

## Canapeum Brochure 2017



*At Canapeum, we know that food is judged firstly on appearance and then on taste. That's why we are committed to providing immaculately presented food with the freshest of ingredients that taste great.*

*All our products are created by our excellent team of chefs; hand-made to order ensuring premium quality and consistency as well as a wide variety of products drawn upon various culinary influences.*

# Canapeum *CLASSIC* Selection

*(Cold Canapes only)*

£45.00 per box (50 canapés)

- Duck Pate with Caramelised Orange and Chervil
- Pastrami with Tomato Chutney and Capers
- Square of Smoked Salmon with Lemon Zest and Caviar
- Freshwater Prawns with Marie Rose and Dill
- Tomato Cream Cheese with Asparagus and Olive Garnish on Croute (v)
- Quail Egg with Cherry Tomato and Tomato Chutney on Bread (v)

**We will automatically select 5 types of canapé (10 of each type) unless we are told otherwise.  
One Vegetarian option will automatically be included.**

# Canapeum *CONNOISSEUR* Selection

*(Cold Canapes only)*

£55.00 per box (50 canapés)

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- Classic BLT
  - Lemon Chicken with Chervil on Walnut Toast
  - Moroccan Chicken with Apricot on Mini Naan Bread
  
  - Rose of Smoked Salmon with Dill and Cracked Pepper
  - King Prawns with Sweet Chilli and Fresh Herbs
  
  - Dolce Latte with fig chutney and Grape on Triangle Toast (v)
  - Honey Roasted vegetables in Tartlet (v)

**We will automatically select 5 types of canapé (10 of each type) unless we are told otherwise.  
One Vegetarian option will automatically be included.**

# Canapeum CELEBRATION Selection

(Cold Canapes only)

£1.35 per canapé

- Pink lamb fillet topped with lime pickle on rice cake
- Cajun chicken with Apricot, Prune and Raisins on Croute
- Carpaccio of Beef with Black Olive Tapenade, Rocket & Parmesan
- Rare Beef and Celeriac Remoulade on Toasted Croute
- Duck Confit with Plum and Spring onion on Triangle Walnut Croute
  
- Tricolor of Salmon Nori Tower
- Rose of Smoked Salmon with Keta and Crème Fraïche on Blini
- Crayfish with Avocado Salsa on Polenta
  
- Tartlet of Blue Cheese with Pear and Walnuts
- Italian Bruschetta with Sundried Tomato, Mint Oil, Pine Nuts and Basil
- Thai Scented Vegetables in Sesame Pancake wrapped in Chive

