

Canapés Direct Catering Brochure From 01/11/2017 To 31/10/2018

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For further information please contact us via:

OFFICE HOURS

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Accreditations:

The prices in this brochure are based upon our standard **terms and conditions** please make sure your read these before placing your order, **see page 12**

*Canapes Direct Ltd cannot guarantee our products are allergen free

an allergen list is provided for all our canapes

We are now able to provide nutritional values for all our canapes





Classic Selection

- Ham on Brown Bread with Mustard and Gherkin
- Duck Parfait, Rhubarb Compote, Flat Bread
- Smoked Salmon Tartar with Mascarpone on Blinis
- Open Prawn with Tomato Mousseline on White Bread
- Blinis with Mascarpone and Avruga Caviar
- Tuna Mousseline with Celery & Peppers on White Bread
- Tomato Tapenade, Red and Yellow Peppers Tomato Bread
- Grape with Cream Cheese and Pistachio Nut
- Stilton Mousse with Pecan Nut, Fig Puree on Blinis

The Delectable Selection

- Bacon Mousseline, Tartlet, Sliced celery and Paprika
- Baguetine with Parfait de Canard and Confit d'Orange
- Sliced Cumberland Mini Sausages, Onion Compote, Spring Onion, Yorkshire Pudding
- Fan of Ham, mustard, caper, on Muffin
- Cut Tandoori Chicken, Mango chutney, Coriander on Naan
- Pastrami, Mustard, Gherkin on Ciabatta
- Thai seared Chicken red peppers on a Stick
- Cut Smoked Salmon mousse, Square Rye Bread, Turmeric butter, long chive
- Cut Smoked Salmon Roulade, Wasabi, Pink Pepper corn, Long chives Caprice Ficelle
- Smk Trout Tower, Avruga, Round Potato Cake
- Tuna Flakes & tuna Mousseline with ½ Asparagus, Mascarpone, Fried Leek in Tartlet
- Half Quail Egg, Spicy Mayo, Leek on Ficelle
- Roasted Cherry Tomato, Olive and Tomato tapenade, shallot salsa on tomato bread
- Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding
- Asparagus and sundried tomato sesame seeds on blinis
- Herb & Garlic Cream Cheese, Fresh Tomato, Square Rye Bread, Yellow Pepper Salsa
- Cut mild goat cheese, Fig Chutney, Grape, on Feuillete
- Bagel Basil Pesto Mousse with Brie and Fried Parsley Leaf
- Mozzarella base & stick with tomato Tapenade, Shallot Salsa, Thin slice of Black Olive
- Cheddar Ploughman, Curly Endive, Pecan, Pickle, Granary Bread

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Chef's Special Selection

- Spicy Naan with Smoked Chicken Mousse Coriander and Mango
- Smoked Salmon mousse on Madeleine
- King Prawn with Mayonnaise in Tortilla Cup
- Smoked Salmon with Salmon Mousse and Lemon Zest on Brown Bread
- Avocado Mousse with Parmesan Black Olive on Mediterranean Bread
- North African Minted Couscous on Carrot
- Crunchy Vegetables wrapped in Spinach Tortilla
- Goats Cheese with Italian Parsley and Sundried Tomato on Feuillete
- French bread of Mozzarella Sunblushed Tomato and Pesto
- Smoked Applewood Cheese Fan with Red Fruit Jam on Blinis
- Goat Cheese with Chives & Red Peppers on Shortbread

Joel's Choice Selection

- Chorizo and Red Pepper Mousseline with Spring Onion
- Mini Bagel of Smoked Chicken Mousse with Grapes
- Grilled Gammon with Mixed Peppers and Curly endive on Ficelle
- Duck Parfait with Rhubarb & Ginger on Pain De Mie
- Cointreau marinated chicken with Orange Confit on Crostini
- The Bacon Lettuce and Tomato on Toast
- Parma Ham on Ciabatta with Parmesan Shaving
- Blinis with Keta and Avruga Caviar
- Prawn Tower with Thai Curry Brown Bread
- Tortilla Cup Caesar Salad with Quail Egg and Anchovy
- Mini Bagel Smoked Salmon Tartar Mascarpone and Chives
- Honeved Fresh Salmon with Avocado and Lemon on French Bread
- Rosette of Smoked Salmon Lemon Zest on Blinis
- Mixed Roasted Peppers with Red Pepper Pesto on Ficelle
- Carrot Cup with Grated Celeriac Salad and Red Pepper
- Diced Avocado Salsa Salad Caprice Ficelle
- Focaccia with Mushroom Stroganoff and fried leek
- Quail Egg with Spicy Mayonnaise on Focaccia Bread
- Square Toast with Fresh Avocado and Chilli Jam
- Parmesan Shortbread, Mozzarella, Sun-blushed Tomato & Pesto
- Caprice Ficelle Tricolour (Mozzarella, Yellow Pepper & Cherry Tomato)

