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# bite me!

## - Cocktail Party -

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

HK\$160 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 -

sesame beef and rocket rice paper rolls  
vegetarian rice paper rolls  
roast pumpkin morsels with pesto and shaved parmesan  
feta cheese, chunky tomato sauce and basil in parmesan crisps  
roast duck salad in filo cups  
sweet potato morsels with crème fraiche and pan seared leek  
roast lamb sirloin crostini with pesto  
artichoke dip on French toast rounds with shaved parmesan  
coconut and ginger prawns  
salmon with sour cream on French toast rounds  
rosti topped with smoked salmon and served with a lemon dipping sauce  
mussels with chilli lime sauce  
smoked salmon on naan  
tandoori chicken on pita  
thai chicken salad in filo cups  
little feta muffins with hommous  
sesame beef rice paper rolls



### - Hot Canapés -

mini spanish tortillas with pepperonata pesto and zucchini strips  
mushroom en crouete with shaved parmesan  
curried chicken pies with yoghurt and mango chutney  
grilled peppers with feta cheese crostini  
mini beef parcels with pesto  
spinach and cheese parcels with raspberry confit and pinenuts  
pinchos morunos (marinated pork kebabs)  
salmon filo fingers  
mini burgers with caramelised onions  
mini cottage pies  
spicy lamb kebabs  
vegetable kebabs with eggplant and capsicum dip

