



Scott Harris Ltd



"Fresh thinking food and event design"

Canapé Menus 2018

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 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 40+

7% discount on 80+

10% discount on 100 +

Discounts only apply when choosing 1 **set menu** for the total number of guests
5% Discounts on ala carte selection when choosing 60 + of each item min 5 items

Hot menus require a chef on site

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

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Menus are designed for a minimum of 20 people

Classic Canape Platter

Choose 5 Canapes £8.75
Choose 7 Canapes £11.90

Smoked Salmon Bagel

Severn & wye smoked salmon lemon cream cheese & chives

Beef Fillet & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish cream slow roasted cherry tomato

Mushroom Frittata & Truffle

Frittata with truffle cream and sautéed wild mushrooms

Goats Cheese & Red Onion Jam

Handmade pastry tart with goat's cheese & red onion jam

Chicken Satay

Classic satay marinated in Thai spices with peanut sauce

Panko Crumbed Tiger Prawns

Japanese bread crumbs & juicy tiger prawns all served with a sweet chilli dip

Peking Duck Rolls

Soft pancake filled with duck spring onion cucumber and plum sauce

All prices are subject to vat

British Canape Platter

Choose 5 Canapes £8.95
Choose 7 Canapes £12.50

Coronation Chicken

Coronation chicken in sesame seeded basket with mango salsa & micro leaves

Quails Scotch Egg

Quails egg pork mince & herbs topped with a piccalilli relish

Fresh Crab Salad

White crab meat & avocado salad in canape shell

Canape British Cheese Board

A selection of British cheeses on oat cakes with fruit chutney

Prawn Cocktail

Luxury prawns in a bloody Mary sauce in puff pastry tart

Beef Fillet & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish cream slow roasted cherry tomato

Goats Cheese & Beetroot

British goats cheese mousse with beetroot & thyme on parmesan shortbread

All prices are subject to vat

Around the world Platter

Choose 5 Canapes £8.95
Choose 7 Canapes £12.50

Cray fish Cocktail

This meaty style prawn in a bloody mary sauce in puff pastry Bouchée

Quinoa Pomegranate & Feta

Quinoa salad, pomegranate seeds topped with feta in canape shell

Beef Carpaccio

Fillet of beef mustard cream & chilli on parmesan shortbread

Spanish Chorizo Canape

Potato tortilla with charred chorizo with chilli jam

Beetroot Cured Gravadlax

Beetroot cured salmon with lemon cream cheese gin pickled cucumber blini

Italian Mozzarella & Pesto

Mozzarella, plum cherry tomatoes, pesto & olive skewer

Chicken Katsu

Mini chicken fillets coated in panko bread crumbs served with katsu sauce

All prices are subject to vat

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Menus are designed for a minimum of 20 people

Canape Platter 1

6 Items per head £10.50

8 items per head £13.50

Wild Mushroom Gougere

Choux pastry with gruyere cheese sautéed mushrooms in a cream sauce

Devilled Quail Eggs

Quails egg with creamed yolk chilli egg, asparagus on parmesan croute

Courgette Tempura

Chargrilled courgette coated in light batter served with aioli dipping sauce

Crab & Prawn Cocktail

Fresh crab meat with prawns in a cocktail sauce served in mini bouchée

Rock Salted Beef Skewers

Grilled sirloin of beef skewers salted with a truffle mayonnaise

Beetroot Cured Salmon

Cured salmon with beetroot, lemon cream blini & gin pickled cucumber

Prosciutto, Mozzarella & Melon

Orange flesh melon, with mozzarella & prosciutto skewer & balsamic glaze

All prices are subject to vat

Canape Platter 2

6 Canapes £10.50

8 Canapes £13.50

Salmon Yuzu

Fresh salmon with yuzu & pickled ginger dressing in canape shell

Smoked Salmon Bagel

Severn & wye smoked salmon Lemon cream cheese & chives

Tandoori Chicken Fillet

Marinated chicken fillet in tandoori spices & chargrilled with raita dip

Chicken Yakatori

Chicken skewers marinated in sweet soya sauce

Beef Carpaccio

Fillet of beef mustard cream chilli on parmesan shortbread

Duo of Handmade Pastry Tarts

Mini tarts with leek & gruyere cheese + Blue cheese, walnuts & red onion

Goats Cheese & Beetroot

Goats cheese mousse with beetroot & thyme on parmesan shortbread

All prices are subject to vat

Canape Platter 3

6 Canapes £10.90

8 Canapes £14.00

Five Spiced Asian Tiger Prawn

Panko breaded tiger prawns with five spices with wasabi mayonnaise

Smoked Duck & Fig

Rosemary toast with fig relish smoked duck & fresh fig

Beef Fillet & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish cream slow roasted cherry tomato

