



SHAMROCK
CATERING CO
est. 1994

**SEASONAL CANAPES
PREMIUM 2024**

COLD CANAPES

C1



HK\$480
20 pieces

Fresh Crabmeat Tartlet with Lime and Mint Sauce

迷你蟹肉撻配青檸薄荷香草醬

C2



HK\$495
20 pieces

Foie Gras with Japanese Edible Flower on a Mini French Blini

迷你法式鴨肝醬及食用花配小班

C3



HK\$425
20 pieces

Smoked Salmon Mini Sandwich

迷你挪威煙三文魚三文治

C4



HK\$495
20 pieces

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

香煎黑白芝麻吞拿魚配芥末醬

C5



HK\$495
20 pieces

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

香煎加拿大帶子配香橙汁及香脆羅勒葉
(匙羹上)

C6



HK\$495
20 pieces

Smoked Chicken with Avocado on a Pumpernickel Round Bread

煙雞肉牛油果醬配德國黑麥小麵包

C7



HK\$495
20 pieces

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

意大利巴馬火腿蜜瓜球

C8



HK\$485
20 pieces

Caramelized Red Onion and Cheese Tartlets (veg)

焦糖紅洋蔥芝士撻

C9



HK\$495
20 pieces

Grilled Aubergine Rolls with Pesto and Mozzarella Cheese

迷你燒雜菜意大利青瓜卷 (素)

C10



HK\$500
20 pieces

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

愛爾蘭車打芝士配烤番茄羅勒餡餅

C11



HK\$500
20 pieces

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

迷你法式小班戟配煙三文魚黑魚子及酸忌廉

C12



HK\$480
20 pieces

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

法式迷你紅菜頭希臘芝士撻 (素)

COLD CANAPES

C13



HK\$485
20 pieces

Baked Irish Ham with Irish Cheddar served on Toasted Brown Bread
迷你焗火腿芝士麥包三文治

C14



HK\$495
20 pieces

Fresh Australian Prawn with Cocktail Sauce and and Fresh Mango on a Mini Tart Shell
澳洲蝦配芒果雞尾醬法式迷你撻

C15



HK\$480
20 pieces

Mini Japanese Cucumber Filled with Smoked Salmon
煙挪威三文魚釀日式青瓜

C16



HK\$490
20 pieces

Poached Australian Prawn with Fresh Mango Salsa on a Mini Plate
澳洲蝦配芒果莎莎醬(配小碟上)

C17



HK\$480
20 pieces

Mini French Blini with Grilled Vegetable Crème Fraîche and Japanese Edible Flower (Veg)
法式燒雜菜迷你小班戟

C18



HK\$485
20 pieces

Mixed Fresh Mushroom with Sundried Tomato and Truffle Oil on a Baked Savoury Tart Shell (Veg)
迷你雜菌乾蕃茄醬法式撻

C19



HK\$495
20 pieces

Mini Australian Fillet Steak with Grilled Vegetables on a Baked Pumpernickel Round Bread
迷你澳洲牛柳配德國黑麥小圓包vv

C20



HK\$485
20 pieces

Fennel Marinated Feta Cheese with Mint and Olive Skewers (Veg)
法式燒茴香希臘芝士黑水欖球及車厘茄串(素)

C21



HK\$480
20 pieces

Baked Savory Tart Shell with Mozzarella and Sundried Tomato
焗迷你牛奶芝士番茄乾撻

C22



HK\$500
20 pieces

Smoked Salmon served on Toasted Pumpernickel Bread with Crème Fraîche and Faux Caviar (s)
煙三文魚鮮奶油黑麥麵包配合魚子醬

C23



HK\$480
20 pieces

Mini Cheese, Organic Roasted Vegetables, and Mango Tart (veg)
迷你有機烤菜芝士芒果撻

C24



HK\$460
20 pieces

Bruschetta with Organic Roasted Peppers and Parsley Pesto (veg)
有機烤椒意式多士配歐芹香蒜醬(素)

cOLD CANAPES

C25



HK\$495
20 pieces

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

巴馬火腿蜜瓜球

C26



HK\$485
20 pieces

Parma Ham and Asparagus Rolls

巴馬火腿蘆筍卷

C27



HK\$485
20 pieces

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

迷你醃紅菜頭山羊芝士多士配羅勒

C28



HK\$485
20 pieces

Poached Australian Prawn with Fresh
Mango Salsa on a Mini Spoon

澳洲蝦配芒果莎莎醬 (配匙羹上)

