

# CANAPÉ

## MENU

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### SKEWERS

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<i>Grilled Chicken Satay ~ Peanut Dipping Sauce</i>	<i>Honey Roast Loin of Pork ~ Apple Sauce Dip</i>
<i>Caribbean Style Barbeque, Jerk Chicken ~ BBQ Sauce</i>	<i>Salmon Teriyaki ~ Teriyaki Dressing</i>
<i>Grilled Fillet Steak ~ béarnaise Sauce or Pepper Corn Sauce Dip</i>	<i>Fresh Herb Roast Salmon ~ Hollandaise Sauce</i>
<i>Soy &amp; Sesame Marinated Fillet Steak ~ Sweet Chilli Dip</i>	<i>Chilli, Lime &amp; Coriander Grilled Tiger Prawn ~ Mango Yoghurt Dip</i>
<i>Rosemary &amp; Thyme Marinated Lamb ~ Mint Jelly Dip</i>	<i>Poached Tiger Prawn ~ Marie Rose Sauce</i>
<i>Coriander &amp; Cumin Spiced Lamb Kofta ~ Cucumber &amp; Mint Yoghurt</i>	<i>Thyme &amp; Rosemary Marinated Roasted Vegetables ~ Roast Garlic Mayonnaise</i>
<i>Chinese 5 Spice Breast of Duck ~ Hoi Sin Dipping Sauce</i>	

### MINIATURES

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<i>Mini Burgers, Pickled Gherkin, Tomato Ketchup</i>	<i>Mini Sesame &amp; Coriander Seared Tuna on Sliced Cucumber ~ Wasabi Mayonnaise</i>
<i>Roast Chicken, Sage &amp; Parma Ham Roulade</i>	
<i>Thai Marinated Chicken Goujons</i>	<i>Mini Crostini Topped with Guacamole &amp; Tiger Prawn</i>
<i>Mini Hot Dogs, Crispy Onions &amp; American Mustard</i>	<i>Vegetable Spring Rolls / Samosas / Dumplings ~ Sweet Chilli Dipping Sauce</i>
<i>Mini Sausage &amp; Mash, Onion Jus</i>	<i>Asparagus Spears ~ Hollandaise Sauce</i>
<i>Mini Oak Smoked Salmon, Cream Cheese &amp; Chive Bagels</i>	<i>Focaccia with Marinated Goats Cheese &amp; Roasted Peppers</i>
<i>Beer Battered Cod &amp; Chips ~ Tartar Sauce</i>	<i>Spinach &amp; Ricotta Tortellini Brochette, Basil Marinated Semi Dried Tomato</i>
<i>Baked Parmesan &amp; Herb Crusted Mussels</i>	

### TARTLETS

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<i>Chicken Liver &amp; Foie Gras Parfait, Red Onion Marmalade</i>	<i>Prawn, Smoked Salmon &amp; Dill Mousse</i>
<i>Crispy Duck, Cucumber, Spring Onion. ~ Hoi Sin Sauce</i>	<i>Fresh Wild Mushroom &amp; Lemon Thyme Risotto, Flaked Parmesan &amp; Crispy Basil</i>
<i>Fresh Crab &amp; Mango Salsa</i>	<i>Marinated Feta Cheese &amp; Roast Mixed Peppers</i>

### DESSERT

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<i>Mini Cups of a Choice of Fresh Mousses: Chocolate &amp; Raspberry; Strawberry &amp; Pink Champagne; Mango &amp; Passion Fruit;</i>	<i>Tiramisu Tart;</i>
<i>Mini Toffee Apples;</i>	<i>Warm Rum &amp; Raisin Chocolate Brownies;</i>
<i>Banana &amp; Coconut Tart;</i>	<i>or</i>
<i>Fresh Strawberry Cream Tart;</i>	<i>Strawberries Dipped in Chocolate</i>

### FRUIT PLATTERS AND SUSHI PLATTERS AVAILABLE ON REQUEST

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*£18 per person - 6 items; £23 per person - 8 items  
£28 per person - 10 items; £33 per person - 12 items*

VAT and service NOT included  
For more information please contact [morgan@paperclublondon.com](mailto:morgan@paperclublondon.com)