



Coriander Prawn Skewer with Siracha Mayo Dip



Mini Australian Fillet Steak with Grilled Vegetables on a Baked Pumpkinnickel Round Bread



18 Months Parma Ham Wrapped Baby Asparagus



Stuffed Button Mushroom with Ratatouille Skewer (Vegan, Gluten Free)

Catering with Purpose

Shamrock Catering proudly supports ImpactHK, helping those experiencing homelessness in our community. Every event makes a difference. Learn more or support their mission at: www.impacthk.com



SHAMROCK
CATERING CO
est. 1994

**SEASONAL CANAPES
PREMIUM 2026**

COLD CANAPES

C1



Fresh Crabmeat Tartlet with Lime and Mint Sauce

C3



Smoked Scottish Salmon with herb cream cheese served on wholewheat sandwich bread

C4



Seared Ah-Hi Fresh Tuna with Toasted Sesame Seeds and Wasabi Mayo on a Mini Plate

C5



Seared Canadian Scallop with Orange Confit and Shredded Fresh Basil on a Mini Plate

C6



Smoked Chicken with Avocado on a Pumpernickel Round Bread

C7



Parma Ham Wrapped Melon Ball Skewer

C8



Caramelized Red Onion Tart Shell (veg)

C9



Grilled Aubergine Rolls with Pesto and Mozzarella Cheese

C10



Fresh Ah-hi Tuna with Roasted Tomato on a Japanese Skewer

C12



Marinated Beetroot with Feta Cheese on a Savoury Tart Shell (Veg)

C13



Baked Irish Ham with Irish Cheddar served on Toasted Brown Bread

C14



Fresh Australian Prawn with Cocktail Sauce and and Fresh Mango on a Mini Tart Shell

COLD CANAPES

C15



Mini Japanese Cucumber with Smoked Salmon Mousse

C16



Poached Australian Prawn with Fresh Mango Salsa on a Mini Plate

C17



Scottish Smoked Salmon Mini French Blini with Crème Fraîche and Faux Caviar

C18



Mixed Fresh Mushroom with Sundried Tomato and Truffle Oil on a Baked Savoury Tart Shell (Veg)

C20



Fennel Marinated Feta Cheese with Mint and Olive Skewers (Veg)

C21



Baked Savoury Tart Shell with Mozzarella and Sundried Tomato

C22



Scottish Smoked Salmon Mini French Blini with Crème Fraîche and Faux Caviar

C23



Mini Cheese, Organic Roasted Vegetable Baked Tart Shell

C24



Bruschetta with Organic Roasted Peppers and Parsley Pesto (veg)

C25



Crispy Parma Ham with Melon Ball and Mint Leaf on a Japanese Skewer

C26



18 Months Parma Ham Wrapped Baby Asparagus

C27



Marinated Beet Root with Goat Cheese on Mini Toast garnished with Fresh Basil (veg)

COLD CANAPES

24C01



Mini Cherry Baby Mozzarella, Cherry Tomato Pesto Skewer

24C02



Stuffed Dates with Goat Curd, Walnut and Honey (V)

24C03



Mini French Brie with Fresh Fig on Crostini (V)

24C04



Sesame Sashimi Tuna and Avocado Yuzu Dressing on Crispy Nori Square (GF)

24C05



Mini Greek Feta Salad Skewer, With Italian Dressing On The Side

24C07



Asian Chicken Salad with Herb Mayo and Crispy chopped cashew Nut in Mini Tart Shell/ or Endives

24C08



Mini Pulled Pork with BBQ sauce (Mini tart shell)

24C09



Mini Peking Duck With Hoisin Sauce Wrap

24C10



Roasted Hoisin Duck Peking Style Served In A Wonton Cup

24C11



Tuna Tataki with Ajo Blanco on spoon

24C12



Sashimi Fresh Tuna With Yuzu, Sesame On A Savoury Baked Cone_

24C13



Norwegian Smoked Salmon With Avocado Sauce Served On A Mini Savoury Cone

COLD CANAPES

24C14



Fresh Crab Meat, Crab Roe & Mayo Served In A Savoury Cone

25C15



Australian Grilled Shrimp Cocktail Served in a Mini Shot Glass

25C16



Fresh Ahi Tuna Salad Served in a Savory Baked Premium Cup

25C17



Fresh Norwegian Teriyaki Salmon Skewer

WARM CANAPES

W1



Fresh Crabmeat with Broccoli Quiche (s)

W2



Mini Irish Beef and Guinness Pies served with a dollop of Brown Sauce (m) quantity

W3



Smoked Bacon and Mushroom Mini Quiche

W4



Mini Baked Spanish-style Chicken Empanada

W5



Mini Potato and Fresh Battered Crab Cakes with Fresh Tomato Salsa on top served on Mini Black Trays

W6



Chicken Croquettes served with a Spicy Tomato Sauce

W7



Tandoori Chicken with Fresh Mint Yoghurt Dressing on a Mini Savoury Tart

W8



Mini Australian Fillet Steak with Grilled Vegetables Served on Baked Pumpernickel Bread

W9



Australian Grilled Prawn and Chorizo Skewer

W10



Mini Potato and Salmon Fish Cake with Tartar Sauce served on Mini Plates (s)

