

BUCOLIC

**CANAPÉ MENU** •

BUCOLIC CATERING



We're a full service catering company servicing a range of events for private celebrations, corporate events, weddings and parties. Driven by quality with impeccable attention to detail, we have a talented team who are involved in every aspects of running our day to day operation.

# WELCOME TO BUCOLIC CATERING

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## Select Canapé Serving Style & Format

Select canapé serving style and suitable canapé format for your event size and food variety range.

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## Check Date & Time

Enquire your event on our website  
<https://appointment.bucolic.com.my/catering>

We'll get back to you within 48 hours for more details.

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## Quotation

Deposit payment of 70% of quotation by cash / credit card / bank transfer. If failure of deposit payment within 72 hours of quotation date, slot will be released without prior notification.

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## Select Menu & Refine Guest List

Finalise your event details.  
Feel free to ask for suggestions or adhoc services required.

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## Final Confirmation

Final confirmation of the event requires remaining payment to be made at least five (5) working days prior to the event date. We reserve the right not to proceed with the event if payment is not received within the stipulated time.

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## Event Day

Sit back and relax.  
Let our team do what we do best.

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Tip: Explore add-ons  
Our event co-ordinator will advise according to your event needs.

# CATERING - CANAPÉ

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## Halal-certified

Our kitchen premises and food are halal-certified, a distinction that speaks to our unwavering commitment to excellence. Our certification is a testament to our adherence to the rigorous standards and processes required.

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## What's included

Serviettes  
A choice of beverage  
Two (2) hours of serving time  
Full formal uniformed servers  
Post-event serving clean up and waste disposal

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## Event Co-ordinator

You'll be assigned to a dedicated event co-ordinator. We assist you at every corner, whether you're looking for the ideal venue, need the assistance from a seasoned event designer, or the ideal food and beverages pairings.

We provide several alternatives to fit any demand or budget, whether you're planning a small dinner party or a larger-scale event.

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# CANAPÉ SERVING

Perfect for cocktail-style events, our selection of canapés offers a perfect balance of light bites and substantial flavours. It is a great way to add an extra special touch to your event.

Select your canapé serving style:

- Decorated Canape Station
- Passing Around Service

## Decorated Canapé Station

Canapés will be displayed on a decorated station for guests to help themselves from the spread.

Personalised decorations  
according to event's theme

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1 server to 30 guests

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## Passing Around Service

Canapés will be passed around by butlers for guests to focus on mingling and conversations.

Butlers in full formal uniform  
walking around to serve

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1 server to 10-20 guests  
*(depending on event size)*

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# CANAPÉ FORMATS

Select your canapé format:

Party Starter | 3 - 5 canapés / pax

Standard | 6 - 8 canapés / pax

Feast | 9 - 10 canapés / pax

All formats are inclusive of one(1) selection of beverage.

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## Party Starter

Recommended to complement with buffet lineup.

RM 45 | 2 savoury + 1 sweet

RM 59 | 3 savoury + 2 sweet

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## Standard

For guests to mingle with a bit of formality.

RM 75 | 3 savoury + 2 sweet + 1 premium

RM 89 | 4 savoury + 3 sweet + 1 premium

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## Feast

A full flight of canapés for guests to feast on.

RM 105 | 4 savoury + 3 sweet + 2 premium

RM 119 | 3 savoury + 3 sweet + 4 premium

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Smoked Duck Taquito



Mussel Mariscos with Salsa



Sea Prawn Cocktail



Olive Bruschetta

# SAVOURY

Party Starter | Select 2 or 3

Standard | Select 3 or 4

Feast | Select 3 or 4

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## Salad

Caesar Salad  
Nicoise Salad  
Waldorf Salad (v)  
Macaroni Pesto Salad (v)

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## Cheese

Melone Feta (v)  
Trio Cheese with Cracker (v)  
Mozzarella Cantaloupe (v)

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## Vege

Roma Bruschetta (v)  
Duo Olive Bruschetta (v)  
Mozza Spinach Tart (v)  
Mushroom Tortilla Bites (v)  
Ratatouille Stuffed Button Mushroom (v)

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## Seafood

Tuna Quiche with Caviar  
Salmon Quiche with Caviar  
Aioli Prawn Tartlet  
Mussel Mariscos with Salsa

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## Meat

Smoked Duck Taquito  
Teriyaki Duck Maki  
Spiced Chicken Bruschetta  
Penne Bolognese (Chicken / Beef)  
Chicken Stuffed Button Mushroom  
Meatball Melone (Chicken / Beef)  
Meatball Stew Baover

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(v) vegetarian

# SWEET

Party Starter | Select 1 or 2

Standard | Select 2 or 3

Feast | Select 3

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## Cake

Citron (v)  
Cendol (v)  
Caramel (v)  
Tiramisu (v)  
Brownie (v)

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## Tartlet

Blueberry Cheese (v)  
Matcha Cheese (v)  
Chocolate Forest (v)  
Biscoff Cheese (v)

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## Pudding

Mango Panna Cotta (v)  
Mango Yoghurt (v)  
Lychee Rose (v)  
Duo Sago Gula Melaka (v)

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## Others

Yoghurt Shooter (v)  
Mini French Macaron (v)  
Mini Fruit Cup (v)  
The Nyonya (v)

