

Canapé Menu September to December 07

As a guide, I would suggest the following quantities.

The basic rule is to allow 6 pieces of food per guest for the first hour and 4 pieces for each additional hour the party continues.

Drinks Party 1 hour 4-6 canapés

Drinks Party 2 hours 6-10 canapés

Drinks Party 3 hours 10-14 canapés

Evening Canapé Party @ 18 canapés to include savouries & desserts

The quantities of canapés consumed will go up or down depending on who your guests are – friends and family will consume more as the occasion is likely to be more relaxed. The time of day will influence whether your guests will be arriving hungry. A crowded space will make serving more difficult and as a result the quantities consumed will be reduced.

Meat Skewers

Basil & Orange Chicken

Thai Chicken

Black Satin Chicken

Lamb Koftas

Honey/Mustard Sausages

Vegetarian Skewers

Mozzarella, Tomato & Basil

Feta, Fennel & Cucumber

Lemon Tortellini

Roasted Vegetables

Seafood Skewers

Prawn & Mange tout

Thai Coconut Prawns

Chilli Lemon Prawns

Smoked Salmon

Bruschetta

Ham, Fig & Blue Cheese

Smoked Salmon & Dill

BLT

Spicy Prawns

Asian Beef Salad

Chicken Caesar Cup

Vegetarian Bruschetta

Goats Cheese, & Onion

Pesto, Brie & Tomato

Pear & Parmesan Butter

White Bean & Sage

Roast Corn Salsa

Caesar Salad Cup

Sandwich Platter

Roast Beef

Ham & Mustard

Turkey & Cranberry

Brie & Tomato

Tuna Mayo

Prawn Cocktail Cup

Soups

Served as espresso shots

Thai Chicken

Roasted Tomato

Celeriac & Watercress

Curried Parsnip

Pumpkin

Pastries

Leek & Bacon Pasties

Quiche Lorraine

Salmon & Boursin Filos

Peking duck Rolls

Lamb Samosas

Veg Pastries

Stilton & Chestnut Pasties

Pesto/ Red Pepper quiche

Spinach & Ricotta Filos

Veg Spring Rolls

Goats Cheese Tartlets

Pine Nut Fritters

Dips

Haricot & Basil

Tomato Salsa

Sweet Chilli

Blue Cheese

Olive Tapenade

Lemon Mayonnaise

With crudités, sticks & chips

Spoons

Coconut saffron prawns

Thai Chicken Noodles

Salmon Tartare

Crab, Ginger & Lime

Creamy Crusted Salmon

Hot Canapés

Yorkshire Pud & Gravy

Steak Pies

Buffalo winglets

Quesadilla Triangles

Baby Potato Bites

Dessert Canapé Selection

Dessert Cups

White Chocolate Mousse
Lemon Cheesecake
Passion Fruit Cheesecake
Orange & Amaretto Trifle
Bread & Butter Pudding
Tiramisu
Margarita Mousse
Raspberry Meringue
Chocolate Cups

Mini Desserts

Choux Buns
Pear Tart
Meringue Kisses
Fruit Tartlets
Mince Pies
Choc Tartlets
Welsh cakes
Apple Tatins
Strawberry Scones



Runner up “UK Patisier of the Year” 2007

**Go to our website www.lacremepatisserie.co.uk
to see Sian’s award winning cakes and innovative menus**

Prices

Savoury Canapés 75p per piece
Dessert Cup Canapés 95p per piece
Baked Canapes/Petit Fours 65p per piece

If you are planning a large party, then, please speak to Sian about the menu choices for the party.

Our canapé ranges can be mixed and matched to suit your taste.

For smaller parties, we will supply the canapés in boxes. Should you wish to warm the canapés, we can supply them in disposable foil containers on request.

For larger quantities, delivery can be arranged at a small charge.

Should you need platters, cutlery, dishes, cups etc, we can hire these out to you for a returnable deposit.

We can supply napkins, disposable plates etc.