

decadent

CATERING LTD
CATERING FOR ALL OCCASIONS

Canape Menu

Round toasted breads topped with St Aqr Cheese and Caramelized Apple (v)

Honey, Soya Sauce & Sesame seed chipolatas

Mini Vol au Vents filled with: Prawn, Avocado and Chilli dressing; Smoked Trout, Horseradish & Asparagus; Wild Mushroom & Parmesan

Mediterranean Olive & Mozzarella and Sundried Tomato & Mozzarella Skewers (V)

Homemade Chicken skewers: succulent pieces of Chicken marinated in Tikka, Satay or Smokey BBQ.

Wontons with a Creamy Brie and Cranberry filling (v)

French Brie wedge coated in a rosemary & garlic crumb (v)

Light pastry star shaped cheese bites with a hint of Chili (v)

A selection of traditional Mini Quiches: Tomato & Basil; Cheese, Onion & Chive; Stilton & Broccoli; Mushroom & Cheddar all encased in stone-oven baked, golden, shortcrust pastry (v)

Smoked Salmon Blinis. Bite size pancakes topped with Soft Cream Cheese, decorated with sliced Smoked Salmon and Parsley to garnish

Shrimp in a Rösti Potato Shell or Mini Steak, Stilton & Whisky Rosti finished with a medallion of beef

Mini Yorkshire Pudding Selection Light Golden Mini Yorkshire Puddings, filled with Roast Beef & Horseradish Crème Fraiche

Mini Wrap Selection filled with various fillings to suit your taste.

Crolines a light Puff Pastry filled with Cheese and Ham; Creamy Mushroom (V), and Salmon.

Mini shortcrust pastry cases filled with a selection of: British Beef & Brown Ale; succulent Chicken & Chopped Tarragon and topped with light puff pastry lids

Desserts

Mini Assortment Belgian Mini Pastries: Mini Eclairs; Cream Puffs; Napoleons; Brownies

Brioche Pasquier Petits Fours: Apple Blackcurrant Square; Chocolate Tartlet; Pistachio Rectangle; Apricot Flan; Coffee & Chocolate Eclairs; Opera Square: Raspberry Financier

Mini Assorted Fruit Tartlets: Mini sweet pastry tartlets filled with: Crème Patisserie and decorated with a Strawberry, Raspberry or Mixed Berries finished with a fruit glaze.

Mini Macaroon Selection: Chocolate; Raspberry; Pistachio; Coffee; Lemon; Vanilla

Price Guide

Canapés (4 savouries 1 dessert) from £6.95 per head ex vat

Canapés (3 savouries 2 dessert) from £6.55 per head ex vat

Canapés (5 savouries 1 dessert) from £7.95 per head ex vat

Please let us know of any Food Allergies/Intolerances, vegetarian or Halal options you would like us to consider catering for.

The Canape selections are suggestions to cover varying budgets and occasions. These selections do not represent all that we can provide so do contact us if you do not see what you had in mind. The prices here (based on weekdays) are inclusive of delivery within an 8 mile radius of Leicester City Centre. And exclusive of VAT.