

Scott Harris Ltd



"Fresh thinking food and event design"

Canapé Menus 2017

Scott Harris has been providing Canapés to businesses and private clients for over 25 years. We are dedicated to providing our clients with a friendly professional service, coupled with innovative and delicious menus.

We are pleased to enclose our latest Canapé selection. Scott Harris provides innovative, exciting, stunning and delicious menus to suit all tastes and budgets. All menus are made from only the finest ingredients sourced from local suppliers to cut down on our food miles. We also use fair trade products when possible and have an extensive recycling policy.

Special Canapé menus delivered straight to your party!

Price based on 20+ guests

5% discount on 35+

7.5% discount on 80+

10% discount on 100 +

Discounts only apply when choosing 1 menu for the total number of guests

Hot menus require a chef on site

Please note we would also recommend a chef for all cold menus above 80 people when choosing 7 or more items

Telephone: 020 7701 2132 Facsimile: 020 7252 6313

E-mail: info@scottharris.co.uk

Website: www.scottharris.co.uk

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All items are served Cold

Menu 1 £8.50 (5 items per head)

Prices are based on a minimum of 20 people

Tiger Prawn Tempura

Black tiger prawns coated in panko breadcrumbs & served with a Thai sweet chilli dip

Japanese Inspired Yakatori

Chicken Fillets on skewers marinated in Sweet Soya Sauce

Asparagus White Truffle Oil Tart

Handmade pastry tarts filled with asparagus fried in truffle oil & topped with parmesan

Goats Cheese & Red Onion Tart

Handmade pastry tarts filled with Crumbled British goats cheese with a caramelised onion jam

Mini Yorkshire Puddings & Beef Fillet

Tiny Yorkshire puddings with creamed horseradish & topped with British fillet of beef

Poached Pea & Mint

Petit pois peas poached with mint & served on crostini with parmesan

Menu 2 £8.75 (5 items per head)

Prices are based on a minimum of 20 people

Hosomaki Sushi Rolls

Assorted vegetarian and fresh salmon rolls served with wasabi, ginger & soya sauce

Smoked Salmon Bagels

Canape sized bagels with soft cream cheese mixed with lemon & dill

Butternut Squash Frittata

Classic potato frittata with butternut squash, herbs, pepper & Chilli

Mini Yorkshire Puddings with Brie

Mini Yorkshire puddings with Lavender Scented Cranberry topped with Brie

Chicken Satay Skewers

Fillet of chicken breast marinated in Thai spices & served with a peanut sauce

All prices are subject to vat @20%

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All items are served Cold

Menu 3 £10.20 (6 items per head)

Tiger Prawns

Black tiger prawns stir fried in Cajun spices & served with a cooling aioli dip

Courgette Rolls

Chargrilled courgette strips with feta cheese mousse & peppers

Italian Focaccia Buns

Mini focaccia buns filled with cherry tomatoes, mozzarella, herbs & vegetables

Carpaccio of Scottish Beef

Beef fillet thinly sliced on a parmesan short bread with Olive oil & rocket

Beetroot Cured Scottish Smoked Salmon

Canape sized Blini with soft cream cheese mixed with lemon topped with smoked salmon cured with beetroot

British Cheese Selection & Oat Cakes

Tiny little oat cakes topped with fruit chutneys grapes & celery and topped with some of our finest British cheeses

Menu 4 £12.00 (7 items per head)

Menu 4 £13.50 (8 items per head)

Parmesan & French Butter Shortbread

Parmesan shortbread with Creamed Feta & slow Roasted Cherry Tomato

Peking Duck

Mini pancakes with plum sauce shredded duck, spring onions & cucumber

Tiger Prawn Tempura

Black tiger prawns coated in panko breadcrumbs & served with a Thai sweet chilli dip

Asparagus White Truffle Oil & Parmesan Tart

Handmade pastry tarts filled with asparagus fried in truffle oil & topped with parmesan

Goats Cheese & Red Onion Tart

Handmade pastry tarts filled with crumbled British goats cheese with a caramelised onion jam

Szechuan Pepper Chicken

Stir-fried chicken with Szechuan sauce & peppers served canape style

Smoked Salmon Bagels

Canape sized bagels with soft cream cheese mixed with lemon & dill

Salmon Teriyaki

Fresh salmon flash fried in teriyaki sauce served in lettuce leaf in mini bamboo boats

All prices are subject to vat @20%

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Menu 5 £13.95 (8 items per head)

Menu 5 £16.85 (10 items per head)

All items are served Cold

Mini Beef Burgers

Tiny little buns with prime beef tomato sauce mustard gherkins & tomato

Tiger Prawn Tempura

Black tiger prawns coated in panko breadcrumbs & served with a Thai sweet chilli dip

