

# All About Catering

## Canapés

### Hot Canapés

#### Fish

Deville Whitebait with Caper Mayonnaise  
Panko Crumbed Tuna, Flat Parsley and Red Onion Croquettes  
Smoked Salmon, Caper and Dill Arancini  
Roasted Cod and Chorizo Spoons with Spiced Tomato Compote  
Scallop wrapped in Pancetta with Lime Butter  
Crispy Hake Goujons with Chilli Jam  
Salted Anchovy and Parmesan Cheese Straws  
Filo Tartlette of Smoked Haddock Florentine  
Thai Salmon Fishcakes with Sweet Chilli, Coriander and Rice Vinegar

#### Meat

'Toad' in the Hole with Caramelised Shallot Jam  
Turkey, Fennel & Chilli Koftas  
Prosciutto and Gorgonzola Arancini  
Devils on Horseback with Toasted Almonds  
Sticky Mojo Chicken Skewers  
Honey and Soy Glazed Pork Belly with Vietnamese Sweet Sauce  
Smoked Ham, Cheese and Dijon Croquettes  
Fillet of Lamb Tikka with Cumin and Date Chutney on Mini Poppadum  
Pan-fried Black Pudding topped with Pea Puree and Crispy Pancetta

#### Vegetarian

Twice-baked Isle of Wight Blue Soufflé with Fig Chutney  
Asparagus, Parmesan and Chive Arancini  
Wild Mushroom Tartlettes with Madeira, Truffle and Thyme  
Butternut Squash and Onion Pakoras  
Island Bakers Focaccia, IW Blue and Roasted Grapes  
Beetroot and Chickpea Cakes topped with Feta and Beetroot Crisp  
Davidstow Cheddar and Spring Onion Beignets  
Steamed Buns with Miso Aubergine, Tofu and Kimchi

#### Vegan

Arreton Valley Heritage Tomato and Sweet Onion Tartlette

All prices are quoted ex-VAT

#### **All About Catering**

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New Canapés 2020

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### Cold Canapés

#### Fish

Fennel and Potato Rosti topped with Smoked Trout and Salsa Verde  
Seared Sesame Tuna with Pickled Ginger and Soy  
Marinated Herring, Pickled Cucumber and Lemon Sabayon  
Island Bakers Bread topped with Avocado, Smoked Salmon and Mizuna  
Pea Blinis with Island Crab, Lemon Zest and Peashoots  
Ginger Cured Mackerel, Beetroot Chutney and Basil Yoghurt Spoons  
Spiced Potted Shrimps on Granary Toast  
Gravadlax cured with Mermaid Gin, Ventnor Salt and Juniper on Pickled Cucumber  
Island Lobster with Brown Crab Mayonnaise on Sourdough Toast

#### Meat

Parma Ham, Fresh Fig and Bocconcini Skewers  
Baby Paprika Roasted Potatoes with Sour Cream and Chorizo  
Fillet of Island Beef wrapped in Cucumber, Carrot, Watercress and Wasabi  
Tarragon Scone topped with Horseradish Remoulade and Carpaccio of Beef  
Brioche Crostini with Chicken Liver Parfait, Toasted Pistachios and Onion Chutney  
Pressed Terrine of Smoked Chicken with Pickled Vegetables  
Charred Lamb Fillet, Tapenade and Yellow Pepper on Toasted Brioche  
Five Spiced Duck with Crispy Seaweed and Plum Sauce on Toasted Tortilla  
Tandoori Chicken, Mango, Chilli and Toasted Coconut on Mini Poppadum

#### Vegetarian

Gallybagger Sable with Whipped Green Barn Farm Goats Cheese and Beetroot Crisp  
Butternut Squash, Sweet Potato and Sage Frittata with Black Olive Mascarpone  
Isle of Wight Soft Cheese on Rye Cracker drizzled with honey and chopped walnuts  
Grilled Polenta topped with Peppadews, Ricotta and Basil  
Radishes with Cream Cheese, Smoked Garlic and Garlic Cress  
Wild Mushroom Parfait on Toasted Brioche with Celery Leaf

#### Vegan

Vodka Soaked Watermelon with Briddlesford Feta and Fresh Mint  
Grilled Courgette with Butterbean Houmous and Toasted Pumpkin Seeds  
Olive Bread Crostini with Balsamic Roasted Fig and  
Spicy Gazpacho Shots

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### **Sweet Canapés**

Shot Glass Panna Cotta with Passion Fruit  
Baby Meringues with Raspberries and Cream  
Lemon Curd and Blueberry Tartlette  
French Toast topped with Caramelised Banana and Toffee Drizzle  
Dark Chocolate and Rum Truffles

### **Notes of Guidance on Quantities**

For a pre-dinner drinks reception, or at a wedding,  
for ½ hour – a minimum of 4 items,  
or for an hour - a minimum of 6 items,  
or an hour and a half – a minimum of 8 items

For a cocktail party  
Allow 10-12 items

### **Prices**

All canapes are £1.75 each

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