

The Canapé Collection

Five categories, endless combinations – build your own reception menu

01 Cold Canapés

Smoked Salmon Blini

Crème fraîche, dill & lemon zest

Chicken Caesar Tartlet

Baby gem, parmesan, Caesar dressing

Goat's Cheese Tartlet V

Red onion marmalade, thyme

Caprese Skewer V GF

Cherry mozzarella, tomato, basil, balsamic glaze

Prawn Cocktail Cup GF

Marie Rose sauce, baby gem, paprika

Hummus Cucumber Cup VG GF

Roasted red pepper, smoked paprika oil

02 Warm Canapés

Mini Beef Slider

Irish beef, cheddar, tomato relish, brioche

Pork Carnitas Mini Taco

Pulled pork, pineapple salsa, pickled red onion

Chipotle Chicken Mini Taco

Charred corn salsa, lime crema

Chorizo & Cheddar Empanada

Flaky pastry, chimichurri

Chilli & Garlic Tiger Prawn Skewer GF

Lime & coriander butter

Roasted Vegetable Bruschetta VG

Basil, balsamic glaze

03 Bowls

served in mini bowls

COLD · CEVICHE BAR

Catch of the Day Ceviche GF

Tiger's milk, red onion, chilli, sweet potato

Salmon Nikkei Ceviche

Ponzu, avocado, cucumber, sesame

Mango & Avocado Ceviche VG GF

Coconut tiger's milk, chilli, toasted corn

WARM

Beef & Guinness Stew

Slow-cooked Irish beef, creamy mash

Spanish Chicken, Chorizo & Prawn Rice GF

Saffron, peppers, lemon

Sweet Potato & Chickpea Curry VG GF

Coconut, spinach, basmati rice

04 Fried

Panko Chicken Bites

Lemon & herb mayo

Tempura Prawns

Sweet chilli & lime dip

Mini Fish & Chips Cone

Beer-battered cod, tartare sauce

Mac & Cheese Bites V

Mature cheddar, tomato relish

Vegetable Spring Rolls VG

Sweet chilli sauce

Ham & Cheddar Croquetas

Garlic aioli

05 Sweet Canapés

Chocolate Brownie Bite V

Salted caramel drizzle

Caramel Cheesecake Cup V

Salted caramel, biscuit crumb

Mini Lemon Meringue Tart V

Zesty lemon curd, toasted meringue

Mini Sticky Toffee Pudding V

Butterscotch sauce

Mini Pavlova V GF

Whipped cream, fresh berries

Fresh Fruit Skewer VG GF

Seasonal fruit, mint

Canapé Packages

Pick a package, then choose your favourites from each category

Every selection is served as one piece per guest. Mix and match freely within each category — your menu, our kitchen.

Reception

Drinks reception before a meal ·
30–45 mins

€21

per guest

Cold Canapés	2
Warm Canapés	2
Fried	—
Bowls	—
Sweet Canapés	1

5 pieces per guest

MOST POPULAR

Classic

Standing reception or evening
party · 1–1.5 hrs

€32

per guest

Cold Canapés	2
Warm Canapés	2
Fried	2
Bowls	—
Sweet Canapés	2

8 pieces per guest

Signature

A full meal, canapé-style · 2–3
hrs

€48

per guest

Cold Canapés	2
Warm Canapés	2
Fried	2
Bowls	2
Sweet Canapés	2

8 pieces + 2 bowls per guest

How it works

- 1 Choose the package that suits your event and guest count.
- 2 Pick your selections from each category on the menu.
- 3 Tell us about any dietary needs or allergies.
- 4 We confirm your menu and send a tailored quote.

Add-ons

Extra savoury canapé selection	+ €4.50 pp
Extra sweet canapé selection	+ €3.50 pp
Extra bowl selection	+ €8.50 pp
Upgrade Reception → Classic	+ €11.00 pp
Upgrade Classic → Signature	+ €16.00 pp

Good to know

- Minimum of 30 guests per package.
- Final guest numbers confirmed 7 days before the event.
- Vegetarian, vegan and gluten-free guests catered for in every package.
- Fried items are cooked in a shared fryer and are not suitable for coeliacs.
- Ceviche is made with citrus-cured raw fish — ask about alternatives for pregnant guests.
- Prices cover food only; staff, equipment and travel quoted separately. Prices exclude VAT.

Ready to plan your menu?

Get in touch at info@sbcatering.ie