

Scott Harris Ltd



"Fresh thinking food and event design"



Canapé Menus 2020

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 30 + Min 5 items

(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)

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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

Fish Canapes Items £2.00each

Chefs selection 5% discount

Smoked Salmon Bagel

smoked salmon cream cheese & chives

Thai Prawn Kebabs

Tiger prawns sautéed in Thai spices

Prawn Cocktail Spoons

Prawns in bloody mary sauce on spoons

Breaded Fresh Salmon Sticks

Fresh salmon in bread crumbs & chefs dip

Teriyaki Glazed Salmon Skewer

Fresh salmon honey & ginger teriyaki glaze

Fresh Salmon & Avocado Crush

Spiced salmon avocado waffle basket

Smoked Salmon & Asparagus *

Asparagus cream cheese & smoked salmon

Salmon or Crab Sesame Cone*

Salmon/crab mousse & salad

Hosomaki Sushi

Canape sushi rolls fresh & smoked salmon

Beetroot Cured Gravavlax

Beetroot cured salmon blini & Cream cheese

Fish Arancini & Aioli Dip

Chefs fish, rice & bread crumbs

Cray fish Cocktail

Cray fish bloody mary sauce in puff pastry

White Crab Chilli & Lime Salad *

White crab, avocado lime salad spoons

Asian Slaw & Prawn Salad

Asian slaw & prawn salad in waffle basket

Spicy Coriander & Fillo Prawns

Sesame prawns, coriander in fillo cup

Fresh or Smoked Salmon & Dill Tart

Mini tartlets filled with fish & dill

Panko Crumbed Tiger Prawns

Breaded juicy tiger prawns & sweet chilli

* £0.50 supplement

All prices are subject to vat

V =Vegan

Meat Canapes £2.00each

Chefs selection 5% discount

Prosciutto, Pear & Blue Cheese

Prosciutto & pear rolled with blue cheese

Ras El Hanaught Chicken Fillet

Marinated chicken fillet in Moroccan spices

Chicken Satay or Yakortori Skewer

Chicken skewers marinated in Thai sauce

Spanish Chorizo Canape

Potato tortilla charred chorizo with chilli jam

Chicken Fillet Katsu

Chicken fillets & panko bread crumbs

Mini Canape Burger*

Mini buns fillet of beef & all the trimmings

Smoked Duck & Fig *

Rosemary toast fig relish & smoked duck

Quails Scotch Egg & Piccalilli

Mini breaded quail eggs

Pulled Pork Slider or (Jack Fruit V)

Mini buns with shredded pork in BBQ sauce

Quail Egg & Parma Ham

Quail egg Parma ham, chilli mayo en-croute

Smoked Chicken & Parsley Pesto

Smoked chicken herb pesto & olive in fillo

Seared Beef fillet*

Fillet of beef skewer with horseradish cream

Breast or pulled Duck & Hoisin

Sliced fillet in pancake, Q & spring onions

Cucumber Blue Cheese & Prosciutto

Cucumber cup blue cheese & crisp ham

Beef Carpaccio on Parmesan Shortbread

Fillet of beef mustard cream & chilli

Asian Beef Salad

Asian beef salad served in a waffle basket

Beef & Yorkshire Pudding

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

* £0.50 supplement

All prices are subject to vat

V =Vegan

Vegetarian & Vegan £2.00

Chefs selection 5% discount

Goats Cheese Mini Pesto Cone*

Goats cheese, rocket red onion Jam

Mini Brie Bagel

Brie grape plum & ginger

Squash & Pea Frittata

Potato, squash, tomato & pea puree

Beetroot Basket & Goats Cheese

Beetroot basket goat's cheese, red onion

Mushroom Frittata & Truffle

Frittata truffle cream and wild mushrooms

Mozzarella & Pesto Skewer

Mozzarella, cherry toms, pesto & olive

Vegetable Spring Rolls V

Vegetarian rolls & sweet chilli dip

Vegan Sausage Rolls V

Scott Harris vegan mix

Sweet Potato Skewers V

Vegetables & sweet potato in sauce

Indian Savoury Selection V

Samosa bhajis, pakoras

Falafel Bites V

Beetroot, spinach & sweet potato

Goats Cheese & Aubergine Crostini

Garlic, aubergine, mint, goats cheese

Parsley Pesto Parmesan Shortbreads

Parsley, pine nut & goats cheese

Fig Red Onion Jam & Manchego

Oat/rye base with figs & cheese

Blue Cheese Walnut & Pear Blini

Soft blue cheese, pear & Walnut

Tart Selection

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

Vegan Coloured Tulip Tartlets V

Jackfruit & BBQ Sauce/Beetroot
Mediterranean veg & houmous
Wild mushroom & truffle oil

