

First Choice Caterers

www.firstchoicecaterers.co.uk

The Private Events Company

N Canapé Menu

Canapés

Please make your selection from the list

Including staff to serve

Selection of Fresh olives

Small tartlets filled with Blue cheese and olives

Tiny Honey and mustard muffins

Mozzarella tomato and basil Crostini`s

Parmesan Shortbread Rounds

Baby pancake rolls with dill dip

Cherry Tomato Filled with cream cheese

Small Cheese and spinach tarts

Red onion Crostini`s topped with goats cheese

Rare beef filled Yorkshire pudding with horseradish

Sausage and mash on spoons

Smoked Salmon Crème fresh and Cucumber Wraps

Vegetable Somas`s

Parmesan Shortbread topped with Goats Cheese

Welsh rarebit on baby panini

Chicken and Salsa wraps

Vegetable kebabs with peanut dips

Mini melon wedges wrapped in smoked ham

Small Goats' cheese and red onion tart

Mascarpone tarts filled with Smoked salmon / Prawns topped with fresh dill

Baby baked potatoes filled with Smoked bacon and cheddar cheese
(Served Hot)

Brie with smoked Bacon on Savoury shortbread

Smoked Salmon Roulade on Cucumber Slice

Stilton and Pear tartlets

Whisky and Mustard muffins Topped with pesto

Leeks and mushroom on crostini topped with stilton

Tiger prawns, toasted coconut, saffron and lime.

Canapé spoon with seared hoisin duck,
shredded spring onion and cucumber

spiced breast chicken with apple chutney.

Between four and six canapés are normally served at receptions

Please note: the chefs are happy to prepare any of your own ideas

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