



## THE FLAVOUR KITCHEN CANAPÉ SELECTION 2023

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 £2.10+VAT per canapé, £8.00+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 £25.00 p/h for the lead chef and £20.00 p/h for additional chefs (required for larger events). 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

Many of our canapés are naturally gluten and/or dairy free but we can also adapt many of our other canapes to be gluten or dairy free – please advise if this is required when ordering). We can also adapt many our vegetarian canapes to be vegan – please ask for further details

**G - Gluten; E - Eggs; M - Milk; S - Soy; S - Sesame; F- Fish; C - Crustacean; Mo- Molluscs; P - Peanuts; N - Nuts; Ce - Celery; Mu - Mustard; Su- Sulphides; L - Lupin**





## DROP OFF CANAPES

### VEGAN

Spiced Cauliflower Fritters w, Coconut & Lime Salsa (G)  
Miso Glazed Aubergine Skewers with Soy Ginger Dip (S, Se)  
Tomato Tart Tartin w, Balsamic Pearls (G)  
Superfood Summer Roll w, Peanut & Chilli Dip (P, S)  
Veggie Haggis Tart w, Red Onion Marmalade (G, Ce)  
Caramelised Mushroom Vol-au-Vent

### FISH

Beetroot Rosti w, Smoked Trout and Dill Hollandaise (F, M, Mu, E)  
Hot Smoked Salmon Scotch Quails Egg w, Lemon Mayo (E, F, G, M, Mu)  
Teriyaki Salmon Skewers w, Ginger Soy Dip (S, Se, F)  
Cucumber Cups of Thai Crab Salad w, Fried Shallots (G, C, F)  
Sloe Gin & Beetroot Cured Salmon, Horseradish Creme on Buckwheat Blini (G, E, F, M) or  
in Cucumber Cup (M, F)  
Lobsta' Roll - Lobster & Crayfish Salad in Choux Buns w, Hollandaise (C, G, M, E)  
Chilli & Lime Dressed Crab on Brioche Toasts (G, E, M)  
Juicy Harissa King Prawns w, Lemon Mayo (C, E, Mu)  
Curried Crab and Sweetcorn Vol-au-Vents (G, C, M, E, Mu)

### VEGETARIAN

Sweetcorn Fritters w, Avocado Salsa (E, M, G)  
Smoked Aubergine Fritter w, Saffron Yoghurt, Walnut & Pomegranate (N, G, E, M)  
Slow Roast Tomato & Whipped Goats Cheese on Parmesan Shortbread (E, M, G)  
Roasted Beetroot, Goats Cheese and Hazelnut Praline Tartlets (N, M, G)  
Roasted Squash, Blue Cheese and Candied Pecan Filo Cups (N, M, G)  
Honey Glazed Pear and Gorgonzola Crostini

### MEAT

Five Spiced Duck Breast with Peach Compote Crostini (G)  
Chicken Liver Parfait with Sauternes Jelly and Crispy Chicken Skin on Toasted Brioche (G, E, M)  
Rare Sirloin of Beef on Parmesan Shortbread w, Rocket Pesto (G, E, M)  
Crispy Duck Summer Roll w, Plum Dip (S)  
Chorizo and Morcilla Scotch Quails Egg with Aioli and Roasted Red Pepper (G, E, M, Mu)  
Thai Style Chicken Skewers w, Satay Sauce (P, Se, F, S)  
Korean Beef Skewers w, Pickled Cucumber (S, Se)  
Saffron Chicken Filo Cigars with Honey Drizzle  
Little Yorkshire Puddings w, Rare Sirloin of Beef & Horseradish Creme (G, E, M)



### **DROP OFF REHEATABLE CANAPES (ALSO AVAILABLE W, ONSITE CHEF)**

Mushroom and Taleggio Arancini with Arrabiata Dip (M, G, E) (Vegetarian)

Kimchi and Cheddar Croquettes w, Umami Mayo (M, G, E) (Vegetarian - can be made vegan)

