



de Ritz
Catering & Events Management

Canapés

Cold

Duck Pate with Caramelised Orange and Chervil

Pastrami with Tomato Chutney and Capers

Square of Smoked Salmon with Lemon Zest and Caviar

Freshwater Prawns with Marie Rose and Dill

Tomato Cream Cheese with Asparagus and Olive Garnish on Croute (V)

Quail Egg with Cherry Tomato and Tomato Chutney on Bread (V)

Lemon Chicken with Chervil on Walnut Toast

Moroccan Chicken with Apricot on Mimi Naan Bread

Rose of Smoked Salmon with Dill and Cracked Pepper

King Prawns with Sweet Chilli and Fresh Herbs

Dolce Latte with fig chutney and Grape on Triangle Toast (V)

Honey Roasted Vegetables in Tartlet (V)

Pink lamb fillet topped with lime pickle on rice cake

Cajun chicken with Apricot, Prune and Raisins on Croute

Carpaccio of Beef with Black Olive Tapenade, Rocket & Parmesan

Rare Beef and Celeriac Remoulade on Toasted Croute

Rose of Smoked Salmon with Keta and Crème Fraiche on Blini

Crayfish with Avocado Salsa on Polenta

Tartlet of Blue Cheese with Pear and Walnuts

Italian Bruschetta with Sundried Tomato, Mint Oil, Pine Nuts and Basil

Thai Scented Vegetables in Sesame Pancake wrapped in Chive (V)



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Beef Teriyaki with Spring Onion, Coriander and Sesame Seeds

Lamb Kofta with Cucumber Raita on Square Croute

Parma Ham with Black Olive Tapenade, Rocket and Parmesan

Grilled Foie Gras with Peppered Pineapple on Toasted Brioche

Quenelle of Crab with Chilli and Coriander on Croute

Parcel of Smoked Salmon Filled with Crab

Red Snapper and Thai Vegetables on Crostini

Lobster Medallion on Croute with Asparagus and Keta

Goats Cheese and Red Pepper Salsa on Triangle Toast (V)

Quail Egg with Dill Sauce on Muffin (V)

Mozzarella, Sun blushed Tomato and pesto on Crostini (V)

Hot

Roast Beef and Horseradish in Mini Yorkshire pudding

Mini Cheeseburgers with relish

Palm Sugar Chilli Chicken with Ginger on Mimi Naan Bread

Chorizo with Mash Potato and Red Onion

Spiced Crab Cake with Mango Chutney and Coriander

Welsh rarebit with Smoked Haddock and Lemon Zest

Blue Cheese Risotto Cake topped with Quince Pear (V)

Wild Mushroom Fritta with Portobello Mushrooms & Red Peppers (V)



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Dessert Canapés

Panacotta topped with Chocolate

Lemon Cream on Almond Pistachio Base

Assorted Mini Macaroons

Mini Chocolate Éclairs

Mini Pistachio Éclairs

Chocolate Brownie Square with a Chocolate Ganache Swirl

Strawberries and Marshmallows drizzled in Chocolate on Perspex skewer

Crème Brulee in a dark Chocolate Cup topped with a Raspberry

Mini Fresh Fruit Tart