



# Cocktail / Canapés



## PRE-DINNER CANAPÉS

Minimum 30 Guests

### PACKAGE – A

Selection of 4 X Hot or Cold Canapés

SAR 50 + VAT, per guest, in-house | SAR 60 + VAT, per guest, private catering

### PACKAGE – B

Selection of 6 X Hot or Cold Canapés

SAR 60 + VAT, per guest, in-house | SAR 70 + VAT, per guest, private catering

## COCKTAIL CANAPÉS

Minimum 30 Guests

### PACKAGE – C

Selection of 10 Canapés

Please Select 4 X Cold, 4 X Hot & 2 X Dessert Canapés with Assorted Soft Drinks, Chilled Juices & Mineral Water

SAR 120 + VAT, per guest, in-house | SAR 150 + VAT, per guest, private catering

### PACKAGE – D

Selection of 12 Canapés

Please Select 4 X Cold, 4 X Hot & 4 X Dessert Canapés with Assorted Soft Drinks, Chilled Juices & Mineral Water

SAR 140 + VAT, per guest, in-house | SAR 170 + VAT, per guest, private catering

### PACKAGE – E

Selection of 14 Canapés

Please Select 5 X Cold, 5 X Hot & 4 X Dessert Canapés with Assorted Soft Drinks, Chilled Juices & Mineral Water

SAR 160 + VAT, per guest, in-house | SAR 190 + VAT, per guest, private catering

### PACKAGE – F

Selection of 18 Canapés

Please Select 6 X Cold, 7 X Hot & 5 X Dessert Canapés with Assorted Soft Drinks, Chilled Juices & Mineral Water

SAR 180 + VAT, per guest, in-house | SAR 210 + VAT, per guest, private catering

- Any additional item will be charged at SAR 10 per selection
- Package is for minimum 30 guests / All canapés are bite sized
- \* Supplement of SAR 8 to above packages
- \*\* Supplement of SAR 10 to above packages



Please select box beside item(s) to create your own menu from the Menu Selector ☒

COLD VEGETABLE CANAPÉS

- ☐ Baby mozzarella with air dried plum tomato
- ☐ Goat cheese lolly with pistachio & grape
- ☐ Baby asparagus tart with blue cheese
- ☐ Crostini with sun dried tomato tapenade
- ☐ Crostini with black olive tapenade
- ☐ Cherry tomato filled with a herbed cream cheese
- ☐ Mixed kalamata olives
- ☐ Vegetable crudité's with blue cheese dip
- ☐ Spinach & ricotta roulade
- ☐ Brie cheese with apple & quince chutney
- ☐ Tomato & basil bruschetta
- ☐ Avocado & cucumber maki rolls
- ☐ Yellow cherry filled with boursin cheese
- ☐ Mozzarella & pesto skewers
- ☐ Marinated grilled pepper with goat cheese mousse

HOT VEGTABLE CANAPÉS

- ☐ Tempura vegetables with soy sauce
- ☐ Mini margarita pizza with basil & cherry tomato
- ☐ Fried cheese sticks with tomato salsa
- ☐ Ricotta cheese gnocchi with pesto
- ☐ Gorgonzola & walnut gnocchi
- ☐ Homemade vegetable spring rolls
- ☐ Vegetable samosa
- ☐ Mushroom vol au vents
- ☐ Mini Falafel with tahini sauce
- ☐ Cheese fatayer
- ☐ Spinach sambousek
- ☐ Spinach fatayer
- ☐ Spiced potato wedges with sour cream & tamarind

HOT FISH/SEAFOOD CANAPÉS

- ☐ Lobster toast with lime & sesame seed on brioche \*\*
- ☐ Tiger prawns with bread crumb & wasabi sauce \*
- ☐ Prawn on sesame toast
- ☐ Crab cake with avocado & tomatoes
- ☐ Shrimp parcels with sweet chili
- ☐ Shrimp pastry turn over
- ☐ Mini fish & chips with tartar sauce
- ☐ Fish cakes with garlic mayonnaise
- ☐ Seared tuna with sesame & chili
- ☐ Smoked salmon quiche
- ☐ Salmon & pepper brochettes