COLD CANAPES

24C01



HK\$480
20 pieces

Slow Roasted Cherry Tomato and Mozzarella Bruschetta with Basil and Balsamic Glaze (V)
水牛芝士車厘茄配羅勒黑醋

24C02



HK\$480
20 pieces

Stuffed Dates with Goat Curd, Walnut and Honey (V)
釀棗配山羊芝士，核桃碎及蜜糖（素）

24C03



HK\$480
20 pieces

Mini French Brie with Fresh Fig on Crostini (V)
迷你法國布里芝士 配 新鮮無花果脆餅(素)

24C04



HK\$500
20 pieces

Sesame Sashimi Tuna and Avocado Yuzu Dressing on Crispy Nori Square (GF)
芝麻吞拿魚他他配牛油果，柚子醬

24C05



HK\$500
20 pieces

Mini Greek Skewer with Oregano Dressing (V, GF)
迷你希臘沙律配阿裡根奴醬（素，無麩質）

24C06



HK\$500
20 pieces

Parma Ham and Thai Asparagus Rolls with Cream Cheese
巴馬火腿蘆筍卷配忌廉芝士

24C07



HK\$480
20 pieces

Asian Chicken Salad with Herb Mayo and Crispy chopped cashew Nut in Mini Tart Shell/ or Endives
亞洲雞肉沙律 配 香草蛋黃醬

24C08



HK\$480
20 pieces

Mini Pulled Pork Wrap with BBQ sauce (Mini Burger, mini tart shell)
迷你千層豬肉卷配燒烤醬

24C09



HK\$480
20 pieces

Mini Peking Duck Wrap with Hoisin Sauce
迷你北京鴨卷配海鮮醬

24C10



HK\$480
20 pieces

Hoisin Duck in Wonton Cup with spring Onion
海鮮醬燒鴨雲吞杯配蔥花

24C11



HK\$520
20 pieces

Tuna Tataki with Ajo Blanco on spoon
吞拿魚他他配蒜蓉醬

24C12



HK\$560
20 pieces

Sashimi Tuna with Yuzu, Sesame on Savory Cone
吞拿魚刺身柚子芝麻咸味筒

cOLD CANAPES

24C13



HK\$560
20 pieces

Norwegian Smoked Salmon and Avocado on Savory Cone

煙挪威三文魚牛油果咸味筒

24C14



HK\$560
20 pieces

Crab Meat with Mayo, Crab Roe in Charcoal Cone

蟹肉蟹子蛋黃醬筒

WARM CANAPES

W1



HK\$480
20 pieces

Fresh Crabmeat with Broccoli Quiche (s)
法式新鮮蟹肉西蘭花撻

W2



HK\$600
20 pieces

Mini Irish Beef and Guinness Pies served
with a dollop of Brown Sauce (m)
quantity
迷你愛爾蘭啤酒牛肉批配牛肉醬

W3



HK\$480
20 pieces

Smoked Bacon and Mushroom Mini
Quiche
煙肉蘑菇法式撻

W4



HK\$500
20 pieces

Mini Baked Spanish-style Chicken
Empanada
迷你西班牙雞肉酥皮角

W5



HK\$500
20 pieces

Mini Potato and Fresh Battered Crab
Cakes with Fresh Tomato Salsa on top
served on Mini Black Trays
迷你薯仔蟹肉餅配新鮮番茄莎醬

W6



HK\$500
20 pieces

Chicken Croquettes served with a Spicy
Tomato Sauce
法式炸雞肉餅配辣番茄醬

W7



HK\$480
20 pieces

Tandoori Chicken with Fresh Mint Yoghurt
Dressing on a Mini Savoury Tart
印度天多利雞肉薄荷乳酪醬迷你撻

W8



HK\$568
20 pieces

Mini Australian Filet Steak with
Grilled Vegetables Served on Baked
Pumpernickel Bread
迷你澳洲牛柳配烤蔬菜配德國黑麥麵包

