

MENUS

Cocktail Party

Simply decide on the right package, choose your savoury canapés from the following pages and call or email our events co-ordinator to help you complete your order.



CANAPÉS PACKAGES

Prices stated below ONLY INCLUDES: Display Table, Tablecloth, Skirting (Any other attachments eg; Waiters, Kitchen, Staff, Transportation Charges (Additional serving ware, are excluded)



Canapé selection

STANDARD COCKTAIL PACKAGE | RM40 per person | Min 60 People | 7 items
A selection of 3 hot Canapés | Choose from our casual approach selection
A selection of 2 cold Canapés | Choose from our casual approach selection
A selection of 1 sweet Canapés | Choose from our sweet canapés
A selection Of 1 beverages

STANDARD COCKTAIL PACKAGE | RM45 per person | Min 50 People | 7 items
A selection of 2 hot Canapés | Choose from our casual approach selection
A selection of 2 cold Canapés | Choose from our casual approach selection
A selection of 2 sweet Canapés | Choose from our sweet canapés
A selection Of 1 beverages

DELUXE COCKTAIL PACKAGE | RM60 per person | Min 30 People | 8 items
A selection of 3 hot Canapés | Choose from our casual approach selection
A selection of 3 cold Canapés | Choose from our casual approach selection
A selection of 2 sweet Canapés | Choose from our sweet canapés
A selection Of 1 beverages

DELUXE COCKTAIL PACKAGE | RM50 per person | Min 60 People | 9 items
A selection of 3 hot Canapés | Choose from our casual approach selection
A selection of 3 cold Canapés | Choose from our casual approach selection
A selection of 2 sweet Canapés | Choose from our sweet canapés
A selection Of 1 beverages

PREMIUM COCKTAIL PACKAGE | RM80 per person | Min 50 People | 11 items
A selection of 3 hot Canapés | Choose from our our premium selection
A selection of 3 cold Canapés | Choose from our our premium selection
A selection of 2 cold & hot Canapés | Choose from our casual approach selection
A selection of 2 sweet Canapés | Choose from our sweet canapés
A selection Of 1 beverages

PREMIUM COCKTAIL PACKAGE | RM100 per person | Min 30 People | 12 items
A selection of 3 hot Canapés | Choose from our our premium selection
A selection of 3 cold Canapés | Choose from our our premium selection
A selection of 3 cold & hot Canapés | Choose from our casual approach selection
A selection of 3 sweet Canapés | Choose from our sweet canapés
A selection Of 1 beverages

CANAPÉS PACKAGES *Our premium selection*

COLD

Prawn, remoulade sauce & charcoal bun
Mini salmon, ricotta, ikura & tarragon cannelloni
House cured salmon, blini, asparagus tips, shallot crème fraîche
Frittata ,eggs, smoked salmon, pea puree, dill, cheese & truffle
Pan seared hokkaido scallop with burned butter
Tiger prawns cocktail with lemon, dill, tarragon and paprika

Chicken liver pate, pickled zucchini & waffle
Teriyaki quail eggs, shiitake, pickled daikon, wonton crisp
Smoked duck breast, pickled cucumber & hazelnut

Roasted vegetable tartlets
Compressed watermelon prawns, wasabi, fried garlic
Truffled goats cheese, brioche, beetroot pickle, fennel

HOT

Cauliflower puree, crispy florets, seabass
Mushroom, garlic cream sous vide chicken roulade
Chermoula braised lamb & pine nut, puff pastry
Seared sirloin beef & teriyaki & miso
Braised oxtail & root vegetable pie
Lamb skewers with maple syrup glaze and harissa sauce
Spanish deep fried croquettes of prawn, parsley with garlic aioli
Steamed bao bun, teriyaki mushroom, ginger, black vinegar
Spiced corn empanadas, green chilli jalapeno mayonnaise
Truffle arancini with our smokey tomato relish

BOWLS OF FOOD

Braised beef brisket on mashed potato with greens
Chicken on rice pilaf with chutney
Beef Rendang curry on aromatic jasmine rice
Fried rice with chicken
Cold soba noodle salad with grilled chicken and dressing