HOT MEAT CANAPÉS

- ☐ Mini chicken tikka, pomegranate yoghurt
- ☐ Chicken satay with wild sumac & peanut sauce
- ☐ Honey & sesame baked chicken wings
- ☐ Japanese chicken teriyaki skewers
- ☐ Grilled chicken lollypop, BBQ marinade
- ☐ Chicken yakitori
- ☐ Soya glazed chicken lollypop
- ☐ Mini quiche Lorraine
- ☐ Mini lamb skewer with rosemary flavor
- ☐ Mini beef burger
- ☐ Grilled beef in teriyaki glaze with crushed peanut
- ☐ Thai beef satay with green curry
- ☐ Beef kebabs with Dijon mustard
- ☐ Beef teriyaki with pepper oil sauce
- ☐ Arabic mini kibbeh
- ☐ Oriental meat sambousek
- ☐ Sausage rolls with French mustard

COLD FISH/SEAFOOD CANAPÉS

- ☐ Shrimps with cocktail sauce \*
- ☐ Marinated shrimps on tartlets
- ☐ Baby shrimps with pickled papaya in Chinese spoon
- ☐ Lobster cocktail, oriental rice crackers \*\*
- ☐ Crab with watermelon & balsamic
- ☐ Crab stick rolled in salmon crepe
- ☐ Smoked salmon with horseradish cream & rye bread
- ☐ Smoked salmon & cream cheese roulade
- ☐ Salmon roulettes with mustard mayonnaise toast
- ☐ Millefeuille of smoked salmon \*
- ☐ White anchovy with tomato & paprika powder
- ☐ Cod & potato with mustard cream
- ☐ Tuna sashimi wrap with mushroom
- ☐ Tuna & cucumber maki with soy dip

COLD MEAT CANAPÉS

- ☐ Smoked duck breast Vietnamese \*
- ☐ Rice paper wrap with smoked duck & mango
- ☐ Chicken liver & foie gras parfait, mandarin & raisins \*
- ☐ Mexican chicken supreme on baguette
- ☐ Cold stuffed chicken with spinach
- ☐ Smoked chicken & mango with sweet chili
- ☐ Turkey roulade with chili mango salsa
- ☐ Beef carpaccio, poached egg & truffle dressing
- ☐ Beef mortadella mini sandwich

DESSERT CANAPÉS

- ☐ French macarons (chocolate, strawberry & pistachio)
- ☐ Chocolate crème brûlée
- ☐ Strawberry crème brûlée with pistachio biscotti
- ☐ Mini tiramisu
- ☐ Vanilla cheesecake with strawberry cream
- ☐ Apple & praline crumble cheesecake
- ☐ Savarin with berries
- ☐ Mini coffee éclair
- ☐ Salted caramel
- ☐ Chocolate madeleines
- ☐ Chocolate-dipped strawberries
- ☐ Chocolate brownie
- ☐ Chocolate & orange pot
- ☐ Dark chocolate cup
- ☐ Chocolate & coffee mousse
- ☐ Chocolate & orange roulade
- ☐ Bitter chocolate soufflé
- ☐ Profiteroles & chocolate sauce
- ☐ Tartlets (pineapple, kiwi, orange, strawberry, berry, coconut or ganache)
- ☐ Fresh fruit salad cups
- ☐ Fruit skewer with honey
- ☐ Lemon mousse
- ☐ Mini lemon loaf
- ☐ Apple tart
- ☐ Mini apple pie Alsace style
- ☐ Mini carrot cake
- ☐ Mini black forest cake
- ☐ Mini orange & chocolate cake
- ☐ Mini opera cake
- ☐ Mini apricot & almond Swiss rolls
- ☐ Mini mocha cake
- ☐ Mini chocolate & raspberry cake
- ☐ Mini pistachio & raisins cake