



# JUNK CATERING MENU



**SHAMROCK**  
CATERING CO  
*est. 1994*

Did you know that Shamrock Catering is Hong Kong's leading junk and cruise caterer regularly catering to more than 50 cruises and junks each month? Choose from seasonal canapes and cocktails, buffet, or formal sit-down dinners. Fancy a sizzle, choose from our chef-catered BBQs with fresh salads, appetizers, meats, and seafood cooked straight off the grill. We are now the only caterer in Hong Kong offering a range of fresh salads, appetizers, and freshly baked Neapolitan-style pizzas. Prefer something more casual check out our casual set menus. Need to impress an important client or guest, celebrate a special event, team building, or reward staff. Take them out on the seas whilst feasting on some of the best food and crafted cocktails in Hong Kong.

Full bar service and waitstaff available. **Get in touch at [shamrocks@shamrock.com.hk](mailto:shamrocks@shamrock.com.hk)**

# Menu A

## 20 PEOPLE MINIMUM

### APPETIZERS/MINIS/SKEWERS (CHOOSE 2)

- 1 x USA Barbecued Chicken Wings 24 pcs
- 1 x Tortilla Chips with Salsa Dip and Shredded Cheese on the side (500g)
- 1 x Handmade Fried Spring Roll with Sweet Chili Sauce (Veg) 30pcs
- 1 x Ham and cheese croissant 24 pcs
- 1 x Mini Pain Au Chocolate 24 pcs
- 1 x Mini Vegetable Quiche 24 pcs
- 1 x Mini Tandoori Chicken Skewers with a Mint Yoghurt Dip on the side 24 pcs
- 1 x Mini Grilled Vegetable Skewers with an Italian Dip on the side 24 pcs
- 1 x Beef Skewer with Thai Style Peanut Sauce 24 pcs
- 1 x Chicken Skewer with Thai Style Peanut Sauce 24 pcs

### SANDWICH/WRAP PLATTERS (CHOOSE 1)

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

### SALADS [APPROX 1.5 KG PER TRAY] (CHOOSE 2)

- 1 x Som Yum Thai Shredded Green Papaya Salad
- 1 x Classic Caesar Salad with Caesar Dressing on the side
- 1 x Crudites Vegetable Sticks Salad with an Italian Dressing on the side
- 1 x Yum Nuer Classic Thai Beef Salad
- 1 x Pesto Chicken Bowtie Pasta
- 1 x Garden Pasta Salad with Ranch Dressing

### MAIN DISHES[APPROX 2 KG PER TRAY] (CHOOSE 3)

- 1 x Minced Beef Bolognaise Lasagna served with Garlic Bread
- 1 x Vegetable Lasagna with Fresh Homemade Tomato Sauce and Garlic Bread
- 1 x Whole Cooked Chicken with Thai, BBQ, Lemon and Herbs, or Tandoori Sauce \*Whole Chicken cut into 4
- Slices 5 full chickens cut into 20 quarters
- 1 x Braised Noodle with Mixed Mushrooms (Veg)
- 1 x Fried Rice with Shrimp and Vegetable
- 1 x Sweet and Sour Chicken with Steamed Rice
- 1 x Steamed Rice
- 1 x Pineapple Fried Rice
- 1 x Gaeng Garee Gai / Moo / Nuer A mild Yellow Curry with Chicken
- 1 x Phad Kra Pao Gai Stir-fried minced Pork with Chili and Basil

### DESSERT (CHOOSE 2)

- 1 x Mini American Cheesecake 20 pcs
- 1 x Mini Triple Chocolate Fudge Cake 20 pcs
- 1 x Seasonal Fresh Fruit Platter (Approx. 2kg)

### CONSUMABLES UTENSILS AND BIODEGRADABLES PLATES

- 25 x Disposable Utensil Packs (Biodegradable)

