Stand-up Wedding Menu



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CANAPÉS

18 items - 6 cold, 10 warm, 2 sweet - €35.00 per person
20 items - 6 cold, 12 warm, 2 sweet - €39.00 per person
23 items - 7 cold, 13 warm, 3 sweet - €43.00 per person
27 items - 8 cold, 16 warm, 3 sweet - €47.00 per person

COLD

- Tomato & red pepper bruschetta (G, MD)
- Fried polenta, mozzarella di Bufala, basil, balsamic dressing (F, M)
- Goat cheese & Walnut crostini (G, M)
- Truffled ricotta crostini, grilled asparagus, zesty vinaigrette (M, G)
- Tuna Tataki ponzu sauce, kimchi puree, guacamole (F, SE, S)
- Peruvian Sea bass ceviche, pineapple, coriander, chilli, sesame oil, lime, coconut milk, leche di tigre (F, SE)
- Mortadella & buffalo cheese crostini, pistachio pesto (G, M, N)
- Goat cheese, fig chutney, Parma ham crostini (G, M)
- Marinated beef fillet, chimichurri, confit egg yolk crostini (E, MD, G)

SANDWICHES

- Grilled peppers & humus sandwich (G, SE)
- Egg salad & cress white sandwich (E, MD, G)
- Smoked salmon & dill cream cheese bridge roll (F, M, G)
- Chicken Caesar, Parmigiano Reggiano, lettuce, bridge roll (F, G, M, MD, E)
- Roast Sirloin, Truffle Aioli, Rucola (G, M, MD)

WARM

- Vegetable spring roll, ponzu dressing (E, G, SE, S)
- Grilled Hallomi and zucchini Skewers (M)
- Crispy cauliflower bites, sweet chilli glaze (G)
- Gorgonzola & fig tartlet (M, E, G)
- Goat cheese, caramelized onion tart (G, M, E)
- Timballini mushroom (E, M, G)
- Wild mushroom & tarragon rice balls (E, M, G)
- Pumpkin & Sage Fritters, Honey Yogurt (G, M)
- Mini cheese and leek quiche (G, E, M)
- Prawn & zucchini arancini (F, CS, G)
- Swordfish & aubergine arancini (F, G, M, E)
- Prawn Cigar, XO mayo (G, CS, SE)
- Deep fried prawn 'scampi', sesame mayo (F, CS, G, SE, P)

WARM

- Squid ink rice-balls, calamari, prawn bisque, white truffle oil, parsley (F, MS, CS, M, G, E)
- Mini Fish Cake, Tartare Sauce (G, F, SE, E)
- Chicken yakitori skewer (S, SE)
- Chicken satay skewer (P, N)
- Pork belly bites, tonnato sauce, crispy capers (E, F, MD)
- Pork belly bites with a spicy, sweet, tangy glaze, coriander
- Puff pastry rolls, Maltese sausage (G, M)
- Timballini alla carbonara (M, E, G)
- Duck confit croquettes, orange & five spice mayo (E, G)
- Mini lamb sliders, caper relish, tahini (SE, G)
- Lamb arayes, toum sauce (N, G)
- Spicy lamb koftas, minted yogurt sauce (M, SE)
- Mini cheeseburger sliders (G, M)
- Crispy chicken gyozas, soy & balsamic dipping sauce (G, S, SE)
- Duck onion spring roll, plum sauce (G, E, M)
- Braised oxtail croquettes, smoked paprika aioli (E, G, CY)
- Chargrilled octopus skewer, smoked paprika aioli (E, MO, MD)
- Prawn & chorizo croquettes, roasted garlic aioli (CS, G, M, E)
- Fried aubergine, whipped tahini, pomegranate (G, M, N)
- Baked polenta, Gorgonzola, walnut crumble (M, N)
- Crispy gnocchi, basil pesto, Parmesan (G, M, N)

SWEETS

- Mini passion fruit pavlova (E, M)
- Dark chocolate & tahini brownie (E, M, G, SE)
- Coconut pannacotta, mango puree (M)
- Imqaret (G)
- Cannoli (M, G, N)
- Profiteroles, Tiramisu glaze (G, E, M)
- Fresh fruit tartlets, vanilla custard (E, G, M)
- Pistachio & white chocolate semifreddo (M, E, N)

- ALLERGY NOTE -

(E) - Eggs, (F) - Fish, (CS) - Crustaceans, (MS) - Molluscs, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts,
(CY) - Celery, (MD) - Mustard, (G) - Gluten, (SE) - Sesame Seeds, - Vegetarian, - Vegan
Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.

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FOOD TABLES

To be added to canapé menu

PASTA €15.00 PER PERSON

- Risotto Pumpkin, chevre, toasted pumpkin seeds (M)
- Calamarata, squid & tomato ragu, marjoram (G, F, MS, CY)
- Lasagna Beef Ragu (G, M, CY)

GRILL €25.00 PER PERSON

- Grilled Seabass, chermoula sauce (F)
- Grilled boneless chicken thighs, orange juice, garlic, onions, coriander, chimichurri sauce
- Grilled flank steak, Salsa Verde (F)

Served with Frech fries & Roast Vegetables

SHAWARMA €18.00 PER PERSON

Minimum 50 pax

- Lamb Shawarma (M)
- Chicken Shawarma (M)
- Octopus Shawarma (MO)

Served with Garlic Toum, Tahini & Lemon (SE), Harissa Yogurt (M) Fattoush (G), Tomato & Herb Salad , Tabbouleh (G), Cabbage Slaw (E, MD), Cucumber & Mint Salad (M) · Pita Bread, Wraps (G)

TRI-ORIENT €22.00 PER PERSON

- Imam Bayildi; Baked aubergine stuffed with vegetables & rice (N, SE)
- Chicken tagine, prunes (CY, N, SE)
- Persian lamb, apples (CY, N, SE)

