

Cocktail Reception Menu

Option 1:

4 Cold Canapés
2 Mini Sandwiches
3 Desserts

Option 2:

4 Cold Canapés
4 Mini Sandwiches
4 Desserts

Option 3:

4 Cold Canapés
4 Mini Sandwiches
3 Hot Canapés
5 Desserts

Option 4:

6 Cold Canapés
4 Mini Sandwiches
4 Hot Canapés
6 Desserts

All above prices are not inclusive of Chefs, staffing, transportation and additional charges

Cold Canapés

Vegetarian

Hummus Canapé
Moutabal Canapé
Babaganoush on Toast with Mint
Cherry Tomato Stuffed with Tabouleh
Tomato Mozzarella Lollipop with Basil
Vine Leaves on Skewers in Mini Shot Glasses
Hummus with Olive Oil Crumbles in a Shot Glass
Marinated Vegetable Wrapped in Rice Paper with Teriyaki Sauce
Tomato Cocktail with Spicy Bell Pepper and Golden Leaves
Marinated Asparagus Spring Rolls with Spicy Sauce
Baby Potato Stuffed with Finest Boursin Cheese
Marinated Mixed Mushrooms Skewer
Beetroot Mousse with Garlic in a Cone
Tomato and Basil Macaroon

Meat

Roast Beef Canapé with Bearnaise Sauce
Beef Pâté with Pistachio & Red Capsicum Canapé
Lamb Roulade with Leek Canapé
Smoked Duck and Cantaloupe Melon Canapé
Foie Gras Mille Feuille with Apple
Foie Gras and Green Apple Macaroon
Foie Gras Mousse with Grapes on Blinis
Beef Carpaccio with Parmesan on Rye Bread
Crispy Lamb Canapé with Orange Cream
Air Dried Beef and Cantaloupe Melon Canapé
Salami and Gherkin with Nuts
Vitello Tonnato Canapé

Poultry

Smoked Duck with Orange Segment
Duck Rillettes on Farmer Bread with Cornichon
Chicken Roulade with Pistachio & Foie Gras
Spicy Chicken with Avocado Salsa Wrapped Canapé
Chicken and Apple Curry Mayonnaise Cone
Chicken Mousse with Capsicum in Savory Tartlet

Seafood and Fish

Asparagus and Prawn with Salmon Roe Canapé
Shrimps and Potato Vitelote Canapé
Asparagus Cream with Crayfish and Basil
Salmon Roe on Toasted Bread with Parsley

Broccoli Cappuccino with Smoked Salmon
 Lobster Mille-Feuille with Horseradish Mousse
 Black Mille-Feuille with Marinated Salmon Mousse
 Stuffed Mini Choux with Avocado and Crab Mousse
 Sea Bass Tartar and Crunched Hazelnuts Topped with Creamy Bell Pepper
 Smoked Shrimp with Spicy Avocado Brunoise in Upside Down Shot Glass
 Avocado and Crab Éclair with Red Bell Pepper Flavor
 Marinated Tuna and Watermelon Skewer with Pesto
 Smoked Salmon and Mozzarella Religieuse
 Marinated Tuna Tartar on Toasted Bread
 Smoked Salmon and Ginger Macaroon
 Sea scallop and Yuzu Caviar Canapé
 Salmon Roe and Cucumber Canapé
 Lobster and Quail Egg Canapé

Hot Canapés

Vegetarian

Vegetable Spring Rolls
 Snail Skewer with Mushroom
 Grilled Vegetables on Skewers
 Mushroom Cream with Carrot Caviar
 White & Green Asparagus Konafa Roll with Parsley Foam
 Fried White Asparagus in Kadaif with Yogurt & Coriander Sauce
 Sweetbread & Mushrooms Skewer with Lemon Butter Sauce
 Potato Crisps with Crème Fraiche & Caviar
 Grilled Aubergine & Tomato Tartine
 Mini Spinach & Mushroom Quiche
 Tomato Kebabs

Meat

Mini Kibbeh
 Foie Gras Crème Brulée
 Kofta Kebab on Skewers
 Chicken Skewer with Rosemary Sauce
 Lamb Skewers with Cajun Nut Sauce
 Leek Bouchée with Goat Cheese & Bacon
 Roast Beef & Caramelized Onion Savory Tartlet
 Stuffed Polenta with Preserved Lamb & Paprika Pipette Sauce
 Lamb & Zucchini Skewer with Cocoa Demi- Glace
 Mini Baked Potato with Meat & Cheese on Skewers
 Lamb Confit & Cumin Samossa
 Mini Wagyu Beef Burgers with Tomato Concasse
 Beef and Onion Quiche