### BREAD

- 15 pcs Bread rolls

**Wines, Beers  
with Bar package  
and Wait service  
available**



# Menu B

## 25 PEOPLE MINIMUM

### APPETIZERS/MINIS/SKEWERS (CHOOSE 3)

- 1 x USA Barbecued Chicken Wings 25 pcs
- 1 x Tortilla Chips with Salsa Dip and Shredded Cheese on the side (500g)
- 1 x Handmade Fried Spring Roll with Sweet Chili Sauce (Veg) 25 pcs
- 1 x Ham and cheese croissant 25 pcs
- 1 x Mini Pain Au Chocolate 25 pcs
- 1 x Mini Bacon and Mushroom Quiche 25 pcs
- 1 x Mini Tandoori Chicken Skewers with a Mint Yoghurt Dip on the side 25 pcs
- 1 x Mini Grilled Vegetable Skewers with an Italian Dip on the side 25 pcs
- 1 x Beef Skewer with Thai Style Peanut Sauce 25 pcs
- 1 x Chicken Skewer with Thai Style Peanut Sauce 25 pcs

### SANDWICH/WRAP PLATTERS (CHOOSE 2)

- 1 x Mozzarella Cheese Roasted Eggplant Sandwich 20 pcs
- 1 x Roasted Chicken Salad with Herb and Mayonnaise Sandwich 16 pcs
- 1 x Country Ham, Cheese, Tomato, and Herb with Mayonnaise Sandwich 16 pcs

### SALADS [APPROX 1.5 KG PER TRAY] (CHOOSE 3)

- 1 x Classic Caesar Salad with Caesar Dressing on the side
- 1 x Crudites Vegetable Sticks Salad with an Italian Dressing on the side
- 1 x Yum Nuer Classic Thai Beef Salad
- 1 x Som Yum Thai Shredded Green Papaya Salad
- 1 x Pesto Chicken Bowtie Pasta
- 1 x Ham, Sweetcorn, and Peppers Fusilli with Ranch Dressing
- 1 x Garden Pasta Salad with Ranch Dressing

### MAIN DISHES [APPROX 2 KG PER TRAY] (CHOOSE 4)

- 1 x Minced Beef Bolognese Lasagna served with Garlic Bread
- 1 x Vegetable Lasagna with Fresh Homemade Tomato Sauce and Garlic Bread
- 1 x Spaghetti Bacon Carbonara served with Garlic Bread
- 1 x Whole Cooked Chicken with Thai, BBQ, Lemon and Herbs, or Tandoori Sauce \*Whole Chicken cut into 4
- Slices 5 full chickens cut into 20 quarters
- 1 x Braised Noodle with Mixed Mushrooms (Veg)
- 1 x Fried Rice with Shrimp and Vegetable
- 1 x Sweet and Sour Chicken with Steamed Rice
- 1 x Steamed Rice
- 1 x Pineapple Fried Rice
- 1 x Gaeng Garee Gai / Moo / NuerA mild Yellow Curry with Tofu and Vegetables
- 1 x Gaeng Garee Gai / Moo / NuerA mild Yellow Curry with Chicken
- 1 x Phad Kra Pao Gai Stir-fried minced Pork with Chili and Basil

### DESSERT (CHOOSE 2)

- 1 x Mini American Cheesecake 25 pcs
- 1 x Mini Triple Chocolate Fudge Cake 25 pcs
- 1 x Seasonal Fresh Fruit Platter (Approx. 2kg)

### CONSUMABLES UTENSILS AND BIODEGRADABLES PLATES

- 25 x Disposable Utensil Packs (Biodegradable)

### BREAD

- 1 x Bread rolls x 15 Butter.

