

We do not believe in preparing canapes a day in advance! Our canapes are prepared fresh and delivered just before you need to serve them.

**How many to order?**

5 canapés per person as a light bite with some drinks (select 5 different types) *Great for pre-dinner drinks.*

8 canapés per person as a little more (select max 6 different types). *Great for a short drinks reception.*

12 canapés per person as a good feed (select max 7 different types). *Great for an all evening event.*

**How much does it cost?**

All canapes are priced @ £1.8 incl. VAT.

**What about hot canapes?**

Hot canapes will require an oven to be warmed up and will need to be served straight away.

**Delivery Details.**

Our delivered canapés come with a several disposable platters, but will also always try to use platters you have at home when we deliver. We will need about 30 mins to get your canapes set-up.

Min. order value: £250. Delivery charge around London: Approx £30.

**How do I order?**

You can order through out [order form online](#) and we will be in touch to confirm all the details and menu choices



*Smoked salmon & soft boiled quail's egg tartlet with hollandaise sauce*



*Seared sesame tuna with wasabi mayo and seaweed crisp.*



*Polenta squares with wild mushroom, red onion marmalade & parmesan shavings*



*Mini Peking roast duck pancake rolls with plum dipping sauce*



*Mini lemon meringue pies*



*Skewers of marinated figs with prosciutto, mozzarella & basil*

## MEAT

Skewers of marinated figs with prosciutto, mozzarella & basil  
 Mini beef Yorkshire pudding with rare beef & horseradish sauce  
 Mini Peking duck pancake rolls with plum sauce  
 Prosciutto cups with quail egg and basil sauce  
 Teriyaki chicken sesame and avocado canapes  
 Chicken salad canape pnm endive spoons

### Hot Options

Baby blue cheese cheeseburgers  
 Mini beef wellingtons with red wine dipping sauce  
 Satay chicken skewers with peanut dipping sauce  
 Lamb kofta skewers with mint yoghurt

## VEGETARIAN

Olive, feta and herb muffins mini muffins  
 Goats cheese wrapped in walnuts w/ slow roast tomatoes & olive toast  
 Grilled courgette rolls with rocket & goats cheese  
 Tartlets with pesto feta filling & cherry tomatoes  
 Blue cheese mousse on parmesan shortbread with pear slices  
 Spiced cauliflower fritters with lime yoghurt

### Hot Options

Halloumi skewers with parsley & lemon salsa  
 Polenta squares with wild mushroom, red onion marmalade & parmesan shavings  
 Mushroom, ricotta & spinach tartlets  
 Fig, goats cheese & pine nuts tartlets  
 Mini focaccia with blue cheese & rocket

## FISH

Skewers of tiger prawn, prosciutto, basil & slow roasted cherry tomato  
 Chilli tiger prawn with mango salsa  
 Seared tuna rounds with wasabi mayo and seaweed crisp  
 Smoked salmon & soft boiled quail's egg tartlet with hollandaise sauce  
 Smoked salmon tartar on crispy tempura skins  
 Salmon and crème fraîche shots topped with watercress purée

### Hot Options

Mini salmon fishcakes with tartar sauce  
 Thai fishcakes with chilli dipping sauce

## SWEET

Mini macaroons in assorted flavours  
 White chocolate panacotta with raspberries  
 Mascarpone vanilla cream & berries tartlets  
 Dark chocolate and orange mini brownies  
 Dark chocolate cups filled with a creamy raspberry fool & pistachios dust  
 Mini lemon meringue pies  
 Chocolate, hazelnut & salted caramel mini tarts