Served with Persian rice, hummus, tabbouleh, tahini sauce

ASIAN €22.00 PER PERSON

- Green Thai vegetable curry (G, SE, CY, F, N)
- Seoul inspired garlic chicken (G, SE)
- Pork gyozas (G)
- Indonesian beef Rendang, slow cooked spiced beef, coconut curry (G, N, SE, F)

Served with stir fried rice, noodles, chilli oil, & pickles

OYSTER €6.00 EACH

Minimum order - 100 pcs

- Oyster, Champagne mignonette, & lemon (F, MS)
- Oyster, fermented chilli & aged balsamic (F, MS)
- Oyster, cucumber water, horseradish, dill (F, MS)
- Grilled oyster, brown butter & capers (F, M, MS)

CHARCUTERIE €20.00 PER PERSON

- Cold Cuts - Serano Ham, Salami Napoli, Bresaola, Chorizo, Salami Milano
- Cheese - Chevre', Brie, Parmigiano Reggiano, Gouda, Roquefort

Served with house made breadsticks, freshly baked focaccia, house made Galletta, seedless white grapes, seasonal preserve, walnuts, dried apricots, raisins & olives

FLYING BUFFET DISHES FROM AROUND THE WORLD

- Peruvian seabass ceviche, coconut milk, pineapple, leche di Tigre (F, CY, SE) - €12.00
- Cured seabream, fennel, pickled red onion, orange segments, green olives, toasted pinenuts, mint, basil (F, N) - €12.00
- Tuna marinated in soy, sesame oil, chilli, avocado puree (F, SE, S) - €12.00
- Green Thai vegetable curry, basmati rice (G, SE, CY, F, N) - €7.00
- Seoul inspired garlic chicken, fried rice (G, SE) - €8.00
- Japanese Pork gyozas (three pieces) (G) - €8.00
- Indonesian beef Rendang, slow cooked spiced beef, coconut curry, Jasmin rice (G, N, SE, F) - €8.00
- Ottoman Imam Bayildi; Baked aubergine stuffed with vegetables & rice (N, SE) - €7.00
- Moroccan Chicken tagine, prunes, raisins, couscous (CY, N, SE) - €8.00
- Persian lamb, apples, basmati rice (CY, N, SE) - €8.00
- Argentinean Grilled flank steak, Salsa Verde (F) €12.00
- Risotto pumpkin, chevre, toasted pumpkin seeds (M) - €7.00
- Calamarata, squid & tomato ragu, marjoram (G, F, MS, CY) - €8.00
- Lasagna Beef Ragu (G, M, CY) - €8.00

AFTER PARTY FOOD

- Chophouse sliders (G, MD) - €2.50 each
- Chipotle chicken tenders (G, E) - €2.50 each
- Mini hot dogs (G, MD) - €2.50 each
- Cheese cakes (G, M) - €1.50 each
- Pea cakes (G, M) - €1.50 each

**Flying buffet dishes are priced individually after each item's description where applicable*

- ALLERGY NOTE -

(E) - Eggs, (F) - Fish, (CS) - Crustaceans, (MS) - Molluscs, (P) - Peanuts, (S) - Soya, (M) - Milk, (N) - Nuts, (CY) - Celery, (MD) - Mustard, (G) - Gluten, (SE) - Sesame Seeds, - Vegetarian, - Vegan

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BEVERAGES

INTERNATIONAL OPEN BAR

€8.50 per person per hour, minimum 3 hours

SPIRITS, LOCAL BEERS, CHILEAN WINE, PROSECCO,
SOFT DRINKS, JUICES, NON-ALCOHOLIC BEER, AND WATER

List of Spirits:

Aperitifs – Aperol, Campari, Cynar, Martini Bianco/Rosso/Dry, Malibu

Vodka – Smirnoff

Rum – Bacardi White, Captain Morgan Spiced, Captain Morgan Dark

Gin – Gordon's, Bombay Sapphire, Tanqueray 00

Whisky – Jack Daniel's, Jameson, Johnnie Walker Red Label, Famous Grouse, J&B

Tequila – Silver

Liqueurs and Digestives – Amaretto Di Saronno, Baileys, Limoncello, Kahlúa, Frangelico, Sambuca Averna, Fernet Branca, Jägermeister

PREMIUM OPEN BAR

€13.50 per person per hour, minimum 3 hours
Additional hours - €10.00 per hour

SOFT DRINKS, JUICES, NON ALCOHOLIC BEER, AND WATER
SPIRITS, LOCAL BEERS, PROSECCO, BORDEAUX PREMIUM WINE

Château Marjosse Sauvignon Blanc, Sémillon |
Château Côte Montpezat Merlot, Cabernet Sauvignon, Cabernet Franc

List of Spirits:

Aperitifs – Aperol, Campari, Cynar, Martini Bianco/Rosso/Dry, Malibu

Vodka – Belvedere

Rum –Bumbu Original, Captain Morgan Spiced, Captain Morgan Dark

Gin –Bombay Sapphire, Hendricks, Tanqueray 10, Tanqueray 00

Tequila - Casa Rayos

Whisky – Jack Daniel's, Jameson, Famous Grouse, Johnnie Walker Black Label, Glengoyne 12, Bowmore 12, Chivas 12

Liqueurs and Digestives – Amaretto Di Saronno, Baileys, Limoncello, Kahlúa, Frangelico, Sambuca Averna, Fernet Branca, Jägermeister

Cognac and Ports – Hennesy VS, Hennesy VSOP, Nieport Ruby, Neiport Tawny, Neiport LBV

Cognac and Ports – Hennesy VS, Hennesy VSOP, Nieport – Ruby, Neiport – Tawny, Neiport – LBV