**Wines, Beers  
with Bar package  
and Wait service  
available**



# Menu C

## 20 PEOPLE MINIMUM

### APPETIZERS/MINIS/SKEWERS (CHOOSE 3)

- 1 x USA Barbecued Chicken Wings 24 pcs
- 1 x USA Crispy Chicken Wings 24 pcs
- 1 x Tortilla Chips with Salsa Dip and Shredded Cheese on the side (500g)
- 1 x Sliced Fresh Rice Paper Rolls with Vegetables and Spicy Carrot Dipping Sauce on the side 25pcs
- 1 x Deep Fried Spring Rolls 20 pcs
- 1 x Mini Vegetable Quiche 20 pcs
- 1 x Mini Grilled Vegetable Skewers with an Italian Dip on the side 20 pcs
- 1 x Satay Gai Grilled Chicken Skewers with Satay Sauce 20 pcs
- 1 x Mini Tandoori Chicken Skewers with a Mint Yoghurt Dip on the side 40 pcs
- 1 x Handmade Fried Spring Roll with Sweet Chili Sauce (Veg) 50pcs
- 1 x Beef Skewer with Thai Style Peanut Sauce 20 pcs
- 1 x Chicken Skewer with Thai Style Peanut Sauce 40 pcs

### SANDWICH/WRAP PLATTERS (CHOOSE 1)

- 1 x Mozzarella Cheese Roasted Eggplant Sandwich 20 pcs
- 1 x Roasted Chicken Salad with Herb and Mayonnaise Sandwich 20 pcs
- 1 x Country Ham, Cheese, Tomato, and Herb with Mayonnaise Sandwich 20 pcs

### SALADS [APPROX 1.5 KG PER TRAY] (CHOOSE 2)

- 1 x Classic Caesar Salad with Caesar Dressing on the side
- 1 x Crudites Vegetable Sticks Salad with an Italian Dressing on the side
- 1 x Yum Nuer Classic Thai Beef Salad
- 2 x Som Yum Thai Shredded Green Papaya Salad
- 1 x Pesto Chicken Bowtie Pasta
- 1 x Ham, Sweetcorn, and Peppers Fusilli with Ranch Dressing
- 1 x Garden Pasta Salad with Ranch Dressing



### MAIN DISHES[APPROX 2 KG PER TRAY] (CHOOSE 4)

- 1 x Minced Beef Bolognese Lasagna served with Garlic Bread
- 1 x Vegetable Lasagna with Fresh Homemade Tomato Sauce and Garlic Bread
- 1 x Whole Cooked Chicken with Lemon and Herbs \*Whole Chicken cut into 4
- slices 5 full chickens cut into 20 quarters
- 1 x Braised Noodle with Mixed Mushrooms (Veg)
- 1 x Fried Rice with Shrimp and Vegetable
- 1 x Sweet and Sour Chicken with Steamed Rice
- 1 x Pineapple Fried Rice
- 1 x Yellow Curry with Tofu and Vegetables
- 1 x Gaeng Garee Gai / Moo / NuerA mild Yellow Curry with Chicken
- 1 x Phad Kra Pao GaiStir-fried minced Pork with Chili and Basil

### DESSERT (CHOOSE 3)

- 1 x Mini American Cheesecake 15 pcs
- 1 x Mini Triple Chocolate Fudge Cake 15 pcs
- 1 x Seasonal Fresh Fruit Platter (Approx. 15 pcs)

### CONSUMABLES UTENSILS AND BIODEGRADABLES PLATES

- 25 x Disposable Utensil Packs (Biodegradable)

### BREAD

- Bread rolls 15pcs

**Wines, Beers  
with Bar package  
and Wait service  
available**



# BBQ Menu

## 15 PEOPLE MINIMUM

- Chef cost is \$250 per hour minimum 5 hours
- Excludes any equipment and delivery fees.
- (maximum of one beef dish per choice)
- (Please Choose 2 Canapes, 4 BBQ Items, 2 Salads, and 1 dessert)

### CANAPES (TOTAL 2 PIECES PER PERSON)

#### Cold:

- 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
- Thai Lime and Coconut handmade French Roll Crepe
- Smoked Australian Gammon Ham and cream cheese Rolled Crepe
- Smoked Chicken with Avocado on a German Pumpernickel Round Bread

### BBQ ITEMS

- 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)

