

established
1933
quality
takes time

AubreyAllen
catered events

Canapés

■ weddings ■ home dining ■ catered events ■ corporate

Add a touch of style when serving a glass of champagne on arrival with our selection of canapés

Beef and horseradish tartlet

Mini king prawn and mange tout kebab with sweet chilli dressing

Cherry tomato and mozzarella brochette (V)

Chicken liver parfait croûte with onion confit

Mini creamed woodland mushroom tart (V)

Roasted pepper and onion tart with fresh Parmesan (V)

Crayfish tails in cucumber

Mini asparagus tartlet (V)

Parma ham, mozzarella and sunblushed tomato croûte

Basil, sunblushed tomato and cream cheese choux buns (V)

Parmesan and basil biscuits with sunblushed tomatoes and olives (V)

Vegetable sushi roll (V)

Parma ham, Parmesan and mustard palmiers

Hoi Sin duck pancake roll

Smoked salmon and cream cheese on pumpernickel or blinis

Spoon of fresh Cornish crab, lime and ginger

A beef skewer with soya and lemon dipping sauce

Shot glass of gazpacho (V)

Served warm

Mini shepherds pie

Black pudding and onion confit on toast

Pork belly on chorizo mash

Mini barbecue sausage with onion confit

Warm leek and goats' cheese tart (V)

Sweet canapés

French lemon tart with raspberry

Chocolate dipped strawberries

Mini chocolate Baileys mousse cup

Belgian chocolate tart

Mini treacle tart

Chocolate brownies

Tropical fruit skewers with honey and yoghurt dip

Choose any 4 for £4.50 plus VAT

Champagne and canapé reception

Our staff can come along and serve you

Champagne with canapés. Ideal for entertaining clients or for informal drinks parties.

Contact Aubrey Allen catered events

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