**Minimum order of 15pcs of one type of canapé**

# *Chef's Special Cold*

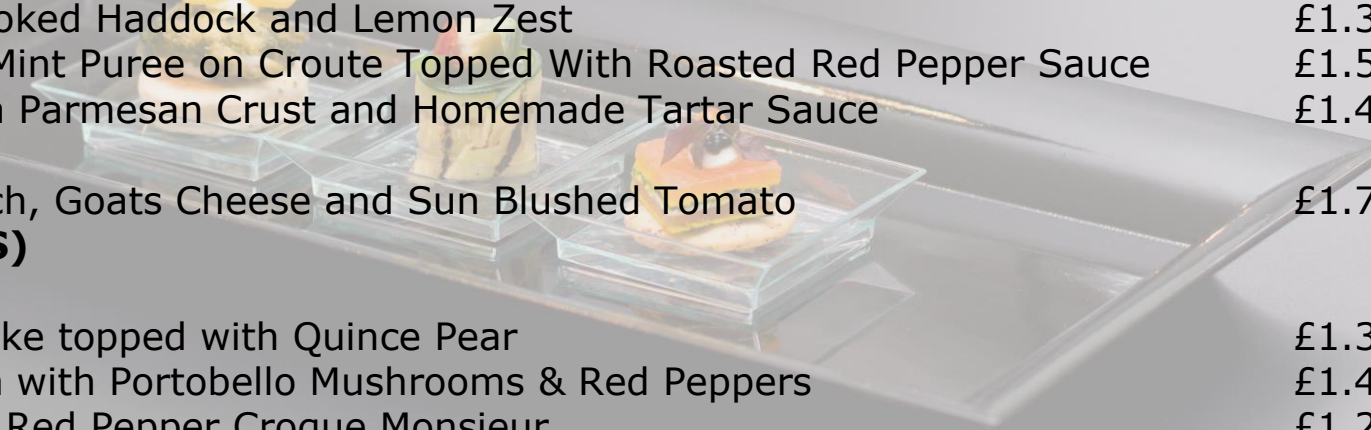
Price per canapé

- Beef Teriyaki with Spring Onion, Coriander and Sesame Seeds £1.40
- Lamb Kofta with Cucumber Raita on Square Croute £1.40
- Parma Ham with Black Olive Tapenade, Rocket and Parmesan £1.40
- Grilled Foie Gras with Peppered Pineapple on Toasted Brioche £1.65
  
- Quenelle of Crab with Chilli and Coriander on Croute £1.55
- Parcel of smoked Salmon Filled with Crab £1.40
- Red Snapper and Thai vegetables on Crostini £1.40
- Lobster Medallion on Croute with Asparagus and Keta £1.65
  
- Goats Cheese and Red Pepper Salsa on Triangle Toast £1.40
- Quail Egg with Dill Sauce on Muffin £1.40
- Parmiggiana of Courgette & Aubergine with Grana Padana on Pumpernickel £1.40
- Mozzarella, Sunblushed Tomato and pesto on Crostini £1.40

**Minimum order of 15pcs of one type of canapé**

# Chef's Special Hot

Price per canapé



Roast Beef and Horseradish in Mini Yorkshire Pudding	£1.35
Mini Cheeseburgers with Relish	£1.60
Palm Sugar Chilli Chicken with Ginger on Mini Naan Bread	£1.20
Chorizo with Mash Potato and Red Onion	£1.30
Spiced Crab Cake with Mango Chutney and Coriander	£1.55
Welsh Rarebit with Smoked Haddock and Lemon Zest	£1.35
Scallops with Pea and Mint Puree on Croute Topped With Roasted Red Pepper Sauce	£1.55
Mini Fish Fingers with a Parmesan Crust and Homemade Tartar Sauce	£1.40
Shortbread with Spinach, Goats Cheese and Sun Blushed Tomato <b>(MIN ORDER - 30PCS)</b>	£1.70
Blue Cheese Risotto Cake topped with Quince Pear	£1.30
Wild Mushroom Frittata with Portobello Mushrooms & Red Peppers	£1.40
Mini Goats Cheese and Red Pepper Croque Monsieur	£1.25

**Minimum order of 15pcs of one type of canapé**





## Canapeum SWEET Treats

£1.30 each

- Panacotta topped with Chocolate
- Lemon Cream on Almond Pistachio Base
- Assorted Mini Macaroons
- Mini Chocolate Éclairs
- Mini Pistachio Éclairs
- Chocolate Brownie Square with a Chocolate Ganache Swirl
- Strawberries and Marshmallows drizzled in Chocolate on Perspex skewer
- Crème Brulee in a dark Chocolate Cup Topped with a Raspberry
- Mini Fresh Fruit Tart

**Sweet Canapes Minimum order of 25pcs of each type of canapé**

# Good to know

## **Order Information;**

We require 48-hours notice for orders and the order needs to be placed before 12pm. Orders over 1000 canapés require minimum of 3-working days' notice. Our office is open 9am to 6.30pm, Monday to Saturday.

For orders over £100 we offer a free delivery service to most central London postcodes.

For orders under £100 a surcharge of £15 plus VAT will be applied

Delivery charges apply outside of Canapeum Central London delivery zones.

We will inform you of this charge once we have your delivery postcode.

## **Samples;**

We can arrange for a small selection of samples to be delivered to you and if you place an order the cost of the samples will be deducted from your first order.

## **Packaging;**

Our canapés are delivered in specially designed boxes to prevent damage to the canapés.

All you need to do is plate the canapés onto your own serving trays

We can also provide you with Perspex serving platters at an additional cost, please call our team for more information.

## **Re-heating hot canapés;**

Depending on your own individual oven we recommend a medium-hot oven and to heat for about

5/6 minutes. Hot canapés are packed in foils ready to be put straight in the oven.

**Should you have any questions or would like to arrange a meeting please contact the Sales Team on 020 8993 0002 or [orders@canapeum.com](mailto:orders@canapeum.com)**