

## CANAPÉ IDEAS

### VEGETARIAN CANAPES

Apricot bites, honey, blue cream cheese, pear, walnut  
Chive pancakes with soured cream and red onion confit  
Crispy carrot & spring onion rosti with papaya avocado and grapefruit salsa  
Goats cheese and cherry tomato galettes with basil  
Lemon marinated tortellini & sun dried tomato skewers  
Parmesan & black olive shortbreads with hazelnut & wild garlic pesto  
Baby jacket potato with goats cheese and chives  
Beetroot rosti with sour cream & apple sauce  
Tricolour skewers of basil, tomato & mozzarella  
Stuffed quails eggs  
Potato latka with apple sauce & sour cream  
Red lentil, coconut and sesame seed pate served on pumpernickel  
Poached quails egg in a croustade with hollandaise  
Bloody Mary shot  
Coconut tom yum soup – hot and sour thai soup served warm in a shot glass  
Vegetable spring rolls with a red chilli nam jim  
Rolled parsley tortilla with a black olive ricotta  
Minted feta & pine nut filo rolls with a lemon aioli  
Mini savoury cones filled with Thai green papaya and avocado salad  
Polenta triangles with fig and red onion relish & goat's cheese topped with a sprig of fresh rosemary  
Thick cut chips with a garlic mayonnaise  
Mozzarella arancini rice balls with a tomato salsa  
Soy grilled quails egg & sesame seeds  
Smoked aubergine & yoghurt filo tarts  
Sweet potato & chickpea mini burger served in a brioche bun

### VEGAN

Sweetcorn & tofu fritters  
Roasted gnocchi, sun blush tomato & olive stack  
Chick pea Falafel with beetroot humus  
Polenta bites with mushroom & caramelised onion

### MEAT

Smoked duck with chevre and fig  
Rare roast fillet of beef & horseradish cream on a mini Yorkshire pudding  
Hot honeyed water chestnuts wrapped in bacon  
Mini sausages glazed with honey and sesame seeds  
Crispy aromatic duck pancakes  
Aromatic duck served in a cucumber cup on a china spoon (gluten free)

Spicy chicken satay with a peanut dipping sauce served in a shot glass  
Cherubs on horseback  
Tartlets with bang bang chicken  
Lemon grass infused chicken bite with a mint, cumin & yoghurt dip  
Prosciutto wrapped figs (GF)  
Little beef tacos  
Bite sized toad in the hole  
Mini beef burgers & hot dogs  
Chicken satay skewers with a peanut dipping sauce  
handmade scotch egg canapés

#### FISH

Trio of prawn mousse, lemon and dill served on a scallop shell  
Seared tuna with wasabi mayonnaise & pickled ginger served on a china spoon  
Smoked salmon blinis with soured cream & caviar  
Smoked trout and spinach roulade  
Nori sushi & Californian rolls  
Thai fishcakes with dipping sauce  
Cherry tomatoes with crab & tarragon mayonnaise  
Spicy prawn crostini  
Potato rosti with crème fraiche, caviar & dill  
Mini devilled crab cakes with tomato remoulade  
Tartlets with crab, ginger & lime  
Mangetout wrapped prawn skewers with citrus mayonnaise  
Quail's egg and caviar  
Deep fried prawns with a tequila lime dipping sauce  
Tiny scones with crème fresh and smoked trout  
Fragrant saffron prawns served in a china spoon (GF)  
Fish goujons with tartar sauce  
handmade smoked haddock scotch egg canapés

#### SWEET

Tiny scones with clotted cream & homemade preserves  
Mini meringues with raspberries & cream  
Pavlovas with kiwi and passion fruit  
Individual profiteroles  
Individual rich chocolate brownies  
Chocolate cups with chocolate mouse  
Chocolate cups with mango and mascapone cream  
Tiramisu bouche  
Citrus ginger cream tartlets  
Crème brulee spoon  
Strawberry Margarita Jell-O Shots & Candy skewer

#### DELIVERY ONLY OPTION

Apricot bites stuffed with cream cheese and walnuts (V)  
Caramelized Medjool dates wrapped in bacon and stuffed with mango chutney (hot held)  
Chard and brie and/or rosemary and pumpkin mini savoury muffins (V)  
Chicken satay with spicy peanut dip  
Cocktail sausages with a honey and mustard dip (hot held)  
Crispy potato skins or marinated king prawns with a garlic alioli (best served in large bowl with skewers)  
Cucumber & cream cheese hearts (V)  
Gingered chicken cakes with a coriander and lime mayonnaise (hot held)  
Mushroom frittata bite – served on a disposable fork (V) (placed on fork on site)  
Parmesan and anchovy palmiers  
Prawn cocktail and/or salmon mouse served in a disposable shot glass served with a grissini (piped into glass on site)  
Prosciutto wrapped figs, melon or papaya skewers  
Rolled ricotta & sage crepes (V) and/or smoked ham crepes with tarragon & mustard cream  
Sesame and/or nori sushi rolls with cucumber or avocado (V) (each rice roll will require slicing on site)  
Skewered sun blush tomato, griddled haluomi and black olive (V)  
Skewered roasted pumpkin with pesto and crispy bacon  
Skewered marinated water chestnuts with sage and salami  
Smoked salmon blinis  
Smoked trout & spinach roulade  
Thai fish cake with sweet chili dip (hot held)

#### SOME WEDDING FAVOURITES

Apricot bites stuffed with cream cheese and walnuts (V)  
Aromatic duck served in a cucumber cup on a china spoon (gluten free)  
Cocktail sausages with a honey and mustard dip (can be gluten free)  
Cucumber & cream cheese hearts (V)  
Gingered chicken cakes with a coriander and lime mayonnaise  
Mini cones filled with a peanut dipping and our own spicy chicken satay  
Parmesan and anchovy palmiers  
Prawn cocktail served in a shot glass served with a grissini  
Prosciutto wrapped figs, melon or papaya skewers  
Skewered sun blush tomato, griddled halumi and black olive (V)  
Skewered roasted pumpkin with pesto and crispy bacon  
Smoked salmon blinis  
Smoked trout & spinach roulade  
Thai spiced fillet of beef in a filo cup

## EVENT TERMS AND CONDITIONS

- Prices are a guide, based on a minimum of 60 adult guests (unless otherwise agreed) and are only guaranteed once your function is confirmed
- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions. A further (non-refundable) 50% will be required 2 months before your event. The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 2 months before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery, glassware and linen has been included in this quote.
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- **Insurance – we strongly advise that you take out event insurance**
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case – we have included the hire of an additional oven
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- We do not remove rubbish unless by prior arrangement, for which there is a charge
- Children aged 2-12 charged at half adult rate, over 12 charged at adult rate, under 2s please provide own food.
- Ingredients are subject to availability and change

## CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given

01264 860649 | 07973 862954 | [info@taste-food.co.uk](mailto:info@taste-food.co.uk) | [www.taste-food.co.uk](http://www.taste-food.co.uk)

Inglenook Cottage, Drove Road, Chilbolton, Hampshire SO20 6AB