



SHAMROCK
CATERING CO
est. 1994



SHAMROCK YACHT MENU



Introducing the Shamrock Fleet

Three premium Australian-built cruisers for private events on Hong Kong waters

For 30 years, award-winning Shamrock Catering has served Hong Kong's consulates, banks, law firms, and insurers — delivering over 1,500 events annually, including 150+ at sea. Today we extend that standard onto the water with three premium cruisers built for sophisticated private gatherings.

Emerald Isle



Flagship — largest lower open deck and lounge in the fleet

CAPACITY: Up to 45 guests

Signature BBQ Experience

FOR: Corporate days, team building, private gatherings

- Chef-attended BBQ: premium meats, seafood, fresh sides
- Free-flow soft drinks, beer, and house wine
- Arrival canapés and dessert station

Emerald Odyssey



Multi-level versatility — expansive decks for varied event formats

CAPACITY: Up to 55 guests

Elevated Corporate & Client

FOR: Client engagements, product launches, executive offsites

- Premium plated or buffet menu (international + local fusion)
- Free-flow beverages plus one signature cocktail
- AV setup and dedicated event coordinator

Irish Rover



Sleek and social — stylish lines with superior weather protection

CAPACITY: Up to 45 guests

Premier Celebration

FOR: Weddings, anniversaries, milestone events

- Multi-course custom dining (seated or interactive)
- Premium open bar — wines, spirits, cocktails, mocktails
- Themed décor with enhanced lighting and audio

All packages include professional crew, fuel for standard harbour itineraries, setup, and cleanup. Fully customisable. Groups of 100-150 can raft multiple vessels.

Contact us to design your bespoke experience

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Gold Junk Package 2026



15 PEOPLE MINIMUM

APPETIZERS/MINIS/SKEWERS (CHOOSE 3)

- USA Barbecued Chicken Wings 15 pcs
- Tortilla Chips with Salsa Dip and Shredded Cheese on the side (500g)
- Ham and cheese croissant 15 pcs
- Mini Tandoori Chicken Skewers with a Mint Yoghurt Dip on the side 15 pcs
- Mini Grilled Vegetable Skewers with an Italian Dip on the side 15 pcs (VEG)
- Beef Skewers with Thai Style Peanut Sauce 15 pcs
- Chicken Skewer with Thai Style Peanut Sauce 15 pcs
- Mini Bacon and Mushroom Quiche 15 pcs
- Mini Pain Au Chocolate 15 pcs (VEG)
- Baked Chicken Parcel 15 pcs

SANDWICH/WRAP PLATTERS (CHOOSE 2)

- Mozzarella Cheese Roasted Eggplant Sandwich 16 pcs (VEG)
- Roasted Chicken Salad with Herb and Mayonnaise Sandwich 16 pcs
- Country Ham, Cheese, Tomato, and Herb with Mayonnaise Sandwich 16 pcs

SALADS (CHOOSE 2)

[APPROX 1.5 KG PER TRAY] [2 TRAYS OF EACH SERVED]

- BBQ Prawn, Mango & Avocado Salad
- Mediterranean Chicken & Quinoa Rainbow Salad
- Thai Chopped Chicken & Cashew Nut Salad
- Som Yum Thai Shredded Green Papaya Salad (VEG)
- Classic Caesar Salad with Caesar Dressing on side (VEG)
- Crudites Vegetable Sticks Salad with Italian Dressing on the side (VEG)

MAIN DISHES (CHOOSE 3)

[APPROX 1.5 KG PER TRAY] [2 TRAYS OF EACH SERVED]

- Minced Beef Bolognese Lasagne served with Garlic Bread
- Vegetable Lasagna with Homemade Tomato Sauce with garlic bread (VEG)
- Spaghetti Bacon Carbonara
- Whole Cooked Chicken with Thai, BBQ, Lemon and Herbs, or Tandoori Sauce (Whole Chicken cut into 4 slices 4 full chickens cut into 16 quarters)
- Braised Noodle with Mixed Mushrooms (VEG)

