A close up of a logo

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***Canape Menu 2019***

***150 – 250 Guests - €12pp plus VAT – 4 pieces per person***

***100 – 149 Guests - €15pp plus VAT - 4 pieces per person***

***50 – 99 Guests - €22pp plus VAT - 4 pieces per person***

***Canape Selection – Please choose 4***

Sushi Selection including salmon, tuna, chicken and vegetarian with rice

Smoked salmon blini with lemon and crème fraiche

Duck Pancakes with spring onion and whiskey & tamarind sauce

Ham & Eggs – Quail Eggs with Serrano Ham and smoked sea salt

Fillet of beef on a Rosemary infused Focaccia with horseradish cream

Whiskey cured fresh salmon in a cucumber cup

Ahi Tuna tartare on a crisp croute with guacamole

Mini tartlet of whiskey soaked wild mushroom and blue cheese (V)

Julienne vegetable pancakes with a soy dipping sauce (V)

Mini cone with goat’s cheese and roasted red pepper (V)

Cherry Tomato & mozzarella brochette with fresh basil (V)

Chargrilled prawn in a Marie Rose shot

Chicken & Black Pudding ballotine with pesto

Asparagus wrapped in Serrano Ham with Lemon

Wild mushroom soup shot (V)

Gazpacho shot (V)

Ratatouille bites (Vegan)

Mini vegetable kopla balls (Vegan)

Courgette & carrot fritters (Vegan)

**Sweet Canape Selection**

Shot of Creamy Oreo Milkshake

Vanilla bean panna cotta shots with fruit coulis

Smooth chocolate whiskey ganache tartlet

Vanilla baby cheesecake

Baby lemon meringue pies

Fresh Belgian chocolate dipped strawberries

Mini crème egg cup- vanilla cheesecake in a chocolate shell with mango coulis

Mini fruit tarts filled with crème anglais and fresh berries

Mini chocolate mousse cups with mint/almond/baileys fillings