

Parsons Creative Food

Hot & Cold Canapés 2012

We recommend:

8/10 Bites for a two-hour reception

14/18 Bites for a three-hour reception

20/25 Bites for a four-hour reception

Hot canapés may require an oven/fryer/extra chef

Hot Canapés

Mini Beef Wellingtons

Jerk Chicken with Coriander Pesto

Mini Chicken and Mushroom Pies

Mini Cumberland Sausages glazed in Honey and Worcester Sauce

Thyme & Cider Marinated Pork Loin Skewers with Calvados & Apple

Five Spiced Chicken on Sesame Toast

Black Pudding Wontons

Lemon & Parsley Crusted Salmon Fillet with Miso Dressing

Crab, Lime & Chilli Tartlet with Sour Cream

Smoked Haddock and Spinach Fishcakes

Coconut and Ginger Tiger Prawns

Seared Sea bass on Sesame Prawn Toast

Salt and Pepper Squid in Bamboo Cone

Thai Fish Cake with Malay Dipping Sauce

Wild Mushroom Galette **V**

Roasted Root Vegetable Skewers with Cheese Fondue Dip **V**

Mushroom and Tarragon Tarts **V**

Wild Mushroom Stroganoff in Filo Pastry **V**

Ricotta & Pumpkin Tart with Pine nuts & Sage **V**

Cold Canapés

Salad of Smoked Chicken, Cucumber, Scotch Bonnet Chilli
in Won Ton Cups

Fillet of Lamb Bites coated in Shallots, Mint and Redcurrant Jelly
Chorizo and Artichoke Crostini with Smoked Paprika Dressing

Bresaola Cone with Truffle Oil, Rocket & Parmesan

Thai Beef on Mini Spring Onion Yorkshire Puddings with Coriander

Sweet Potato Blini, Tamarillo Duck, Deep Fried Spring Onions

Duck Spring Rolls with Sweet Chilli sauce

Sesame Chicken Goujons with Garlic & Lime Mayonnaise

Seared Peppered Swordfish with Mango Salsa on Croute

Tuna and Smoked Salmon Tartare on Crispy Wonton

Moroccan Spiced Salmon Skewers with Green Tea Dip

Gravadlax on Bagel Crisp & Pink Peppercorn Sauce

Red Mullet topped with Tomato Tapenade on Lemon Toast

Herb Roasted Tiger Prawns with Garlic Mayo

Scottish Smoked Salmon on Blini with Lemon Crème Fraiche

Sesame Seared Tuna topped with Wasabi Flavoured Flying Fish Roe

Coconut and Ginger Tiger Prawns

Seared Tuna with White Bean Puree on Tomato Croute with Caper
Salsa

Red Mullet Crostini with Tomato, Lemon and Parsley Salsa

Teriyaki Salmon Skewers with Wasabi Dip

Beef & Truffle Carpaccio on Toasted Ficelle & Rocket Pesto,
Parmesan

Vegetarian

Walnut Crostini topped with Gorgonzola and Pear **V**

Cheddar Biscuits with Quail's Egg and Caesar Dressing **V**

Tartlet of Pesto and Grilled Vegetables **V**

Tomato Tarte Tatin **V**

Cheese Sablé, Creamed Chevre with Walnuts, Slow Roasted Cherry Tomatoes & Pesto **V**

Oatcakes, Cashel Bleu & Grape Chutney **V**

Fried Quail's Egg with Spinach on a Cheese Sablé Biscuit **V**

Dessert Canapés

Individual Pecan Pies

Fig and Mascarpone Tarts

Mini Chocolate Brownies

Mini Lemon Meringue Pies

Mini Orange Jelly on Sable Biscuit

Chocolate Coated Raspberry Mousses

Mini Fresh Fruit Brochettes with Chocolate Dipping Sauce

Banoffee Cube

Chocolate Pave

Assorted Macaroons of Pistachio, Mango & Raspberry

Lime & Olive Oil Marshmallows

Vanilla & Red Fruit Cheesecake

Financier – mini almond sponge cakes in syrup

Madeleines

Hazelnut Tuile

Mini Palmiers

Coconut Tuile

Hand Made Chocolate Selection