W9



HK\$490
20 pieces

Prawn and Chorizo Skewer
大蝦配西班牙辣香腸串

W10



HK\$500
20 pieces

Mini Potato and Salmon Fish Cake with
Tartar Sauce served on Mini Plates (s)
三文魚薯餅配塔塔醬

W11



HK\$600
20 pieces

Mini Vegetable Burger (veg)
迷你蔬菜漢堡

W13



HK\$520
20 pieces

Mini Risotto Cake with Grilled Australian
Shrimp on a Mini Plate
香煎蕃茄意大利飯餅配蒜香辣蝦

WARM CANAPES

W13



HK\$480
20 pieces

Mini Grilled Vegetable Skewer with Italian Dip (veg)
迷你烤蔬菜串配意式醬

W14



HK\$480
20 pieces

Mini Quiche Lorraine
迷你法式鹹批

W15



HK\$480
20 pieces

Mini Satay Chicken with Homemade Peanut Sauce
迷你沙爹雞肉串配自家製花生醬

W16



HK\$560
20 pieces

Australian Lamb Koftas with Mint Tzatziki served on a Japanese Bamboo Skewer
碳烤澳洲羊肉串配薄荷青瓜酸乳酪醬

W17



HK\$480
20 pieces

Mini Baked Savoury Tart Shell with Mozzarella Cheese and Sundried Tomato (Veg)
迷你焗意大利水牛芝士撻

W18



HK\$580
20 pieces

Mini USA BBQ Chicken Slider
迷你美式烤雞肉漢堡

W19



HK\$560
20 pieces

Feta and Onion Baked Parcel
焗迷你希臘芝士洋蔥酥

W20



HK\$460
20 pieces

Mini Pizza Margherita
迷你瑪格麗特披薩

W21



HK\$480
20 pieces

Vegetable Samosa with Mint Yoghurt Dressing (veg)
印度咖哩角配薄荷酸乳酪醬(素)

W22



HK\$460
20 pieces

Mini Grilled Vegetables and Goat Cheese Tart (veg)
迷你烤蔬菜山羊芝士撻

W23



HK\$480
20 pieces

Thai-style Australian Sirloin Beef with Fresh Mango on a Mini Tart Shell
泰式牛柳芒果釀法式迷你撻

WARM CANAPES

24W01



HK\$460
20 pieces

Seafood Moneybag with sweet Chili Sauce

海鮮錢袋配甜辣椒醬

24W02



HK\$480
20 pieces

Chicken Meatball With Spicy Tomato Sauce

雞肉丸配辣蕃茄醬

24W03



HK\$480
20 pieces

Cantonese Sweet and Sour Chicken Skewer

迷你咕嚕雞串

24W04



HK\$500
20 pieces

Mini Australian Beef Lasagna on Spoon

迷你澳洲牛肉千層麵

24W05



HK\$480
20 pieces

Mini Chicken Goujon with Tom Yum Mayo Dip

迷你炸雞條冬蔭公配蛋黃醬

24W06



HK\$500
20 pieces

Lamb and Mint Sausage Roll Lollipop with Mint Yoghurt

薄荷羊肉腸卷配薄荷乳酪醬

24W07



HK\$460
20 pieces

Shrimp and Potatoes Balls with Cocktail Mayo

炸蝦薯仔球配千島蛋黃醬

24W08



HK\$500
20 pieces

Coriander Prawn Skewer with Siracha Mayo Dip

芫茜蝦串配是拉差蛋黃醬

24W09



HK\$500
20 pieces

Prosciutto wrapped Prawn with Pesto Dip

巴馬火腿蝦卷配香草醬

MINI BURGERS

24B01



HK\$600
20 pieces

Mini Chicken and Zucchini Patties Slider
with Wasabi Mayo

迷你意大利青瓜雞肉漢堡配芥辣蛋黃醬

24B02



HK\$640
20 pieces

Mini 24 hours slow cooked Pulled Pork
Slider with Charcoal Bun and Smoky BBQ
Sauce