- Fried Rice with Shrimp and VEGetable
- Sweet and Sour Chicken with Steamed Rice
- Gaeng Garee Gai / Moo / NuerA mild Yellow Curry with Tofu and VEGetables
- Phad Kra Pao Gai Stir-fried minced Pork with Chili and Basil
- Pineapple Fried Rice (VEG)

BREAD

- Bread rolls and butter (1 pc per person)

DESSERT (CHOOSE 2) (1 pc per person)

- Mini Triple Chocolate Cake with White Chocolate Shaving
- Mini Country Carrot Cake
- Mini New York Cheesecake with Blueberry
- Mini Creme Puff
- Seasonal Fresh Fruit Platter (Approx. 1.5 kg)

CONSUMABLES UTENSILS AND BIODEGRADABLES PLATES

- Disposable Utensil Packs (Biodegradable, including cutlery, plate, food tongs, napkin) – Charge of \$5 for each pack



Silver Junk Package 2026



15 PEOPLE MINIMUM

APPETIZERS/MINIS/SKEWERS (CHOOSE 2)

- USA Barbecued Chicken Wings 15 pcs
- Tortilla Chips with Salsa Dip and Shredded Cheese on the side (300g)
- Ham and cheese croissant 15 pcs
- Mini Tandoori Chicken Skewers with a Mint Yoghurt Dip on the side 15 pcs
- Mini Grilled Vegetable Skewers with an Italian Dip on the side 15 pcs
- Beef Skewer with Thai Style Peanut Sauce 15 pcs
- Chicken Skewer with Thai Style Peanut Sauce 15 pcs
- Mini Vegetable Quiche 15 pcs

SANDWICH/WRAP PLATTERS (CHOOSE 1)

- Mozzarella Cheese Roasted Eggplant Sandwich 16 pcs
- Roasted Chicken Salad with Herb and Mayonnaise Sandwich 16 pcs
- Country Ham, Cheese, Tomato, and Herb with Mayonnaise Sandwich 16 pcs

SALADS (CHOOSE 2)

[APPROX 1.5 KG PER TRAY] [2 TRAYS OF EACH SERVED]

- Grilled Tofu, Brown Rice & Rainbow Salad (Vegan)
- Mediterranean Chicken & Quinoa Rainbow Salad
- Thai Chopped Chicken & Cashew Nut Salad
- Garden Pasta Salad with Ranch Dressing
- Classic Caesar Salad with Caesar Dressing on the side
- Crudites Vegetable Sticks Salad with an Italian Dressing on the side

MAIN DISHES (CHOOSE 3)

[APPROX 1.5 KG PER TRAY] [2 TRAYS OF EACH SERVED]

- Minced Beef Bolognese Lasagna served with Garlic Bread
- Vegetable Lasagna with Fresh Homemade Tomato Sauce and Garlic Bread
- Whole Cooked Chicken with Thai, BBQ, Lemon and Herbs, or Tandoori Sauce (Whole Chicken cut into 4 slices 4 full chickens cut into 16 quarters)

- Braised Noodle with Mixed Mushrooms (VEG)
- Fried Rice with Shrimp and Vegetable
- Sweet and Sour Chicken with Steamed Rice
- Pineapple Fried Rice
- Gaeng Garee Gai / Moo / NuerA mild Yellow Curry with Chicken

DESSERT (CHOOSE 1) (1 pc per person)

- Mini Triple Chocolate Fudge Cake
- Mini New York Cheesecake
- Seasonal Fresh Fruit Platter (Approx.1.5 kg)

CONSUMABLES UTENSILS AND BIODEGRADABLES PLATES

- Disposable Utensil Packs (Biodegradable, including cutlery, plate, food tongs, napkin) – Charge of \$5 for each pack



Emerald Junk Package 2026



15 PEOPLE MINIMUM

SNACK (CHOOSE 2)

- Thai Chicken Satay with Homemade Peanut Sauce 15 pcs
- Pita Chips with Hummus Dip (VEG) (1.5Kg)
- Breaded Chicken Tender with BBQ Sauce 15 pcs
- Mini Curry Puff Parcel (VEG) 15 pcs
- Spinach Parcel (VEG) 15 pcs
- Mini Cocktail Pork sausages with Honey Mustard 30pcs

