



*Canapes Menu*

# Canapes Menu

## **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 intact 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.

# 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.

# 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.

# 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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