迷你慢煮手撕豬肉竹炭漢堡配燒烤醬

24B03



HK\$600
20 pieces

Mini Crispy Fish Slider with Homemade
Tartar Sauce

迷你炸魚漢堡配他他醬

24B04



HK\$600
20 pieces

Mini BBQ Chicken Burger with Baby
Spinach and Cheddar Cheese

迷你燒雞漢堡配嫩菠菜及車打芝士

24B05



HK\$600
20 pieces

Mini Chickpea Falafel in Beetroot Burger
in Hummus Sauce (V)

迷你中東炸鷹嘴豆餅漢堡配鷹嘴豆醬 (V)

W12



HK\$660
20 pieces

Mini Sirloin Beef Burger with Homemade
Onion Jam

迷你澳洲西冷牛肉漢堡配秘製洋蔥醬

VEGAN CANAPES

24V03



HK\$500
20 pieces

Vegetarian Sausage Roll with Honey Mustard Dip (V)

素肉腸卷配蜂蜜芥末醬 (素)

24V05



HK\$460
20 pieces

Margherita Pizza with Nutz for Mozzarella (Vegan Mozzarella) (*mini pizza slices*)

瑪格麗特薄餅配堅果水牛芝士 (迷你薄餅, 純素)

24V06



HK\$460
20 pieces

Sunshine Bell Pepper Pizza (*mini pizza slices*)

燈龍椒薄餅 (迷你薄餅 · 純素)

24V07



HK\$480
20 pieces

Peace in the Middle East bites

素芝士小點

24V08



HK\$480
20 pieces

Brie and Figs Phyllo cups

布里芝士無花果撻

24V10



HK\$480
20 pieces

Truffle Bliss Crostini

黑松露小多士

PREMIUM DESSERT CANAPES

S1



HK\$440
20 pieces

Mini Chocolate Brownie
迷你朱古力布朗尼

S2



HK\$440
20 pieces

Mini New York Cheesecake with Sliced
Strawberries
迷你紐約芝士蛋糕配士多啤梨片

S3



HK\$440
20 pieces

Mini New York Cheesecake
with Fresh Blueberry

S4



HK\$440
20 pieces

Mini Country Carrot Cake with
Crunchy Almonds

S5



HK\$540
20 pieces

Fresh Imported Strawberries dipped in
Premium Belgium Chocolate with White
Chocolate Drizzle
新鮮士多啤梨朱古力串

S6



HK\$460
20 pieces

Mini Chocolate Fudge Cake with White
Chocolate Shavings

S7



HK\$460
20 pieces

French Macarons

PREMIUM DESSERT CANAPES

24D02



HK\$520
20 pieces

Assorted Cheeseclair
芝士蛋糕

24D03



HK\$520
20 pieces

Mini Assorted Eclairs
法式奶油鬆餅

24D04



HK\$540
20 pieces

Raspberry and White Chocolate Tart
紅莓白朱古力撻

24D05



HK\$540
20 pieces

Mini Walnut Tart
迷你核桃撻

24D06



HK\$540
20 pieces

Mini Spanish Churros with Chocolate
Sauce , Mini Caramel Churros with
Chocolate Sauce
迷你西班牙油條配朱古力醬

24D07



HK\$540
20 pieces

Matcha White Chocolate Tart
抹茶白朱古力撻

24D08



HK\$540
20 pieces

Madeleine with White Chocolate
Coating
白朱古力法式小蛋糕

24D09



HK\$560
20 pieces

Madeleine with Chocolate Coating
朱古力法式小蛋糕

24D10



HK\$560
20 pieces

Rich Chocolate Tart
香濃朱古力撻

PREMIUM DESSERT CANAPES

S1



HK\$460
20 pieces

Chocolate Ginger Bread Man

S2



HK\$440
20 pieces

Mini Mince Pie

S3



HK\$440
20 pieces

Santa Clause Macaroon

S4



HK\$480
20 pieces

Reindeer Macaroon

S5



HK\$480
20 pieces

Christmas Themed Macaroon

S6



HK\$480
20 pieces

Reindeer Themed Cookies

CHRISTMAS DESSERT CANAPES MINIMUM ORDER IS 20 PCS

CHRISTMAS CANAPES: Available December Only

SEASONAL CANAPES PREMIUM 2024

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\$330
- Mid-levels • Shau Kei Wan
- Sai Wan Ho.....HK\$340
- 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.*



SHAMROCK
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est. 1994



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