SALAD OR SANDWICHES (CHOOSE 2)

- Ham and Cheese Herb mayo sandwiches (cut into 16 Pcs)
- Roasted Chicken and Mayo Sandwiches (cut into 16 Pcs)
- Grilled Veggie with Hummus Sandwiches (cut into 16 Pcs) (V)
- Grilled Tofu, Brown Rice & Rainbow Salad (Vegan) (1.5 Kg)
- Greek Salad (1.5Kg)
- Classic Caesar Salad with Caesar Dressing on side (VEG)(1.5 Kg)

MAIN (CHOOSE 3)

- 2 x Bite Size Pizza 12 (cut into 10pcs@) (Margarita, Pepperoni, Hawaii)
- Whole Cooked Chicken with Thai, BBQ, Lemon and Herbs, or Tandoori Sauce (Whole Chicken cut into 4 slices 4 full chickens cut into 16 quarters)
- Roasted Veggie Quesadillas with Tomato Salsa (16 quarters)
- Indian Butter Chicken with Basmati Rice (1.5 Kg)
- Roasted Veggie Masala with Steamed Rice(1.5 Kg)
- Thai Green Curry Chicken with Rice(1.5 Kg)
- E Fu Mushroom Noodle (1.5 Kg)
- Baked 3 Cheese Mac and Cheese (1.5 Kg)

DESSERT (CHOOSE 1) (1 PC PER PERSON)

- Mini Chocolate Brownie
- Mini New York Cheesecake
- Mini Creme Puff

CONSUMABLES UTENSILS AND BIODEGRADABLES PLATES

- Disposable Utensil Packs (Biodegradable, including cutlery, plate, food tongs, napkin) – Charge of \$5 for each pack



Southside Pizza Junk Package 2026



15 PEOPLE MINIMUM

12 inch Sourdough New York Style Pizza (Choose 2 items, 3 pieces each, total served 6 Pizzas)

- Pepperoni
- Hawaiian
- Margherita
- VEGhead
- 4 Cheese Delight
- Smokey BBQ Chicken

SALAD by the tray - 1.5 KG (Choose 1)

- Classic Caesar Salad with Baked Croutons & Caesar Dressing
- New Potato Salad with Bacon & Chives
- Pesto Chicken Bowtie Pasta

MAIN (Choose 2)

- Baked Chicken Tenders - 30 pcs
- Chicken Satay - 30 pcs
- Beef Satay - 30 pcs
- Vegetable Skewers - 30 pcs
- BBQ Chicken Nuggets - 30 pcs
- Baked 3 Cheese Mac and Cheese (1.5 Kg)

DESSERT (Choose 1) (1 pc per person)

- Mini New York Cheesecake
- Mini Creme Puff

CONSUMABLES UTENSILS AND BIODEGRADABLES PLATES

- Disposable Utensil Packs (Biodegradable, including cutlery, plate, food tongs, napkin) – Charge of \$5 for each pack



BBQ Menu A

15 PEOPLE MINIMUM

- Please Choose 2 Canapes, 2 Salads, 3 BBQ Items (including a maximum of 1 Beef), and 1 Dessert
- Includes 1 chef maximum of 4 hours including set up and breakdown.
- Excludes any equipment rental and delivery fees.
- BBQ Cart rental: HK\$1600; Chaffing dishes: from HK\$225 each

CANAPES (Choose 2 types, 1 pc of each served)

- Australian crabmeat Tartlet with Lime and Sauce topped with fresh mint
- Seared fresh Ah-Hi Tuna with toasted Sesame seed and topped with Wasabi Mayo
- Smoked Norwegian Salmon Blinis (mini French pancakes) topped with Crème Fraiche and faux caviar
- A Trio of wild Mushrooms blended in truffle oil in a mini baked tart shell (VEG)

SALADS (Choose 2)

- Mediterranean Chicken & Quinoa Rainbow Salad
- Thai Chopped Chicken & Cashew Nut Salad
- Classic Caesar Salad with Caesar Dressing on side (VEG)
- Healthy Quinoa Salad with Asian Soy Dressing (VEG)
- German Potatoes Salad with Chive and Mustard Mayo

