



PARK HOTEL GROUP  
CATERING

# Canapés







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# Vegetarian

Truffle Potato Tartlet



Ratatouille in Basket



Herb Cream Cheese  
with Crushed Pistachio  
& Grapes Tartlet



Vegetable Crudit  with  
Hummus Dip  
(GF)



Caprese  
Skewers in Pesto



Roasted Zucchini  
with Feta Cheese







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# Meat

Wagyu Beef Skewers  
with Red Wine Jus  
(A)

Foie Gras Terrine with  
Compressed Granny Smith  
(A)

Smoked Chicken Breast  
with Sundried Tomato Pesto  
(GF)

Smoked Deviled Egg  
with Avruga Caviar  
(GF)

Black Olive & Prosciutto  
on Melon Musk  
(P)

Braised Beef Cheek with  
Roasted Pumpkin Mash  
(A)

Beef Bresaola with Semi  
Dried Cream Cheese  
(GF)

Smoked Duck Breast &  
Truffle Mash in Tartlet





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# Seafood

Poached Prawn with  
Mango Relish Shooter



Seared Hokkaido Scallop  
with Caviar in Cream Sauce  
(A)



Smoked Norwegian  
Salmon with Dill Cream  
Cheese on Herb Blinis



Marinated Jellyfish  
on Cucumber Cup  
(GF)



Prawn Skewer with  
Garlic Butter Herbs







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# Sweets

Dark Chocolate  
Mousse Shooter



Mango Passion  
Shooter



Hazelnut Praline  
Shooter



Tiramisu Shooter  
(A)



Assorted  
Chocolate Praline



Lemongrass &  
Aloe Vera Shooter



Red Velvet  
Cake



Chocolate  
Profiterole



Mini French Macaron



Petit Cheesecake



Opera Cake



Assorted  
Chocolate Praline



Pecan Tart



Portuguese Egg Tart



Lemon Tart



Fruit Tartlet







# PARK HOTEL GROUP

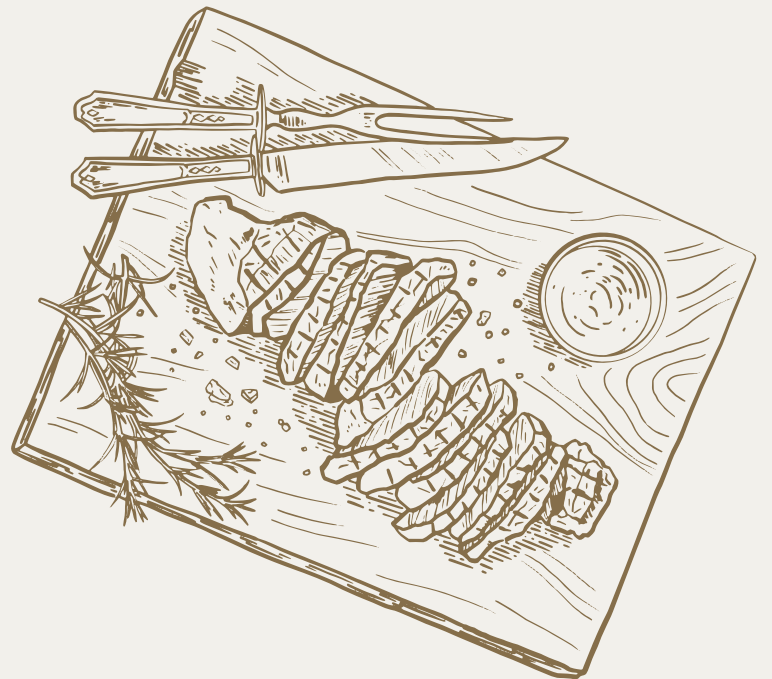
## CATERING

# Canapés

20 pax: approx. 120pcs (select up to 3 types) - \$55/pax

40 pax: approx. 320pcs (select up to 4 types) - \$50/pax

60 pax: approx. 600pcs (select up to 5 types) - \$45/pax



## Meat

Beef Bresaola with Semi Dried Cream Cheese (GF)

Smoked Deviled Egg with Avruga Caviar (GF)

Foie Gras Terrine with Compressed Granny Smith (A)

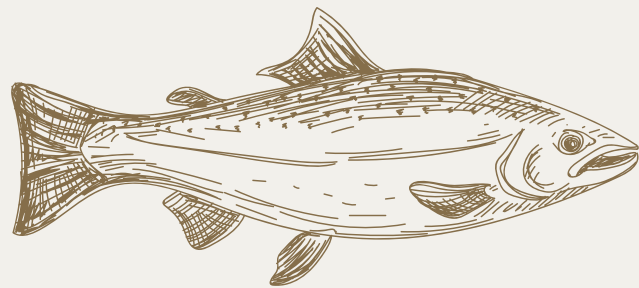
Smoked Duck Breast & Truffle Mash in Tartlet

Smoked Chicken Breast with Sundried Tomato Pesto (GF)

Wagyu Beef Skewers with Red Wine Jus (A)

Black Olive & Prosciutto on Melon Musk (P)

Braised Beef Cheek with Roasted Pumpkin Mash (A)



## Seafood

Poached Prawn with Mango Relish Shooter

Marinated Jellyfish on Cucumber Cup (GF)

Seared Hokkaido Scallop with Caviar in Cream Sauce (A)

Smoked Norwegian Salmon with Dill Cream Cheese on Herb Blinis

Prawn Skewer with Garlic Butter Herbs

## Vegetarian

Herb Cream Cheese with Crushed Pistachio & Grapes Tartlet

Vegetable Crudit  with Hummus Dip (GF)

Roasted Zucchini with Feta Cheese

Caprese Skewers in Pesto

Ratatouille in Basket

Truffle Potato Tartlet



## Sweets

Mini French Macaron

Dark Chocolate Mousse Shooter

Opera Cake

Assorted Chocolate Praline

Tiramisu Shooter (A)

Lemon Tart

Portuguese Egg Tart

Pecan Tart

Fruit Tartlet

Mango Passion Shooter

Lemongrass & Aloe Vera Shooter

Hazelnut Praline Shooter

Chocolate Profiterole

Red Velvet Cake

Petit Cheesecake



# Tablescapes

RESTAURANT & BAR

## FAQ

### *Canapés*

- (V) denotes vegetarian-friendly dishes | (GF) denotes gluten-free dishes | (A) denotes the presence of alcohol | (P) denotes the presence of pork
- Prices indicated are subject to prevailing government Goods and Services Tax
- Delivery Charge: \$23/location (excludes Tuas, Sentosa Island, Airports, Jurong Island)  
Surcharge is applicable for orders on eve of public holidays, public holidays, and peak season
- The images are for illustration purposes only & may not reflect the actual product/event
- Pre-order & pre-payment required 3 days in advance (cut off time: 12pm daily)