

Canapé Menu



caterar

Vegetarian

Goat Cheese & Blueberry (gf)
English Cucumber Sandwich (gf)
Garden Vegetable Crudités (ve) (gf)
Tomato and smoked mozzarella pazerotti
Curried potato puff
Smashed avocada on sweet potato disk (gf) (ve)
Fritters (spinach, pumkin, mushroom, tomato) (gf)
Blini (roast vegetables)
Tartlet(Leak and Aspragus , mushroom, goat cheese)
Spinach & Feta Parcel
Mini Eggs Florentine
Truffle Parmesan & Sautéed Mushroom Polenta
Spinach Fatayer
Tempura Enoki Mushrooms
Tomato and Smoked Mozzarella Parcels
Spinach and Mushroom Puff
cheese Croquette
Fresh Caprese Skewer (gf)
Fresh Rice Paper Rolls (gf)
Homemade Spring Rolls
Loaded Baby Baked Potato (gf)

Chicken / Duck / Turkey

Truffled Chicken & mushroom ravioli
Confit Potato & Cream Cheese (gf)
Bite Quiche (chicken,salmon,beef bacon,mediteranian)
Chicken Tikka Bite (gf)
Chicken Tenders
Spicy Chili Chicken Panzerotti
Steamed Bao Fried Chicken
Chicken Satay Skewers with Peanut Dipping SauceChippy

(v) – vegetarian, (ve) – vegan, (gf) – gluten-free

chicken bites (gf)
Chicken pazerotti
Turkey sausage roll
Mini Chicken slider
Butter chicken Puff
Bao Chilli chicken
Duck Confit Panko-Crusted Polenta Cake

Sea Food

Sesame-Crusted Asian Crab Cake
Smoke salmon blini
Tandoori grill prawn blini
Tuna tarter (gf)
Seabass Ceviche (gf)
Lobster & Crab cakes
Salmon & Prawn Nori Roll (gf)
Spicy prawn blinis
Seafood Paella Ball
Lemon Smoked Salmon blinis

Beef

Beef Tatiki
Mini Beef & Mushroom Pie
Asparagus & bacon roll (gf)
Mini Caprese Wagyu Slider
Rost beef yorkshire pudding
Beef tarter (gf)
Asian beef tartlet
Mini Beef & Mushroom Pie

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