BBQ ITEMS (Choose 3)

- Sous vide Cajun Chicken Breast with Honey Mustard Dressing 80g
- USA Smoky BBQ Pork Ribs (per piece)
- Thai Spice Sole Fillet wrapped in Banana Leaf (one parcel per head)
- USA BBQ Chicken Wings (2 pieces per person)
- Garlic Prawn and cherry tomato Skewer (1skewer per person)
- Masala VEGetables Skewer with Green chili sauce (1 skewer per person) (VEG)
- USA Pork belly Chop 100g
- Mini Hotdog with English Cumberland sausage 60g and 3' Hotdog Bun
- Roasted VEGetables and Refried Bean Burritos with Sour Cream and Salsa (3 Warp per person)

BBQ BEEF (Choose 1) (1 pc per person)

- Australian Beef Tenderloin 80g
- Australian Ribeye steak 80g (additional HK\$30 per person)

DESSERTS (Choose 1) (1 pc per person)

- Mini New York Cheesecake
- Mini Chocolate Brownie
- Mini Tiramisu
- Mini Chocolate Cake (vegan option)
- Assorted Macarons
- Fresh Fruit Platter (1.5Kg tray) x 2 Trays



BBQ Menu B

15 PEOPLE MINIMUM

- Please Choose 2 Canapes, 2 Salads, 4 BBQ Items (including a maximum of 1 Beef), and 2 Dessert
- Includes 1 chef maximum of 4 hours including set up and breakdown.
- Excludes any equipment rental and delivery fees.
- BBQ Cart rental: HK\$1600; Chaffing dishes: from HK\$225 each

CANAPES (Choose 2 types, 1 pc of each served)

- Australian crabmeat Tartlet with Lime and Sauce topped with fresh mint
- Fennel Marinated Greek Feta Cheese with mint and Olive and oregano Skewers (VEG)
- Seared fresh Ah-Hi Tuna with toasted Sesame seed and topped with Wasabi Mayo
- Smoked Norwegian Salmon Blinis (mini French pancakes) topped with Crème Fraiche and faux caviar
- A Trio of wild Mushrooms blended in truffle oil in a mini baked tart shell (VEG)
- Italian Parma Ham, carved honeydew Melon, Ball with spinach skewer
- Smoked Chicken with Avocado on a German Pumpernickel Round Bread

SALADS (Choose 2)

- BBQ Prawn, Mango & Avocado Salad
- Grilled Tofu, Brown Rice & Rainbow VEG Salad (VEGAN)
- Baby Spinach with Dates, Pecan, Red Onion and Balsamic Vinaigrette
- Thai Papaya Salad with Shrimps
- Pan Seared Broccoli with Lemon and Feta Cheese (VEG)
- Healthy Quinoa Salad with Asian Soy Dressing (VEG)
- German Potatoes Salad with Chive and Mustard Mayo
- Greek salad with Feta Cheese, Black Olive, and Italian Dressing (VEG)

BBQ ITEMS (Choose 4)

- Sous vide Cajun Chicken Breast with Honey Mustard Dressing 80g
- USA Smoky BBQ Pork Ribs (per piece)
- Thai Spice Sole Fillet wrapped in Banana Leaf (one parcel per head)
- USA BBQ Chicken Wings (2 pieces per person)
- Garlic Prawn and cherry tomato Skewer (one skewer per head)

- Masala VEGetables Skewer with Green chili sauce (one skewer per head)(VEG)
- USA Pork belly Chop 100g
- Mini Hotdog with English Cumberland sausage 60g and 3' Hotdog Bun
- Cajun Salmon with Mango Salsa 100g
- Roasted VEGetables and Refried Bean Burritos with Sour Cream and Salsa (3 Warp per person)
- Australian Sirloin Beef Burger with Sesame Burger Bun (additional HK\$30 per person)
- Australian Lamb Chop 100g (additional HK\$70 per Head)

BBQ BEEF (Choose 1) (1 pc per person)

- Australian Beef Tenderloin 80g
- Australian Ribeye steak 80g (additional HK\$30 per person)