Pea & Mint Frittata

Classic potato frittata with pea & mint & topped with Creamy Feta & Cucumber

Asparagus White Truffle Oil Tart

Handmade pastry tarts filled with asparagus fried in truffle oil & topped with parmesan

Goats Cheese & Red Onion Tart

Handmade pastry tarts filled with Crumbled British goats cheese with a caramelised onion jam

Mini Yorkshire Puddings & Beef Fillet

Tiny Yorkshire puddings with creamed horseradish & topped with British fillet of beef

Mini Yorkshire Puddings with Brie

Mini Yorkshire puddings with Lavender Scented Cranberry topped with Brie

Peking Duck

Mini pancakes with plum sauce shredded duck, spring onions & cucumber

Hosomaki Sushi Rolls

Assorted vegetarian and fresh salmon rolls served with wasabi, ginger & soya sauce

Szechuan Pepper Chicken

Stir-fried chicken with Szechuan sauce & peppers served canape style

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All items are served Cold

Menu 6 £17.00 (10 items per head)

Menu 7 £20.00 (12 items per head)

Prices are based on a minimum of 20 people

Tiger Prawn Tempura

Black tiger prawns coated in panko breadcrumbs & served with a Thai sweet chilli dip

Japanese Inspired Yakatori

Chicken Fillets on skewers marinated in Sweet Soya Sauce

Asparagus White Truffle Oil Tart

Handmade pastry tarts filled with asparagus fried in truffle oil & topped with parmesan

Goats Cheese & Red Onion Tart

Handmade pastry tarts filled with Crumbled British goats cheese with a caramelised onion jam

Mini Yorkshire Puddings & Beef Fillet

Tiny Yorkshire puddings with creamed horseradish & topped with British fillet of beef

Poached Pea & Mint

Petit pois peas poached with mint & served on crostini with Parmesan

Hosomaki Sushi Rolls

Assorted vegetarian & fresh salmon rolls served with wasabi, ginger & soya sauce

Smoked Salmon Bagels

Canape sized bagels with soft cream cheese mixed with lemon & dill

Butternut Squash Frittata

Classic potato frittata with butternut squash, herbs, pepper & Chilli

Mini Yorkshire Puddings with Brie

Mini Yorkshire puddings with Lavender Scented Cranberry topped with Brie

Chicken Satay Skewers

Fillet of chicken breast marinated in Thai spices & served with a peanut sauce

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Hot & Cold menus are for a minimum of 40 people

Menu 1 £12.25 (7 items per head)

Menu 1 £15.50 (9 items per head)

Hot Items

Tiger Prawn Tempura

Black tiger prawns coated in panko breadcrumbs & served with a Thai sweet chilli dip

Japanese Inspired Yakatori

Chicken Fillets on skewers marinated in Sweet Soya Sauce

Chicken Satay Skewers

Fillet of chicken breast marinated in Thai spices & served with a peanut sauce

Bangers & Mash

Mini Pork sausages topped with mash potatoes & sauce

Asparagus White Truffle Oil & Parmesan Tart

Handmade pastry tarts filled with asparagus fried in truffle oil & topped with parmesan

Goats Cheese & Red Onion Tart

Handmade pastry tarts filled with Crumbled British goats cheese with a caramelised onion jam

Thai Spring Rolls

Fillo pastry with Thai vegetables pan-fried & served with a sweet chilli sauce

Cold Items

Hosomaki Sushi Rolls

Assorted vegetarian & fresh salmon rolls served with wasabi, ginger & soya sauce

Smoked Salmon Bagels

Canape sized bagels with soft cream cheese mixed with lemon & dill

Pea & Mint Frittata

Classic potato frittata with pea & mint topped with Creamy Feta & Cucumber

Butternut Squash Frittata

Classic potato frittata with butternut squash, herbs, pepper & Chilli

Mini Yorkshire Puddings & Beef Fillet

Tiny Yorkshire puddings with creamed horseradish & topped with British fillet of beef

Mini Yorkshire Puddings with Brie

Mini Yorkshire puddings with Lavender Scented Cranberry topped with Brie

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Hot & Cold menus are for a minimum of 40 people

Menu A £13.95 (8 items per head)

Menu A £17.00 (10 items per head)

Hot Items

Japanese Chicken Katsu

Chicken fillet coated in panko bread crumbs & served with a mild curry sauce

Lamb Koftas

Minced lamb with cumin & spices & served with a minted yoghurt dip

Cocktail Sausages

One of the classic favourites premium cocktail sausages coated in honey & mustard & roasted until golden brown

Tiger Prawns

Black tiger prawns stir fried in Cajun spices and served with a cooling aioli dip