### BEEF (CHOOSE 1)

- Australian Beef Tenderloin 80g
- Australian Ribeye steak 80g (additional \$30 per person)
- Australian Sirloin Beef Burger with Sesame Burger Bun( 100g Burger Meat and 4' Burger Bun) (additional \$30 person)
- USA Pork belly Chop 100g
- Mini Hotdog with English Cumberland sausage 60g and 3' Hotdog Bun
- Herbed Roast Whole Chicken 1700g (cut into 4) a quarter per head
- Cajun Salmon with Mango Salsa 100g
- Roasted Vegetables and Refried Bean Burritos with Sour Cream



and Salsa ( 3" Warp per person)

- Australian Lamb Chop 100g (additional \$70 per Head)

### SALADS (CHOOSE 2)

- Mixed Garden Greens with Cherry Tomato and Italian Dressing (Veg)
- Baby Spinach with Dates, Pecan, Red Onion, and Balsamic Vinaigrette ( veg )
- Classic Caesar Salad with Herb Croutons, Bacon Bits, and Shaved Parmesan (On side) Veg
- Rocket, Kale, and Mandarin salad with Radish, Cranberry, and wasabi Citrus Dressing Veg
- Greek salad with Feta Cheese, Black Olive, and Italian Dressing Veg
- Lemon Couscous Salad with Roasted Vegetables with Lemon Vinaigrette Veg
- Healthy Quinoa Salad with Asian Soy Dressing Veg
- Indian Cauliflower Basmati Salad with Japanese Dressing Veg
- Thai Yummy Beef (From Australian) Salad
- Thai Papaya Salad with Shrimps
- German Potatoes Salad with Chive and Mustard Mayo
- Roasted New potatoes Salad with EVO olive oil and Fresh Mixed Herbs veg
- Penne Pasta Salad with Australian Chicken and Cherry Tomato, Pesto Dressing
- Pan-Seared Broccoli with Lemon and Feta Cheese Veg
- Japanese soba Noodles with Eggplant and Balsamic Teriyaki Dressing Veg
- Tuna Niçoise salad with Oregano Dressing
- Roasted Beets, Goat cheese, Pine nut Salad, Thyme Italian dressing Veg

### DESSERT (CHOOSE 1)

- Triple Chocolate Fudge cake
- New York Cheesecake
- Chocolate Brownie
- Chocolate Lava Cake
- Carrot Cake with Cream Cheese Icing
- Tiramisu
- Lemon Cake ( vegan ) option)
- Chocolate Cake ( vegan option)
- Assorted Macaroons
- Fresh Fruit Platter (1.5Kg tray) x 2 Trays
- Cheeseboard with Grapes and Cracker ( Extra \$65/per Head)



**Wines, Beers  
with Bar package  
and Wait service  
available**



# BBQ Menu

## 15 PEOPLE MINIMUM

- Chef cost is \$250 per hour minimum 5 hours
- BBQ Cart rental (\$1200) Chaffing dishes from \$225 each
- This Price does not include delivery Fee
- (Please Choose 3 Canapes, 6 BBQ Items, 3 Salads and 2 desserts)

### CANAPES (TOTAL 2 PIECES PER PERSON)

#### Cold:

- 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
- Thai Lime and Coconut handmade French Roll Crepe
- Smoked Australian Gammon Ham and cream cheese Rolled Crepe
- Smoked Chicken with Avocado on a German Pumpernickel Round Bread

### BBQ ITEMS

- 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)

### BEEF (CHOOSE 1)

- Australian Beef Tenderloin 80g
- Australian Ribeye steak 80g (additional \$30 per person)
- Australian Sirloin Beef Burger with Sesame Burger Bun( 100g Burger Meat and 4' Burger Bun) (additional \$30 person)
- USA Pork belly Chop 100g
- Mini Hotdog with English Cumberland sausage 60g and 3' Hotdog Bun