DESSERTS (Choose 2) (1 pc per person)

- Mini Triple Chocolate Fudge cake
- Mini New York Cheesecake
- Mini Chocolate Brownie
- Mini Tiramisu
- Mini Chocolate Cake (Vegan option)
- Fresh Fruit Platter (1.5Kg tray) x 2 Trays
- Cheeseboard with Grapes and Cracker
- (Extra HK\$85/per Head)



BBQ Menu C

15 PEOPLE MINIMUM

- Please Choose 2 Canapes, 2 Salads, 4 BBQ Items (including a maximum of 1 Beef and 1 Lamb) and 2 Dessert
- Includes 1 chef maximum of 4 hours including set up and breakdown.
- Excludes any equipment rental and delivery fees.
- BBQ Cart rental: HK\$1600; Chaffing dishes: from HK\$225 each

CANAPES (Choose 2 types, 1 pc of each served)

- Australian crabmeat Tartlet with Lime and Sauce topped with fresh mint
- Fennel Marinated Greek Feta Cheese with mint and Olive and oregano Skewers (VEG)
- Seared fresh Ah-Hi Tuna with toasted Sesame seed and topped with Wasabi Mayo
- Smoked Norwegian Salmon Blinis (mini French pancakes) topped with Crème Fraiche and faux caviar
- A Trio of wild Mushrooms blended in truffle oil in a mini baked tart shell (VEG)
- Italian Parma Ham, carved honeydew Melon, Ball with spinach skewer
- Smoked Chicken with Avocado on a German Pumpernickel Round Bread
- Norwegian Smoked Salmon Blinis with Crème Fraiche and Faux Caviar
- Hosin Duck in Crispy Wonton Cup

SOMETHING TO START WITH

- Cold Cut Platter with Olives, Pickles and Ciabatta Toast

SALADS (Choose 2)

- Mexican Layered Beef & Bean Fiesta Salad
- Shredded Carrot, Apple and Raisin Salad with Honey Lemon Dressing
- Smoked Eggplant, Pomegranate, Feta, Sunflower and Pumpkin Seed salad with Tahini Sauce
- Teriyaki Smoked Salmon Rice, Shitake Mushroom, Board Bean Salad
- Healthy Quinoa and Edamame Beans Salad with Japanese Soy Dressing
- Baby Spinach, Half Dried Tomato, Dates and Red Onion Salad with light Balsamic Dressing
- Rosemary and Garlic Roasted New Potatoes Salad

BBQ (Choose 4 items , Maximum 1 Beef and 1 Lamb)

BEEF (Choose a maximum of 1 beef item)

- Australian Wagyu M5 Beef Tomahawk (1.7 Kg) with Mustards (1 Pc)
- Australian Rib Eye Steak with Garlic Thyme Butter (80g/ Head)
- Australian Wagyu Burger with Brioche Burger Bun and Accompaniment (1 pc/ Head)

CHICKEN

- Peri Peri Roast Chicken Breast with Honey Mustard Yoghurt (80g per head)
- Peri Peri Chicken Skewer with Pineapple Lettuce coriander Salad and Flat Bread (1 pc/ Head)
- Indian Chicken Tikka with Mint Raita (80g/ Head)
- Chicken and Zucchini Burger with Mayo (1 pc/ Head)

PORK

- Canadian Homemade Pork Sausage Swirl with Pepernata Sauce (1 piece 800g for 3 pax)
- U.S. BBQ Pork Spare Ribs with Barbeque Sauce (1 pc/ Head)
- U.S. Pork Tenderloin with Spicy Corn and Avocado Salsa (80g/ Head)
- Honey Orange Glazed Ham with Mustards with Mini Flour Bap (2 Kg piece)

LAMB (Choose a maximum of 1 lamb item)

- Whole Rosemary and Garlic Roast Leg of Lamb with Gravy and Mint Sauce (around 2 Kg)
- Australian Spiced Minced Lamb Skewer with Paprika Sour Cream (1 pc/Head)
- SzeChuan Spiced Lamb and Leek Skewer (1 pc/ Head)

