



creative catering  
& marquee hire

## Canapés 2014

### Cool Canapés

*Cheese, Dairy and Vegetarian canapés*

Cherry tomato and fresh pesto tarte tatin

Char-grilled Asparagus tips with hollandaise sauce to dip

Hampshire watercress mousse in a filo case  
Freshly made root crisps

Roasted pecans and walnuts nuts with sweet chilli glaze

Fresh, sweet melon, steeped in white port and served icy cold

Cheese straws

Oatcakes topped with fresh pear and Hampshire blue cheese

Hampshire Rosary goat's cheese served on a rosemary and Old Winchester shortbread

Walnut and blue cheese sables

Parmesan and black olive shortbreads

Quail eggs with celery salt to dip

Cheddar tartlet with quail egg, hollandaise and crispy pancetta

Apricot, feta cheese and mint wrapped in filo pastry

Poppy seed filo basket with grape salsa and Camembert

Filo basket with mascarpone, roasted cherry tomatoes, pesto and black olives

Baby buffalo mozzarella balls, rolled in fresh pesto and wrapped in prosciutto

Tiropita – Feta cheese, fresh spinach and ground nutmeg, wrapped in filo pastry

### *Meaty canapés*

Julienne of salted pork crackles served with an apple and sage dipping jam

Baked Prosciutto cup filled with antipasti

Asparagus tips wrapped in prosciutto with hollandaise sauce to dip

Ribbon of prosciutto on pesto crostini with mozzarella and black olive

Beef Carpaccio with grain mustard crème fraiche on hand-cut sesame wafers

Pink beef fillet crostini with horseradish cream

Pork rilette with star anise poached apple on crostini

Scotch quail eggs with a Dijon mustard mayo dip

Fresh, sweet melon with basil and a twist of prosciutto

Cheese straws wrapped in prosciutto

### *Chicken, Duck and Game canapés*

Chicken fillet with ginger marmalade glaze

Smoked chicken and fresh mango filo basket drizzled with fresh lime syrup

### *Fish and Seafood canapés*

Tuna ceviche with mango salsa on a sweetcorn and coriander fritter

Teeny buckwheat blinis topped with lime crème fraiche and smoked salmon

Fresh dill blinis topped with twists of River Itchen smoked trout and a dill dressing

Dorset crab salad with lime crème fraiche in a fine filo tartlet

King prawn tail marinated in lime, ginger, coriander and chilli with sweet chilli dipping sauce

Seared tuna on rice crackers with pickled ginger

### Warm Canapés

*Cheese, Dairy and Vegetarian canapés*

Alresford watercress soup shots

The Creative Catering Company Ltd.

The Holding, Chapel Lane, Easton, Winchester, Hampshire, SO21 1HG | Company registration No. 04681059  
Tel: 01962 849396 | office@thecreativecateringcompany.co.uk | www.thecreativecateringcompany.co.uk



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Baked Camembert infused with Calvados, with garlic croutons to dip

Rosemary focaccia with tomato and red pepper confit

Filo tartlets with wild mushroom and fresh thyme fricassee

Mini poppadums topped with Thai green vegetable curry

Vegetable tempura with a soy, honey and ginger dipping sauce

Mini herby diced roasted potatoes with Heinz 57 to dip

Honey and cinnamon glazed sweet potato wedges with smokey bacon mayo dip

Caramelised red onion & goat's cheese tartlets (can also be served cold)

## *Meaty canapés*

Agen prunes poached in red wine and apricots poached in orange juice, wrapped in crispy smoked bacon

Spiced Hampshire cocktail sausages glazed with honey

Old Winchester cheddar cheese beignets with smoked bacon and spring onion

Chorizo poached in red wine, honey and fresh thyme, served with green olives

Open topped beef burger with mustard mayo and fresh gherkins

Tiny Yorkshire puddings with pink roast beef, red onion marmalade and horseradish cream

Cumin lamb koftas with a minted Greek yoghurt dip

Wedges of fresh fig with a crumble of Barkham blue cheese, wrapped in prosciutto and grilled

Mini shepherd pie tartlets

Bangers and herb mash tartlets

Scotch quail egg with Dijon mustard mayo

Baked bean and chipolata toasty tartlets

Tortilla crisps topped with Mexican, chilli minced beef and melted cheese

Tiny Croque Monsieur (cheese and ham toasties)

Seared mini beef fillet steaks with béarnaise sauce

Lamb fillet rolled in lavender and toasted pine kernels, skewered and served with a redcurrant and chilli dip

## *Chicken, Duck and Game canapés*

Duck confit poppadums with scented with star anise and spring glazed with plum sauce

Peking Duck pancakes with spring onions & hoisin sauce

Chicken fillets coated in a spicy homemade Satay sauce with fresh coriander

Crispy battered goujons of chicken fillet with a smoked hickory dipping sauce

## *Fish and Seafood canapés*

Thai fish cakes with sweet chilli dipping sauce

Cod tempura with homemade tartare sauce

Tempura squid with ginger, honey and soy dipping sauce

Thai salmon with coriander pesto wrapped in filo pastry

Crispy Tiger tail prawns with a tartar sauce

Hot cured salmon and risotto balls with a parmesan crust, deep fried, served with gravalax sauce

Creamy smoked haddock tartlet with quail egg and lemon hollandaise

Cones of Lobster Tempura and thin fries

Seared, fresh foie gras served onto toasted brioche with shots of sauternes

## *Mini Bowls and Plates*

*Add a mini portion of your favourite main course dish to your canapé party.*

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*Approximately three forkfuls in each bowl/plate, a great way to add more substance to the menu.*

Chilli Con Carne with braised rice

Sticky Gingered Beef with steamed jasmine rice

Malaysian Chicken Curry with cardamom rice

Fragrant Thai Chicken with jasmine rice

Moroccan Lamb Tagine with saffron cous cous

Bangers and Mash with leek and chive mash and crispy onion rings

Paella with chicken, prawns, squid and peas

Thai Vegetable Stir Fry 

Roasted Vegetable Curry 

Roasted vegetable and tomato Pasta 

Seared Tuna Niscoise with tiny new potatoes, quail eggs and black olives

Duck confit in an orange and port sauce with braised puy lentils

Lamb fillet rolled in lemon dust and fresh rosemary with creamy dauphinoise potatoes

Roasted butternut squash risotto with toasted pine kernels and Old Winchester cheese

Hot smoked salmon with a lemon and dill mash

Chicken and tarragon creamy bake, topped with parmesan crumbs

Shepherd's pie

Braised Beef in red wine with roasted shallots

Tempura cod with thin fries and mushy minted peas

Sweet and sour chicken with braised vegetable rice

## General Information

*The following is a guide to the number of canapés required*

A two-hour cocktail party requires a minimum of 10 canapés per person more substantial drinks party/ finger buffet (to act as a meal) requires a minimum of 20 canapés.

### Pre-meal canapés

We advise 4 - 6 canapés per person during a 1½ hour pre-meal Champagne reception.

We advise 8 - 10 canapés per person to replace a starter.

### Mobile Kitchen Equipment

It may be necessary to hire a mobile oven or hot cupboard if the party is being held in a marquee and we are working in a service tent.

We are always pleased to offer a detailed quotation for your party at no obligation.

**A travel charge is applicable to all functions and all prices quoted are subject to VAT at the prevailing rate.**

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