NEW

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Gourmet Selection

• • • • • • • • • • • • • • • • • • • •	Parma ham rose with mixed peppers and Flat Parsley on Feuillete Glazed Cut Duck Parfait on Pain de Mie with Fresh Fig Emincé of Smoked Duck with Sesame Seeds on Baguettine Fig Wrapped in Parma ham, With Stick Rolled omelette with Smoked Trout and Keta Blinis Smoked Salmon Carpaccio with Mayonnaise keta on Crostini Tortilla Cup of Marinated Baby Prawns with Lemon and Ginger Classic smoked salmon with Cream Cheese & Keta on Potato Cake Quail Egg and Tomato on Baguettine with Tuna Tapenade Spicy Crab with Sweet Red Pepper on Roasted Potato Beetroot Marinated Smoked Salmon Roll with Avruga on Rye Bread Smoked Salmon Roll, on Beetroot disc, Avruga on Rye Bread Potted Shrimps, Toasted Bread Fresh Asparagus Sundried Tomato and Black Olive on Ficelle Roasted Vine Tomato with Pesto and Shallots Salsa on Grilled Zucchini Waldorf Salad in Tortilla Cup with Apple and Pecan Nut Grilled Artichoke with Humous and Chickpea on Herb Crostini	NEW NEW NEW
•	Vegetable Frittata with Humous and black olives	
•	Aubergine wrapped with Sundried Tomato and Mozzarella	
•	½ Baby Artichoke Heart, Porcini Mousse, Mixed Peppers	NEW
•	Poppy Seed Goat Cheese Yellow salsa & Chives on Triangle Toast	
•	Chargrilled Zucchini with Red Peppers and Goats Cheese	NEW



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Exclusive Selection

	Roast Beef with Horseradish on Yorkshire Pudding Crispy duck salad with Peppers Orange Confit in Tortilla Cup Peppered Beef with Beetroot Chutney and Horseradish on Crouton Moroccan Marinated Chicken, Dried Apricot & Mango chutney on Naan Marinated Artichoke with Chorizo Fan with Pick Duck Dome with Orange Confit Baked Polenta Cured Ham fan and Mozzarella Pearl Smoked Duck Roll Bishops Hat on toast Crouton of Roast Beef and Horseradish sauce Ham with Quail Egg, Sunny-Side-Up on Blinis Mille Feuille of Smoked Chicken, Stilton & Grape Carpaccio of Beef with Anchovy and Frisee on Oval Toast Chicken Liver Parfait, Spiced Port Jelly Tower on Toast Parma Ham Fan on Mozzarella base with Tomato Tapenade Cocktail Prawn Salad with Crab Meat in Tortilla Spicy crab salad & radicchio in Tortilla Cup avocado salsa Quail Egg Niçoise with Olive Tapenade and Anchovy Avocado Salsa with Mexican Prawns in Tortilla Cup Quail egg Wrapped with Smoked Salmon with Avruga on Toast	NEW NEW NEW NEW NEW NEW
•	Salmon Tartar Pattie with Avruga on Arctic Bread Spiced aubergine square, coriander and red pepper on Crostini Zucchini & Pine Nut Omelette with marinated Roast Peppers	NEW
•	Half Quail Egg, Spicy Mayo, Avruga Caviar on Feuillete	NEW
•	Grilled Zucchini wrap with Rocket, Peppers and Tapenade, stick	NEW
•	Pea Panna Cotta on Square Fennel Biscuit with Amaranth	NEW
•	Quenelle of Goat Cheese & Onion Relish on Feuillete	
•	Crostini of Pesto with Chargrilled Mozzarella and Grilled Peppers	NIF'NA/
•	Mozzarella base, Sundried Tomato Mousse, Asparagus Tip, Turmeric, Olive	NEW