SEAFOOD

- Australian Basil Marinated Garlic Prawn and Cherry Tomato Skewer (1 pc/Head)
- Miso Cod with Spring onion and Gingers Mayo (80g/ Head)
- Norwegian Cajun Salmon with Mango Salsa (80g/ Head)
- Ahi Tuna Steak with Olive and Salsa Verde (80g/ Head)
- Lobster Tail with Herb Butter (Extra HK\$100) (1 piece per head)

VEGGIE

- Grilled Whole Portobello Mushroom with Ratatouille Tomato Sauce (1 pc/Head)
- Grilled Fresh Asparagus with Lite Truffle Mayo (2pc/ Head)
- Grilled Corn on the Cob with Garlic Herb Butter (2pc/ Head)
- Mediterranean Grilled Zucchini and Eggplant with Pesto (4 pc/ Head)
- (All BBQ Menu included Bread Rolls and Butter)

DESSERTS (Choose 2) (1 pc per person)

- Mini Portuguese Egg Tart
- Mini Chocolate Lava Cake
- Mini Tiramisu
- Fresh Fruit Platter (2Kg)
- Cheeseboard with Grapes and Cracker (Extra HK\$85/per Head)
- Mini fresh Berries Skewers
- Mini Chocolate Brownie
- Assorted Macaroons



Canapes



COLD CANAPES (minimum 20 pieces per type)

- Fresh Crabmeat Tartlet with Lime, Mint Sauce and Mixed Herbs
- Baked Irish Ham with Irish Cheddar served on Toasted Brown Bread (m)
- *Marinated Beetroot with Feta Cheese Served in a Savory Tart Shell (v)*
- Scottish Smoked Salmon Blinis with Creme Fraiche and Faux Caviar (s)
- *Mixed Fresh Mushroom with Sundried Tomato and Truffle Oil in a Baked Savoury Tart Shell (v)*
- Poached Australian Prawn with Fresh Mango Salsa on a Mini Plate (s)
- Mini French Blini Pancakes served with Grilled Vegetable Creme Fraiche and Japanese Edible Flowers (M)
- Risotto Cake with Grilled Australian Prawn served on a Mini Plate (s)
- Pan Fried Canadian Scallop with Orange Confit: and Shredded Fresh Basil on a Chinese Spoon (s)
- Roasted Tomato with Fresh Ahi Tuna with a Japanese Skewer(s)
- Irish Cheddar Cheese with Roasted Tomato and Basil-filled Tart
- Fresh Australian Prawn with Cocktail Sauce and Fresh Mango in a Mini Tart Shell (s)
- Mini French Blini Pancakes served with French Foie Gras
- Mousse and Japanese Edible Flowers (m)
- Mini Japanese Cucumber Filled with Smoked Salmon (s)
- *Baked Savory Tart Shell with Mozzarella and Sundried Tomato (v)*
- Seared Fresh Ahi Tuna Steak with Sesame and Fresh Edible Japanese Flowers (s)
- Grilled Zucchini Roll with Fresh Roasted Mixed Peppers (v)
- Smoked Salmon served on Toasted Pumpnickel Bread with Creme Fraiche and Faux Caviar (s)
- Irish Smoked Salmon with Creme Fraiche and Faux Caviar served on a Mini Blini and on Mini White Trays (s)
- Smoked Chicken with Avocado Sauce served on a Spinach Mini Blini (m)
- Thinly Sliced Black Forest Ham on Soft Cheese with Slice Gherkin served on a Crispy Baked German Round Bread (m)
- Parma Ham Crispy with Melon Ball and Spinach Leaf (m)
- Cucumber Shells with a Gorgonzola Mousse topped with
- Smoked Crispy Pancetta (m)
- Spanish Ham and Mushroom Quiche (m)
- *Grilled Aubergine Rolls with Pesto and Mozzarella Cheese (v)*
- Parma Ham and Asparagus Rolls (m)

