Issue 1

established 1933 quality takes time

AubreyAllen
catered events

Canapés

■ weddings ■ home dining ■ catered events ■ corporate

Add a touch of style when serving a glass of champagne on arrival with our selection of canapés

Beef and horseradish tartlet
Mini king prawn and mange tout kebab with sweet chilli dressing
Cherry tomato and mozzarella brochette (V)
Chicken liver parfait croûte with onion confit
Mini creamed woodland mushroom tart (V)
Roasted pepper and onion tart with fresh Parmesan (V)
Crayfish tails in cucumber
Mini asparagus tartlet (V)
Parma ham, mozzarella and sunblushed tomato croûte
Basil, sunblushed tomato and cream cheese choux buns (V)
Parmesan and basil biscuits with sunblushed tomatoes and olives (V)
Vegetable sushi roll (V)
Parma ham, Parmesan and mustard palmiers
Hoi Sin duck pancake roll
Smoked salmon and cream cheese on pumpernickel or blinis
Spoon of fresh Cornish crab, lime and ginger
A beef skewer with soya and lemon dipping sauce
Shot glass of gazpacho (V)

Served warm
Mini shepherds pie
Black pudding and onion confit on toast
Pork belly on chorizo mash
Mini barbecue sausage with onion confit
Warm leek and goats' cheese tart (V)

Sweet canapés
French lemon tart with raspberry
Chocolate dipped strawberries
Mini chocolate Baileys mousse cup
Belgian chocolate tart
Mini treacle tart
Chocolate brownies
Tropical fruit skewers with honey and yoghurt dip

Choose any 4 for £4.50 plus VAT

Champagne and canapé reception
Our staff can come along and serve you Champagne with canapés. Ideal for entertaining clients or for informal drinks parties.

Contact Aubrey Allen catered events
Telephone 01926 311208
E-mail deli@aubreyallen.co.uk
www.aubreyallen.co.uk