BURGER

Mini chicken slider with crunchy slaw
Mini salmon burger with cucumber dill pickled and curry mayo
Mini cheese beef cheese burger with tomato relish and rocket
Brisket slider, brioche, pickled beetroot, chilli mayo, herbs
Miniature asian mandarin duck burger



PARTY CANAPÉS

A more casual approach

COLD CANAPES

Mushroom, thyme, smoked duck quiche
Classic tomato bruschetta
Chicken liver parfait on toasted brioche
Mushroom bruschetta with roasted garlic
Chicken fillet marinated in lemongrass with tomato jam
Mussel with pickled shallot & kiwi salsa
Sesame seed crusted prawn, wasabi crème fraiche
Caramelized onion tart, thyme & balsamic syrup
Mini caesar salad in crisp filo basket
Roasted romesco, artichoke & aubergine tarts
Three mushroom mousse, truffle balsamic
Vietnamese vegetable spring roll with soy dip
Vegetable sushi with ginger and soy sauce
Sweet potato and cheese frittata with capsicum relish
Peking duck wraps with spring onion, cucumber & hoisin sauce

STEAMED ITEMS

Prawns dumpling
Chicken Siew Mai
Scallop Siew Mai
Spinach dumpling (V)

BEVERAGES

Orange Juice
Lemonade
Tropical Punch
Mixed Fruit Punch
Strawberry Cooler with basil
Pink Lemonade
Brewed ice tea
Detox Water infused with fruits & herbs

HOT CANAPES

Mini cottage pie
Mini chicken sausage rolls
Keralan spiced tuna cakes, mango and coconut
Chicken and leeks mini pies
Mini mushroom and beef pies
Thai style fish cakes with sweet and spicy dipping sauce
Smoked duck bruschetta, remoulade, roasted hazelnuts

Spanish beef meatballs with smokey paprika aioli
Chicken meatball & kaffir lime & nam jim sauce
Chicken chorizo empanadas with mango salsa
Karaage chicken with kimchi, togarashi, daikon & aioli

DEEP-FRIED ITEMS

Chicken curry puff
SAMOSAS tamarind chutney
Potato & sardine curry puff
Chicken Samosa with dipping sauce
Vegetarian Samosa with cucumber raita
Seafood Spring Roll with chili dipping sauce
Vietnamese Sugar Cane Prawn
Mushroom and parmesan Arancini balls with pesto dip

SWEET CANAPÉS *End your party on a sweet note*

Sweet canapés

Crème Brûlée – maple sugar
Classic strawberries & cream tart
Kaffir lime, passion fruits & vanilla tart
Mini tutti citrus pavlova
Assorted macaroons
Miniature shortbread sable sandwich
Bake well tartlets
Salted caramel tart
Ginger madeleine
Coffee financier
Shot glass with eton mess
Mini cheesecake
Mini chocolate brownies
Mini lemon meringue
Mini passion and chocolate tartlets
Mini fruits tartlets
Mini bread and butter pudding
Almond green tea friends
Pistachio, strawberry cremeux tarts
Buttermilk pistachio panna cotta berry compote

THE DETAILS *Extra Information*

Wait staff & chefs

Chef cost is in addition to menu pricing. Chefs are charged at RM150.00 of 5 hours. Wait staff are charged from RM15.00 per hour with a minimum of 5 hours each. and delivery will be at RM 150 within Klang Valley.

Dietary requirements

We are happy to provide for vegetarian, coeliac and other dietary requirements with a minimum of five working days' notice.

Ordering

We require a minimum of 5 working days' notice for final numbers. This will form the basis of our billing. We also understand that that there are last minute changes and special requests. Our staff will endeavour to accommodate these.

Approximate Staffing required for Canapé

0 - 50 Guests = 1 chef & 2 waiting person | 50 - 100 Guests = 1 Chef & 3 waiting person
100 - 150 Guests = 2 chef | 5 waiting person | 150 - 200 Guests = 4 chef | & 9 waiting person

Equipment

Serving platters and cocktail napkins are included in free of charge.

If you require additional equipment please let us know and we will arrange a quote for you. 23aubergine have a large range of items to hire and also work with hire companies.

GET IN TOUCH WITH US TO FIND OUT HOW WE CAN HELP YOU CREATE THE PERFECT EVENT.

call us at +6019 388 6595 or email: info@23aubergine.com