

# All About Catering

## Canapés

### **Cold Canapés**

#### **Fish**

Seared Tuna with Sesame, Pickled Ginger and Soy  
Smoked Salmon, Dill Cream Cheese and Lemon Blinis  
Island Crab, Lemon Zest and Peashoots on Granary Toasts  
Ginger Cured Mackerel, Beetroot and Basil Yoghurt Spoons  
Gravadlax cured with Mermaid Gin, Ventnor Salt and Juniper on Pickled Cucumber and Rye  
Fennel and Potato Rosti topped with Smoked Trout and Salsa Verde  
Island Lobster with Brown Crab Mayonnaise Sandwich  
King Prawn, Asianslaw, Wasabi Dressing, Garlic Chives on Brioche

#### **Meat**

Prosciutto, Fresh Fig and Bocconcini Skewers  
Fillet of Island Beef wrapped in Cucumber with Carrot, Watercress and Wasabi  
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 Naan  
Baby Yorkshire Pudding with Rare Beef, Horseradish and Cress

#### **Vegetarian**

Baby Paprika Roasted Potatoes with Sour Cream and Chives  
Gallybagger Shortbread with Whipped Rosary Goats Cheese and Vegetable Crisp  
Butternut Squash, Sweet Potato and Sage Frittata with Black Olive Mascarpone  
Tarragon Scone topped with Isle of Wight Soft Cheese and Fig Chutney  
Choux Bun with Whipped Feta drizzled with Spiced Honey  
Radishes with Cream Cheese, Smoked Garlic and Garlic Cress  
Wild Mushroom Pate on Toasted Brioche with Celery Leaf  
Vintage Cheddar Cheese Straws with Paprika and Flat Parsley

#### **Vegan**

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

All prices are quoted ex-VAT

#### **All About Catering**

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Canapés 2024

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### **Hot Canapés**

#### **Fish**

Panko Crumbed Tuna, Flat Parsley and Red Onion Croquettes  
Smoked Salmon, Caper and Dill Arancini  
Roasted Cod, Chorizo with Spiced Tomato Tartlette  
Seared Scallop on Sweetcorn Blinis with Black Butter and Pickled Apple  
Crispy Hake Goujons with Caper Mayonnaise  
Filo Tartlette of Smoked Haddock Florentine  
Thai Fishcakes with Sweet Chilli, Coriander and Rice Vinegar  
Tempura King Prawn with Citrus Aioli

#### **Meat**

'Toad' in the Hole with Caramelised Shallot Jam  
Turkey, Fennel & Chilli Koftas  
Devils on Horseback with Mango Chutney  
Charred Chicken Skewers with Gochujang Glaze  
Honey and Soy Glazed Pork Belly with Vietnamese Sweet Sauce  
Smoked Ham, Manchego and Chive Croquettes  
Pan-fried Black Pudding topped with Pea Puree and Crispy Pancetta  
Pork and Herb Cocktail Sausages glazed in Honey and Dijon

#### **Vegetarian**

Twice-baked Isle of Wight Blue Soufflé  
Asparagus, Parmesan and Chive Arancini  
Wild Mushroom Tartlettes with Madeira, Truffle and Thyme  
Charred Focaccia with Isle of Wight Blue and Confit Grapes  
Beetroot and Chickpea Rosti topped with Feta  
Davidstow Cheddar and Spring Onion Doughnuts  
Wild Mushroom, Cream Cheese and Pistachio Pastilla  
Tempura Vegetables with Sweet Chilli Mayonnaise

#### **Vegan**

Arreton Valley Heritage Tomato and Sweet Onion Tartlette  
Butternut Squash and Onion Pakoras  
Popcorn Cauliflower with Tomato and Chilli Compote  
Courgette, 'Parmesan' and Basil Arancini  
Panko Crumbed Aubergine with Smoked Tomato Dip

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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 drinks party ~  
Allow 10-12 items

### **Prices**

All canapes are £2.50 each

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