



COCKTAIL AND CANAPÉ SELECTION

DESIGN YOUR OWN MENU

We encourage our guests to design their own personalised menus, rather than choosing from the specific selections, so that services can be tailor-made to meet individual needs. Listed below are our Chef's recommendations from which you can design your own menu.

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| Reception 1 | 2 cold and 2 hot canapés | €13 per person |
| Reception 2 | 4 cold and 2 hot canapés | €15 per person |
| Standard Reception | 5 cold and 3 hot canapés | €19 per person |
| Premium Reception | 5 cold, 4 hot and 2 dessert canapés | €26 per person |
| Deluxe Reception | 5 cold, 5 hot and 3 dessert canapés | €33 per person |
| Luxury Reception | 6 cold, 5 hot and 5 dessert canapés | €36 per person |
| Cold or Hot Canapés | 1 piece | €3.5 per piece |

CANAPÉ MENU RECOMMENDATIONS

Reception 1 **€13 per person**

Menu A

Buffalo mozzarella, arugula and pesto
Beef carpaccio, tomato salsa and mustard mayonnaise
Deep-fried cauliflower, mozzarella and risotto balls
Pan-fried crab cake with mustard grain sauce

Menu B

Chilled canapé shots of gazpacho with cucumber, red and yellow cherry tomatoes
Roasted beef with mushroom tartare
Peking duck spring rolls with hoisin sauce
Chicken satay with peanut sauce

Reception 2 **€15 per person**

Menu A

Buffalo mozzarella, arugula and pesto
Beef carpaccio, tomato salsa and mustard mayonnaise
Smoked salmon, cucumber and cream cheese with caviar
Grissini wrapped in Parma ham
Deep-fried cauliflower, mozzarella and risotto balls
Pan-fried crab cake with mustard grain sauce

Menu B

Asian marinated salmon with sweet and sour relish
Chilled canapé shots of gazpacho with cucumber, red and yellow cherry tomatoes
Vegetable spring rolls
Thai beef salad with mint and grapes
Peking duck spring rolls with hoisin sauce
Thai fish cake with sweet and sour sauce



COLD CANAPÉS SELECTION

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| Beef carpaccio, tomato salsa and mustard mayonnaise | |
| Smoked lamb loin, rosemary and mushrooms | |
| Roulade of foie gras with fried celery leaf | surcharge €0.50 |
| Roulade of foie gras with pistachio crust and cantaloupe melon | surcharge €0.50 |
| Pastrami on rye bread with Thousand Island dressing | |
| Mini croquet-monsieur | |
| Parmesan with aged balsamic | |
| Grissini wrapped in Parma ham | |
| Muffuletta, ham and cheese rolled in baguette | |

Vegetarian

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| Baked tomato, olive and pesto tart | |
| Marinated peppers, asparagus with a balsamic reduction | |
| Buffalo mozzarella, arugula and pesto | |
| Chilled canapé shots of gazpacho with cucumber, red and yellow cherry tomatoes | |

Fish and shellfish

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| Mille-feuille of smoked salmon, cream cheese and chives | |
| Salmon tartare, poppy seed tuile, caviar cream | |
| Fondue crab, prawn, mayonnaise and asparagus | |
| Poached lobster, avocado guacamole and oven-roasted cherry tomatoes | surcharge €1 |
| Smoked trout, caviar and crème fraîche mille-feuille | |
| Poached prawn tail and asparagus | surcharge €0.50 |
| Smoked salmon, cucumber and cream cheese with caviar | |

Asian canapés

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| Thai marinated salmon with sweet and sour relish | |
| Coriander-marinated king fish with mung bean salad | |
| Shiitake mushrooms, cilantro and mint rolls with soya dressing | |
| Thai beef salad with mint and grapes | |

HOT CANAPÉS SELECTION

Vegetarian

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| Deep-fried cauliflower, mozzarella and risotto balls | |
| Feta cheese, mint and onion in filo pastry | |
| Red onion confit, goat cheese in filo pastry | |

Fish and shellfish

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| Pan-fried crab cake with mustard grain sauce | |
| Prawn brochette with mango salsa | surcharge €0.50 |
| Scallop ravioli with parsley cream | surcharge €0.50 |
| Seared scallop with tomato and mint salsa | surcharge €0.50 |



Asian canapés

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| Lamb kebab with spicy pappadam | |
| Lamb kofta and spiced tomato chutney | |
| Vegetarian pakora with mint chutney | |
| Vegetable spring rolls | |
| Asparagus tempura, soya and daikon dip | |
| Cheese, onion and mint sambousek | |
| Prawns and sesame seeds in Chinese pastry with rice wine vinegar | |
| Thai fish cake with sweet and sour sauce | |
| Prawns, spring onions and coriander samosa | surcharge €0.50 |
| Peking duck spring rolls with hoisin sauce | |
| Barbecued pork with pickled vegetables | |
| Chicken satay with peanut sauce | |
| Fried chicken in Indian spices with raita | |
| Prawn and mango in Thai red curry | surcharge €0.50 |
| Prawn tempura with Japanese mayonnaise | surcharge €0.50 |

DESSERT CANAPÉS SELECTION

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| Mini-cups of vanilla panna cotta, blackcurrant and strawberry compote |
| Raspberry madeleines with lemon crème fraîche |
| Various crème brûlées – pistachio, vanilla and chocolate |
| Chef's selection of mini-pastries |
| Fruit skewers with dipping sauce |
| Bailey's and chocolate mille-feuille |
| Almond tart with marinated pineapple |
| Mint and chocolate mini-gateaux |
| Macaroons with various ganache fillings |