



THE  
CAKE  
CAFÉ  
DUBLIN

## Canapé list



## The Cake Café catering

We specialise in all types of party catering serving up canapés for your home or office.

Have a meeting? Too tired to cook? Special occasion? Let us cater for your needs tailor-made dining and bespoke baking to suit you.

Small, medium or large events we would be delighted work with you.

Please feel free to get in touch

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[thecakecafe@gmail.com](mailto:thecakecafe@gmail.com)

Pleasants Place

Dublin 8



## Meat canapés

Gubeen choirzo fried in cider vinegar and served on thin slices of toasted Cake Café bread. A real winter warmer

Sausage and Sage wrapped in Kettyle bacon

Croque Monsieur – grilled bread with a light mustard, ham and melted cheese

Chilli jam, smoked chicken and cáis na Rí cheese crostini

Majooli dates wrapped in Kettyle bacon

## Fish canapés

Blinis served with Smoked Mackerel paté and a herb crème fraîche

Smoked Salmon, lemon or horse radish crème fraîche and served on mini brown scones

Smoked Salmon Roulade

Toonsbridge Dairy mozzarella balls wrapped in cured ham

## Vegetable canapés

Roasted Butternut Squash, with Ryefield Goat's cheese drizzled with pure Irish honey

Olive tapenade, Durrus farmhouse cheese crostini

Gubeen salami, chilli jam topped with a semi-sun dried tomato on a crostini

Cashel blue cheese, pear and toasted walnut crostini

Durrus cheese and Melon skewers

Artichoke Leaves served with a melted butter dressing

Cumin roasted mini potatoes with a chive creme fraiche

Pickled beetroot with dill mayonnaise on a cucumber wheel

Radish and rocket salsa on toast

Sticky apple on cheddar cheese biscuits

Vine Leaves stuffed with minted rice

Soft Goats cheese, paprika and honey toasted rounds

Blue cheese biscuits with Cake Café chutney

Poppy seed blini with cucumber and red onion salsa

## Sweet canapés

Miniature lemon slices

Gingerbread cups filled with lemonchello

Cinnamon puff pastry wheels

Bite-sized buns decorated in the colour of your choice

Miniature chocolate brownies topped with a sugar flower

Cake Café Jammy Biscuits

Mince pies (Christmas)

Chocolate Truffles (these can be decorated to resemble miniature plum puddings at Christmas)

Miniature scones with fresh cream and cake café jam

Sliced dried apricots dipped in dark Belgian chocolate

Strawberries dipped in dark Belgian chocolate (when in season)

Hugs and Kisses with dipping chocolate – gingerbread hugs and shortbread kisses

We can also hand decorate cookies or cup cakes with the name of an employee or a company logo, for a small extra charge.