

AFTERNOON TEA SWEETS - DESSERT CANAPES

10.00/PER GUEST - PRICED AT 25 GUESTS OR MORE. PLEASE INQUIRE FOR CUSTOMIZED MENUS.

dessert canapes (4)

mini scones
original, currant, cheese and chive and chocolate scones – served with butter and cranberry compote

mini coconut cupcakes
coconut cupcakes with vanilla scented icing and coated with shaved coconut

mini egg tarts
modern take on a traditional chinese style egg tart

vietnamese banana cake
vietnamese style banana cake with coconut and almond

platters

fruit platter
grapes, blackberries, gooseberries, raspberries, cantaloupe, honeydew melon , and pineapple

french macarons
chocolate with milk chocolate ganache, pistachio with coconut buttercream or vanilla with strawberry buttercream

AFTERNOON TEA SWEETS - DESSERT CANAPES

14.00/PER GUEST - PRICED AT 30 GUESTS OR MORE. PLEASE INQUIRE FOR CUSTOMIZED MENUS.

dessert canapes (4)

mini scones
original, currant, cheese and chive and chocolate scones – served with butter and cranberry compote

mini coconut cupcakes
coconut cupcakes with vanilla scented icing and coated with shaved coconut

five spice profiteroles
Chinese five spice profiteroles with vanilla pastry cream and berries

lemon tart
tangy lemon curd in a crisp pastry shell with bruleed meringue

platters

fruit platter
grapes, blackberries, gooseberries, raspberries, cantaloupe, honeydew melon , and pineapple

french macarons
chocolate with milk chocolate ganache, pistachio with coconut buttercream or vanilla with strawberry buttercream

cheese platter
assorted fine local and international cheeses with the season's fruit nuts dried fruit