

GOLD

22 Savoury Canapés

1 Mini Pasta

4 Dessert Items

€46 per person

MENU ITEMS

Cold Canapes

Hummus Tartlet, pomegranate, mint
Chicken liver parfait choux buns, onion jam
Cream of stilton tart, caramelized walnuts, apples
Smoked celeriac panna cotta, garlic gel, crispy celeriac
Straciatella, anchovy, rosemary croutons
Parmigiana di melanzane, basil pesto
Goats cheese tart, fig chutney, toasted almonds
San Daniele and straciatella krustini, cracked pepper
Smash egg, chives, mustard mayo, ciabatta
Salted cod cream, squid ink barquettes
Focaccia, mortadella, fennel cream, honey, almonds
Potato rosti, smoked tuna, sour cream

Mini Pasta Bowl

Spinach & Ricotta, Sage and Butter Ravjul
Beef Agnolotti, Pecorino Veloute, Pickled Mushroom, nutmeg
Pumpkin & Sausage Risotto

Hot Canapes

Sfogliatini mushroom, mushroom powder, chives
Lamb croquettes, coriander aioli
Onion and cress fritters, yoghurt dressing
Pulled beef croquette, local pecorino, thyme
Krustini guanciale
Reggiano and rosemary arancini
Bbq pork stuffed filo
Pork kofta, salsa hadra
Chicken skewers, raselhanout, rosemary
Pulled pork balls, smoked cheese
Rosemary & fennel foccacia, grana melt, herb sauce
Pulled chicken, harissa mayo, grana mini buns
Beef sliders, onion relish, cheddar
Pulled pork sliders, applewood cheddar, mango chutney

Local beef, shallot and pea mini pies
Pumpkin and sausage arancini
Spinach, ricotta and caramelized onion filo
Polenta cakes, mushroom, guanciale
Prawn and seabass fritters, smoked garlic aioli
Onion stuffed filo cups, gruyere
Brijju Sausage roll

Desserts

Baklava
Brownies
Imqaret
Pannacotta

Service Charge

Alternatively, a client may opt to source their own drinks, to which we will add the following costs:

Bar / Waiting Staff	€13.00 / hour
Cocktail Bar Staff	€14.00 / hour
Cleaning Staff*	€8.00 / hour
Glass Rental *	€2.00 / person
<i>for groups of less than 100</i>	
Garnishes	€0.50 / person
Ice	on consumption

**this includes: Wine Glass x 1, Short Tumbler x 1, Long Tumbler x 1*

We will quote separately should a client opt for specific requests for additional glassware, table linen, candles and fresh flowers.

VENUES

As of 2024 we will be the exclusive caterers for Maria Rosa wine estate, but we are happy to discuss catering options for alternative wedding venues.

PAYMENT TERMS

Should you opt to book your event with us, we would ask for a deposit to secure the booking, with payment dates as follows

40% upon confirmation of event

50% one month before event

10% within the week of the event

Public Holidays & Sundays: Bar / Waiting Staff charges are at 1.5 the normal rate, and an additional charge of €45.00 for the chef.