
CANAPÉS

Perfectly constructed food in miniature! We believe canapés should be exquisitely designed, bite sized, made with fresh seasonal ingredients, that when combined make for both a delectable taste experience, whilst being impressive on the eye.



The Food Co.

CANAPÉS COLLECTION

Ordering Guidelines:

Canapé Receptions / Parties

For a pre-dinner drinks reception

We would suggest 3 to 4 canapés per person

For a 1 ½ - 2 hour reception

We would suggest 7 to 8 canapés per person.

For a 2 - 3 hour reception

We would suggest 9 to 10 canapés per person, with the option of a sweet canapé to finish.

For a drop in & out canapé reception

We would suggest 7 to 9 per person canapés with an option of 1 or 2 sweet canapés.

Whole Evening / Afternoon Event

To replace a meal we would suggest 11 to 12 canapés per person plus 2 to 3 sweet canapés

Or we would suggest 3 to 5 canapés with 3 to 4 bowl food options and 2 to 3 sweet canapés or pudding bowls

Pricing Guidelines:

Prices are from £12.50 per person for a selection of 8 canapés, depending on your choices. When pricing we take into account a variety of factors, predominantly quantity, complexity and the ingredients of the canapés chosen, but also timing, location & any other special considerations surrounding your event.

Warm canapés will require a chef to make last minute preparations on site. Please ask our advice regarding your kitchen facilities.

A chef to attend will be charged at the hourly rate of £25.00.

Waiting staff to attend to food and drinks service will be charged at the hourly rate of £12.00.



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HOT CANAPÉS

Beef

“Deconstructed beef wellington” Crisp filo cup filled with mushroom duxelle, fillet of beef & topped

with foie gras parfait

Baby Sueco burger with Guernsey tomato relish & torteval fort grey

Roasted beef in a tiny yorkshire pudding with red onion gravy

Baby “yorkie” sandwich with grilled sliced sirloin & horseradish aioli

Skewers of beef with a salt, pepper & chilli crust & fresh herb & garlic mayonnaise

Mini steak & chip on a skewer with béarnaise

Shredded braised short rib tartlet with truffle hollandaise

Chicken

Chicken ballotine with cumberland pork, fresh thyme, lemon zest & garlic

Thai chicken lollipop on a lemongrass skewer, green chill, coriander & soy

Garlic, chilli & lime marinated chicken skewers with a crème fraîche, lemon grass & chilli dip

Andalucian spiced chicken brochette with roasted onion relish

Asian spiced chicken cakes with sweet & sour cucumber relish

Chicken wrapped in prosciutto & basil on skewers with a light chive & lemon dip

Crispy goujons of chicken in a macadamia nut crust with a spicy mango & crème fraîche dip

Thai chicken satay skewers with spicy coconut, pomegranate & peanut sambal

Lamb

Marinated lamb skewer with sumac, babaganoush & coriander dip

Cumin spiced lamb kofta with a spiced yoghurt dip

Seasoned & garlic lamb fillet brochette served with mint jelly

Lamb shepherd’s pie croquette with a red onion dip

Middle eastern lamb burgers served in baby flatbread with cherry tomato, yoghurt & coriander

Lamb fillet wrapped in spinach, filo pastry with sesame & red pepper jam

Marinated lamb skewers with rosemary, lemon & garlic served with a fresh pea & mint dip

Fondant potato slice topped with lamb fillet & a mint & rosemary crème fraîche

Pork

Slow cooked oriental pulled pork belly on a rice noodle crisp with spring onion & coriander

Ham hock, spring onion & Guernsey cheddar cheese tartlet

Mini Cumberland sausages with a hickory BBQ dip
“Bangers & mash” Pork & Leek sausage with creamy chive & Guernsey butter mash

Honey roasted gammon skewers with fresh pineapple

Roasted caramelised fig with buffalo mozzarella wrapped in prosciutto



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HOT CANAPÉS

Fish & shellfish

Thai flavoured crab cakes served with avocado & lime salsa

Salt & pepper squid with chilli & spring onion served in bamboo cones

Scallop, watercress & asparagus risotto served on a spoon

Mackerel cakes served with bitter orange marmalade

Herby crumbed fishy lollipop with homemade tartare sauce

Marinated king prawns with lemon, olive oil wrapped with prosciutto & served with a garlic & aioli dip

Smoked haddock, leek & gruyere tartlet

Pan fried scallops with a mango, chilli & pineapple salsa

“Classic fish & chips” Goujons of local catch with chipped potatoes served in newspaper cones

