
bite me!

- Cocktail Party -

Impress your guests with fabulous cocktail canapés prepared on-premises by the chef

HK\$190 per person, min. 30

This allows you to select six canapés, three cold and three hot. Two of each item will be served.

For more substantial additions, refer to our [Sassy Party Plates](#) which lists platters, juicy roast meats salads, dips and sweet temptations to help round out your Cocktail Party.

Note: Please refer to the [Services](#) page for transportation charges



- Cold Canapés -

tangy thai shrimp skewers
lemon feta and olive skewers
cucumber cups with smoked trout mousse
roast duck salad in filo cups
thai chicken salad in filo cups
vegetable and couscous salad in filo cups
roast beef with crème fraiche tartlets
roast lamb sirloin crostini with pesto
artichoke dip on French toast rounds with shaved parmesan
salmon with sour cream on French toast rounds
sushi rice balls with salmon roe
sushi ginger and tuna rice balls
mussels with chilli lime sauce
rosti with smoked salmon and crème fraiche
creamy chicken tikka on pita
sesame beef rice paper rolls



- Hot Canapés -

greek style lamb infused with cloves in spoons
cumin lamb kofte brochettes with yoghurt dip
salmon teriyaki skewers with ginger dipping sauce
pinchos morunos – Spanish style pork kebabs
mini spanish tortillas with pepperonata pesto and zucchini strips
mushroom en croute with shaved parmesan
curried chicken pies with yoghurt and mango chutney
mini beef parcels with pesto
spinach and cheese parcels with raspberry confit and pinenuts
salmon filo fingers
mini burgers with caramelised onions
mini cottage pies
vegetable kebabs with eggplant and capsicum dip

