



## THE FLAVOUR KITCHEN CANAPÉ SELECTION

We have two types of Canape menus: **Drop off** (including re-heatable canapes) and **Chef Onsite Finished**.

Our **Drop Off Menus** are designed for parties where perhaps there is not enough space for a chef to finish the canapes onsite or if the budget does not permit additional staff such as chefs. If you do want some warm canapes, we can deliver a selection of re-heatable canapes which you can pop in the oven to warm through.

Our **Onsite Chef Finished Menus** are great for longer events, where there is a bit of space for chefs to warm (if required) and finish the canapes just before service. You can also choose from the Drop Off Canapes menus if opting for this service.

### PRICING & PACKAGES

Prices are £1.75+VAT per canapé, £6.50+VAT for four (Discounts available for larger booking)

Minimum order - £400.00+VAT

For **Drop Off Menus**, we charge delivery (and parking if required). Charges start from £35.00+VAT.

For **Onsite Chef menus**, chef fees are £135.00+VAT for the lead chef and £100.00+VAT for additional chefs (1 chef per 25-30 guests). We may also charge a delivery and parking charge.

We suggest ordering 5-6 canapes pp for a short reception (1-2 hours) and 8-10 canapes pp for a longer event (up to 3 hours).

You may wish to combine with our drop off Finger Food/Manapes & Bowl Food dishes.

### ALLERGIES/DIETARY REQUIREMENTS

**GF** - These canapés are gluten free (NB we can also adapt many of our other canapes to be gluten free – please advise if this is required when ordering)

Many of our canapés are **dairy free** or can be made dairy free (using dairy alternatives) – please ask for further information

**N** – indicates nuts are active ingredients in the canape recipe

**VG** – denotes vegan canapes (NB we can also adapt many our vegetarian canapes to be vegan – please ask for further details)

## DROP OFF CANAPES MENUS





## DROP OFF CANAPES

### FISH

- Corn cups with Mexican style prawn cocktails
- Scotch hot smoked salmon quails eggs with dill & mustard mayo
- Mirin glazed salmon skewers with ginger soy dipping sauce (GF)
- Spoons of Thai style crab salad with fried shallots (GF)
- Sloe gin & beetroot cured salmon on dill blinis with horseradish crème
- Lobsta rolls – butter poached lobster & cray fish salad in little choux buns w, citrus hollandaise
- Chilli and ginger marinaded tuna with papaya salsa (GF)
- Herbed scones with smoked salmon, lemon crème fraiche & caviar
- Harissa style prawn skewers with preserved lemon and walnut salsa (GF, N)

### VEGETARIAN

- Sweetcorn fritters with avocado salsa (GF)
- Superfood Vietnamese summer roll with peanut dipping sauce (VG, N)
- Smoked aubergine fritter w, saffron yoghurt & walnut & pomegranate relish (GF, N)
- Slow roast heirloom tomato & whipped goats cheese mousse on parmesan shortbread
- Tomato tart tatin with balsamic pearls (VG)
- Green olive tortilla with romesco sauce (N)
- Goats cheese mousse tarts with walnut praline and red onion relish on walnut toasts (N)

### MEAT

- Five spiced duck breast with peach chutney on sour dough toasts
- Rare sirloin of beef with celeriac remoulade and crispy fried onions on a rosemary crostini
- Korean beef skewers with pickled cucumber
- Crispy duck summer roll with plum dipping sauce (GF)
- Little Yorkshire puddings with rare roast beef and horseradish crème fraiche
- Italian style sirloin of beef on parmesan shortbread with rocket pesto
- Chorizo and morcilla scotch quails eggs with The FK's romesco sauce
- Thai style chicken skewers with satay sauce (GF)
- Saffron and spiced chicken filo cups with almond tarator and pomegranate

### DESSERT

- Salted caramel brownie bites
- New York cheesecake squares
- Mini choux buns (lemon, chocolate & pistachio or coffee)
- Tiramisu pots
- Orange pannacotta pots with rhubarb compote (GF)
- Little lemon posset pots with ginger shortbread
- Meringue kisses (pistachio and raspberry, lemon and lime, chocolate) (GF)



## RE-HEATABLE DROP-OFF CANAPES

### VEGETARIAN

Courgette, feta and mint fritters with lemon mayo (GF)

Mushroom and taleggio arancini with arrabiata dipping sauce

Little potato samosas with mango chutney (VG)

Little feta and mint filo parcels with chilli-honey drizzle

Sweetcorn fritters with Thai Basil Pesto (GF, N)

