



## Scott Harris Ltd



"Fresh thinking food and event design"

### Canapé Menus 2019

**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 30+ guests

5% discount on 60+

7% discount on 100+

10% discount on 150 +

Discounts apply when choosing 6 items for a min of 60 of each item

**Chefs Selection 5% discount on all numbers**

(Chefs selection is chosen on day before event and will be a selection of canapes split vegetarian, fish & meat)

**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

**For all canape events we would recommend booking at least 7 days in advance (we do get fully booked)**

Telephone: 020 7701 2132 Facsimile: 020 7252 6313

E-mail: [info@scottharris.co.uk](mailto:info@scottharris.co.uk)

Website: [www.scottharris.co.uk](http://www.scottharris.co.uk)

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**"Fresh thinking food and event design"**

Menus are designed for a minimum of **30** of each item (min 4 items)

Supplements of **25p** per canape will apply for numbers **20-29**

## Classic Canape Items £1.95each

**Chefs selection 5% discount**

### *Smoked Salmon Bagel or Blini*

smoked salmon cream cheese & chives

### *Beef Fillet or Brie Yorkshire Pudding*

Mini Yorkshire fillet of beef or brie, horseradish slow roasted cherry tomato

### *Mushroom Frittata & Truffle*

Frittata truffle cream and wild mushrooms

### *Chicken Satay*

Classic satay marinated in Thai spices

### *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

### *Prawn Cocktail*

Luxury prawns in a bloody Mary sauce in puff pastry tart

### *Chicken Yakatori*

Chicken skewers marinated in sweet soya sauce

### *Beef Carpaccio*

Fillet of beef mustard cream chilli on parmesan shortbread

### *Italian Mozzarella & Pesto*

Mozzarella, plum cherry tomatoes, pesto & olive skewer

### *Vegetable Spring Rolls*

Vegetarian Rolls & sweet chilli dip

### *Tart Selection 1 bite or 2\**

Goats cheese & red onion  
Tomato mozzarella & basil  
Leek, onion and parmesan  
Butternut squash & blue cheese  
Wild mushroom truffle oil & parmesan  
Antipasti vegetables

\*2 bite tart £0.30 supplement

All prices are subject to vat

## Stylish Canapes £2.00each

**Chefs selection 5% discount**

### *Moroccan Chicken*

Moroccan chicken in sesame seeded basket

### *Teriyaki Glazed Salmon*

Marinated fresh salmon with honey & ginger teriyaki glaze

### *Ras Hanaught Chicken Fillet*

Marinated chicken fillet in Moroccan spices

### *Chicken Tikka Skewer*

Chicken skewers marinated in tikka sauce

### *Roast Chicken & Yorkshire*

Roasted chicken breast with stuffing & Chicken jus

### *Spanish Chorizo Canape*

Potato tortilla with charred chorizo with chilli jam

### *Roast Chicken & Yorkshire*

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

### *Mini Burger\**

Mini buns with fillet of beef & all the trimmings

### *Beetroot Basket & Goats Cheese*

Flavoured beetroot basket with goat's cheese, red onion & micro leaves

### *Goats Cheese & Beetroot*

British goats cheese mousse with beetroot & thyme on parmesan shortbread

### *Mini Brie Bagel*

Brie grape plum & ginger

### *Fresh Salmon & Avocado Crush*

Cajun spiced salmon avocado waffle basket

### *Smoked Salmon & Asparagus\**

Asparagus cream cheese & smoked salmon

### *Duo of Coloured Canape Shells*

Prawn & Avocado 50%/Chicken Tikka50%

### *Quails Scotch Egg & Piccalilli*

Mini breaded quail eggs

\* £0.50 supplement

## VIP Canape Items £2.50

**Chefs selection 5% discount**

### *Cray fish Cocktail*

Cray fish bloody mary sauce in puff pastry

### *Beef Carpaccio*

Fillet of beef truffle oil & parmesan on shortbread biscuit (1.25each)

