



## THE FLAVOUR KITCHEN CANAPÉ SELECTION 2019

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 £1.95+VAT per canapé, £7.50+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

### FISH

- Tacos with Mexican style prawn cocktail (G, C)
- Beetroot rosti with smoked trout and quails egg (F, E)
- Scotch hot smoked salmon quails eggs with dill & mustard mayo (F, E, G)
- Mirin glazed salmon skewers with ginger soy dipping sauce (S, Se, F)
- Cucumber cups of Thai style crab salad with fried shallots (C, G)
- Sloe gin & beetroot cured salmon on dill blinis or cucumber cups w, horseradish (F, G, E (for blinis), M)
- Lobsta rolls – butter poached lobster & crayfish salad in choux buns w, citrus hollandaise (C, E, G)
- Chilli and lime dressed crab on brioche toasts (C, E, G)
- Harissa style prawn skewers with preserved lemon and walnut salsa (C, N)

### VEGETARIAN

- Sweetcorn fritters with avocado salsa (E, M)
- Smoked aubergine fritter w, saffron yoghurt & walnut & pomegranate relish (N, M, E)
- Slow roast heirloom tomato & whipped goats cheese mousse on parmesan shortbread (G, M)
- Goats cheese mousse , walnut praline & red onion relish on nut & raisin toasts (N, G, M)
- Roasted butternut squash, blue cheese and pecan in filo cups (N, M, G)

### VEGAN

- Spiced cauliflower fritters with tomato, coconut and lime salsa (G)
- Miso glazed aubergine skewers with soy ginger dipping sauce (S, Se)
- Tomato tart tatin with balsamic pearls (G)
- Spiced squash mousse, toasted pumpkin seeds & pistachio nib tart(N, G)
- Beetroot blini with carrot and sesame salad (Se, P)
- Superfood Vietnamese summer roll with peanut dipping sauce(S, P)

### MEAT

- Five spiced duck breast w, peach chutney crostini (G)
- Duck rillettes croustade (G)
- Rare sirloin of beef, remoulade & crispy onions on rosemary toasts (G, Ce, E, Mu)
- Korean beef skewers w, pickled cucumber (S, Se)
- Crispy duck summer roll w, plum dipping sauce (S)
- Little yorkshire puddings w, rare roast beef & horseradish creme fraiche (G, M)
- Rare sirloin of beef on parmesan shortbread with rocket pesto (G, E, M)
- Chorizo & morcilla scotch quails eggs with romesco sauce (E, G, N)
- Thai style chicken skewers w, satay sauce (P, S, Se)
- Saffron & spiced chicken filo cups w, almond tarator & lemon humous (G, N, M)

### DESSERT

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



## REHEATABLE DROP OFF CANAPES

### VEGETARIAN/VEGAN (VG)

Courgette, feta and mint fritters with lemon mayo (E, M)

Pea croquettes (VG, G)

Mushroom and taleggio arancini with arrabiata dipping sauce (G, M)

Little potato samosas, mango chutney (VG) (G)

Little feta and mint filo parcels with chilli-honey drizzle (G, M)

Squash and pecan 'sausage' rolls (VG) (G, N)

Katsu sweet potato wedges with kare-kare dipping sauce (G, E, M) (can be made vegan)

Sweet potato fritters with lime creme fraiche (M)

### FISH

Thai style fish cakes with sweet chilli dipping sauce (S, Se, Mol)

Fish koftes with spiced yoghurt

Cajun style crab cakes with mojo sauce (C, G, E, M)

Salt cod croquettes with roasted garlic aioli

### MEAT

Spiced lamb or beef koftes with pistachios and tahini yoghurt (N, M)

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

Pulled pork sausage rolls with BBQ sauce (G, S)

Harissa lamb sausage roll with mint yoghurt (G, M)

Katsu style chicken goujons with kare-kare sauce (Se, S, G, M, E)

Minted lamb shoulder croquettes with salsa (G, M, E)

Manchego and serrano ham croquettes with red pepper salsa (G, M, E)



## ONSITE CHEF CANAPES

### FISH

- Spoons of truffle and yuzu marinaded sea bass (C) (S, F)
- Hawaiian style Salmon poke on black sesame cracker(C) (F, S, Se)
- Whipped salt cod crostini w, green olive tapenade (C) (G, F)
- Citrus cured salmon in cucumber cups w, avocado crème fraiche & flying fish roe (M, F)
- Vietnamese style fish brochettes (H) (N, F)
- Thai fish cakes w, green mango salsa (H) (Mol, F, E, S)
- Steamed prawn wontons (H) (C, S, Se, G)
- Prawn tacos with avocado relish (H or C) (G, C)
- Celeriac rosti with smoked salmon and fennel remoulade (H) (F, E, M)

### VEGETARIAN/VEGAN (VG)

- Burrata and crushed pea and broad bean with salsa verde crostini(C) (G, M)
- Mushroom gyoza with sesame dipping sauce (H, VG) (G, Se, S)
- Beetroot blinis with sauteed mushrooms (G, M, E)
- Welsh rarebit bites (H) (G, M)
- Tempured Cauliflower fritters with coconut chutney (H, VG) (G)
- Truffled goats cheese fritters (H) (G, M)
- Soft boiled quails egg, truffle crème and asparagus crostini (C) (G, E, M)
- Pumpkin, parmesan and sage arancini with rocket pesto dip (H) (M, G, E)

### MEAT

- Vietnamese style lemongrass pork balls with nuoc cham dipping sauce (S, F)
- Japanese style fried chicken skewers with wasabi mayo (H) (G, S, Se, E)
- Chili caramel pork belly bites (H) (S, Se, F)
- Pulled pork croquettes with BBQ sauce (H) (G, M, E, S)
- Confit duck, feta and caramelised onion tart (G, M)
- Seared venison on game chips with red currant compote (H) (Mu)
- Chipotle chicken tacos with avocado relish (H or C) (G)
- Mozzarella stuffed meatballs with arrabiata dipping sauce (H) (G, M)
- Chicken shawarma skewers with tahini dipping sauce (H) (Se, M)
- Chicken liver parfait, brioche toasts, sauternes jelly & crispy chicken skin (C)(G)

### DESSERT

- Daim bar cookies with hot chocolate shots(H) (G, M)
- Sticky toffee pudding bites w, whisky toffee sauce (H) (G, M, E)
- Persian Eton Mess pots (C) (E, M,
- Spoons of espresso crème brulee (C) (M, E)
- Mini lemon meringue pies (G, M, E)



## TERMS OF BUSINESS & ADDITIONAL SERVICES

### BOOKING TERMS

We require a 25% non-refundable deposit to secure the booking. The balance is then invoiced 14 days before the event.

Final numbers need to be confirmed at the time of final invoicing (i.e. 14 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.