Baby salmon & haddock fishcakes with a pea & mint puree

Baby new potatoes stuffed with spiced creole style crab

Roasted scallop & chorizo wrapped in pancetta

Baby Guernsey fish pies

Sautéed potato disc with Asian crusted sea-bass & julienned peppers

Sesame prawn toast spheres

Smoked salmon & creamed goat's cheese croque monsieur

Parmesan crusted haddock goujons with a caper aioli

Chancre crab & spinach beignets with a parmesan crumb & saffron mayonnaise

Game & poultry

Crispy roasted duck on a parsnip rosti with a redcurrant relish

Vegetarian

Red onion & mature Guernsey cheddar feuillette with tomato & basil jam

Pea & broad bean risotto with lemon goat's cream & flat leaf parsley

Onion bhajis with mango & coriander chutney

Courgette, spinach, feta & pine nut filo rolls with roasted red pepper relish

Vegetable Thai coconut curry on an elegant spoon

Sweet potato chips with sour cream & sweet chilli dipping sauce

Chickpea, cannellini beans, feta & garlic fritters with sour cream

Caramelised baby onion & Oxford blue tartlets

Pea & mint baby tartlet topped with creamy feta

Baby cheese, vegetable & onion pasties with thyme

Spring vegetable risotto served on a Chinese spoon

Creamy Guernsey mushroom & herb bruschetta

Beetroot & red onion tarte tatin topped with buffalo mozzarella

Baby pumpkin risotto cakes topped with sour cream & deep fried sage leaf dip

Wild mushroom beignets with a crème fraîche & chive dip

Posh “chip & dip” chunky parmesan crumbed chips with a fresh truffle dip



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COLD CANAPÉS

Beef

Skewered & seared strips of aged sirloin of beef with sea salt & horseradish crème fraîche

Aberdeen Angus beef tartar with crème fraîche on a game chip

Mexican style beef with smoked salt guacamole & sweet potato served on a crisp tortilla

Salt beef, celeriac remoulade topped with deep fried capers on a bagel crisp

Seared beef, rhubarb puree & horseradish cream

Seared beef with fresh ginger & spring onions in a rice paper roll with a sweet ginger dip

Chicken

Marinated chicken wrapped in prosciutto on skewers with a lemon & chive mayonnaise

Smoked chicken, avocado & mango salad on a tortilla croute with crème fraîche & coriander

Spring onion pancakes filled with marinated chicken tied with a chive

Tandoori flavoured chicken on skewers with a cucumber, yoghurt & mint dip

Chicken, cucumber, carrot, mint & basil rice paper roll with chilli & soy

Smoked chicken, chilli, coriander, cucumber, spring onion & mango on a sweetcorn blini

Pork

Char sui pork, spring onion & ginger on a sweetcorn fritter

Tiny BLTs

Rosemary & tomato bruschetta topped with parma ham & manchego cheese

Roasted pork belly on a parsnip scone, blush pear chutney & crackling powder with dried sage

Tiny bamboo skewers of buffalo mozzarella, white peach, mint & prosciutto

Jumbo asparagus wrapped in prosciutto served with hollandaise

Lamb

Indian spiced lamb with cucumber raita served on a mini poppadum

Pink lamb on a mint blini with a redcurrant compote & topped with deep-fried rosemary

Confit of lamb shoulder, crisp potato & red currant compote

Goujons of breaded lamb breast in a parmesan crust with minted gremolata

Game & poultry

Ballotine of game with sugar, leeks, dates & mustard

Asian flavoured duck salad served on a white Chinese spoon

Crispy duck, feta cheese & watermelon skewer

Sage crostini with smoked duck shaved parmesan, micro herbs & redcurrant jelly



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COLD CANAPÉS

Fish & shellfish

Prawn cocktail cornettos with a cucumber flake

Layered terrine of salmon & dill crepe topped with crème fraîche & salmon roe

Seared sesame crusted tuna with honey & wasabi

Tiny tian of Guernsey crab with apple, mint & spring onion served on a granary croute

Smoked salmon on a toasted brioche or blini with cream cheese & cucumber carpaccio

Tuna tartar with lime crème fraîche served on a bagel crisp

Seared tuna with spicy cress & radish served on a chop stick

Marinated king prawns with an aioli dip

Chilli marinated prawns with cucumber & carrot rice paper rolls with nam prik sauce

Bamboo skewer of tsar fillet of smoked salmon fillet, pink peppercorn & lemon oil

Crayfish, avocado & cucumber rice paper rolls

Seared scallop with an apple & ginger dressing served on a spoon

Beetroot rosti topped with oak smoked salmon with a horseradish cream

Marinated poached salmon skewers with a lime & coriander dip

Vegetarian

Whipped brie on a crisp French bread crouton with grape chutney

Parmesan & poppy seed lollipops

Little gem cups filled with Roquefort, pear and walnuts

Basil, tomato & chilli bocconcini lollies

Tomato, garlic, mozzarella & basil crostini

Roasted artichoke, charred red pepper & goat's cheese on lemon bruschetta

Roasted Mediterranean vegetables, buffalo mozzarella & homemade pesto bruschetta

Crushed broad bean with lemon, flat leaf parsley & garlic bruschetta

Dolcelatte with roasted balsamic fig on a sultana croute



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COLD CANAPÉS

Dessert canapés

Sueco chocolate brownies bites

Chocolate dipped strawberries

Lemon curd & vanilla tartlets

Passion fruit tartlets

Banoffee pie circles

Meringue topped with cream, pomegranate jewels
& chantilly cream

Mini ice cream cones

Tropical fruit pavlova

Chocolate vacherin mini meringues

Blackberry & apple pannacotta

White chocolate mousse in dark chocolate tartlet

Rhubarb brulée

Lemon & ginger pannacotta on a shortbread biscuit

White chocolate & cranberry fudge

Chocolate dipped honeycomb shards

White, dark & milk chocolate lollipops

Macarons with pistachio, white chocolate,
raspberry, strawberry, coffee,

Spiced & seasonal baby fruit crumbles

Filled pipette exotic fruit brochettes