Pulled Pork Slider

Mini buns with shredded pork in BBQ sauce and coleslaw

Hosomaki Vegetarian Sushi

Canape sushi rolls with cucumber, peppers wasabi ginger & soya

Beetroot Basket & Goats Cheese

Flavoured beetroot basket with goat's cheese cream & micro leaves

Smoked Haddock & Spinach

Mini tartlets filled with smoked haddock & spinach

All prices are subject to vat

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Menus are designed for a minimum of 40 people

Hot & Cold Canape Menu 1

Requires a chef on site + heating facilities

£13.90 per head

Hot Items

Courgette Tempura

Chargrilled courgette coated in light batter served with aioli dipping sauce

Rock Salted Beef Skewers

Grilled sirloin of beef skewers salted with a truffle mayonnaise

Halloumi Cheese Buns

Marinated halloumi cheese chargrilled peppers cherry tomato chilli jam

Warm Salmon Bagels

Severn & wye smoked salmon lemon cream cheese & chives

Cold Items

Wild Mushroom Gougere

Choux pastry with gruyere cheese sautéed mushrooms in a cream sauce

Devilled Quail Eggs

Quails egg with creamed yolk chilli egg, asparagus on parmesan croute

Crab & Prawn Cocktail

Fresh crab meat with prawns in a cocktail sauce serve in mini bouchee

Prosciutto, Mozzarella & Melon

Orange melon, with mozzarella & prosciutto skewer & balsamic glaze

Please feel free to add items to your menu from our a la carte selection at a special discounted rate of £1.70 per canape + any supplements

Hot & Cold Canape Menu 2

Requires a chef on site + heating facilities

£15.75 per head

Hot Items

Tandoori Chicken Fillet

Marinated chicken fillet in tandoori spices & chargrilled with raita dip

Chicken Yakatori

Chicken fillet skewers marinated in spicy sweet soya sauce

Sausages in Honey & Mustard

Always a favourite sausage cooked in a honey & mustard glaze

Mini Fish Pie

Mini pastry cases with salmon, haddock & cod in dill & white wine sauce topped with mash

Thai Spring Rolls

Fillo pastry with Thai vegetables deep fried with sweet chilli sauce

Cold Items

Beef Carpaccio

Fillet of beef mustard cream chilli on parmesan shortbread

Beetroot Cured Salmon

Cured salmon with beetroot, lemon cream blini & gin pickled cucumber

Duo of Handmade Pastry Tarts

Mini tarts with leek & gruyere cheese + Blue cheese, walnuts & red onion

Lolli Pops of Parmesan Cheese

Creamed parmesan cheese with green pesto Sauce

Hot & Cold Canape Menu 3

Requires a chef on site + heating facilities

£16.50 per head

Hot Items

Five Spiced Asian Tiger Prawn

Panko breaded tiger prawns with five spices with wasabi mayonnaise

Smoked Haddock & Spinach

Mini tartlets filled with smoked haddock & spinach

Mini Beef Burgers

Tiny little buns with prime beef tomato sauce, mustard gherkin & tomato

Wild Mushroom Gougere

Choux pastry with gruyere cheese and wild mushrooms in a cream sauce

Chicken Satay

Classic chicken satay marinated in Thai spices with peanut sauce

Cold Items

Quinoa Pomegranate & Feta

Quinoa salad, pomegranate seeds topped with feta in canape shell

Smoked Duck & Fig

Rosemary toast with fig relish smoked duck slice & fresh fig

Beef Fillet & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish cream slow roasted cherry tomato

Salmon & Veg Sushi Rolls

Canape sushi rolls with cucumber, peppers salmon wasabi ginger & soya

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A La Carte finger buffet items min 25 of each

