

Bespoke *Caterers* _____ Canapés

The ideal accompaniment to any drinks party, office opening, product launch, awards evening or a 'Vegas-style' casino night. The food carried around and served to your guests by our hospitable staff or placed strategically around on tables for guests to help themselves. Many weddings also opt for a few canapés on arrival with the drinks reception, to fill the gap whilst waiting for the bride and groom and the everlasting photo shoot, or for go a starter and have an ample selection of canapés on arrival.

SET MENUS

On the following page are selections of set menus we have designed for you, containing many favourites and selections that marry well together. But please feel free to mix and match from the different menus, let us know your selection and we will inform you if there will be any price changes.

BESPOKE MENU

Also on the following pages are selections of canapés you can pick and mix and create your own menu. Again just let us know your selection and we will confirm the correct price for you.

COLD CANAPÉS

Cold canapés can be prepared and dropped off to a customer, so they can be served as you please. We can drop canapés off on disposable platters or on a variety of our own serving platters and plates*. Our Friendly and experienced uniformed staff can be hired & used to serve your canapés and drinks and can also finish and plate your canapés for you for a stress free function.

Please contact a member of our office for staff costs or any questions you may have.

**Charges maybe incurred for travel and collection of platters.*

HOT & COLD CANAPÉS

Hot and cold canapés can be prepared and dropped off to a customer, so they again can be served as you please. But many of the choices you make will benefit greatly from being heated. We can drop canapés off on disposable platters and tin foil containers for you to be able to heat your canapés through then they can be served on disposables or a variety of our own serving platters and plates*. We would recommend the hiring of chef/chefs for a hot and cold canapé party to give you a total stress free function plus much of the food would be cooked and finished fresh on site if a chef at the function this also upping the quality. Our Friendly and experienced uniformed staff again can be hired and used to serve your canapés and drinks.

Please contact a member of our office for staff costs or any questions you may have.

**Charges maybe incurred for travel, collection of platters and heavy equipment hire.*

DRINKS & BAR SERVICE

We can also give you a totally relaxing function by running your drinks service for you, we can supply experienced bar staff, to run whatever type of drinks service you like, be it a champagne or sparkling wine evening, a manned cocktail bar with a selection of your favourite cocktails, or a full bar service (Free or Cash). We can supply several different bar scenarios, and all the glassware you require.

Plus there is the option for us to serve your drink for you, again we can supply, staff, glassware and bars at a very reasonable cost, a drinks handling charge may also be incurred.

CANAPÉ SET MENUS

CLASSIC COLD

Smoked Salmon, Sour Cream and Dill Blinis

Mature Cheddar Tartlets topped with
Roasted Mediterranean Vegetables

Mini Yorkshire Pudding with Roast Beef and Horseradish

Pork, Thyme and Apricot Turnovers

Chicken Coronation on Naan bread

Crab and Prawn filled Vol-au-Vent

£4.95 per head



LUXURY COLD

Tiger Prawn Cocktail Spoon

Goats Cheese Mousse on Rye Bread topped with
Beetroot and Pickled Cucumber

Marinated Chicken Skewer Selection

Smoked Salmon on a Chive Cream Cheese Oatcake

Hoi Sin and Coriander Beef on Thai Rice Cracker

Guacamole and Red Pepper topped Cheese Scone

Gooley Chocolate Brownie Bites with Vanilla Cream Dip

£6.45 per head



GOURMET COLD

Cherry Tomato, Baby Boconccini Mozzarella
and Basil Kebabs

Confit Duck on Toasted Brioche with
Red Onion Marmalade

Smoked Mackerel and Apple Pate with
Charred Spring Onion Cream Cheese Duo

Reggae Reggae Chicken and Mango Salsa Spoon

Brie and Tomato Chutney Bruschetta

Oriental Sushi Selection

Suffolk Ham, Celeriac and Sweet Mustard
Rémoulade Croute

Praline Mousse filled Chocolate Cups

Mini Cherry Bakewell Tarts

£7.95 per head

CLASSIC HOT & COLD

Honey and Mustard Glazed Sausages
in a Cottage Loaf

Hummus and Caponata topped Tartlet

Herb Breaded Plaice Spears with Tartare Dip

Brie and Cranberry Parcels

Lamb Koftas with Mint Yogurt Dip

Smoked Mackerel and Horseradish
Crème Fraiche Vol-au-Vent

£4.95 per head



LUXURY HOT & COLD

Thai Fish Cakes with Sweet Chilli Dip

Mini Lamb and Mint Sausage Lattice

Creamy Leek and Wild Mushroom Tartlet

Sweet Sesame Poached Chicken Kebab
and Bang Bang Dip

Smoked Salmon, Lemon and
Pepper Cream Cheese on Rye

Mini Oriental Selection

Chocolate Dipped Profiteroles

£6.45 per head



GOURMET HOT & COLD

Crispy Ham, Rocket and Parmesan Risotto Balls

Fresh Seared Tuna Nicoise Spoon

Caramelised Onion and Goats Cheese Crown

Mini Shepherds Pie's

Tiger Prawn and Guacamole topped Herbed Scone

Tandoori Chicken Skewers

Baby 3 Cheese Soufflé's

Gooley Chocolate Brownie Bites with
Vanilla Cream Dip

Baby Mango Pavlova's

£7.95 per head

BESPOKE CANAPÉ MENU SELECTOR

The menus below are for you to pick and mix from to create your own Bespoke menu.
Please feel free to pick and mix from the 'Set Menu' page also.

KEY: C = Cold canapé H = Hot Canapé

MEAT CANAPÉS

- Crispy Duck Rolls with Hoi Sin H
- Mini Toad in the Hole H
- Corned Beef Hash Balls H
- Southern Fried Chicken Goujons H
- Smoked Ham and Mature Cheddar Crouque Monsieur H
- Mini Chorizo Sausages H
- Sticky Chilli Beef Steak Skewers H
- Smoked Chicken, Coriander and Mango Filo Cups C
- Bresola and Horseradish Cream on a Sesame Cracker C
- Baby Scotch Eggs C
- Cheddar and Pineapple Stick wrapped in Air Dried Ham C

FISH CANAPÉS

- Sesame Prawn Toast H
- Cod Fish Cakes with Garlic Mayo dip H
- Thai Glazed Tiger Prawns with Coconut Dip H/C
- Teriyaki Salmon Skewers H/C
- Pickled Herring with Sour Cream on a Rosti Potato C
- Smoked Mackerel and Apple Tartlets C
- Smoked Haddock Brandade C
- Crab filled Mini Jacket Potato Halves H
- Parma Ham Wrapped Monkfish Skewer with Sauce Aioli H

VEGGY CANAPÉS

- Goats Cheese and Mushroom Frittatas H
- Cheddar and Mite Straws C
- Tempura Vegetables H
- Sundried Tomato and Feta Polenta with Basil Mascarpone Dip H
- Sweet Potato and Parsnip Crisps C
- Parsnip and Parmesan Twiglet C

SWEET CANAPÉS

- Mini Fruit Custard Tarts
- Gateau Opera
- Rocky Road Shards
- Chocolate Dipped strawberries
- Dipping Fruit Fondue

Prices range dependent on choice:

- 3 Canapés for £2.95
- 4 Canapés for £3.95
- 5 Canapés for £4.75
- 6 Canapés for £5.50
- 7 Canapés for £6.45
- 8 Canapés for £7.50
- 9 Canapés for £8.45
- 10 Canapés for £8.95

All prices are excluding V.A.T.