

Quite Simply Catering

Canapes Menu

Our canapes packages are designed to give you an idea of what we can offer but the choice is yours to decide how many you wish to serve at your event.

All our canapes are freshly prepared in our kitchen, then brought to your event for cooking and finishing touches.

Each package includes the following for a minimum of 35 Guests

- Professional chef to prepare and cook the Canapes
- Waiting staff to serve our canapes
- Platters and Cocktail Napkins

At the start of your event our waiter/waitresses will be happy to help welcome your guests and serve an arrival drink. If you would like to hire any additional waitress for a drinks service during your event this can be arranged.

We have three options for you to choose from, if you would like to customise your selection please do ask.

Canape Package Options

Option 1 £9.50 Per Person – Please select 5 Canapes from the below menus

Option 2 £11.50 Per Person – Please select 7 Canapes from the below menus

Option 3 £13.50 Per Person – Please select 9 Canapes from the below menus

If you have any dietary requirements, please let us know and we will discuss the options available to you in more detail

All our food is prepared in a kitchen where cross contamination may occur. The menu descriptions do not include all ingredients. Please do ask for full allergen information if required. If you have a question, food allergy or intolerance, please let us know before your event. If you have any guests with food allergies, please make the chef aware of these guests at the event

Hot

Roast Beef Horseradish Crème Fraiche's and Watercress
Garlic and Thyme Chicken Skewers
Chicken Tikka Bites
Honey and Hoi Sin Chipolatas
Chicken, Chorizo Tartlets
Filo Prawns with Sweet Chill Dip
Goats Cheese and sweet Red Onion Tartlets (V)
Vegetable Spring rolls with Soy honey Dip (V)
Vegetable Samosas with Mango Chutney (V)
Brie and Mango Chutney Filo Parcels (V)
Watermelon, Halloumi and Mint (V)

Cold

Smoked Salmon Blinis with Horseradish Crème Fraiche and Dill
Pork Liver Pate With Red Onion Marmalade
Melon and Parma Ham
Parma Ham with Sundried Tomatoes and Mozzarella Pearls
Mini Prawn and Avocado Cocktail
Goats Cheese and Red Onion marmalade in a pastry basket (V)
Mozzarella, Cherry Tomatoes and Basil (V)
Posh Crudities with Hummus(V)

Dessert Canapes

Mini Fruit Skewers
Chocolate Brownies
Mini Victoria Sponge Slices



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