Handmade pastry tarts filled with asparagus fried in truffle oil & topped with parmesan

Courgette Rolls

Chargrilled courgette strips with feta cheese & peppers

Cod & Mushy Pea

Mini potato rosti cake topped with pea puree & battered fillet of cod

Italian Focaccia Buns

Mini focaccia buns filled with cherry tomatoes, mozzarella, herbs & vegetables

Cold Items

Carpaccio of Scottish Beef

Beef fillet thinly sliced on a parmesan short bread with Olive oil & rocket

Beetroot Cured Scottish Smoked Salmon

Canape sized Blini with soft cream cheese mixed with lemon topped with smoked salmon cured with beetroot

British Cheese Selection & Oat Cakes

Tiny little oat cakes topped with fruit chutneys grapes, celery & topped with some of our finest British cheeses

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Hot & Cold menus are for a minimum of 40 people

Menu B £17.50 (10 items per head)

Menu B £18.70 (11 items per head)

Menu B £20.00 (12 items per head)

Hot Items

Mini Beef Burgers

Tiny little buns with prime beef mince, tomato sauce mustard gherkins & tomato

British Pie Selection

Baby steak, chicken & cottage pies canape style

Fish Cakes

Fresh Scottish salmon with creamed mash, fine breadcrumbs & a fresh dill tartare dip

Asparagus White Truffle Oil & Parmesan Tart

Handmade pastry tarts filled with asparagus fried in truffle oil & topped with parmesan

Goats Cheese & Red Onion Tart

Handmade pastry tarts filled with Crumbled British goats cheese with a caramelised onion jam

Szechuan Pepper Chicken

Stir-fried chicken with Szechuan sauce & peppers served canape style in mini bamboo boats

Indian Selection

Tiny vegetable pakoras, onion bhaji, vegetable samosa & aloo tikka with raita dip

Cold Items

Smoked Salmon Bagels

Canape sized bagels with soft cream cheese mixed with lemon & dill

Mini Yorkshire Puddings & Beef Fillet

Tiny Yorkshire puddings with creamed horseradish & topped with British fillet of beef

Mini Yorkshire Puddings with Brie

Mini Yorkshire puddings with Lavender Scented Cranberry topped with Brie

Parmesan & French Butter Shortbread

Parmesan shortbread with Creamed Feta & slow Roasted Cherry Tomato

Peking Duck

Mini pancakes with plum sauce shredded duck, spring onions & cucumber

Upgrade fish cakes to Scallops pea & mint served on Chinese spoons £1.30 supplement

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A la carte selection £1.80 per canape (Min 40 of each item)
(discounts only apply when choosing items for the whole group)

Meat

Mini Beef Burgers

Tiny little buns with prime beef mince, tomato sauce mustard gherkins & tomato served hot or cold
(0.70 supplement)

Carpaccio of Scottish Beef

Beef fillet thinly sliced on a parmesan short bread with Olive oil & rocket

British Pie Selection*

Baby steak, chicken & cottage pies canape style

Szechuan Pepper Chicken

Stir-fried chicken with Szechuan sauce and peppers served canape style in mini bamboo boats served hot or cold
(0.70 supplement)

Mini Yorkshire Puddings & Beef Fillet

Tiny Yorkshire puddings with creamed horseradish & topped with British fillet of beef

Peking Duck

Mini pancakes with plum sauce shredded duck, spring onions & cucumber

Japanese Chicken Katsu

Chicken fillet coated in panko bread crumbs & served with a mild curry sauce

Japanese Chicken Katsu in Bamboo Boats *

Chicken fillet coated in panko bread crumbs & served with a mild curry sauce
(0.70 supplement)

Lamb Koftas *

Minced lamb with cumin & spices & served with a minted yoghurt dip

Cocktail Sausages

One of the classic favourites premium cocktail sausages coated in honey & mustard & roasted until golden brown

Japanese Inspired Yakatori

Chicken Fillets on skewers marinated in Sweet Soya Sauce

Chicken satay Skewers

Fillet of chicken breast marinated in Thai spices & served with a peanut sauce

Bangers & Mash*

Mini Pork sausages topped with Mash Potatoes & sauce

Hot Dog*

Premium Sausages with caramelised Onion with Mustard & Tomato sauce served in Tiny Buns

Harissa fillet of Lamb

Mini focaccia bun with pink fillet of lamb harissa sauce & peppered yoghurt
(0.70 supplement)

***items that can only be served hot**

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A la carte Fish

Fish Cakes*

Fresh Scottish salmon with creamed mash, fine breadcrumbs & a fresh dill tartare dip