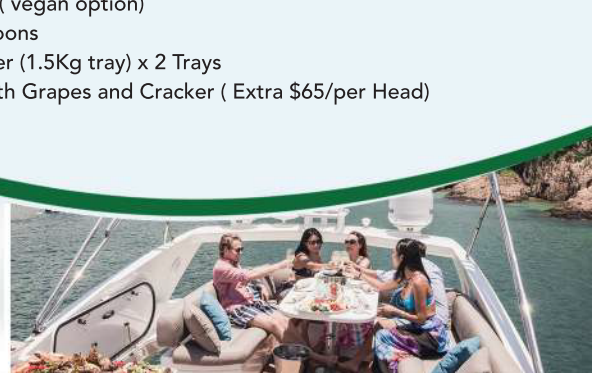
- Herbed Roast Whole Chicken 1700g (cut into 4) a quarter per head
- Cajun Salmon with Mango Salsa 100g
- Roasted Vegetables and Refried Bean Burritos with Sour Cream and Salsa ( 3" Wrap per person)
- Australian Lamb Chop 100g (additional \$70 per Head)

### SALADS (CHOOSE 2)

- Mixed Garden Greens with Cherry Tomato and Italian Dressing (Veg)
- Baby Spinach with Dates, Pecan, Red Onion, and Balsamic Vinaigrette ( veg )
- Classic Caesar Salad with Herb Croutons, Bacon Bits, and Shaved Parmesan (On side) Veg
- Rocket, Kale, and Mandarin salad with Radish, Cranberry, and wasabi Citrus Dressing Veg
- Greek salad with Feta Cheese, Black Olive, and Italian Dressing Veg
- Lemon Couscous Salad with Roasted Vegetables with Lemon Vinaigrette Veg
- Healthy Quinoa Salad with Asian Soy Dressing Veg
- Indian Cauliflower Basmati Salad with Japanese Dressing Veg
- Thai Yummy Beef (From Australian) Salad
- Thai Papaya Salad with Shrimps
- German Potatoes Salad with Chive and Mustard Mayo
- Roasted New potatoes Salad with EVO olive oil and Fresh Mixed Herbs veg
- Penne Pasta Salad with Australian Chicken and Cherry Tomato, Pesto Dressing
- Pan-Seared Broccoli with Lemon and Feta Cheese Veg
- Japanese soba Noodles with Eggplant and Balsamic Teriyaki Dressing Veg
- Tuna Niçoise salad with Oregano Dressing
- Roasted Beets, Goat cheese, Pine nut Salad, Thyme Italian dressing Veg

### DESSERT (CHOOSE 1)

- Triple Chocolate Fudge cake
- New York Cheesecake
- Chocolate Brownie
- Chocolate Lava Cake
- Carrot Cake with Cream Cheese Icing
- Tiramisu
- Lemon Cake ( vegan ) option)
- Chocolate Cake ( vegan option)
- Assorted Macaroons
- Fresh Fruit Platter (1.5Kg tray) x 2 Trays
- Cheeseboard with Grapes and Cracker ( Extra \$65/per Head)



# Premium BBQ Menu

## 15 PEOPLE MINIMUM

### CANAPES (TOTAL 2 PIECES PER PERSON)

- 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)

- Kale, Rocket Mandarin Salad with Cranberry, red onion and Wasabi Citrus Dressing
- 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

### MAIN (CHOOSE 4)

#### BEEF

- 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

- 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 \$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)

### DESSERT (CHOOSE 2)

- Mini Opera Cake
- Mini Berries Square
- Mini Tiramisu
- Mini Portuguese Egg Tart
- Fresh Fruit Platter (2Kg)
- Selected Cheeseboard, Grape and Crackers



# Canapes

## COLD CANAPES

- 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 Crème Fraîche 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 Crème Fraîche and Japanese Edible Flowers (v)
- 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 Pumpernickel Bread with Crème Fraîche and Faux Caviar (s)
- Irish Smoked Salmon with Crème Fraîche 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 Blini's (Mini Pancakes) (m)
- Mini Pancakes with Scottish Salmon Dill and Crème Fraîche (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 Ahi Fresh Tuna with Toasted Sesame Seed and Wasabi Mayo served on a Chinese spoon (s)
- Fresh Vietnamese Rice Paper Rolls with Marinated Shrimp and Spicy Thai Dipping Sauce (s)
- Smoked Salmon Blini's (Mini Pancakes) with Crème Fraîche and Dill (s)
- Crabmeat Tartlet with Lime (s)

