



GASTRO CANAPÉ SPRING MENU



*Using the best Welsh products
we have devised this menu
for both their flavour and
creative presentation.*

They are ideal for a reception, a launch
at both lunch and early evening.

These delightful canapés are served on garnished
plates and platters by smart waitresses
leaving you to mingle and network.

SRING MENU

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Pesto salmon tartlets, lemon dressing
Chicken liver and bacon with Mâche
Aubergine and chickpea empanada
Mini free range hot dogs with caramelised onions

Smoked salmon and prawn mousse with artichoke salsa
Salmon and potato rösti with lemon crème fraîche (and caviar please check current price)
Spiced pork and hummus mini samosa
Roasted herb mushrooms with blue cheese

Homemade sesame king prawn toasts
Bloody Mary cherry tom on long handled tea spoons
Crab and basil tartlets
Long handled smoked salmon skewers with a dill and lemon drizzle

Free range chicken tempura with a soya dipping sauce
Salt and chilli squid
Courgette and blue cheese tarts
Honey and rosemary glazed sausage

Welsh rarebit with roasted pumpkin seed
Chinese duck with scallions and fresh plum in a filo basket
Mini Welsh beef burgers with tomato salsa
Roquefort on homemade digestives with port and plum chutney

Sticky orange towers
Little lemon tartlets
Googy Brownies
Meringue kisses with Margarita cream
White chocolate strawberries with popping candy

FEES

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12 items £18.00 a head

Included within this cost

The chef, paper napkins,

Additional costs:

Waiting staff @ £12 an hour , Full glass hire @ .33p an item, All prices exclusive of vat