

CANAPÉS MENUS

Club Class Catering have developed our canapés through extensive experience with superior quality with a dedication to fresh produce in mind. The result is a series of canapes perfectly balanced to excite the palate. Canapés are synonymous with quality events and all types of social gatherings and are normally eaten in just one or two bites. Please take your time and read through our Canapé Selector, or choose from one of the tried and tested set menus.

(V = vegetarian, H = hot, S = sweet)

Menu A)

Double smoked salmon canape, crostini topped with smoked salmon, smoked salmon mousse, lemon, coriander & dill

Filo pastry nest, filled with Thai filet beef salad. Hoi sin sauce, spring onion, chilli and sesame seeds

Cocktail oatcake filled with smoked trout pate, lemon, crayfish tail, coriander shoots

Asparagus & prosciutto roll with citrus hollandaise dip

Haggis bon-bons with Arran mustard mayonnaise *(H)*

Mini Welsh rarebit bites with slow roast cherry tomatoes *(H)*

Milk chocolate cup dip piped with white chocolate mousse topped with raspberry compote

Menu B)

Seared scallop with minted red puree spoons *(H)*

Smoked chicken Caesar in filo pastry nest

Cocktail oatcake piped with chicken liver pate, caramelised red onion chutney, cocktail gherkin and coriander shoots

Puff pastry pizza bites *(H, V)*

Goats cheese rounds with honey, walnut, rocket and pickled plum

Bruschetta piped with cream cheese, topped with prosciutto and fresh asparagus, baby basil

Gravadlax, fennel on horseradish tartlet

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Menu C)

Parmesan shortbread topped with creamed goats cheese, red onion marmalade and coriander shoots

Oatcake nest piped with chicken live pate, crispy pancetta and tomato salsa

Cocktail Peking duck mandarin pancakes

Smoked salmon and horseradish crostini

Seared scallop with black pudding on a potato cake with herb oil (H)

Quails egg scotch eggs in crispy panko breadcrumbs (H)

Balsamic tomato and basil pesto canapé (V, H)

Menu D)

Seared sesame crusted tuna.

Cucumber cup, smoked chicken and orange salad.

Oak smoked salmon roulade on wholemeal crouton, lemon and dill.

Goat's cheese and black olive tartlet. (V, H)

Stilton and chutney rarebit bite. (V, H)

Cocktail oatcake, duck liver pate, cucumber, sweet roast pepper, black olive tapenade and dill.

Cocktail meringue, crème Chantilly, strawberry, kiwi and mint. (S)

Menu E)

Baby potato filled with haggis and neeps. (H)

Mature cheddar rarebit bite with Stornoway Black pudding. (H)

Oak smoked salmon roulade on wholemeal crouton, lemon and dill.

Filo basket filled with Thai beef and sesame salad.

Halloumi skewer with parsley and lemon salsa. (V)

Puff pastry case filled with smoked trout pate, dill and lemon.

Medallion of pork fillet, chicken liver pate, orange, chilli jam and dill.

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Club Class Catering

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2018-19

Prices are from **£7.50** per head for supply of food only and exclude delivery or waiting staff and equipment hire which can be discussed in advance.
VAT to be added to final invoice.

Scroll down to see our popular **CANAPÉ SELECTOR**

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CANAPÉ SELECTOR



Choose from the following homemade canapés to create your own menu. If you have a favourite canapé, let us know about it and we will be happy to recreate it for you. We are only a phone call away if you need help with your selections.

Various Canapés

- 1) Parmesan shortbread with chicken liver pate, red onion marmalade, gherkin, sundried tomato and coriander shoots
- 2) Seared sesame crusted tuna skewers.
- 3) Hot smoked salmon and quail's egg filo tartlet with hollandaise sauce.
- 4) Double smoked salmon cheddar canape (smoked salmon, smoked salmon pate, lemon, dill, and caviar).
- 5) Medallion of pork fillet, chicken liver pate, orange, chilli jam and dill.
- 6) Filo basket filled with Thai beef and sesame salad.
- 7) Asparagus and prosciutto roll with lemon hollandaise.
- 8) Baby oatcake topped with smoked trout pate, crayfish tail, lemon and dill.
- 9) Oak smoked salmon tartare with shallot, dill & soured cream on cocktail blinis.
- 10) Seared seasoned scallop with smoked paprika, seaweed butter and lime.
- 11) Shrimp & Spanish chorizo bites.
- 12) Profiterole filled with smoked chicken in coronation mayonnaise, sun-dried tomato and dill.
- 13) Gazpacho shots with tiger prawn.
- 14) Chive bread (pumpernickel) with smoked salmon and quail's egg.
- 15) Steamed mussel with mango salsa.
- 16) Black pudding Scotch egg.
- 17). Quails egg Scotch egg
- 18). Rare beef filled mini Yorkshire pudding topped with truffle mayonnaise

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Hot Canapés

- H1) Lemon grass prawn satay.
- H2) Baby potato filled with haggis and neeps.
- H3) Arbroath smokie rarebit bite.
- H4) Sweet potato stack topped with prosciutto, lemon mayonnaise and watercress.
- H5) Mature cheddar rarebit bites with Stornoway black pudding.
- H6) Haggis bon-bons with wholegrain mustard mayonnaise dip.

Vegetarian Canapés

- V1) Red onion tart tatin. (H)
- V2) Goats cheese and black olive tartlet. (H)
- V3) Baby potato filled with vegetarian haggis and neeps. (H)
- V4) Quail's egg Florentine cocktail bruschetta.
- V5) Courgette, mozzarella and peashoot roll with red onion confit.
- V6) Baby potato with soured cream and chive (H)
- V7) Ricotta, sage and parmesan crepe.
- V8) Stilton and chutney rarebit bite. (H)
- V9) Halloumi skewer with parsley and lemon salsa.
- V10) Creamed mushroom cocktail bouchee (cocktail vol-au-vent). (H)

Sweet Canapés

- S1) Cocktail meringue, vanilla cream, orange, strawberry and mint.
- S2) Chocolate cup, white chocolate mousse and strawberry compote.
- S3) Brandy snap nest filled with dark chocolate delice, sugared hazelnut.
- S4) Pineapple meringue pie.

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