

Canape Catering

MALAYSIA

www.CanapeCatering.com.my

CORPORATE & WEDDING

We provide all types of catering service; from formal sit down, canapés butler to buffets or sharing platters, there is no limit to the style of event we handle. Small venues, large venues - we'll do it all with flair!

PERSONAL TAILOR TASTING

Our Chef will present your cuisine and fine tune the menu selection to your exact taste, so that we can design your menu and leave you to rest easy until the big day.

CELEBRATIONS & GATHERINGS

For every occasion and milestones, you celebrate, we want your event to be filled with immense love and joy. From private celebrations to cooperate gatherings, our well experienced and passionate team are more than happy to e part of all your special moment.



MENU SELECTION

We employ 5 STAR HOTEL experienced chefs we are renowned for the ultimate flexibility in selecting your cuisine, so you'll be in safe hands when it comes to choosing your food. We offer sample menus and custom-tailored menus made from scratch - whatever you want, we'll do.

OUR NETWORK

We will work hand in hand with you, assisting you as you plan, coordination during the day, serving the best and most beautiful buffet spread; making it a memorable ad extradentary one.

OUR CHEFS

Our chefs are 5 STAR HOTEL experienced, bringing flair, dedication and creativity to our cuisine, backed by our consummate professionalism as event caterers.

PROFESSIONAL PASSIONATE CREATIVE

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WESTERN PLATED MENU A

Three Course Plated Menu @ RM119/Pax

**** Bread & Butter provided ****

ENTREE

Sopa Cremosa de Hongo (v)

A creamy blend of assorted mushrooms soup, fried leeks and crouton.

Or

Classic Caesar Salad

Romaine lettuce tossed with turkey bacon, egg, croutons, cherry tomatoes, parmesan cheese and chef's authentic dressing.

MAIN COURSE (Select One Per Pax)

The Fish & Chips

Deep fried fish fillet accompanied corn salsa relish, seasoned fries, fresh greens and tartar sauce as a dip.

Arroz Español

Fresh baked chicken thigh marinated in our authentic homemade seasoning served with a side of tomato herb scented rice, sautéed peppers, cucumber salsa and brown herb sauce.

DESSERT

Hot Black

Melted warm chocolate brownie topped with a miniature macaroon.

BEVERAGE

Orange Cordial

Drinking Water

Coffee & Tea

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WESTERN PLATED MENU B

Four Course Plated Menu @ RM139/Pax

**** Bread & Butter ****

APPETIZER (Select One)

Smoked Duck Salad

Fresh fine coral greens with shaved telegraph cucumbers, mandarin orange segments, toasted sesames, cherry tomatoes, sliced smoked duck and sesame dressing

Shrimp Chop Salad

Butterhead lettuce tossed with bitter orange dressing, poached tiger shrimps, balsamic onions, mangoes, cucumbers, shaved carrots and red radishes

SOUP (Select One)

Clam Chowder

Light Cream-based chowder cooked with clam, mussel, prawn, celery, carrot & Potato

Truffle Mushroom Soup

Fine blend of fresh mushroom coped wit fresh herbs & shaved Truffle with Garlic Crouton

MAIN COURSE (Select One)

Jumbo Chicken

Pounded crispy chicken and deep fried till golden brown. Served with seasoned potatoes, warm cheddar cheese sauce, sour cream and a side of purple slaws

Norwegian Salmon

Grilled salmon steak with lemon chive cream sauce, sautéed garlic potatoes, rocket leaves and topped with a tempura shrimp

DESSERT (Select One)

Italian Tiramisu

Coffee tiramisu with dusted coco powder, raspberry and French macaroon

Crème Brulee

Vanilla flavored crème brulee with torched crystallized fine sugar and accompanied with wild summer berries

BEVERAGE

Fruit Punch

Lemon Detox Water

Coffee & Tea

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WESTERN PLATED MENU C

Four Course Plated Menu @ RM159/Pax

COCKTAIL SESSION

***Wild Balsamic Mushroom Bruschetta on Croutons / Lobster Meat Mayo Bruschetta in Croutons (Select One)**

***Smoked Duck Taquito Roulades in China Spoon / Flame-Seared Hokkaido Scallop with Black Caviar (Select One)**

*** Smoked Salmon Rose with Black Caviars on Cheese Crackers / Shrimp & Eggplant Tempura with Tartar Dressing (Select One)**

**** Bread & Butter****

APPETIZER

Rustic Farmer's Salad

Fresh organic romaine lettuce tossed in parmesan vinaigrette, turkey ham bits, heirloom tomatoes, quail egg and toasted herbed croutons

SOUP

From The Soup Pot

A rich creamy blend of purified sweet charred corn with clams and cilantro salsa, finished with chive oil

MAIN COURSE (Select One)

Into The Ocean

Norwegian poached salmon accompanied with pan-fried potato cakes, sautéed baby spinach on a bed of asparagus cream sauce

At The Barn

Grilled boneless red pepper chicken, rustic mustard potatoes, papaya relish, fine garden mesclun mix and drizzles of citrus dressing

DESSERT

Lips Of An Angel

Nutmeg flavored crème brulee with tortilla tuile and wild berry compote

BEVERAGE

Bule Ocean Fizz
Drinking Water
Coffee & Tea

WESTERN PLATED MENU D
Grand Six Course Plated Menu @ RM179/Pax

COCKTAIL SESSION (Select Three)

- *Wild Balsamic Mushroom Bruschetta on Croutons / Lobster Meat Mayo Bruschetta in Croutons
- *Smoked Duck Taquito Roulades in China Spoon / Flame-Seared Hokkaido Scallop with Black Caviar
- * Smoked Salmon Rose with Black Caviars on Cheese Crackers / Shrimp & Eggplant Tempura with Tartar Dressing

APPETIZER (Select One)

Grilled Ocean Shrimp with Fine Picked Organic Mesclun Mix, Tangerine Segments, Goat Cheese Truffle & Citrus Mustard Vinaigrette.
Purple Inked Beet Root Salad with Organic Coral Salad Tree, Tangerine Segments, Feta Cheese Crumbles, Candied Walnuts & Raspberry Vinaigrette.