Poultry

Shish Taouk Skewers
 Mushroom & Chicken Canapé
 Chicken Liver with Walnut Conserve
 Chicken Skewer with Pomegranate Sauce
 Chicken Ballotine with Carrot Raita & Pomegranate Chutney

Marinated Chicken Skewers with Avocado Cream
 Chicken Roulade with Old Mustard & Vegetables
 Mini Preserved Pigeon with Risotto Filo Pie
 Curried Chickpea Canapé with Ginger
 Chicken Croque Monsieur
 Thai Chicken Sausage Rolls

Seafood and Fish

Lobster Dumpling with Crayfish Bisque
 Salmon Skewer with Saffron & Zucchini
 Lobster Cannelloni with Blue Crab & Basil Oil Pipette
 Lobster & Shrimp Accars with Long Pepper & Coriander Sauce
 Lobster Medallion & Dried Fennel with Tomato
 Gratinated Salmon & Eggplant Crepe
 Mini Salmon & Spinach Quiche
 Prawn Skewer with Vegetables
 Smoked Salmon & Leek Quiche
 Prawn Celery Mini Boucheé
 Prawn Cocktail Canapé
 Tuna Melt Canapé

Bite Size Mini Sandwiches

Cheese

Feta Cheese
 Blue Cheese
 Gouda Cheese with Herbs
 Tomato Cheddar
 Cheese with Turkey
 Goat Cheese (with Nuts)
 Mozzarella with Grilled Vegetables

Vegetarian

Royal Catering's Falafel Sandwich
 Roasted Vegetables with Goat Cheese
 Pizza with Capsicum, Tomato and 2 Types of Cheese
 Vegetable and Cheese Sandwich with Honey Mustard Dressing
 Grilled Vegetables with Cabbage, Carrot and Cheese in Zaatar Bread

Meat

Beef Club Sandwich
 Roast Beef Horseradish with Watercress and Sliced Cucumber
 Barbecued Sausage in Rolled Bread with Mustard and Creamy Cheese
 Corned Beef with Swiss Cheese, Watercress, and Sweet Mustard Pickles
 Grilled Beef with Herbs

Beef with Grilled Vegetables

Poultry

Pesto Chicken
 Turkey Ham & Cheese
 Toasted Chicken and Pistachio in Turkish Bread with a touch of EVOO
 Chicken Mortadella with Olives, Emmental Cheese, Lettuce, Tomato and Pickles
 Chicken Mortadella in Tricolor Mini Bread with Cheese and Lettuce, Wrapped in Leeks
 Barbequed Chicken and Mixed Herbs with Baby Rocket
 California Smoked Chicken with Avocado
 Chicken Croque Monsieur

Seafood

Tuna Sandwich
 Salmon Tricolor
 Salmon & Watercress
 Creamy Prawns with Philadelphia Cheese and Tomato
 Avocado and Tuna Sushi Sandwich with Cream Cheese, Tuna, Avocado, and Sautéed Carrots

Bite Size Desserts

Berry Brochettes
 Mixed Fruit Tart
 Profiterole "Madness"
 Assorted Mini Croissant
 Assorted Mini French Pastries
 Mini Chocolate Tart Topped with Nest
 Mini Um Ali with Sweet and Black Olives
 Hazelnut and Chocolate Dome on Crispy Feuilletine
 Free Association of Flavours and Texture on a Spoon:
Spiced Chocolate Crumble, White Chocolate Mousse
 Kachta on Chocolate Crumble with Sweet Tomato
 Karkade and Crystallized Blossom Violet Mille-Feuille
 Three Chocolate Bonbon on a Stick: Dark, Milk, and White Chocolate Ganache
 Tropical Shots: Coconut-Pineapple, Mango-Vanilla, Star Anise-Pineapple, Coconut-Cinnamon
 Reds Fruits Suspension in Matcha Green Tea
 Strawberry Candy Floss in a Cube Tartlet
 Creamy Strawberry Basil Religieuse
 Smoked Cinnamon Sweet Truffles
 Trio of Baked Infused Chocolate
 Assortment of Arabic Sweets
 Assorted Mini Macaroon
 Fresh Fruits on Skewers
 Vanilla Mille-Feuille
 Crème Catalane
 Assorted Éclairs