



Hand made by our chefs and beautifully presented on elegant plates.
Perfect for cocktail parties where light, but elegant nibbles are required.

Canapés

4 canapé choices - £6.00 p/p
6 canapé choices - £8.00 p/p
8 canapé choices - £10.00 p/p
10 canapé choices - £12.00 p/p

Canapé Supplements - all £2.00 each p/p

Meat

Lamb & Mint Cocktail Sausages with Northumberland Honey & Rosemary (Hot)
Baby Yorkies with Rare Fillet of Northumberland Beef & Wild Horseradish Crème Fraîche
Northumbrian Lamb Kebabs Marinated in Garlic & Honey with Tahini Dip
Confit of Belly Pork with Apple & Ginger Puree (Hot)
Peking Duck Pancakes with Plum Sauce
Spicy Chicken Satay with Peanut Dip
Cumbrian Pancetta & Doddington Cheese Beignet with Garlic Confit Mayo (Hot)
Chicken & Ginger Cakes with Coriander & Lime Mayonnaise
Cocktail Sausages with Spicy Mango Chutney & Toasted Sesame Seeds (Hot)
Pork & Leek Sausages with Heritage Mash & Onion Gravy (Hot)
Toasted Sesame & Soy Glazed Northumberland Beef Kebabs with Red Peppers
Individual Shepherd's Pies with Carroll's Heritage Potato (Hot)
Thai Chicken Meatballs with Sweet Chilli & Cucumber Dipping Sauce
Filo Basket with Rare Fillet of Northumberland Beef, Béarnaise & Watercress
Individual Pancetta & Black Pudding Tartlettes

Fish

Filo Baskets with Craster Smoked Salmon, Crème Fraîche, Lime & Black Pepper
Salmon, Dill & Heritage Potatoes Cakes with Hollandaise Sauce
Scallops in Cumbrian Pancetta & Basil with Béarnaise Sauce
Garlic King Prawns with Fresh Mango Puree
Thai Fishcakes with Sweet Chilli & Cucumber Dipping Sauce
Smoked Local Haddock & Spring Onion Risotto on Spoons (Hot)
Tandoori King Prawns
Mini Crab Cakes with Sweet Chilli & Cucumber Dipping Sauce
Scallops in Parma Ham with Monkfish & Rosemary (Hot)
Lobster Broth Shots (Hot)
Smoked Craster Salmon & Avocado Rolls
Craster Smoked Salmon & Cucumber Brochettes with Lemon Juice & Black Pepper
Clam Chowder Espresso Cups (Hot)
Tempura Prawns with Chilli Jam
Velvety Northumberland Crab Bisque Espresso Cups (Hot)

Epicurus Events Ltd

September 2009 – August 2010

All prices plus vat



Vegetarian

Mini Blinis with Red Onion Confit & Crème Fraîche
 Red Onion Confit & Crème Fraîche Filo Baskets
 Rocket & Wild Mushroom Velouté (Hot)
 Cherry Tomato, Basil & Buffalo Mozzarella Brochettes
 Shots of Ice Cold Gaspacho with Balsamic Glaze
 Baby Heritage Jacket Potatoes with Red Onion Marmalade & Crème Fraîche (Hot)
 Filo Baskets with Goats Cheese Mousse
 Filo Baskets with Red Onion Confit & Yorkshire Blue Cheese
 Northumberland Goats Cheese & Red Onion Tarts
 Wild Mushroom Risotto on Spoons (Hot)
 Goats Cheese, Red Onion & Rosemary Muffins
 Yorkshire Blue Cheese & Spring Onion Beignets with Garlic Confit Mayo (Hot)
 Caramelised Onion Tartlets with Goats Cheese & Thyme
 Gruyere, Sage & Onion Muffins

Dessert

Epicurus Dipped Strawberries
 Profiteroles with Chantilly Cream & Belgian Chocolate
 Mini Sherry Trifles *(served in sherry glasses)*
 Shots of Chocolate Soup with Lightly Whipped Vanilla Cream (Warm)
 Lemongrass Ice Cream with Roasted Pineapple on Spoons
 Mini Chocolate & Alnwick Rum Flavoured Tarts
 Mini Glazed Lemon Tartlets

Canapé Supplements (not included in set prices)

Personalised Fish & Chip Cones with Salt & Vinegar (Hot)
(we make the cones and personalise them with your photos – ask Katie for details)
 Theatre Size Cartons of Locally Made Ice Creams (various flavours)
 Epicurus Ice Cream & Dry Ice Bombs
(these are served with lots of billowing dry ice for effect – which looks stunning!)
 Mini Crème Brûlée Cups *(Rhubarb, Passion Fruit, Raspberry)*
(made in little espresso cups and served on the saucer along with a spoon)

Canapé Notes;

- There is a minimum order of £100 (plus vat) for canapés.
- Items normally delivered cold can be delivered plated and ready to serve.
- Items normally served hot, items in shot glasses & ice creams will require a chef on site and the use of a small room to use as a kitchen. We can provide all the necessary kitchen equipment where required.
- All menus are plus the cost of service staff where required (minimum shift 4 hours). Please speak to Katie or Chris for a written quote.