Smoked Salmon Bagels

Canape sized bagels with soft cream cheese mixed with lemon & dill

Beetroot Cured Scottish Smoked Salmon

Canape sized Blini with soft cream cheese mixed with lemon topped with smoked salmon cured with beetroot

Tiger Prawns

Black tiger prawns stir fried in Cajun spices and served with a cooling aioli dip

Cod & Mushy Pea*

Mini potato rosti cake topped with pea puree & battered fillet of cod

Hosomaki Sushi Rolls

Assorted vegetarian & fresh salmon rolls served with wasabi, ginger & soya sauce

Tiger Prawn Tempura

Black tiger prawns coated in panko breadcrumbs & served with a Thai sweet chilli dip

Salmon Teriyaki

Fresh salmon flash fried in teriyaki sauce served in lettuce leaf in mini bamboo boats
(0.70 supplement)

Smoked Salmon Blini

Scottish smoked salmon with dill & cream cheese on blini base

Fish & Chips*

Cod or salmon goujons with tartare sauce served in mini cones
(0.70 supplement)

Grilled Tiger Prawn

Grilled tiger prawns on avocado salsa with chilli on toasted croute

Crab & Anchovy

Fresh crab, anchovies, cream cheese peppers & cayenne pepper served in a fillo cup

Salmon Tart

Fresh salmon & leek served in a handmade light case pastry

Monkfish Satay*

Monkfish marinated with thai spices on skewer served with peanut dip

***items that can only be served hot**

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A la carte Vegetarian

Asparagus White Truffle Oil & Parmesan Tart

Handmade pastry tarts filled with asparagus fried in truffle oil & topped with parmesan

Goats Cheese & Red Onion Tart

Handmade pastry tarts filled with Crumbled British goats cheese with a caramelised onion jam

Indian Selection*

Tiny vegetable pakoras, onion bhaji, vegetable samosa & aloo tikka with raita dip served in mini bamboo pots
(0.70 supplement)

Parmesan & French Butter Shortbread

Parmesan shortbread with Creamed Feta & slow Roasted Cherry Tomato

Mini Yorkshire Puddings with Brie

Mini Yorkshire puddings with Lavender Scented Cranberry topped with Brie

British Cheese Selection & Oat Cakes

Tiny little oat cakes topped with fruit chutneys grapes & celery & topped with some of our finest British cheeses

Italian Focaccia Buns

Mini focaccia buns filled with cherry tomatoes, mozzarella, herbs & vegetables

Courgette Rolls

Chargrilled courgette strips with feta cheese & peppers

Pea & Mint Frittata

Classic potato frittata with pea & mint & topped with Creamy Feta & Cucumber

Butternut Squash Frittata

Classic potato frittata with butternut squash, herbs, pepper & Chilli

Hosomaki Sushi Rolls

Assorted vegetarian rolls served with wasabi, ginger & soya sauce

Thai Spring Rolls*

Fillo pastry with Thai vegetables pan-fried & served with a sweet chilli sauce

Poached Pea & Mint

Petit pois peas poached with mint & served on crostini with parmesan

Mini Pies

Short crust pastry with spinach sweet potato & goats cheese

*items that can only be served hot

1 x Chef £130

1 x Turbo oven £100

Delivery & Collection price based on equipment time & location

Please ask for your full event quote

All prices are subject to vat @20%

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Sweet Items £1.75 for 1 item or £2.80 for 2 items
Or £3.95 3 items (additional 5% discount when choosing 6 or more savoury)

Banoffee Tartlets
Mini Goopy Chocolate Brownies
Mini Cheese Cake Selection £0.40 supplement
Raspberry Tartlets/Strawberry Tartlets/Passion Fruit & Lemon
5 Types of Mini Canapé Sweet Selection (Mini Tart, Mini Blood Orange Mousse, Blackcurrant Square, Coffee & Chocolate Rectangle) min 48
Fruit Skewers drizzled with Chocolate Sauce
Mini Fruit Pavlovas
French Macaroon Selection
Space Dust & Assorted Fine Chocolate Truffles) (min 60)
Seville Orange & Chocolate Cake
Mini Lemon Meringue Tart
Mini Bread & Butter Pudding with Custard
Mini Chocolate black forest gateau
Chefs Selection
(A mix of sweet Canapés)

Mini Desserts served with a Spoon **Dessert £3.95 each minimum 24**

Apple Tarte Tatin
Apple & Blackberry Vanilla Crisp
Kumquat & Chocolate Brioche Bread & Butter Pudding
Canelé Vanilla
Mini Crème Brulee
Canelé with Salted Caramel

All prices are subject to vat @20%

1 x Chef £130
1 x Turbo oven £100
Delivery & Collection price based on equipment time & location
Please ask for your full event quote

All prices are subject to vat @20%