



# CANAPE & BOWL FOOD PACKAGE

## Package Details

- **Availability**
  - All year round
  - We will require access to a kitchen area
- **Includes:**
  - Chefs and waiting staff (Number dependent on guests)
  - Quality disposable, bio-degradable plates, napkins & cutlery
- **Menu**
  - Choose up to 8 dishes from our canape menu
  - Choose up to 5 dishes from our bowl food menu
  - Choose up to 3 dishes from our mini dessert menu (Optional Extra)
- **Package Pricing**
  - £30.00 per head
  - Minimum of 30 guests
  - All prices are subject to VAT @ 20%
  - £500 deposit is required to secure your date
  - Venue location may alter the price, please advise your postcode
- **Optional Extras:**
  - Desserts as an optional extra is £5.00 per head
  - China crockery & cutlery available on request



# Canapes

**Please choose 8:**

- **Meat**

- BBQ Pulled Pork Buns with Apple Sauce
- Sweet & Sour Pulled Pork Bon Bon
- Jerk Chicken Kebabs (gf)
- Satay Chicken Kebabs (gf)
- Cuban Toasties with Ham, Cheese, Mustard & Pickles
- Lamb Scrumpets with Mint Sauce
- Mini Beef Wellington
- Bourbon Glazed Pork Belly Chunks (gf)
- Grilled Halloumi wrapped in Parma Ham (gf)
- Mini Chorizo Sausages
- Chorizo & Halloumi Kebabs
- Chilli Beef & Oxtail Bon Bons
- Southern Fried Chicken Bites with Ranch Dressing
- Buttermilk Chicken with Garlic Aioli

## **Allergens**

Traces of nuts may be found in our products

Please contact us or see the chef for additional allergen information

(gf) = Gluten Free    (v) = Vegetarian    (vg) = Vegan

**info@bltcatering.co.uk**

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**07712 897723**



# Canapes

## • Fish & Seafood

- Tempura Battered Prawns
- Smoked Salmon & Asparagus Tart
- Salt & Pepper Squid
- Smoked Haddock Kedgeree Arancini
- Warm Blinis with Smoked Salmon & Black Caviar
- Smoked Mackerel on Crostini with Horseradish
- Crispy Calamari with Tartare
- Butterfly King Prawns with Thai Sweet Chilli
- Pil Pil King Prawns (gf)
- Med King Prawns with Spicy Marie Rose Sauce (gf)
- Smoked & Poached Salmon Pate on Crackers
- Crispy Soft-Shell Crab (gf)

## • Vegetarian & Vegan

- Wild Mushroom Risotto Balls (v)
- Butternut Squash & Goat's Cheese Quiche (v)
- Macaroni Cheese Balls (v)
- Sweet Potato & Plantain Falafels (gf) (vg)
- Heritage Tomato & Mozzarella Bruschetta (v)
- Spinach & Feta Filo Rolls (v)
- Halloumi Fries (v)
- Grilled Asparagus with Hollandaise Dip (v) (gf)
- Baked Figs with Goat's Cheese & Honey (v) (gf)
- Crispy Polenta with Rosemary Salt (v)
- Buffalo Cauliflower Bites (vg)

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# Bowl Foods

**Please choose 6:**

- **Meat**

- East End – Pie, Mash & Liquor
- Indian Chicken Curry with Basmati Rice (gf)
- Thai Green Chicken Curry with Jasmine Rice (gf)
- Fruity Lamb Tagine with Lemon Cous Cous
- Pulled Pork with Creamy Mash with Chutney (gf)
- Steak Au Poivre with Truffled Fries (gf)
- Chicken Katsu Curry with Fluffy Rice
- Beef Bourguignon with Chive Mash & Green Beans (gf)
- Cumberland Chipolatas with Creamy Mash & Caramelized Onions
- Sweet & Sour Pork with Egg Fried Rice (gf)
- Crispy Duck with Chow Mein Noodles

- **Fish & Seafood**

- Beer Battered Fish & Chips with Tartare Sauce
- Teriyaki Salmon Stir Fry on Sushi Rice
- Spicy Tuna Poke Bowl
- Thai Red King Prawn with Sticky Rice (gf)
- Seafood & Shellfish Risotto served with Rocket Salad (gf)
- Spanish Paella with Seafood (gf)
- Pumpkin & Pea Risotto with Seared Scallops (gf)
- Smoked Haddock Chowder (gf)
- Spicy Prawn Linguine
- Macaroni with King Crab & Tabasco

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## Bowl Foods

- **Vegetarian & Vegan**

- Crispy Vegetable Katsu with Rice & Curry Sauce (vg)
- Indian Vegetable Curry with Pilau Rice & Pappadum (vg) (gf)
- Mediterranean Vegetable Tagliatelle with Lemon, Olive & Feta (v)
- Wild Mushroom & Spinach Risotto with
- Ricotta, Lemon & Basil (v) (gf)
- Macaroni Three Cheese Bake (v)
- Malaysian Laska with Noodles (v)
- Mexican Veg Chili with Corn Chips, Cheese & Sour Cream (v) (gf)
- Potato Gnocchi with Pumpkin, Pea & Sage Butter (v)
- Spicy Penne Arrabbiata (v)
- Vegetable Paella with Watercress Salad (vg) (gf)

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## Mini Desserts

Optional extra is £5.00 per head

**Please choose 3:**

- Chocolate brownie –with nuts optional (v)
- Pina colada Pavlova (v) (gf)
- Mixed berry Pavlova (v) (gf)
- Mixed fruit Pavlova (v) (gf)
- Lemon posset-shot glass (v) (gf)
- Chocolate and raspberry tart (v)
- Fresh fruit tart (v)
- Cheesecake mixed flavours:
  - lemon, vanilla, raspberry and white chocolate (v)
- Chocolate mousse-shot glass(v)
- Fruit kebab (gf) (v) (vg)
- Pana cotta with berry base –shot glass (gf)
- Almond tarts (v)
- Rice pudding with raspberry jam-shot glass (v) (gf)
- Profiterole chocolate topping (v)
- Lemon meringue (v)

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