



ARTISAN

CANAPÉ MENU



Elevating every Bite.

From **savoury canapés** infused with local flavours to elegant **hors d'oeuvres**,

Each bite-sized masterpiece is designed to elevate the overall experience, complementing our bespoke beverage offerings.

A slate platter with six salmon tartlets, each topped with roe. The tartlets are arranged in a slightly curved line on a dark wooden surface. The text 'SEAFOOD' is overlaid in the center in a large, white, serif font.

SEAFOOD

4 different options



SALMON TARTARE



CRAB SALAD

SALMON TARTARE

Fresh Salmon, Mayo, Dills, Capers, Banana Shallots, Chives, Lemon Juice, Sea Salt, Black Peppers, Ikura | Tart Shell

CRAB SALAD TOAST

Crab Meat, Mayo, Cucumber
| Toasted Bread

PRAWN GUACAMOLE TART

Prawn, Guacamole | Tart Shell

SCALLOP MANGO PIZZA

Scallop, Mango, White Sauce, Mozzarella cheese, Mint, Red Onion | Flaky Puff Pastry



PRAWN GUACAMOLE TART



SCALLOP MANGO



MEAT

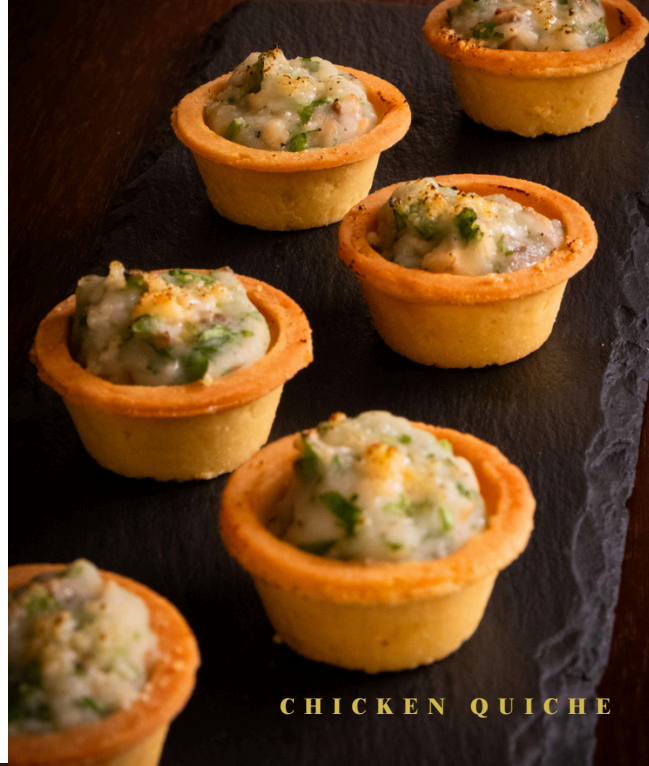
4 different options

CHICKEN QUICHE

Chicken, White Button Mushroom,
Mash Potato, Parsley | Tart Shell

BEEF BLINI SKEWER

Slow Braised Beef, Horse Radish
| Baguette



BBQ PORK PIZZA

BBQ Sauce, Shredded Pork, Mozzarella
Cheese, Basil, Red Onion | Puff Pastry

PARMA HAM MELON SKEWER

12mth Parma Ham, Rock Melon | Skewer



VEGETARIAN

2 different options



RUSSIAN MUSHROOM

RUSSIAN MUSHROOM PIZZA

Mushrooms, White Sauce,
Mozzarella Cheese, Onion,
Tendrils Microgreens | Puff Pastry



TOMATO BRUSCHETTA


TOMATO BRUSCHETTA


Fresh Tomato Salsa | Toasted with
Balsamic Vinegar
(can be made spicy or non-spicy)



For any enquiries or quotation,
feel free to find us at

+65 8629 8292 

hello@theartisanevents.com.sg 

<https://theartisanevents.com.sg/> 

@artisan.beverages 