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(v) vegetarian

# PREMIUM

Party Starter | -  
Standard | Select 1  
Feast | Select 2 or 4

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## Seafood

Sea Prawn Cocktail  
Avocado Prawn Toast  
Tuna Tataki with Mango Relish  
Maguro Tartare Artichoke Tartlet  
Maguro Tartare on Guacamole  
Hokkaido Scallop Ceviche  
Seared Scallop Spinachi  
Oyster Zesta-Rita  
Breaded Cod Crunch  
Smoked Salmon with Ikura  
Smoked Salmon Maki  
Crabby Tartlet with Caviar  
Ikura Charcoal Focaccia

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## Meat

Foie Gras on Fig Marmalade  
Roasted Duck Toast Bites  
Truffle Wagyu Bites  
Wagyu Bites Remoulade

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# BEVERAGE

Party Starter | Select 1

Standard | Select 1

Feast | Select 2

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## Beverages

Ice Detox Green Tea (0% sugar)

Ice Peach Tea

Passion Lemonade Punch

Mixed Fruit Punch

Basil Grapefruit Punch

Cosmopolitan Mocktail

Sweet Sour Mango Fizz

Pina Lemonade Fizz

Sweet Strawberry Fizz

Chilled Fruit Juice (apple / guava / cranberry / orange)

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Wagyu Bites Remoulade




Seared Scallop Spinachi



# POP-UPS/ PLATTERS

Select additional booths to pop up across event space to add a personalised touch to your celebration!


Serving size

 30 pax










 50 pax

 100 pax

 100 pcs

 200 pcs

Starts from

	<b>Bread and Pastry Bar</b> Varieties of rustic loaf breads, cakes, danish pastries and gourmet bread dips.	699
	<b>Nachos</b> Corn tortilla chips with chilli beef, corn, tomato and papaya salsa, guacamole, lemon aioli and cheese.	699
	<b>Charcuterie</b> Three (3) selections of gourmet cheeses & cold cuts, comes with fruits & berries, nuts, seeds, and crackers.	999
	<b>ABC &amp; Cendol</b> Classic Malaysian tropical dessert, local shaved ice. Comes with variety of toppings to mix and match.	569
	<b>Chicken Satay</b> Peanut gravy, cucumber, onion and nasi impit. <i>Upgrade to Lamb / Beef at RM1.50 per pc</i>	529
	<b>Kuih-muih</b> Traditional Malaysian nyonya desserts.	999
	<b>Donut Board</b> Fluffy colourful donuts decorated on a board.	1,299
	<b>Gelato &amp; Sorbet</b> Choices of three(3) gourmet flavours with toppings.	1,499
	<b>Oyster Bar</b> Japan Miyagi Oyster (Sashimi grade), comes with tabasco, lemon wedges & mignonette.	2,199

Looking for bite-size food?

Learn more about our canapés on [www.bucolic.com.my/catering](http://www.bucolic.com.my/catering)

# INFO - VENUE

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## Venue Requirements

Minimum 200 sqft of covered food preparation area with light & water source

Total space required for buffet line - 6ft ~ 24ft

Two (2) hours for pre-event setup time

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## Event Decorations

Decorations food stations is included according to theme. Kindly send over your moodboard to us and we will match your theme!

For any decorations around event space or furniture such as tables or chairs would be available upon request at an additional fee. Do reach out to us for event decorations service, we will be happy to assist.

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## Site Recce

We will conduct a site recce if deemed necessary to evaluate the chosen venue. This includes assessing your event layout, kitchen or prep space, power access, guest flow, and loading logistics. This helps us plan effectively, ensure smooth service on the day, and flag any special requirements in advance.

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# INFO - BOOKING

<b>Minimum Order</b>	Klang Valley	RM 4,000
	Outstation	RM 10,000
<b>Secure Event Time Slot</b>	<b>70% deposit of quotation within 72 hours from quotation date.</b>	
	We reserve the right to release the event slot if payment is unsuccessful within the stipulated time. Payments available via cash, credit card or online bank transfer.	
<b>Before Event Date</b>	Balance payment Five (5) working days before event date with confirmation of final guest number and menu selections.	
<b>Additional Charges</b>	Additional servers	RM 250 / server
	Event without lift	RM 200 / floor
	Event decorations	
	Breakage / Damage	
<b>Additional Event Service Hours</b>	Between 9am to 10pm	
	Within Klang Valley	RM 250 / hour
	Outstation	RM 350 / hour
	Other hours	
	Within Klang Valley	RM 350 / hour
	Outstation	RM 500 / hour
<b>Locations</b>	Setia Alam	RM 200
	Klang, Shah Alam, Subang, PJ	RM 300
	Klang Valley	from RM 500
	Outstation	from RM1,000

All prices are subject to 10% service charge and 6% SST.  
Additional charges may incur according to event requirements.



See more of what we do!



[www.bucolic.com.my](http://www.bucolic.com.my)



[@bucoliccatering](https://www.instagram.com/bucoliccatering)

Disclaimers:  
All prices are subject to 10% service charge and 6% SST.  
All photos are by BUCOLIC.  
Read more on FAQ at [www.bucolic.com.my/faq](http://www.bucolic.com.my/faq)