* £0.50 supplement

All prices are subject to vat

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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

Persian Sausage Rolls

Scott Harris homemade Spiced sausage rolls

Mini Focaccia & Melting Mozzarella

Mini buns, mozzarella tomato & Olive

Tandoori Prawns with Yogurt

Tandoori spiced prawns with minted Yoghurt

Chilli Con Carne Cups

Classic chilli con con served in pastry cups

Thai Spring Rolls Sweet Chilli Dip ▼

Crisp Fillo & Veggie filling

Gingered Chicken Cakes

Gingered chicken & Coriander Lime Mayo

Mini Canape Burger*

Mini buns beef burger & all the trimmings

Cold

Beef Fillet & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish

Mini Brie Bagel

Brie & grape with plum & ginger chutney

Blue Cheese Walnut & Pear Blini

Soft blue cheese, pear & walnut

Panko Crumbed Tiger Prawns

Breaded juicy tiger prawns & sweet chilli

Spanish Chorizo Canape

Potato tortilla charred chorizo with chilli jam

* £0.50 supplement

7 Canape Selection £14.00

8 Canape Selection £16.00

9 Canape Selection £17.95

All prices are subject to vat

Hot & Cold Menu 2

Hot items require a chef on site and heating facilities

Hot

Teriyaki & Sesame Glazed Salmon

Salmon teriyaki glaze & sesame seeds

Mini Arrabiata Filled Potatoes

Mini roasted potatoes & chilli topping

Wild Mushroom Arancini

Mushroom & rice coated in bread crumb

Thai Fish Cakes

Thai Spiced fish & coated in bread crumbs

Cocktail Sausages Honey & Mustard

Our classic sausages in Honey & Mustard

Halloumi Fries

Halloumi sticks in bread crumbs

Chefs Chicken Sticks

Satay, yakatori, BBQ

Cold

Smoked Salmon Bagels

Smoked salmon & Philadelphia cheese

Duo of Handmade Pastry Tarts

Mini tarts with various chef's veggie fillings

Black Sesame Cone*

Smoked salmon mousse & lump fish caviar

Beef Fillet & Yorkshire Pudding

Mini Yorkshire fillet of beef, horseradish

Cray fish Cocktail

Cray fish bloody mary sauce on Spoon

Duck Breast Chinese Pancakes

Duck spring onion cucumber & plum sauce

8 Canape Selection £16.00

9 Canape Selection £17.95

10 Canape Selection £19.90

All prices are subject to vat

Hot & Cold Menu 3

Hot items require a chef on site and heating facilities

Hot

Spiced Coconut Lamb Skewers

Marinated leg of lamb skewers

Mushroom & Hollandaise Tartlets

Wild mushrooms chive & hollandaise

Spicy Sweet Potato Skewers ▼

Sweet Potatoes vegetable in spicy sauce

Assorted Falafel Bites ▼

Beetroot, sweet potato, pea & mint

Honey Sesame Glazed Sausages

Sausages cooked in honey & mustard

Asian Pork Balls

Asian pork balls chilli lime dipping Sauce

Paella Style Arancini

The classic Italian fish canape

Cold

Beef Carpaccio

Beef, truffle oil, parmesan on shortbread

Trio of Coloured Canape Shells ▼

Coloured vegan tarts with chefs' fillings

Squash & Pea Frittata

Potato, squash, pea puree & tomato

Teriyaki Glazed Salmon

Fresh salmon honey & ginger teriyaki glaze

Beetroot Cured Gravavlax

Beetroot cured salmon blini & lumpfish

* £0.50 supplement

10 Canape Selection £19.90

11 Canape Selection £21.80

12 Canape Selection £23.70

All prices are subject to vat



Sweet Items £2.00 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 £17.50 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