

Dawn Seager

MAKING CATERING PERSONAL

CANAPES

Whether served as a delightful start to the wedding festivities or the appetizers for a summer evening drinks party or a corporate event, canapés can be a very sociable, relaxed way of eating for your guests.

Why not let them enjoy...

...Blinis topped with smoked salmon crème fraiche and dill (always go down well with a glass of bubbly!). Or a tiny filo case filled with marinated smoked salmon, lime and a sprinkle of ground pepper.

Quails eggs dipped in Maldon sea salt is another light delicacy, or equally as delicious dipped in hollandaise sauce.

Or the timeless classic, prawn cocktail served on a bamboo spoon with rocket, lemon zest and rose marie sauce.

And as the party starts to flow, perhaps it is time to offer something a little more substantial... Homemade mini Yorkshire pudding with horseradish sauce and rare sirloin of beef.

Or a real favourite ...mini cone of fish & chips, fish from my local supplier using sustainable fishing methods, or alternatively chicken and chips.

Honey cocktail sausages are moreish as is fillet of beef satay (marinated & pan fried) and the coronation chicken tartlets.

And for the vegetarians...

...Perhaps lightly seasoned courgette rolls or delicate filo pastry tartlets filled with goat's cheese & sundried tomato or caramelized onion & feta.

And then the bite size sweet puddings...

Baileys profiterole filled with cream and coffee icing.

Chocolate brownie plain or infused with a little drizzle of whiskey.

Meringue is always popular as a Pavlova, with seasonal fruits or coffee flavoured with sugar crystal decoration.

*This is just a small selection to whet your appetite!
Please contact me for a full list and to discuss prices.*