- *Truffle Cream and Wild Mushroom Tartshell (v)*
- Smoked Chicken and Mustard Blinis (Mini Pancakes) (m)
- Mini Pancakes with Scottish Salmon Dill and Creme Fraiche (s)
- *Marinated Beet Root with Goat Cheese on Mini Toast garnished with Fresh Basil (v)*
- *Mini Rice Paper Rolls with Vegetables and a Spicy Carrot Dipping Sauce (v)*
- *Mini Cheese, Organic Roasted Vegetables, and Mango Tart (v)*
- *Bruschetta with Organic Roasted Peppers and Parsley Pesto (v)*
- *Caramelized Red Onion and Cheese Tartlets (v)*
- *Fennel Marinated Feta with Mint and Olives Skewers (v)*
- *Mozzarella Shredded with Oven Roasted Tomato, Feta, and*
- *Fresh Pesto Filled Savory Tart Shells (v)*
- Marinated Australian Poached Shrimp with Mango Chutney served on a Chinese spoon (s)
- Crispy Parma Ham Wrapped Melon Balls with Leaf Spinach on a Mini Japanese Skewer (m)
- Parma Ham Wrapped Melon Balls with Leaf Spinach on a Mini Japanese Skewer (m)
- Scallop with Orange Confit and Fried Basil (s)
- Seared Ah Hi Fresh Tuna with Toasted Sesame Seed and Wasabi Mayo served on a Chinese spoon (s)
- Fresh Vietnamese Rice Paper Rolls with Marinated Shrimp and picy Thai Dipping Sauce(s)
- Smoked Salmon Blini's (Mini Pancakes) with Creme Fraiche and Dill(s)
- Crabmeat Tartlet with Lime (s)



Canapes



WARM CANAPES (minimum 20 pieces per type)

- Fresh Crabmeat with Broccoli Quiche (s)
- Mini Irish Beef and Guinness Pies served with a dollop of Brown Sauce (m)
- Chorizo and Mushroom Kebabs (m)
- Mini Potato and Fresh Battered Crab Cakes with Fresh Tomato Salsa on top served on Mini Black Trays (m)
- Chicken Croquettes served with a Spicy Tomato Sauce (m)
- Mini Empanadillas with Ham and Goat's Cheese (m)
- Mini Australian Fillet Steak with Grilled Vegetables Served on Baked Pumpkin Bread (m)
- Smoked Chicken with Avocado Sauce Served on Pumpkin Bread (m)
- Mini Baked Spanish Style Chicken Empanadas (m)
- Smoked Bacon and Fresh Mushroom Quiche (m)
- Prawn and Chorizo Skewer (s)
- Mini Tandoori Chicken Skewer served with Yoghurt and Mint Dip (m)
- *Mini Vegetable Burger (v)*
- *Mini Grilled Vegetable Skewer with Italian Dip (v)*
- Mini Quiche with English Back Bacon and Mushroom with garnish (m)
- Mini Sirloin Beef Burger served with Homemade Onion Jam (m)
- Mini Potato and Salmon Fish Cake with Tartar Sauce served on Mini Plates (s)
- Mini Quiche Lorraine (m)
- Mini Australian Sirloin Beef Burger served with Onion Jam (m)
- Mini Satay Chicken with Homemade Peanut Sauce (m)
- Australian Lamb Koftas with Mint Tzatzki served on a Japanese Bamboo Skewer (m)
- *Mini Pizza Margherita (v)*
- *Vegetable Samosa with Mint Yoghurt Dressing (v)*
- *Mini Grilled Vegetables and Goat Cheese Tart (v)*

SWEET CANAPES (minimum 20 pieces per type)

- Fresh Imported Strawberries dipped in Premium Belgium
- Chocolate with White Chocolate Drizzle
- Mini French Beignets
- Mini Assorted Baby Eclairs
- Mini Assorted Macarons
- Assorted Mini Christmas Cookies
- Scone with Raspberry Jam and English Clotted Cream

- Mini Cheesecake made with Devondale Cheese garnished with Blueberry
- Mini Merengues: Pink and Blue in Flower Shape with Belgium
- Chocolate Drizzle
- Mini Carrot Cake
- Mini Chocolate Brownie
- Mini New York Cheesecake with Sliced Strawberries

**Contact us directly for pricing.
Wait staff and drinks
available please enquire.**