SOUP (Select One)

Soup Of Silky Purified Pumpkins and Ripen Blood Red Tomatoes with Toasted Pine Nuts and Green Pesto Oil.
A rich creamy blend of purified sweet charred corn with clams and cilantro salsa, finished with chive oil.

FIRST MAIN COURSE (Select One)

Sautéed Spinach & Sweet Basil Pesto Spaghettini with Pan-Seared Buttered White Fish, Caramelized Pineapple, Toasted Pine Nuts & Roasted Pepper Relish.

Fiery Char-Grilled Shrimps with Sliced Romaine Lettuce, Mango Salsa, Avocado Mousse & Fried Tortilla Twirls.
Fettucine Cooked In A Tomato Broth with Atlantic Green Mussels, Squid Rings, Pepper Flakes, Rocket Leaf & Shaved Parmesan Cheese.
Slow Buttered Pan-Fried Boneless Fish Fillet with Sweet Breadcrumbs, Corn & Potato Mash, Rustic Tossed Salad Topping.

INTERMEZZO

Sorbet

SECOND MAIN COURSE (Select One)

Baked Chili, Lime & Thyme Marinated Boneless Chicken Thigh with Rustic Potato Salad, Purple Slaws & Papaya Salsa.
Grilled Paprika Herbed Chicken with Dark Sage Pepper Gravy on a Pillow of Mash Potatoes and Pineapple Salsa.
Toasted Smoked Duck Rolled with Tortilla, Scrambled Eggs, Sautéed Caramelized Onions, Rocket Leaf, Cranberry Jelly, Chipotle Aioli & Mozzarella Cheese.

DESSERT (Select One)

Pavlova with fresh summer berries & raspberry coulis.
Coffee tiramisu with marinated mixed wild berries and edible flowers.
Nutmeg flavored crème brulee with tortilla tuile and wild berry compote.

BEVERAGE (Select One)

Pomegranate Fizz
Mineral Water
Coffee & Tea

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TERMS & CONDITIONS

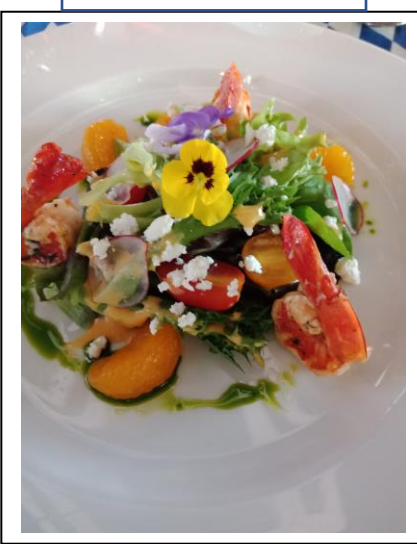
1. Booking is confirmed upon payment of RM 3,000 (10 – 20 Tables); RM 5, 000 (21 Tables & above). It shall be forfeited if the booking is cancelled.
2. Food tasting for a table of 6 persons will be provided complimentary upon receipt of the deposit and confirmation of the events. (Only available on weekdays)
3. 2nd payment shall be made during food tasting (30% of total outstanding amount).
4. Actual quantity of table booking must be confirmed TEN (10) working days before the event.
5. Balance shall be paid by cash or banker cheque 3 days before the event day.
6. 3 % surcharge will apply for all credit card payment transactions.
7. ONLY four (4) hours applicable for each event.
8. Server/Bar Tender = RM 180.00; Every 10Pax Required 1 Server.
9. Surcharge of a minimum of RM300 is applicable for venues with no lift accessibility.
10. All menu items are subject to availability and may be changed without prior notice.

FOOD PRESENTATION

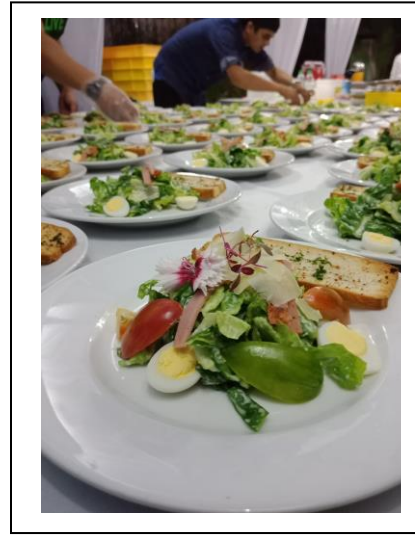
Entree



Entree



Entree



*Picture Shown are from our past event, it's for illustration only. (As our chefs are keeping on upgrade the food presentations)

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Entree



Entree



Main Course



Main Course



Main Course



Main Course

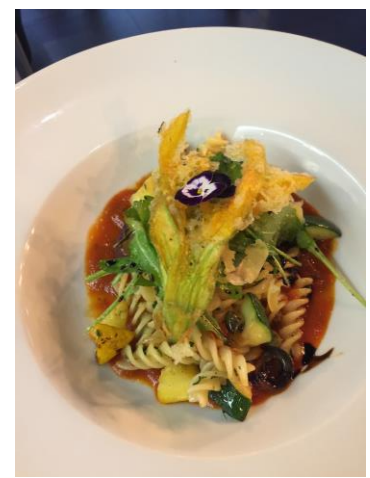


Table Set Up



Table Set Up



Table Set Up