W11



Mini Vegetable Burger (veg)

W12



Mini Risotto Cake with Grilled Australian Shrimp on a Mini Plate

WARM CANAPES

W13



Mini Grilled Vegetable Skewer with Italian Dip (veg)

W14



Mini Quiche Lorraine

W15



Mini Satay Chicken with Homemade Peanut Sauce

W16



Australian Lamb Koftas with Mint Tzatzki served on a Japanese Bamboo Skewer

W17



Mini Baked Savoury Tart Shell with Mozzarella Cheese and Sundried Tomato (Veg)

W18



Mini USA BBQ Chicken Slider

W19



Feta and Onion Baked Parcel

W20



Mini Pizza Margherita

W21



Vegetable Samosa with Mint Yoghurt Dressing (veg)

W22



Sundried Tomato, Feta Cheese Filled Mini Tart Shell

W23



Thai-style Australian Sirloin Beef with Fresh Mango on a Mini Tart Shell

W24



Australian Peppered Beef Tenderloin on a Mini Potato Cake and Truffle Hollandaise

WARM CANAPES

24W01



Seafood Moneybag with sweet Chili Sauce

24W02



Chicken Meatball With Spicy Tomato Sauce

24W03



Mini Cantonese Sweet & Sour Chicken Served on a Spoon/Mini Plate

24W04



Australian Beef Mini Lasagna Served On A Mini Spoon

24W05



Mini Chicken Goujon with Tom Yum Mayo Dip

24W06



Lamb and Mint Sausage Roll Lollipop with Mint Yoghurt

24W07



Potato & Shrimp Balls Served With A Tomato Cocktail Sauce On The Side

24W08



Coriander Prawn Skewer with Siracha Mayo Dip

24W09



Prosciutto wrapped Prawn with Pesto Dip

MINI BURGERS

24B02



Mini US Pulled Pork Slider

24B03



Mini Crispy Fish Slider with Homemade Tartar Sauce

24B04



Mini BBQ Chicken Burger with Baby Spinach and Cheddar Cheese

24B05



Mini Vegetable Falafel Burger with Tahini Sauce

24B06



Mini Sirloin Beef Burger with Homemade Onion Jam

VEGAN CANAPES

24V03



Vegetarian Sausage Roll with Honey Mustard Dip (V)

24V07



Peace in the Middle East bites

24V08



Brie and Figs Phyllo cups

24V10



Truffle Bliss Crostini

25V11



Stuffed Button Mushroom with Ratatouille Skewer (Vegan, Gluten Free)

STANDARD DESSERT CANAPES



S2

Mini New York Cheesecake with Sliced Strawberries



S3

Mini NY Cheesecake with Fresh Blueberry



S4

Mini Country Carrot Cake with Crunchy Almonds



S5

Fresh Imported Strawberries dipped in Premium Belgium Chocolate with White Chocolate Drizzle



S6

Mini Chocolate Fudge Cake with White Chocolate Shavings



S7

French Macarons



S8

Mini Chocolate Fudge Cake with Frosting and a Mini Strawberry

PREMIUM DESSERT CANAPES

24D04



Raspberry and White Chocolate Tart

24D05



Mini Walnut Tart

24D06



Mini Spanish Churros with Chocolate Sauce , Mini Caramel Churros with Chocolate Sauce

24D07



Matcha White Chocolate Tart

24D08



Madeleine with White Chocolate Coating

24D09



Madeleine with Chocolate Coating

24D10



Belgium Chocolate With Gold Balls Filled Tart Shell

25D11



Mini US Chocolate Brownie with Mousse & Gold Dust

25D12



Mini Tropical Fruit & Mint Skewer

SEASONAL CANAPES PREMIUM 2026

Terms & Conditions

- Minimum order is HK\$4,000
- Order cut-off time for delivery is 7 days prior, subject to availability
- Payment must be made via bank transfer, bank deposit, or Paypal (additional 4% fee) to secure the order
- All cheques made payable to "Branston Assets Limited",
HSBC bank code : 004 A/C no :
582-355137-001
- Full payment required before delivery
- Other delivers subject to special arrangement
- Cancellation less than 48 hours will be fully charged with no refund
- All items are subject to availability
- Food will be delivered in disposable containers; inclusive of nonthematic disposable wares
- Set up fee starts at \$450 , prices also excludes any disposable plateware or utensils
- Chaffing dishes available for rental at HK\$225 / set
- Wait Staff \$235 per hour or part thereof includes setup and breakdown minimum 5 hours.

One Way Drop-Off Fee Starts At (Excluding Equipment)

- Southern Districts.....HK\$300
- Repulse Bay • Central
- Wan Chai • Causeway BayHK\$350
- Mid-levels • Shau Kei Wan
- Sai Wan Ho..... HK\$400
- The Peak • Stanley
- Tai Tam • Chai Wan • Tai Hang HK\$400

For Kowloon and New Territories,
call **2547 8155** for more details

**Excludes any parking fees or direct access. Additional charges for stairs or steps are \$100 per flight of steps 7 steps, charges apply each way. Delivery charges before 8 am \$250 late night charges call 2547 8155. A deposit will be required for all equipment rental. This is refundable if no items are damaged or missing or broken.*



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