## WARM CANAPÉS

- 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)



# Canapes

- Chicken Croquettes served with a Spicy Tomato Sauce (m)
- Mini Empanadillas with Ham and Goat's Cheese (m)
- Mini Australian Filet Steak with Grilled Vegetables Served on Baked Pumpernickel Bread (m)
- Smoked Chicken with Avocado Sauce Served on Pumpernickel 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 CANAPÉS (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



## Christmas Cold Canapes (20 pieces per type)

- Smoked Turkey with cranberry cream cheese Rolled Sage Crepe
- Thyme Mushroom and Beetroot Blinis ( Veg )
- Xmas Caprese Skewer (Cherry Tomato and Mozzarella Basil Skewer) ( Veg )
- Brie with Deep Fried Sage on Crostini and Cranberry Jam ( Veg )
- Half Dried Cherry Tomato and Tapenade Square Puff (Veg)
- Mini Fresh Fig and Parma Ham Savoury Tart with Herb Cream cheese (Veg)
- Pumpkin and Parmesan Frittata Square with Minted Feta Topping ( Veg )

## Christmas Warm Canapes (20 pieces per type)

- Bacon Sausage Roll with Ketchup
- Mini Parma Ham and Mozzarella Sage Baguette Sandwich
- Pecan crusted Chicken Goujon Fingers
- Pumpkin, Chestnut and Sage Sausage Rolls with Honey Mustard Dip ( Veg )
- Mini Indian Vegetables Samosa with Mint Yoghurt Dip ( Veg )
- Mini Sage, Cranberry Chicken Burger in Beetroot Burger Bun
- Mini Turkey Shepherd Pie with Pumpkin Mashed Topping

## Christmas Sweet Canapes (20 pieces per type)

- Chocolate Gingerbread Man
- Santa Claus Macaroons
- Mini Country Carrot Cake with Crunchy Almonds
- Mince Pie
- Mini New York Cheesecake with Fresh Blueberry

*Christmas Canapes available during December only\**



**Wines, Beers  
with Bar package  
and Wait service  
available**



# Southside Curry Menu

## *We'll spice up your life*



- **Chicken Tikka Masala**  
*Good for 8-10 pax sharing - includes 2kg of Steamed rice*
- **Kashmiri Lamb Rogan Josh**  
*Good for 8-10 pax sharing - includes 2kg of Steamed rice*
- **Indian Butter Chicken**  
*Good for 8-10 pax sharing - includes 2kg of Steamed rice*
- **Chicken Korma**  
*Good for 8-10 pax sharing - includes 2kg of Steamed rice*
- **Prawn Korma**  
*Good for 8-10 pax sharing - includes 2kg of Steamed rice*
- **Fish Masala**  
*Good for 8-10 pax sharing - includes 2kg of Steamed rice*
- **Mixed vegetable and Paneer masala**  
*Good for 8-10 pax sharing - includes 2kg of Steamed rice*
- **Tandoori Chicken leg**  
*Good for 8-10 pax sharing*

- **Lamb Biryani**  
*Good for 8-10 pax sharing*
- **Chicken biryani**  
*Good for 8-10 pax sharing*
- **Mixed vegetable Biryani**  
*Good for 8-10 pax sharing*
- **Vegetable Samosas Mini**  
*w/ Mint Yogurt Sauce*
- **Naan Bread**  
*10 pieces cut into 2 20 pieces in total*
- **Garlic Naan**  
*10 pieces cut into 2 20 pieces in total*
- **Prattha**  
*10 pieces cut into 2 20 pieces in total*
- **Pilau Rice**  
*Good for 8-10 pax sharing*
- **Basmati Rice**  
*Good for 8-10 pax sharing*

