

food envy

©

Canapé Menu

Costs based on a full delivery service, of pre prepared, food, ready for the client to cook, or heat through.

Prices start from (see below) and are inc vat.

For a chef to attend, to prep, cook, serve and clear, £30 pr hr will be charged. And there is a minimum spend of £285 for this service.

Minimum 15 guests

(delivery and collection fees, dependent on address, please enquire)

Savoury

£7 for 4 canapés per head

£10.50 for 6 canapés per head

£12.50 for 8 canapés per head

Sweet

£4 for 2 canapés per head

£6 for 4 canapés per head

Kids

£4 for 4 canapés per head

Choice of canapés dependent on party size, please enquire.

Meat

Asparagus tips wrapped in parma ham with a hollandaise dip (cold pre prepared or hot, on site chef)

Chorizo cups with black beans, guacamole and sour cream (on site chef only)

Chicken tinga tacos with harrisa, mango salsa and mint yoghurt (on site chef only)

Lamb kofta, with mint raita and roasted red pepper (on site chef only)

Beef Carpaccio, rocket and parmesan bite with truffle

oil, hazelnuts and lemon (cold pre prepared)
Chicken gyoza with a soy dipping sauce (on site chef only)
Chicken Caesar lettuce leaf wrap with egg, and garlic croutons (cold pre prepared)
Brie and pancetta tartlet with red onion chutney (on site chef only)
Spicy chicken wings with guacamole (on site chef only)
Spicy chipolatas with mushroom ketchup dip (on site chef only)
Chicken goujons with tomato dip (on site chef only)
Parma ham and melon skewers (cold pre prepared)

Fish

Smoked salmon on rye bread with a lemon, & dill cream (cold, pre prepared)
Smoked haddock pate on a tortilla chip with lemon crème fraiche (cold, pre prepared)
Seared scallops with tomato vierge and salsa verde (on site chef only)
Salmon and avocado tartare spoonfuls (cold, pre prepared)
Malaysian prawn satay (cold pre prepared or hot, cooked on site)
Prawn gyoza with a soy dipping sauce (on site chef only)
Crayfish cocktail, in a baby gem lettuce leaf (cold, pre prepared)
Salmon ceviche, and pea shoot spoonfuls with chillis, coriander, ginger and lime (cold, pre prepared)
Tempura King prawns (on site chef only)
Salmon maki sushi rolls (cold pre prepared)
Cod goujons with tartare sauce (on site chef only)
Smoked haddock fish pie with quail egg (on site chef only)

Vegetarian

RAW vegetable rice paper rolls and soy dipping sauce (cold, pre prepared)
Quail egg, on a celery stick with celery salt (cold, pre prepared)
Spinach and goats cheese ravioli with a spicy tomato dipping sauce (on site chef only)
Sweetcorn, chilli and courgette, quinoa fritters (on site chef only)
Shots of gazpacho with fresh vegetables (cold pre prepared)
Vegetable gyoza with a soy dipping sauce (on site chef only)
Watermelon, marinated feta, and watercress skewer (cold pre prepared)

Selection of vegetarian sushi (cold pre prepared)
Linguine arrabiata fork (on site chef only)
Sweet potato chip with vegan chilli and guacamole (on site chef only)
Mini poppadum with crunchy Asian salad (on site chef only)
Blue tortilla chips with Mexican black beans, guacamole and harrisa (on site chef only)
Vegetable Pakora with raita dip (on site chef only)
Mini vegetable spring rolls with soy dipping sauce (on site chef only)

Sweet

All cold and pre prepared

Selection of Macaroons
Mini chocolate brownies
Selection of truffles
Eton mess spoonfuls
Bannoffie pie
Lemon posset shot with blueberries
Mango fool shot
Decadent pot au chocolate shot with raspberries
Salted caramel and chocolate tartlet
White and dark chocolate dipped strawberries
Tart au citron
Selection of RAW homemade chocolate truffles
Mini Ice cream bombs
Mini cornetto selection

Kids

Cocktail sausages with ketchup dip
Chicken satay skewers
Mozzarella, cherry tomato and basil skewers with pesto dip
Cheese straws
Cheesy bacon potato skins

Fillers Price dependent on party size - All pre prepared

Mexican roasted spiced nuts
Parmesan twists
Nut and seed crackers
Bowls of dips

- Coconut and beetroot houmous
- Red pepper and walnut
- Guacamole
- Cannellini bean, roasted fennel and garlic

For full t's and c's please enquire

*We take a 50% non refundable holding deposit to secure the date, and
the remaining 50% 1 week - 2 days prior to the event*

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