### *Fresh Crab Salad*

White crab & avocado in canape shell

### *Mini Lobster Burgers\**

Lobster fillet in miniburger & mayo

### *Beetroot Cured Gravavlax*

Beetroot cured salmon with lemon cream cheese gin pickled cucumber blini

### *Beef or Brie Yorkshire Pudding*

Mini Yorkshire fillet of beef, horseradish cream slow roasted cherry tomato (2 each)

### *Smoked Duck & Fig*

Rosemary toast with fig relish smoked duck & fresh fig

### *Hosomaki Sushi*

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

### *Steak & Bearnaise Sauce\**

Fillet steak slice on baguette with bearnaise sauce

### *Pulled Pork Slider or Veggie*

Mini buns with shredded pork in BBQ sauce and coleslaw

### *Goats Cheese Mini Pesto Cone*

Goats cheese, rocket red onion Jam

### *Salmon & Black Sesame Cone*

Salmon mousse dill & lump fish caviar

### *Crab & Black Sesame Cone*

Fresh crab salad

### *Herbed Fillet of Lamb Crostini\**

Fillet of lamb & redcurrant

### *Chicken Tikka & Poppadum's*

Chicken tikka cubes with mini poppadum's

\* £1.00 supplement \*\* £1.50

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**"Fresh thinking food and event design"**

Menus are designed for a minimum of **30** of each item (min 4 items)

Supplements of **25p** per canape will apply for numbers **20-29**

## Classic Canape example 1

**6 items £11.70**

**Chefs selection 5% discount**

### *Smoked Salmon Bagel or Blini*

smoked salmon cream cheese & chives on bagel or blini

### *Beef Fillet & Yorkshire Pudding*

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

### *Mushroom Frittata & Truffle*

Potato Frittata truffle cream and wild mushrooms

### *Chicken Satay*

Classic satay marinated in Thai spices & coated in a peanut sauce

### *Panko Crumbed Tiger Prawns*

Breaded juicy tiger prawns & sweet chilli

### *Peking Duck Rolls*

Soft pancake filled with duck spring onion cucumber and plum sauce

Why not add dessert canapes to your menu from our sweet selection starting at £1.95

All prices are subject to vat

## Stylish Canapes Example 1

**6 items £12.00**

**Chefs selection 5% discount**

### *Teriyaki Glazed Salmon or Chicken*

Marinated fresh salmon or chicken with Honey & ginger teriyaki glaze

### *Spanish Chorizo Canape*

Potato tortilla with charred chorizo with chilli jam

### *Roast Chicken & Yorkshire*

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

### *Beetroot Basket & Goats Cheese*

Flavoured beetroot basket with goat's cheese, red onion & micro leaves

### *Mini Brie Bagel*

Brie grape plum & ginger

### *Duo of Coloured Canape Shells*

Prawn & Avocado 50%/Chicken Tikka50%

Why not add dessert canapes to your menu from our sweet selection starting at £1.95

All prices are subject to vat

## VIP Canape example 1

**6 items £15.00**

**Chefs selection 5% discount**

### *Cray fish Cocktail*

Cray fish in a bloody mary sauce in puff pastry bouchees topped with dill

### *Beetroot Cured Gravadlax*

Beetroot cured salmon with lemon cream cheese gin pickled cucumber blini

### *Beef Fillet & Yorkshire Pudding*

Mini Yorkshire fillet of beef, horseradish cream slow roasted cherry tomato (2 each)

### *Pulled Pork Slider*

Mini buns with shredded pork in BBQ sauce and coleslaw

### *Mini Pesto Cone*

Goats cheese, rocket red onion Jam

### *Hosomaki Sushi*

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

Why not add dessert canapes to your menu from our sweet selection starting at £1.95

