

CANAPES



Canapés Selection

Recommended Portions

Before a meal 4-5 canapés per person

For a short cocktail reception 6 canapés per person

For an afternoon or evening reception 8-10 canapés per person

Cold Canapés

- Blue Cheese and Sesame Biscuits
- Chilled "Shot Glass" Gazpacho Soup
- Chef's Pate on Croutons
- Bruschetta with mozzarella, Tomato and Basil
- Smoked Trout Mousse in Cucumber Cups
- Mini Puff Pastry Pizza's
- Smoked Salmon Pin Wheels
- Goat's Cheese, Sun Blushed Tomato and Dill Bellini
- Mediterranean Vegetable Bread Tartlet with Quails Egg
- Mini Croustades Smoked Salmon and Soured Cream
- Crab and Guacamole Blini
- Duck breast with apricot, prune and pistachio topping on wholemeal toast.
- Rosemary Skewers of fig and Serrano Ham
- Prawns in Cucumber Cups with Crème Fraiche and Chilli Jam
- Carpaccio of Beef with Rocket Leaf On Parmesan Sable with truffle oil
- Quail Egg Florentine on Homemade Muffin with Spinach
- Bowls of Quails Eggs with various Salts and Seed

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- Artichoke and Charred Asparagus on Potato Rosti
- Miniature Galette of Cherry Tomatoes and Homemade Basil Pesto
- Crab Salad in tiny filo tartlets
- Smoked Salmon on buckwheat blini with Crème Fraiche and Keta Caviar
- Gravdax on Pumpnickel Bread with Dill Sauce
- Smoked Salmon, Quails Eggs and Chive Hollandaise in tiny filo tartlet
- Skewered Prawns marinated in Garlic, Dill and Lemon served with a Lemon Mayonnaise
- Slow Roast Tomato, Black Olive Tapenade and Truffle Oil on Lemon Parsley Focaccia
- Parma Ham and Asparagus Spears
- Smoked Salmon Rose
- Lobster with Dill Mayonnaise

Hot Canapés

- Baby Jacket Potatoes with Cream Cheese and Chive Filling
- Cocktail Sausages
- Mini Fish and Chips served in a Paper Cone
- Vegetable Spring Rolls with Chilli Dipping Sauce
- Crab Claws with Chilli Dipping Sauce
- Cocktail Vegetable Samosas with Mint and Yoghurt Dip
- Moneybags filled with either Ratatouille, Mushroom and Asparagus or Cream Cheese and Spinach
- Mini Cumberland Sausages Baked in Honey and Herbs with Mustard Sauce
- Asparagus wrapped in Crispy Parma Ham
- Mini Yorkshire Pudding topped with Roast Beef and Horseradish Cream
- Chicken Teriyaki Skewers with Ginger and Soy Dip
- Prawn Pockets with Lime Mayonnaise
- Butterfly King Prawns with Chilli Dipping Sauce
- Miniature Beef Burgers in Sesame Buns with Cherry Tomato and Dill Pickle
- Black Pudding on Potato Rosti with Soft Quail Egg and Hollandaise
- Wild Mushroom Tarragon Parcels with Plum Chutney
- Potato Rosti topped with Serrano Ham and Plum compote
- Miniature Salmon and Watercress Fishcakes with Home-made Tartare Sauce
- Mini Cumberland Toad-in-the-hole
- Griddled Fillet Steak Skewers in an Oriental Marinade