

Sample Menu - Corporate
- Canapes



Canapes are swiftly becoming a mainstay for corporate events, offering a variety of delicious and colourful bites will impress colleagues and clients alike.

HOT MEATS:

Young Baby Leek, Smoked Weald Bacon & Gruyere Tartlets
Slow Roasted Barbary Duck Pancakes & Plum Sauce
Mini Surrey Beef Burgers, melted Gruyere Cheese & Vine Plum Tomato Relish

HOT FISH & SHELLFISH:

Seared Scallops, Bramley Apple Compote on Miniature Black Pudding

HOT VEGETARIAN:

Somerset Brie & Early Black Cranberry Filo Tartlets
Roasted Chianti Artichokes & Plum Tomato Pesto, Pecorino Polenta & Kalamata Olive Tapenade

COLD MEATS:

Chargrilled Asparagus Tips wrapped in Parma Ham, Tarragon Dip

COLD FISH & SHELLFISH:

Weald Smoked Salmon Blinis, Baby Capers, Fresh Herbs & Lemon
Chargrilled Atlantic Prawns wrapped in Snow Peas & Sweet Chilli Dip

COLD VEGETARIAN:

Pecorino Romano, Parmesan & Rosemary Shortbread, Roasted Bambelo Orange, Plum Cherry Tomatoes, Feta & Kalamata Olives
Black Mission Figs & Roquefort Crostini, Glazed Red Onion Confit

SWEET ITEMS:

Goey Chocolate Brownies



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