

With most of our canapés costing from just 90p each, selecting and matching your choices to your guests and party budget is simple, just choose, multiply canapés and guests and let us know. The following is a general guideline for quantities:-

Pre-lunch or pre-dinner

Allow 3 pieces per guest and 3 different canapés

For a 2-3 hour drinks party

Allow 10 pieces per guest with 5 or 6 different canapés

Served instead of lunch or as a first course before a lunch or dinner

Allow 4 pieces per guest with 4 different canapés

A canapés only party served in place of a meal

Allow 12 pieces per guest with 6 to 8 canapés

Cold canapés

Meat and Poultry

Parma ham wrapped fig skewers (substitute melon if figs unavailable)
Mini peking duck pancakes with hoisin sauce
Mini orange muffins with smoked turkey and cranberry sauce
Salt beef on rye bread with cornichons and mustard
Pastry squares topped with horseradish cream and rare roast beef
Mini pancakes filled with smoked chicken, carrot, daikon and green papaya julienne in a Mirin dressing
Dill pancake rolls filled with cream cheese and smoked ham

Fish & Seafood

Crayfish tail skewers with lemon oil and black pepper
Crosthini topped with guacamole and prawn
Haloumi and couscous cakes with smoked salmon
Tiger prawns with an oriental dip

Mini Pastry Tarts filled with (please select) :-

Duck and orange paté
Bang bang chicken
Prawn cocktail
Tuna nicoise

Fish & Seafood (cont.)

Profiteroles filled with lemony salmon mousse topped with salmon roe and dill
Smoked salmon on dill blinis topped with crème fraîche and roe
Spinach, smoked salmon and cream cheese roulade
Filo smoked salmon and spinach rolls
Prawn or vegetarian spring rolls (served hot or cold)

Vegetarian

Bloody Mary in shot glasses with celery
Tiny parmesan and rosemary shortbreads with roast cherry tomatoes and feta
Puff pastry squares topped with pesto, cherry tomato and parmesan shaving
Savoury profiteroles filled with creamy stilton and walnuts
Cheese straws
Vegetable crudités with a hummous dip
Quails egg served with salt and cracked black pepper

Prawn, mango, chilli and basil mayonnaise
Mushroom paté
Quails egg, asparagus and mayonnaise
Cream cheese, pineapple and parmesan

Hot canapés

Meat and Poultry

Chicken yakitori with a sesame dipping sauce
Satay chicken with a peanut sauce
Mini Yorkshire puddings filled with roast beef horseradish sauce and gravy
Mini jacket potatoes with a minced beef filling
Mini cheeseburgers
Steak, rocket, cheese and pesto ciabata sandwich
Sauté potato topped with fillet beef and béarnaise sauce
Fillet beef wrapped in pancetta with a béarnaise dip
Spicy lamb skewers with tzatziki dip
Honey and mustard sausages
Hot sausages with a creamed potato dip
Mini mascarpone and ham pizzas

Fish & Seafood

Mini salmon fishcakes with a sour cream and dill dip
Thai fish cakes with a sweet chilli dipping sauce

Desserts

Lime meringue tartlets
Fruit skewers with a white chocolate dip
Mini chocolate éclairs
Fruit tarts
Mini sticky toffee pudding and cream, served on a spoon
Strawberry and crème anglaise tarts

Fish & Seafood (cont.)

Fish goujons served with tartare sauce
Mini potato chip topped with fish and tartare sauce
Smoked trout pate on crispy wonton squares
Grilled scallops with sweet chilli sauce served on a spoon
Vegetarian or prawn spring rolls (served hot or cold)

Vegetarian

Wild mushroom and tarragon filo parcels served with a crème fraîche dip
Twice baked cheese soufflé served on crostini, topped with onion marmalade
Mini jacket potatoes with a cheese and onion filling
Mushrooms stuffed with boursin cheese
Mushrooms stuffed with cheese and garlic breadcrumbs
Mini cheese and tomato pizzas
Tomato soup in a shot glass topped with a cheese straw
Butternut squash soup served in a shot glass

Chocolate dipped strawberries
Chocolate brownies
Cream cheese topped carrot cake squares
Mille Feuille—puff pastry filled with strawberry jam and cream