



Canapes Menu

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Canapes are priced at £1.75 per canape

We advise a minimum of 3 canapes per person and a choice of 3-5 canapes including a vegetarian option. Once you have your final numbers and choices we can give you a price built around your requirements.

Can the canapes be dropped off or collected?

All cold canapes can be built off site and delivered to an address of your choosing. Delivery price averages at approximately £35 subject to your location being within a 8 mile radius of our base. They are delivered on disposable plastic trays, making them easy to throw away after your event and keeping everything in tact during delivery.

Can we have the canapes made on site?

Yes, you can. This is a great way to have freshly made food on site and adds a real wow factor to your day. By doing this you have the option of serving hot canapes as well as cold. The additional cost will be for the chefs at £22.50 per hour. The number of chefs is reflected in the amount of guests. We also include serving staff, which is already built into the price.

How are they presented?

When made to order, we typically present them on a rustic wooden tray lined with personalised parchment paper. Alternatively we can put these on black slates or white china plates, subject to the style of your event.



Meat

Moroccan Lamb Koftas

Handmade miniature lamb kebabs with Moroccan seasoning and a mint yogurt dip.

Duck Pancakes

With Hoisin Sauce, Spring Onion and Cucumber Wrapped with a chive.

Arancini

Made with chorizo and wild mushrooms served with a garlic aioli.

Miniature Teriyaki Style Meatballs

Pork mince balls generously cooked in teriyaki sauce mixed with spring onions and mint.

Mini Beef Burgers

Handmade mini burgers served in a brioche bun with Tomato Relish.

Miniature Yorkshire Pudding

Roast topside of beef sliced with a drop of horseradish and served in a miniature Yorkshire pudding.

Tandoori Chicken

Miniature Spiced chicken kebab served with mint yogurt dipping sauce.

Chicken Satay

Miniature chicken fillet on a bamboo stick served in a cup with peanut dipping sauce.

Fish

Salmon & Cream Cheese Bruschetta

Poached salmon pate served on a mini toasted bruschetta.

Fresh Seared Tuna fillet

Pan fried in and served rare, with toasted Wasabi Seeds.

Lobster & Crayfish Bruschetta

Fresh lobster meat on top of a toasted ciabatta slice mixed with crayfish and lemon zest.

Lobster Sliders

Fresh lobster meat with mango salsa stuffed in a mini burger bun.

Chilli & Garlic King Prawns

King Prawns fried in garlic chilli and lemongrass served on a bamboo stick with soy and sesame dip.

Smoked Salmon Bagels

Miniature Bagels stuffed with smoked salmon slices, cream cheese and garnished with fresh dill.

Lime & Coriander Crab Balls

Fresh white Crab Meat, Drizzled in Lemon & Lime tossed in coriander and dry chilli flakes Balls.

Vegetarian

Mini Spanish Omelettes

Homemade potato and egg omelette topped with a avocado and red onion salsa.

Mini Avocado Bruschettas

Toasted ciabatta slices topped with chunky guacamole.

Mango & Brie Parcels

Mini filo pastry parcels stuffed with Brie and fresh mango pulp.

Goats Cheese and Sweet Red Onion Tartlet

Miniature pastry cases stuffed with goat cheese and a homemade red onion chutney.

Roasted Vegetable Skewer

Roasted sweet potato, red peppers, courgettes and red onion marinated in thyme and rosemary oil.

Miniature Vegetable Quiche

Mini quiche bites fillings are made to order.



We've got you catered for!

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