

catered-events
08456 048 016

Hand-made canapés



Hand-made Canapé Ideas from £0.75P per person, per canapé.

Welcome guests on their arrival at your wedding reception or entertain VIPs with a champagne, canapé reception.

Hand-made canapés to order, the length of your reception will generally determine the number of canapés you may need, for events around 1 hour then we suggest 4-6 canapés per person, 1-2 hours then 6-8 canapés and 2 hours plus 8-10 canapés per person.

Mini yorkshire pudding with Pink Beef and a Horseradish mash

*Fresh asparagus wrapped in parma ham on sun-dried tomato
mousse*

Roquefort, granny smith and pecan nut on pain de mie

Bruchetta of mixed roasted peppers, shallots & chives

Filo tartlet of caesar salad & avocado mousse.

Rosette of Smoked Salmon with dill mousseline and lemon thyme.

Asparagus tips served in shot glasses with a warm hollandaise.

Minted couscous on baby zucchini.

Roasted vine tomato and quail egg crostini

Smoked salmon Tartar with crème fraiche on brown bread

Marinated soy & sesame tuna cubes.

Ricotta & aubergine mousse croustade

Roast pumpkin and sage filo cups with crème fraiche

Smoked salmon roll stuffed with avocado mousse

Artichoke pesto on walnut bread with Parmesan

Queen scallop with prosciutto & sauce béarnaise

Medallion of Lobster with oysters.

Seabass on a bed of Thai noodles

Tiger prawn on sesame toast with chilli jelly

Fresh crab with tarragon.

Prawn & shitake mushroom mini skewer.

Smoked salmon with a lemon & tequila mayo

Pieces of Monkfish tail with Pernod.

Half quail eggs with spicy mayonnaise on pain de mie

Duck Parfait on baby brioche with aubergine relish

Dried oysters wrapped with pancetta

Clams with ginger and lime.



Warm canapé ideas

Mini Chicken Skewers with sweet dipping sauce

Mini Lamb Koftas with a raita dip

Mini sausage with whole grain mustard mash

Scallops, pea puree & bacon.

Fish cakes with a sweet chilli dip, or lemon mayo.

Baby jacket potatoes with chive & cream cheese.

Bruchetta and Pesto with Sweet Pepper & Black Olive.

Mini beef Burgers & Relish.

Sweet Canapé treats.

Chocolate truffle cakes – Mini bakewell tart

Kiwi & passion fruit Pavlova

Tropical fruit brochettes with passion fruit dip

Mini apple tar tatin

Muscavado & fig meringue

Mini petit fours

Tiny strawberry & Champagne scone.

Canapé menus start from as little as £7.00 per head with discounts available for large numbers, use the selection to inspire your choice or we can make suggestions and tailor a menu around your personal tastes and budget.

The final cost per head is determined by the final menu choice and the number of guests attending. To deliver the Canapé in its freshest form will require production and/or final preparation on site at your intended venue.

Vegetarian, Vegan, Gluten free, Allergies and other dietary requirements catered for, please discuss this when making a booking.

All prices published are subject to VAT



For more information please visit www.catered-events.co.uk or
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call the caterers on 08456 048 016 or mobile 07973 441861

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