

All About Catering

Canapés

Hot Canapés

Fish

Deville Whitebait with Caper Mayonnaise
Panko Crumbed Tuna, Flat Parsley and Red Onion Croquettes
Smoked Salmon, Caper and Dill Arancini
Roasted Cod and Chorizo Spoons with Spiced Tomato Compote
Scallop wrapped in Pancetta with Lime Butter
Crispy Hake Goujons with Chilli Jam
Salted Anchovy and Parmesan Cheese Straws
Filo Tartlette of Smoked Haddock Florentine
Thai Salmon Fishcakes with Sweet Chilli, Coriander and Rice Vinegar

Meat

'Toad' in the Hole with Caramelised Shallot Jam
Turkey, Fennel & Chilli Koftas
Prosciutto and Gorgonzola Arancini
Devils on Horseback with Toasted Almonds
Sticky Mojo Chicken Skewers
Honey and Soy Glazed Pork Belly with Vietnamese Sweet Sauce
Smoked Ham, Cheese and Dijon Croquettes
Fillet of Lamb Tikka with Cumin and Date Chutney on Mini Poppadum
Pan-fried Black Pudding topped with Pea Puree and Crispy Pancetta

Vegetarian

Twice-baked Isle of Wight Blue Soufflé with Fig Chutney
Asparagus, Parmesan and Chive Arancini
Wild Mushroom Tartlettes with Madeira, Truffle and Thyme
Island Bakers Focaccia, IW Blue and Roasted Grapes
Beetroot and Chickpea Cakes topped with Feta and Beetroot Crisp
Davidstow Cheddar and Spring Onion Beignets
Steamed Buns with Miso Aubergine, Tofu and Kimchi

Vegan

Arreton Valley Heritage Tomato and Sweet Onion Tartlette
Butternut Squash and Onion Pakoras
Courgette & Basil Arancini
Popcorn Cauliflower with Tomato and Chilli Compote

All prices are quoted ex-VAT

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Telephone: 01983 248500 Mobile: 07768974818
info@allaboutcatering.co.uk www.allaboutcatering.co.uk
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Cold Canapés

Fish

Fennel and Potato Rosti topped with Smoked Trout and Salsa Verde
Seared Sesame Tuna with Pickled Ginger and Soy
Marinated Herring, Pickled Cucumber and Lemon Sabayon
Island Bakers Bread topped with Avocado, Smoked Salmon and Mizuna
Pea Blinis with Island Crab, Lemon Zest and Peashoots
Ginger Cured Mackerel, Beetroot Chutney and Basil Yoghurt Spoons
Spiced Potted Shrimps on Granary Toast
Gravadlax cured with Mermaid Gin, Ventnor Salt and Juniper on Pickled Cucumber
Island Lobster with Brown Crab Mayonnaise on Sourdough Toast

Meat

Parma Ham, Fresh Fig and Bocconcini Skewers
Baby Paprika Roasted Potatoes with Sour Cream and Chorizo
Fillet of Island Beef wrapped in Cucumber, Carrot, Watercress and Wasabi
Tarragon Scone topped with Horseradish Remoulade and Carpaccio of Beef
Brioche Crostini with Chicken Liver Parfait, Toasted Pistachios and Onion Chutney
Pressed Terrine of Smoked Chicken with Pickled Vegetables
Charred Lamb Fillet, Tapenade and Yellow Pepper on Toasted Brioche
Five Spiced Duck with Crispy Seaweed and Plum Sauce on Toasted Tortilla
Tandoori Chicken, Mango, Chilli and Toasted Coconut on Mini Poppadum

Vegetarian

Gallybagger Sable with Whipped Green Barn Farm Goats Cheese and Beetroot Crisp
Butternut Squash, Sweet Potato and Sage Frittata with Black Olive Mascarpone
Isle of Wight Soft Cheese on Rye Cracker drizzled with honey and chopped walnuts
Grilled Polenta topped with Peppadews, Ricotta and Basil
Radishes with Cream Cheese, Smoked Garlic and Garlic Cress
Wild Mushroom Parfait on Toasted Brioche with Celery Leaf

Vegan

Vodka Soaked Watermelon with Briddlesford Feta and Fresh Mint
Grilled Courgette with Butterbean Houmous and Toasted Pumpkin Seeds
Olive Bread Crostini with Balsamic Roasted Fig and Roquette
Spicy Gazpacho Shots

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Sweet Canapés

Shot Glass Panna Cotta with Passion Fruit
Baby Meringues with Raspberries and Cream
Lemon Curd and Blueberry Tartlette
French Toast topped with Caramelised Banana and Toffee Drizzle
Dark Chocolate and Rum Truffles

Notes of Guidance on Quantities

For a pre-dinner drinks reception, or at a wedding,
for ½ hour – a minimum of 4 items,
or for an hour - a minimum of 6 items,
or an hour and a half – a minimum of 8 items

For a cocktail party
Allow 10-12 items

Prices

All canapes are £2 each

Hot Canapés

Many of our Canapés can be served hot, if facilities are available.

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