Katsu sweet potato wedges with kare-kare dipping sauce

### FISH

Thai style fish cakes with sweet chilli dipping sauce (GF)

Fish koftes with spiced yoghurt

Cajun style crab cakes with mojo sauce

Salt cod croquettes with roasted garlic aioli

### MEAT

Spiced lamb or beef koftes with pistachios and tahini yoghurt dipping sauce (GF, N)

Indonesian duck satay skewers (GF)

Middle-eastern spiced lamb skewers with pomegranate tzatziki (GF)

Pulled pork sausage rolls with mustard mayo

Vietnamese style lemongrass pork balls with nuoc cham dipping sauce (GF)

Katsu style chicken goujons with kare-kare dipping sauce

Minted lamb shoulder croquettes with salsa verde

Manchego and serrano ham croquettes with red pepper salsa

**THESE CANAPES ARE DELIVERED IN FOIL TRAYS READY TO PLACE IN THE OVEN. FULL RE-HEATING INSTRUCTIONS AND SERVING GUIDELINES WILL BE PROVIDED.**

**ONSITE CHEF CANAPES MENUS**





## ONSITE CHEF CANAPES MENUS

### FISH

- Spoons of truffle and yuzu marinaded sea bass (C, GF)
- Whipped salt cod crostini with green olive tapenade (C)
- Salt cod fritters with roasted garlic aioli (H)
- Cucumber cups of Thai style crab salad with fried shallots (GF, C)
- Citrus cured salmon in cucumber cups with avocado crème fraiche and flying fish roe (C)
- Skewers of chilli and ginger marinaded tuna with papaya salsa (C, GF)
- Vietnamese style fish brochettes (GF, H, N)
- Thai fish cakes with green mango salsa (GF, H)
- Steamed prawn wontons (H)
- Prawn tacos with avocado relish (H or C)

### VEGETARIAN

- Burrata and crushed pea and broad bean with salsa verde on sour dough toasts (C)
- Mushroom gyoza with sesame dipping sauce (H, VG)
- Goats cheese brulee on walnut toasts with red onion relish (C, N)
- Welsh rarebit bites (H)
- Cauliflower fritters with coconut chutney (H, VG)
- Truffled goats cheese fritters (H)
- Soft boiled quails egg, truffle crème and asparagus crostini (C)

### MEAT

- Rare sirloin of beef with on a fondant potato with horseradish crème fraiche (H, GF)
- Roast sirloin of beef on garlic crostini with potted mushrooms & bone marrow butter (H)
- Chili caramel pork belly bites (H, GF)
- Pulled pork croquettes with BBQ sauce (H)
- Seared venison on game chips with red currant compote (H, GF)
- Chipotle chicken tacos with avocado relish (H or C)
- Mozzarella stuffed meatballs with arrabiata dipping sauce (H, GF)
- Chicken shawarma skewers with tahini dipping sauce (H)
- Chicken liver parfait on brioche toasts with sauternes jelly and crispy chicken skin (C)

### DESSERT

- Daim bar cookies with hot chocolate shots(H)
- Sticky toffee pudding bites with whisky toffee sauce (H)
- Mini ice-cream cones (e.g. Salted caramel, Strawberries and Cream) (C)
- Persian Eton Mess pots (C)
- Spoons of espresso crème brulee (C)



## **TERMS OF BUSINESS & ADDITIONAL SERVICES**

### **BOOKING TERMS**

We require a 25% non-refundable deposit to secure the booking. The balance is then invoiced 7 days before the event.

Final numbers need to be confirmed at the time of final invoicing (i.e. 7 days before the event).

If a hireware order has been placed, a deposit to cover any losses will be included in the balance invoice. This will be refunded back 7 days after the event less any losses costs.

### **WAITING & BAR STAFF**

We would be very happy to arrange front of house staff for your event. We have a team of professional bar and waiting staff including event managers, bar managers, mixologists and core waiting and bar personnel who work directly for us. Our rates start at £16.50+VAT per hour for core staff.

### **HIREWARE**

We deliver the canapes on smart disposable platters ready for service (reheatable canapes are delivered in foil trays but we supply extra platters to serve these from when ready).

We can arrange the hire of any equipment such as china, slate, glass and wooden canape boards, glassware, bar equipment and furniture that you may require for your event. We work with a number of suppliers who can provide access to range of affordable and high quality equipment.

### **CONTACT**

Please contact us on 07766820 696 or [hello@theflavourkitchen.co.uk](mailto:hello@theflavourkitchen.co.uk) for further information and to discuss your requirements in more detail.