Fish Items £1.80 each	Meat Items £1.80 each	Veggie Items £1.80 each
<i>Smoked Salmon Bagel</i>	<i>Rock Salted Beef Skewers</i>	<i>Mushroom Frittata & Truffle</i>
<i>Panko Crumbed Tiger Prawns</i>	<i>Prosciutto, Mozzarella & Melon</i>	<i>Goats Cheese & Red Onion Jam</i>
<i>Fresh Crab & Avocado Salad Cup</i>	<i>Beef Fillet & Yorkshire Pudding</i>	<i>Yorkshire Pudding Brie & Cranberry</i>
<i>Prawn Cocktail</i>	<i>Chicken Satay</i>	<i>Devilled Quail Eggs</i>
<i>Beetroot Cured Gravadlax Gin Pickled Q</i>	<i>Peking Duck Rolls</i>	<i>Courgette Tempura</i>
<i>Salmon Yuzu</i>	<i>Coronation Chicken in Sesame Basket</i>	<i>Canape British Cheese Board</i>
<i>Mini Cones Smoked Salmon & Caviar**</i>	<i>Quails Scotch Egg & Piccalilli</i>	<i>Quinoa Pomegranate & Feta</i>
<i>Smoked Haddock & Spinach Tart</i>	<i>Chicken Katsu</i>	<i>Italian Mozzarella & Pesto Skewers</i>
<i>Salmon & Veg Sushi Rolls</i>	<i>Spanish Tortilla & Chorizo Canape</i>	<i>Spanish Tortilla & Butternut Squash</i>
<i>Smoked Salmon Gourgere</i>	<i>Beef Carpaccio & Parmesan Shortbread</i>	<i>Wild Mushroom Gougere</i>
<i>Fresh Crab Meat Lime & Chilli Cone**</i>	<i>Tandoori Chicken Fillet Skewer</i>	<i>Goats Cheese & Beetroot Shortbread</i>
<i>Tuna Tartare Mango Salad Soya Drizzle</i>	<i>Chicken Yakatori</i>	<i>Mini Tarts with Leek & Gruyere</i>
<i>Salmon & Dill Fish cakes</i>	<i>Smoked Duck & Fig Chutney</i>	<i>Hosomaki Vegetarian Sushi</i>
<i>Teriyaki Salmon Skewers</i>	<i>Mini Beef Burgers*</i>	<i>Beetroot Basket & Goats Cheese</i>
<i>Mixed Fish Canape Pies**</i>	<i>Pulled Pork Mini Sliders*</i>	<i>Halloumi Cheese Buns*</i>
<i>Mini Fish & Chips**</i>	<i>Smoked Chicken Avocado & Mango Cup</i>	<i>Lolli Pops, Parmesan Cheese & Quince</i>
<i>Mini Lobster Cones & Caviar**</i>	<i>Asian Duck Salad on Chinese Spoons</i>	<i>Roquefort Cheese Pear Jelly Lolli Pops</i>
<i>Fresh Salmon & Leek Tart</i>	<i>Scallop & Chorizo Skewer**</i>	<i>Dolcelatte Fig Brioche, Balsamic Glaze</i>
<i>Smoked Haddock, Spinach & Cheese Tart</i>	<i>Prosciutto, Goats Cheese, Pistachio Cone*</i>	<i>Cornetto of Asparagus & Parmesan</i>
<i>Panko Salmon Bites & Tartare Sauce</i>	<i>Steak Béarnaise Mini Buns**</i>	<i>Teriyaki Aubergine & Coriander Cups</i>
<i>Smoked Salmon Blini & Cream Cheese</i>	<i>Panko Breaded Mini Chicken Fillets</i>	<i>Goats Cheese & Red Onion Tart</i>
<i>Gravadlax on Artisan Pumpkin Bread</i>	<i>Beef Fillet & Red Onion Gourgere</i>	<i>Indian Savoury Selection & Raita</i>
<i>Breaded Tiger Prawn Mini Burger*</i>	<i>Ras Hanout Lamb Koftas (chef only)</i>	<i>Mini Focaccia Mozzarella, & Tomato</i>
<i>Prawn Quacamole, Lime Bouchee</i>	<i>Cornetto of Hoisin Duck *</i>	<i>Roquefort & Red Onion Tart</i>
<i>Quail Egg Smoked Salmon & Caviar</i>	<i>Asparagus Rolled with Parma Ham*</i>	<i>Thai Spring Rolls Sweet Chilli Dip</i>
<i>Thai Crab Salad Spoons *</i>	<i>Roquefort, Bacon & Red Onion Tart</i>	<i>Asparagus, White Truffle Oil Tarts</i>
<p>*£0.75 supplement **£0.75 supplement + chef required on site</p>	<p>*£0.75 supplement **£0.75 supplement + chef required on site</p>	<p>*£0.75 supplement</p>

1 x Chef £130 - 1 x Turbo Oven £100

Managers, Waiters hire equipment and drinks Poa

Standard weekday evening delivery from £12.50 each way (before 1730 & no equipment central London)

A delivery price will be sent with your quote.



Sweet Items £1.95 for 1 item (Minimum of 25 of one type)
5% discount when choosing 2 items for 40+
10% discount when choosing 3 items for 80+

Hand Crafted Gourmet Mini Tartlet Selection

(Pear & Chocolate, Apricot & Almond, Apple & Vanilla, Chocolate Praline, Lemon, Caramel)

Mini Choux Buns with Fondant Fruit Centre Collection

(Mango & Passion, Double Raspberry, Pistachio & Chocolate)

Mini Goopy Chocolate Brownies

Amazing Selection of Mini Cheese Cakes

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)

Fruit Skewers drizzled with Chocolate Sauce

Hand Crafted Mini Eclairs

(Salted Caramel, Lemon, Chocolate, Pistachio)

Mini Fruit Pavlovas with Berries & Cream

French Macaroon Assorted Flavour Selection Platter

Space Dust & Assorted Fine Chocolate Truffles (min 60)

Mini Lemon Meringue Tart

Fruit Mousse Cornetto with Fresh Fruits & Puree (min 40)

Mini Bread & Butter Pudding with Custard

Mini Chocolate Black Forest Gateau

Passion Fruit Mousse on Sponge Base

Pecan Nut & Caramel Slice

Les Eclairons Selection 8 flavours

(Pistachio, Mango, Chocolate, Caramel, Raspberry etc)

Chefs Selection
(A mix of sweet Canapés)