

Menu Selector

Canapés

If you were having pre dinner drinks and nibbles with friends, a cocktail party, wedding reception or a corporate event, and you would like freshly made canapés then look no further.

At Supreme Cuisine Ltd, we pride ourselves on producing fresh and exciting canapés to suit every taste.

Overleaf you will find an array of exquisite creations produced to tempt your taste buds.

We can also quote for choices or suggestions made by you that are not on our selector, just let us know and we will endeavour to meet your needs.

Making sure you provide the right amount of food is paramount to the success of your party or event.

Below is some advice to help you decide how much food you may require:

- Pre dinner nibbles – allow 3-5 canapés per person.
- For a cocktail party – allow 5 canapés per person for the first hour and then 4 canapés for each hour after that.
- For the full afternoon or evening – allow 12 to 15 canapés per person for the duration of the event.

Although 'variety is the spice of life' it is recommended that your guests get to try at least one of each choice of canapé, for example if you were having pre dinner drinks, you would only require 5 varieties.

Price guide:

Please note: Hot canapés are only available at the prices below if there is sufficient cooking equipment on site.

Reception canapés (in addition to a fully staffed meal, our staff will be happy to serve the reception drinks of your choice)

- Choose three items from the selector: £5.00
- Choose four items from the selector: £5.75
- Choose five items from the selector: £6.50

Fully staffed canapé event: (20 covers minimum)

Staff will also be available to open and serve drinks to your guests.

- Choose five items from the selector: £13.95 per head
- Choose ten items from the selector: £18.00 per head
- Choose fifteen items from the selector: £22.50 per head

Canapés

Fish

- Crayfish with Asparagus
- Smoked Salmon with Caviar
- Potted Brown Shrimp
- Tiger Prawn and Sun dried Tomato Aioli
- Mussels with a Sweet Chilli Glaze
- Smoked Salmon and Dill Pate
- Salmon Tartar with Lime and Dill
- Tuna and Olive Nicoise
- Smoked Salmon and Asparagus Pinwheels
- Selection of Japanese Sushi (price on request)
- Crab Chequerboard

Meat

- Smoked Chicken and Mild Mustard
- Pastrami and Caramelised Red Onion
- BLT
- Duck and Ginger Marmalade
- Spiced Chicken and Coriander
- Chicken Tikka and Mango
- Parma Ham and Melon

Vegetarian

- Asparagus Hollandaise
- Goats Cheese and Sun blushed Tomato
- Tapenade and Roast Red Pepper
- Artichoke and Roast Yellow Pepper on Red Onion Confit
- Sun blushed Tomato and Basil Pesto
- Mozzarella, Olive and Cherry Tomato
- Egg and Chive Pinwheel

Sweet (supplied separate in multiples of 50 @ £35.00)

- Three Fruit Brochette
- Mini Fruit Tartlets
- Chocolate Topped Mini Choux Buns
- Chocolate Coated Strawberries
- Chocolate Fountain with Fruits and Marshmallows (price on request)

Hot Canapés.

- Sesame Prawn toasts
- Haloumi and Parma Ham brochette
- Prune and Smoked Bacon Brochette
- Scallop and Pancetta Brochette
- Chorizo in Red Wine and Garlic
- Cajun Chicken and Pineapple Brochette
- Brie on Garlic Bruschetta
- Chilli Garlic Mushrooms
- Mexican Bean and Salsa Tostada
- Garlic Tiger Prawn Brochette
- Stilton stuffed Mushrooms
- Mussels in _ shell with Pesto Butter
- Mushroom and Herb Palmiers
- Filet Mignons with Béarnaise sauce (50p supplement)
- Thai Fish Cakes with Sweet Chilli Dip
- Cream Cheese and Green Olive Palmiers