Feta, Mint and Spinach Borek w, Honey Drizzle (M, G) (Vegetarian)

Squash and Pecan 'Sausage' Rolls (Vegan) (N, G)

Sweet Potato Fritters w, Lime Creme Fraiche (M, G) (Vegetarian)

Thai Fish Cakes w, Sweet Chilli Sauce (F, Mo, S, Se)

Fish Koftas w, Spiced Yoghurt (E, F, G)

Salt Cod Croquettes with Saffron Aioli (F, G, M, E)

Pulled Pork Croquettes w, BBQ Sauce (Ce, G, E, M, Mu)

Harissa Lamb Sausage Roll w, Raita (G, E, M)

Minted Lamb Shoulder Croquettes w Mint Salsa (G, E, M)

Chorizo Croquettes with Roasted Red Pepper Sauce (G, E, M)

### **DROP OFF DESSERT CANAPES**

Little Lemon Posset Pots (M)

Salted Caramel Brownie Bites (M, E, G)

Hazelnut and Chocolate Kisses (M, E, G)

Vegan Chocolate Brownie Bites (G)

Chocolate Ganache Pots (M)

NY Cheesecake Bites (G, E, M)



## ONSITE CHEF CANAPES

### VEGAN

Korean Glazed Tofu with Pickled Cucumber Skewers (S, Se) (HOT)

Mushroom Gyoza with Sesame Dip (Se, G, S) (HOT)

Panko Sweet Potato Wedges w, Kare Kare Dip (G, S) (HOT)

Tempered Cauliflower Fritters with South Indian Coconut Salsa (G) (HOT)

Korean Style Popcorn Cauliflower (S, Se, G)

Veggie Haggis Kofta with Mango Chutney (Mu, G) (HOT)

### FISH

Scallop, Black Pudding and Bacon Crostini (Mo, G) HOT

Spoons of Yuzu and Truffle Marinaded Sea Bass Ceviche (F, S)

Salmon Poke on Black Sesame Crisps (F, Se, S)

Crab Croquette w, Saffron Aioli (C, G E, M, Mu) HOT

Vietnamese Style Fish Brochettes (S, Se, F, P) (HOT)

Steamed Prawn Wontons (C, G, S, Se) (HOT)

Prawn Tacos w, Avocado Relish (C, G) (HOT)

Rosti w, Smoked Salmon and Horseradish Creme (F, G, E, M, Ce) (HOT)

Blackened Salmon Skewers with Pineapple Salsa (F, Ce) (HOT)

### VEGETARIAN

Burrata, Crushed Pea and Broad Bean with Salsa Verde Crostini (M, G)

Fig, Whipped Goats Cheese, Honey and Walnut Crostini (N, M, G)

Truffled Goats Cheese Fritter w, Pea Salsa (M, E, G) (HOT)

Soft Boiled Quails Egg, Truffle Creme, Asparagus Crostini (E, G, M)

Pumpkin, Parmesan and Sage Arancini w, Rocket Pesto (G, E, M) (HOT)

Tomato and Gruyere Choux Fritters (M, E, G) HOT

Butternut Squash, Black Bean and Feta Taco (G, M) (HOT)

### MEAT

Chilli Caramel Pork Belly Bite (Se, S, F) HOT

Welsh Rarebit Bites (G, M, E, Mu) HOT (can also be made vegan or vegetarian)

Confit Duck, Feta and Caramelised Onions Tarts (G, M) HOT

Seared Venison on Game Chips w, Red Currant Jelly (HOT)

Chipotle Chicken Tacos w Avocado Salsa (G) (HOT or COLD)

Italian Meatballs w, Mozzarella Stuffing and Tomato Confit Dip (M, E, G) (HOT)

Saffron Chicken Filo Cigars w, Honey Drizzle (G, M) HOT or COLD

Rare Sirloin of Beef Skewers w, Bearnaise Sauce (E, Mu, M) HOT

Japanese Fried Chicken w, Wasabi Mayo (E, Mu, M, G) HOT



## 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.



