



Penni Black
Catering Service

0800 389 6107
www.penniblack.co.uk

Canapé Menus 2012

Hot Canapés

Meat

- Crispy potato disk topped with fillet steak and béarnaise sauce
- Mini cheeseburgers with tomato relish in a sesame bun
- Oriental chicken served on a lemon grass skewer
- Chicken fillet burger in a mini focaccia bun with mayo and crisp lettuce
- Baby venison and blueberry puff pastry pies
- Lamb kofta served in a shot glass with tzatziki
- Wild boar and apple sausages with honeyed parsnip puree

Fish

- Thai fish cakes with plum sauce
- King prawn rolled in pastry with sweet chilli sauce
- Salmon & crab beignet served with sweet and sour tomato sauce
- Freshly breaded plaice goujons and chips in a wooden cone with tartar sauce
- Seared scallops with apple crumble crust

Vegetarian

- Pea and feta risotto cake with smoked paprika cream
- Vegetarian spring rolls with sweet soy
- Caramelised red onion and Goats cheese puff tart garnished with micro basil
- Asian spiced beignet with fresh coconut salsa
- Homemade spring onion and pea shoot tortellini with a sage butter

Penni Black

Catering Service

0800 389 6107

www.penniblack.co.uk

Cold Canapés

Meat

Parma ham, Roquefort and roast fig on toast
Oriental duck wraps
Mini char-grilled lemon chicken Caesar in a croute basket
Yorkshire puddings with rare roast beef and homemade horseradish cream
Curry butter chicken on mini poppadum's
Baby focaccia buns filled with spring lamb, harrisa and mazuna
Beef Carpaccio with creamed rocket and parmesan on crisp bread

Fish

Smoked salmon and nori Gateau
Stone bass ceviche on a plantain crisp
Salmon tartare with crème fraiche and wasabi flying fish roe
Beetroot salmon blinis with sour cream and chives
Corn fritters with crab cocktail topped off with mango salsa
Seared tuna nicoise in a crispy cone
Grilled tiger prawn, green papaya and chilli salad on a spoon

Vegetarian

Parmesan shortbread thins with goat's cheese and oven dried cherry tomatoes
Anti-pasti skewer with pesto roasted pepper and courgette, kalamata olive and mini mozzarella
Savoury jammy dodgers; peppered cream cheese and red onion jam sandwiched between sage biscuits
Sun blushed tomato, feta and basil filo tartlets
Asian slaw and roasted peanut rice paper roll
Mini croustades filled with asparagus salad, poached quails egg and saffron aioli

Sweet Canapés

Cumquat brulee with peanut crunch
Caramel apple tarts with vanilla mascarpone
Eton mess in mini martini glasses
Seasonal fruit pots with Greek yogurt, honey and passion fruit
White, dark and milk chocolate dipped strawberries
Traditional Tiramisu
White & dark chocolate mousse
Homemade chocolate liquor truffle



Penni Black
Catering Service

0800 389 6107

www.penniblack.co.uk

Delivery Only Canapé Menu

Meat

Beef Carpaccio with creamed rocket and parmesan on crisp bread
Oriental duck wraps

Mini char-grilled lemon chicken Caesar on a baby gem leaf

Parma ham, Roquefort and roast fig on toast

Yorkshire puddings with rare roast beef and homemade horseradish cream

Baby focaccia buns filled with spring lamb, harrisa and mazuna

Fish

Smoked salmon and nori Gateau

Stone bass ceviche on a plantain crisp

Beetroot salmon blinis with sour cream and chives

Salmon tartae with crème fraiche and wasabi flying fish roe

Gilled tiger prawn, green papaya and chilli salad

Corn fritters with crab cocktail topped off with mango salsa

Vegetarian

Parmesan shortbread thins with goat's cheese and oven dried cherry tomatoes

Anti-pasti skewer with pesto roasted pepper and courgette, kalamata olive and mini mozzarella

Mini croustades filled with asparagus salad, poached quails egg and saffron aioli

Savoury jammy dodgers; peppered cream cheese and red onion jam sandwiched between sage biscuits