

CANAPES

At Invicta Food Design our canapés showcase the quality of our ingredients as much as the creativity of our chefs, and presentation is as important as flavour. They are dishes constructed in perfect miniature, which don't suffer for being small, they are the best, just in tiny portions.

Our canapés are assembled and finished on site moments before being served, to ensure our vision of taste, texture and presentation is achieved.

We can help you create the perfect menu for your party or wedding reception. We can advise you on the size and content of your menu.

CANAPE MENU

Fish and Shellfish

- Fish & Chips with Tartare Sauce
- Cajun Spiced Prawns with Lime Dip
- Teriyaki Glazed Salmon Skewers
- Haddock and Sweetcorn Hushpuppies
- Fishermans Pie in Mini Potato Skin with Herb Crumb
- Smoked Salmon on Rye Bread with Lemon & Horseradish Butter
- Mackerel Cerviche, Cucumber Caponata, Sesame Crostini
- Prawn Cocktail Gougeres with Smoked Paprika
- Smoked Salmon, Blinis and Sour Cream
- Devilled Crab with Coriander Aoli

Meat and Poultry

- Cocktail Cumberland Chipolatas Glazed in Herbs & Honey
- Roast Beef, Yorkshire Pudding & Horseradish
- Roast Loin of Lamb, Rosti Potato & Herb Salsa
- Shepherd's Pie Tartlet with Pea Mash
- Cajun Chicken Brochettes with Lime Dip
- Crying Tiger Beef Rice Paper Rolls with Peanut Satay
- Chicken Liver Pate with Kumquat Marmalade
- Tandoori Chicken Roulade, Mango Chutney and Mini Poppadum
- Foie Gras & Pistachio Sausage on Brioche Crouton
- Oriental Spoons with Hoi Sin Duck, Cucumber & Spring Onion

Invicta Food Design

Vegetarian

- Butternut Squash & Rosemary Arancini
- Parmesan Brulee with Confit Tomato & Basil
- Asparagus in Filo with Hollandaise
- Roasted Vegetable Brochettes with Aoli
- Spinach and Feta Filo Rolls
- Chilled White Truffle Risotto on Twineham Grange Crisp
- Mini Caesar Salad Filo Tart with Grated Egg & Shaved Parmesan
- Baby Artichokes with Courgette & Herb Salsa
- Roasted Courgette, Glazed Fig and Creamed Blue Cheese
- Fried Quails Egg on Melba Toast with Truffle & Porcini Butter

Dessert

- Apple & Blackberry Crumble Tarts with Clotted Cream
- Warm Chocolate Brownie with Vanilla Cream
- Mini Chocolate Éclair with Masala Coffee Cream
- Assorted Ice Cream Bombes
- Lemon & Strawberry Tart with Pistachio
- Millionaires Shortbread
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- Frangipane with Spiced Pear Compote

Information

Canapés are £1.20 each

Based on a minimum 50 people attending, inclusive of crockery, cutlery and napkins

We would recommend

- Pre-dinner reception 5-8 canapés per person
- Reception of two hours duration 8-12 canapés per person
- Reception of over two hours duration 12-15 canapés per person

We will be happy to provide an estimate of staffing costs and service equipment dependent on the number of guests attending and menu requirements.

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