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Corporate Selection

- Beef Carpaccio on Crostini with Truffle Oil and Parmesan Shavings
- French Beans wrapped Beef Carpaccio with Béarnaise sauce & Parmesan
- Peking Duck with Sesame Seed, Ginger and Scallions on Dried Apricot
- Smoked Duck Roll with Chervil and Rhubarb on toast
- Duck à L'orange with cumin Roast Carrots on Crouton
- Parma Ham Rose with Blue Cheese and Figs on Crostini
- Chargrilled Chicken with Spicy Tomato Salsa on Sweet Potato
- 6 dots smoked chicken mousse on Seeded cracker, mango chutney & pistachio NEW
- Chargrilled Tuna with Spicy Tomato Salsa on Sweet Potato
- Quail egg Faberge on toast
- Crayfish Tail, Crab Mousseline in Tortilla Cup, Avruga Caviar & Chervil
- Parcel of Smoked Salmon filled with Smoked Trout Mousse and Chives
- Crab Salad and Avocado Salsa Tower Lemon Zest on Shortbread
- Seared Sea Bass with Thai Vegetables on Focaccia
- Hot Smoked and Smoked Salmon Tower with Avruga on Blinis
- Pastry Cone filled with Smoked Trout Mousse, Keta Caviar and chives

NEW

- Bundle of Vegetable Julienne with a Vintage Balsamic Dressing
- Soft Quail Egg with Béarnaise Sauce Shallots on Ficelle
- Baby Vegetable with Sunblushed Tomato Mousseline in Tortilla Cup
- Tower of Mediterranean Vegetables, Parmesan Shortbread & Artichoke
- Stack of Mozzarella and Roast Vine tomato with Pesto and Yellow Salsa
- Walnut Bread with Mature Stilton and Figs



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Prestige Selection

- Chargrilled Asparagus with Parma Ham and Sundried Tomato
- Baked Cold Salmon, Tarragon Sauce Roasted Potato Caramelised Orange Zest
- King Scallop with Yellow Salsa and Fresh Herbs on Crostini
- Salad Niçoise in Tortilla Cup
- Mille Feuille de Poisson
- Smoked Salmon with Quail Egg, Sunny-Side-Up on Blinis
- Artichoke Heart with Porcini Mousse and Fried Leek
- Woodland Mushroom Quenelle on long Shortbread
- Chargrilled Carrot and Zucchini Tower with Tapenade and Peppers Salsa
- Asparagus with Sundried Tomato on Long Shortbread

NEW

Feuillete of Mature Stilton with Apple Gelee and Grapes

Stilton Tower with Port Jelly on Square Toast

NEW

Platinum Selection

- Dome of Foie Gras, Rhubarb, Vanilla Essence on Toasted Pain de Mie
- Rosemary Crusted Lamb Aubergine Mousse on Crostini with Beetroot Chutney
- Steak Tartare with Fried Quail Egg on Toast
- Ham Hock with Port Jelly and Fried Parsley
- Peppered Tuna Loin with Keta Caviar on Toast
- Lobster Tail with Crab Mousseline, Keta Caviar, Chervil, Herb Chilli Toast
- Poached Egg with Salmon Mousse in Artichoke Bottom
- Seared Tuna with Avruga on Mooli
- Loin of Salmon with Crayfish, Ginger, Avruga Caviar
- Middle Eastern Salad on Polenta Disc
- Savoury Pastry Cone Goat Cheese, Roasted Red Peppers & Tiny Asparagus

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Joel's Sushi Canapes

Fish

- Joel's sushi Marinated Smoked salmon with Avruga
- Joel's sushi Marinated Seared Tuna with Scallion
- Joel's sushi Cold Water Prawns with Wasabi

Vegetarian

- Joel's sushi Avocado Salsa with Chives
- Joel's sushi Mixed Chargrilled Peppers with Chives
- · Joel's sushi Omelette with Herbs and Ginger

Joel's Sushi Nigiri

Fish

- Smoked Salmon Sushi Nigiri with Wasabi & Soy Dip
- Prawn Sushi Nigiri with Wasabi & Soy Dip
- Anchovy Sushi Nigiri with Wasabi & Soy Dip

<u>Vegetarian</u>

- Tiny Asparagus Sushi Nigiri with Wasabi & Soy Dip
- Red Pepper Sushi Nigiri with Wasabi & Soy Dip
- Yellow Pepper Sushi Nigiri with Wasabi & Soy Dip
- Omelette Sushi Nigiri with Wasabi & Soy Dip

Traditional Sushi Menu

Fish

- Seared Tuna Hosomaki Sushi with Wasabi & Soy Dip
- Smoked Salmon Hosomaki with Wasabi & Soy Dip

Vegetarian

- Cucumber Hosomaki Sushi with Wasabi & Soy Dip
- Sweet Pepper Hosomaki Sushi with Wasabi & Soy Dip
- Avocado Hosomaki Sushi with Wasabi & Soy Dip
- Californian Seared Tuna Mango Sushi with Wasabi & Soy Dip
- Californian Smk Salmon Cucumber Sushi with Wasabi & Soy Dip
- Californian Carrot, Green beans Sushi with Wasabi & Soy Dip
- Californian Omelette, Red Pepper Sushi with Wasabi & Soy Dip

