



CANAPE 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 12 dishes from our canape menu
 - Choose up to 3 dishes from our mini dessert menu (Optional Extra)
- **Package Pricing**
 - £22.50 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 12:

- **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

01992 561143

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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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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