All prices are subject to vat

# Scott Harris Ltd



**“Fresh thinking food and event design”**

Menus are designed for a minimum of 40 people

Menus require heating facilities and a chef on site

## Hot & Cold menu 1

Hot items require a chef on site and heating facilities

### Hot

#### *Wild Mushroom Gougere*

Choux pastry mushrooms in a cream sauce

#### *Mini Focaccia & Melting Mozzarella*

Mini buns, mozzarella tomato & Olive

#### *Sautéed Garlic Tiger prawns*

Spanish Style tapas prawns

#### *Cocktail Sausages Honey & Mustard*

Our classic sausages in Honey & Mustard

#### *Thai Spring Rolls Sweet Chilli Dip*

Crisp pastry & spicy filling

### Cold

#### *Beef Fillet & Yorkshire Pudding*

Mini Yorkshire fillet of beef, horseradish

#### *Mini Brie Bagel*

Brie & grape with plum & ginger chutney

#### *Smoked Salmon Blini & Keta*

Classic blini with keta caviar

#### *Beetroot Basket & Goats Cheese*

Flavoured beetroot basket with goat's cheese, red onion & micro leaves

8 Canape Selection £15.75

9 Canape Selection £17.50

All prices are subject to vat

## Hot & Cold Menu 2

Hot items require a chef on site and heating facilities

### Hot

#### *Teriyaki Glazed Salmon*

Fresh salmon with teriyaki glaze

#### *Mini Welsh rarebit*

Cheese toasts & red onion chutney

#### *Wild Mushroom Arancini*

The classic Italian canape

#### *Lamb Kofta*

Minced lamb, spices, raita or tomato sauce

#### *Chicken Tikka & Poppadum's*

Chicken tikka cubes with mini poppadum's

### Cold

#### *Smoked Salmon Bagels*

Smoked salmon & Philadelphia cheese

#### *Duo of Handmade Pastry Tarts*

Mini tarts 1 or 2 bite with various fillings

#### *Black Sesame Cone*

Smoked salmon mousse & lump fish caviar

#### *Beef Fillet & Yorkshire Pudding*

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

#### *Peking Duck Rolls*

Duck spring onion cucumber and plum sauce

8 Canape Selection £16.50

9 Canape Selection £18.20

10 Canape Selection £19.95

All prices are subject to vat

## Hot & Cold Menu 3

Hot items require a chef on site and heating facilities

### Hot

#### *Persian Lamb Brochette*

Rump of lamb with spices

#### *Roast Chicken & Yorkshire*

Roasted chicken stuffing & Chicken jus

#### *Welsh Rarebit with Haddock*

Cheese & Haddock & red onion chutney

#### *Bangers & Mash*

Sausages with piped mash & sauce

#### *Thai Crab Cakes*

Spiced crab & bread crumbs

#### *Wild Mushroom Arancini*

The classic Italian canape

### Cold

#### *Beef Carpaccio*

Beef, truffle oil, parmesan on shortbread

#### *Duo of Coloured Canape Shells*

Prawn & Avocado 50%/Chicken Tikka 50%

#### *Mushroom Frittata & Truffle*

Frittata truffle cream and wild mushrooms

#### *Smoked Salmon Bagels*

Smoked salmon & Philadelphia cheese

### Sweet

#### *Chefs Sweet Selection*

Assorted sweet canapes 1 each

9 Canape Selection £18.20

10 Canape Selection £19.95

11 Canape Selection £22.00

All prices are subject to vat



Sweet Items £1.95 per item (Minimum of 30 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*

*Mini Lemon Meringue Tart*

*Fruit Mousse Cornetto with Fresh Fruits & Puree* (min40) \* sup £0.50

*Mini Bread & Butter Pudding with Custard*

*Mini Chocolate Black Forest Gateau*

*Passion Fruit Mousse on Sponge Base*

*Les Eclairons Selection 8 flavours*

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

*Shot Glass Desserts \* £1.00 sup*

**Chefs Selection**  
**(A mix of sweet Canapés)**

Standard weekday evening delivery Food £15.00 each way (before 1800 & no equipment central London)  
 Food will be delivered on special canape platters with a collection next day

**Please call for your personal quote**