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Brochette Selection - RAW PRODUCT

Brochettes: - **UNCOOKED**

- Duck Hoi Sin
- Chicken Satey
- Beef Terryaki
- Lamb Olive Oil, Garlic
- Lamb Kofta Raita sauce
- Salmon and Sweet Peppers Lemon, Fresh Herbs
- Salmon and Tuna Olive oil Cracked Pepper
- King Prawn Butterfly & Sweet Chilli Dip
- Provencale Vegetable Pesto
- Deep Fried Halloumi & Lemon dip



Hot Canapes Selection

Canapés

- Sausage Cocktail, Herbs & Honey (2 per portion) Mustard dip
- Chorizo and Mashed Potato in Tortilla Cup
- Duck Pancake with Spring Onion
- Beef Tournedos on Crostini Béarnaise sauce
- Baby Croque-Monsieur
- Mini Cheese Beef Burger with Tomato Relish
- Mini Hot Dog with Onion Relish
- Mini Pizza
- Duck Twist
- Chicken Stir Fry with Mangetout in Tortilla Cup
- Mini Bacon Muffin
- Yorkshire Pudding with Rare Beef and Horseradish
- Baked potato, green mash, black pudding & caramelised red apple
- Fish Cake Garden Herb dip
- Smoked Haddock Fishcake Hollandaise dip
- Crab Cake Red Curry dip
- Thai Fishcake Sweet Chilli dip
- Tail of king Prawn Tempura Sweet & Sour Sauce
- Roast potato with a grilled scallop and pea puree
- Grilled tuna with pesto and celeriac puree on toast
- Fresh Oyster Tempura served with a sweet chilli dip
- Tartlet of eggs Florentine
- Tortilla Cup with Mushroom Stroganoff
- Spanish Tortilla
- Baked Potato Provençale Salsa
- Mini Vegetarian Quiche
- Vegetable Frittata Sundried Tomato
- Persillade of wild mushroom on Crouton
- Jacket Potato with Grated Cheese and Sea Salt
- Filo Parcel of Feta, Basil, Red Onion and Black Olive
- Mini Cheese Beignet, Sun Dried Tomato
- Mini Stilton and Broccoli Quiche



Dessert Canapes

Minimum order of 100 pieces i.e. 4 types 25 of each.

We need an absolute minimum of 72 working hours notice for orders

Elderflower, Blueberry & Raspberry dome on lavender & Orange shortbread

Mini Cup Cakes

Assorted mixed Chocolate Truffles

Fresh Fruit on Creamy Genoise

Pistachio and Blackcurrant Tartlet

Coffee, Chocolate & Coconut Pinwheel

Lemon Curd meringue tartlet

Mini Carrot cake, Vanilla Beans dusting with Crystallised Ginger

Rich Chocolate Brownie with Fresh Raspberry's & Cream (Nuts)

Rich Chocolate Brownie with Seared Apple Fan & Apple Cream (Nuts)

Sable Biscuit, passion fruit mousse, candied lime zest

Mini Fresh Fruit Tartlet with Vanilla Cream

Lemon and Almond Scone topped a lemon mousse and Kiwi (Nuts)

Rhubarb Cream Brule & Pistachio dessert Tart (Nuts)

Mini Banoffie Pie

Mini Opera Gateau (Nuts)

Lemon tartlet, Lemon Zest

Mango Cheese Cake Shot

Raspberry Cheese Cake Shot

Cookie's & Cream Shot

Apple Crumble Shot

Dark Chocolate Cappuccino Cup with Popping Candy

!!!! VERY IMPORTANT !!!!

Use pallet knife to take desserts out of the packaging box, as items are stuck down with a little dot of chocolate ganache, and will break if not taken out with pallet knife!!!!

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There may be a delivery charge incurred depending on delivery area and size of order. All Prices are based upon the order structure below:

From	100 to 200 a selec	tion of 5 different canapés	,
	200 to 400	6	
	400 to 700	7	
	700 to 1000	8	
	Over 1000	10-12	

If you need a larger selection an additional charge may be applied Please note that we need 72 working hours notice to produce our fresh canapés. If 72 working hours notice is not given an additional charge may be applied For orders of 1000 pieces and over we require 96 hours' notice

CANCELATION STRUCTURE

4 WORKING DAYS

72 WORKING HOURS

48 WORKING HOURS

FULL CHARGE

Email address: info@canapesdirect.co.uk

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