

HOT CANAPÉS

Spicy Moroccan Lamb Kofta Kebabs with a Coriander & Mint Yoghurt Dip

Mini Cod Fishcakes with a Fresh Tartar Sauce

Baby Roast Potatoes filled with Smoked Haddock & Baby Spinach

Warm Crottin of Goats Cheese & Caramelised Red Onion wrapped in Filo Pastry with a Pesto Dip (v)

Cocktail Cumberland Sausages tossed with a Choice of Glaze – Honey & Sesame / Maple & Rosemary / Honey & Mustard

Mini Beer Battered Cod Fillets with a Fresh Tartare Sauce

Spring Vegetable Risotto on a Chinese Rice Spoon (v)

Slow Braised Duck Spring Rolls with a Hoisin Dipping Sauce

Mixed Vegetable Spring Rolls with a Hoisin Dipping Sauce (v)

Mini Yorkshire Puddings with Roast Beef & a Horseradish Crème

King Prawn & Mange Tout Skewer with Chilli, Garlic, Lime & Coriander

Char Grilled Mini Chorizo Sausages with a Pesto & Crème Fraiche Dip

Assorted Mini Vegetarian Quiche (v)

Ginger, Chilli & Coriander Sea Bass on a Chinese Rice Spoon

Teriyaki Infused Beef Skewer with a Plum Dipping Sauce

Mini Chicken Satay with a Peanut Dipping Sauce

Slow Braised Pork Belly on a Potato Cake with Caramelised Apple

Panko Breaded Tiger King Prawns with a Sweet Chilli Dip

Mixed Vegetable Samosas with a Coriander & Yogurt Dip (v)

Mini Homemade Beef & Herb Burgers with Bacon & Cheese

Pulled Pork Shoulder Croquette with a Chipotle Mayonnaise Dip

Slow Braised Confit of Lamb Shoulder on Crisp Potato & Redcurrant Compote

PRICING

4 types of canapés per person – £9.00 per person

6 types of canapés per person – £11.50 per person

8 types of canapés per person – £13.50 per person

10 types of canapés per person – £15.00 per person

12 types of canapés per person – £17.50 per person

Jamies Catering are fully licensed to sell alcohol, whether you simply require wine with your meal to champagne on arrival to a fully managed cash bar, we can accommodate your request. Wine list and bar menu available on request.

Professional Bar Staff Hire – £15.00 per staff member per hour (excluding VAT)



COLD CANAPÉS

Parma Ham on Toasted Parmesan Bread with Sun Dried Tomato & Fresh Chives
Smoked Salmon on Brown Bread with Fromage Blanc, Lemon & Cracked Black Pepper
Blinis with Mascarpone Cheese, Avruga Caviar & Fresh Dill
Quail Eggs wrapped in Smoked Salmon
Quail Eggs with Celery Salt (v)
Smoked Chicken Tart with Coarse Grain Mustard & Cucumber
French Goats Cheese with Provençal Peppers & Chives on Shortbread (v)
Crispy Won Tons Filled with Leeks, Cream Cheese & Crispy Smoked Bacon
Filo Tartlet of Fresh Prawns with Shredded Lettuce, Marie Rose Dressing & Paprika
Toasted Baguette with Duck Parfait & an Orange Confit
French Brie with Homemade Fruit Chutney on a Crisp Bread garnished with Chervil (v)
Fresh Crab, Spring Onion, Tomato & Chive Tartlet
Black Pudding & Quail's Egg Scotch Egg with a Saffron Aioli
Duck Pancakes with Hoisin Sauce, Spring Onion & Cucumber
Pressed Ham Hock, Pea & Mint Terrine topped with a Homemade Piccalilli Sauce
Creamy Gorgonzola Blue Cheese with Fresh Parsley & Red Grape Crostini (v)
Mediterranean Tart filled with Baked Vine Tomatoes, Capers, Tapenade & Caramelized Red Onion (v)
Home Cured Gravdax in a Black Sesame Seed Basket with a Honey & Mustard Dressing

SWEET CANAPÉS

Assorted Mini Macaroons
Mini Petit Fours Selection
Lightly Caramelized Strawberries Filled with Crème Brulee
Mini Lemon Tart with Candied Lemon Zest
Mini Warm Chocolate Brownie
Mini Florentines with Dark Chocolate & Candied Orange Zest
Fresh Exotic Mini Fruit Skewers
Warm Bread & Butter Pudding on a Chinese Rice Spoon
Mini Assorted Chocolate Truffles

All prices are per person and **exclude VAT**. Minimum of 40 guest are required.
If looking for hot canapés then a power source would be required for us to use.

Professional Waiter/Waitress Hire – £12.00 per staff member per hour

