

Rustic Catering

Canapés

Canapés are proving to be a very popular alternative to a starter. Fill your guests up with a huge selection of mini meals in one bite. We recommend choosing 6/7 choices per head or more if required to cover your starter too.

PRICES INCLUDE SERVICE STAFF

3 per head	£4.00
4 per head	£5.00
5 per head	£6.00
6 per head	£7.00
7 per head	£8.00
8 per head	£9.00
9 per head	£10.00
10 per head	£11.00

VEGETARIAN CANAPE OPTIONS

MINI AFTERNOON TEA

GORGONZOLA CROSTINI WITH FRESH PARSLEY AND RED GRAPE

PUFF PASTRY MUSHROOM CROSTINES

FOUR CHEESE BAKED QUICHE CARAMELIZED ONION CHUTNEY

HOUMOUS AND SLICES PEPPER ON CROSTINI BREAD

MINI BUFFALO MOZZERELLA & CHERRY TOMATO IN A BASIL PESTO

SUNDRIED TOMATO TAPENADE CUP

MASCAPONE AND SALSA CUP

MINI THAI SELECTION: SAMOSA, SPRING ROLLS, MONEY BAG ETC...

GOATS CHEESE AND ONION TART

PEPPERS STUFFED WITH CREAM CHEESE



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MEAT OPTIONS

- CHICKEN PAKORA SERVED WITH A YOGHURT AND MINT DRESSING
- CHICKEN TIKKA BITES WITH MANGO CHUTNEY DIP
- STICKY YAKATORI CHICKEN
- MINI CHICKEN AND BACON PIES
- MINI STEAK AND ALE PIES
- MINI BRITISH COTTAGE PIES
- MINI SAUSAGE AND MASH
- MINI STICKY SAUSAGES GLAZED IN HONEY AND WHOLEGRAIN MUSTARD
- MINI STEAK STILTON AND WHISKEY ROSTIS
- MINI YORSHIRE PUDDINGS WITH BRAIDSED BEEF AND HORSERADISH
- MINI YORSHIRE PUDDINGS WITH SLOW COOKED LAMB AND MINT SAUCE
- MINI AROMATIC DUCK SPRING ROLLS WITH A PLUM SAUCE DIP
- SKEWERED BEEF SATAY WITH A PEANUT SAUCE
- SCEWERED CHICKEN AND CHORIZO BITES
- SMOKED CHICKEN CEASAR CUP
- PARMA HAM WRAPPED ASPARAGUS



FISH OPTIONS

- SMOKED SALMON BILINI WITH CHREAM CHEESE AND CHIVE
- MEDITERRANEAN KING PRAWN BILINIS WITH CRÈME FRAICHE AND DILL
- TEMPURA PRAWNS SERVED WITH A LEMON MAYO
- SMOKED SALMON, CREAM CHEESE AND CHIVE ROLLS
- MINI SMOKED SALMON BAGELS
- SMOKED AN HOT SALMON CROSTINIS
- MARINATED LEMON GRASS KING PRAWN SKEWERS
- MINI FISH N MUSHY PEA ROSTI
- PUFF PASTRY SALMON CROLINE
- SMOKED MACKREL PATE ON A LAYER OF CUCUMBER & PUMPERNIKEL BREAD
- MINI LEMON SOLE GOUJON WITH A TARTARE MAYO DIP
- ORIENTAL THAI FISH CAKES WITH A SWEET CHILLI SAUCE