vegetable kebabs



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## DESSERT CANAPES

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Beetroot chocolate brownies

Chocolate Truffles

Tiramisu cheesecake bites

Strawberries, vanilla & elderflower  
cream filo bites

Apple, almond & caramel cake bites

Chocolate Meringue kisses

Passionfruit pavlovas

Rose, cardamon & chocolate mousse  
shooters

Mini carrot cakes

Raw Cacao tiffin

Peppermint Chocolate Energy balls

Mini almond fig rolls



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## PRICING

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For your special occasion,  
we recommend usually around  
5-6 canapes per head.

This also Depends on the length of your event.

The price is €1.50 per canape

If you wish, we are happy to help you with some  
pairings that best suit your occasion.

