



4VICARS⁴

bespoke event catering

Canapé Reception

The perfect way to start your meal,
either at a drinks reception
or instead of a starter.

We recommend serving of 3/4 Canapés per
person as part of pre-dinner reception
or 7/8 canapés per person as a starter.
(£1.90 per canapé)



Meat Canapés Served Hot

Scotch Quail Eggs

Armagh Bramley Apple Glazed Pork Belly, Crispy Sage

Spanish Ham Croquetas

Pork & Peanut Wontons, Chilli Jam

Black Pudding Potato Cups, Armagh Bramley Apple Puree

Spiced Lamb Koftas, Mint Yoghurt

Crispy Chicken Wontons, Chilli Jam

Duck & Apple Skewers

Venison Meatballs, Beetroot Horseradish

Meat Canapés Served Cold

Duck Liver Pate, Toast, Armagh Bramley Apple

Lebanese Steak Tartare

Beef Carpaccio, Black Garlic, Parmesan Shortbread

Chicken Rice Paper Rolls, Chilli, Spring Onion, Cucumber

Duck Wonton Cups, Cucumber, Spring Onion, Plum Sauce

Pork Terrine, Celeriac Remoulade, Toast

Pork San Choy Bow

Asian Chicken Salad, Wonton Cup



Fish Canapés Served Hot

Thai Fish Cakes, Lime, Chilli

Crab Cakes, Mango Salsa

Kilkeel Fish Cakes, Tartare Sauce

Shot of Langoustine Bisque

Brochettes of Kilkeel Langoustine, Courgette, Romesco

Fried Prawn Wonton, Chilli Jam

Monkfish, Tapenade, Air Dried Ham

Seared Lough Neagh Trout, Horseradish Sauce

Fish Canapés Served Cold

Blinis with Smoked Lough Neagh Trout & Dill

Asian Cured Lough Neagh Trout

Prawn Rice Paper Rolls, Spring Onion, Mint, Coriander

Kilkeel Crab Tartlets, Cucumber, Mustard, Dill

Brochettes of Kilkeel Fish & Seafood, Chilli, Lime, Coriander

Tuna Tartare, Green Jalapeno Dressing, Wonton Cup

Mackerel Lettuce Cups, Tartare, Quail Egg

Prawn Cocktail Wonton Cups



Vegetarian Canapés Served Hot

Spinach & Young Buck Blue Cheese Croquettes

Spanish Tortilla, Tomato Sauce, Manchego

Cep Mushroom Tartlets

Mushroom & Sauerkraut Dumplings

Spinach Arancini

Ricotta & Spinach Wonton

Leek & Parmesan Arancini

Beetroot 'meatballs' horseradish

Vegetarian Canapés Served Cold

Shot of Chilled Tomato Gazpacho

Watermelon, Feta, Burren Balsamic

Gougeres Piped with Goat's Cheese

Garden Vegetable Crostini with Wild Garlic Pesto

Bocconcini Mozzarella Skewers, Tomato, Garden Herbs
Parmesan Shortbread, Ardsallagh Goat's Cheese, Onion Jam

Cashew Pate, Crispbread, Dried Tomato, Dill

Leek & Parmesan Filo Tarts

Potato Cups, Cream Cheese, Chives

Courgette Rolls, Ardsallagh Goat's Cheese, Tomato

Irish Cheeses

Ireland produces the best cheese in the world.

From washed rind, blue veined, sheep's milk, goats cheese, nutty hard to oosing soft. There is something for everyone so let us create the perfect cheese board for you.

Soft Cheese

Ballylisk Triple Rose, Ballylisk Single Rose,
Wicklow Ban, Cavanbert

Semi Soft Cheese

Durrus, Durrus Og, Milleens, St Tola Ash,

Hard Cheese

Corleggy, Creeny, Hegartys,
Coolea, Shephard's Store

Blue Cheese

Cashel Blue, Crozier Blue,
Young Buck, Kearney Blue

Cheese served with seasonal fruits,
quince paste, homemade chutney & crispbreads

Market Prices and Availability.