



KNIGHTS
CATERING

CANAPÉ MENU



CANAPÉS

Smoked Sun Dried Tomato and Goats Cheese
Crostini

Asparagus & Parmesan Tartlet

Lamb Kofta with Mint and Lemon Yoghurt

Mini Croque Monsieur with Wexford Cheddar
and Honey Baked Ham

Mini Cottage Pie with Creamy Mashed Potato
Topping

Sun Dried Tomato Arancini with Spicy Aribiatta
Sauce and Aioli

Thai Beef Skewers with Ginger Soy Dipping
Sauce

Goats Cheese, Honey and Walnut Crostini

Chicken and Wild Mushroom Bouches

Annascaul Black Pudding, Caramelised Red
Onion & Crozier Blue Cheese

Beetroot Hummus with Yoghurt & Orange Zest

Smoked Salmon Bellini with Horse Radish Crème
Fraiche and Beetroot Gel

Honey & Mustard Glazed Cocktail Sausages

Vegetable Spring Rolls & Asian Dipping Sauce

Tomato and Basil Bruchetta with Balsamic Glaze
and Shaved Parmesan

Thai Fish Cakes coated in Japanese
Breadcrumbs with Sweet Chilli Dip

Whipped Buffalo Ricotta with Beetroot Ripple

Thai Crab with Apple and Coriander Cress

Beef Carpaccio With Salsa Verde

Slow Cooked Irish Pork Belly, Wild Honey &
Guinness Glaze

Boxty Potato Pancakes, Burren Smoke House
Organic Salmon, Horseradish Cream & Fennel

Ardsallagh Goats Cheese, Apple & Walnut
Tartlet

Quiche Lorraine

Vegetarian Quiche

Tandoori Chicken Kebab with Mango Yoghurt
Dip

Satay Chicken Kebab

Roasted Red Pepper, Onion and Goats Cheese

Curried Chicken and Mango Choux Puff

A Selection of Cocktail Sandwiches

Caesar Salad Bites

Sweet Canapés

- Mini Chocolate Eclairs
- Mini Passion Fruit Tartlets
- Mini Berry Pavlovas

