



MAKEITPERFECT
WEDDINGS & EVENTS



Canapés



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Our selection of handmade hot and cold canapés is perfect for welcoming your guests and accompanying any drinks reception, cocktail party, corporate function or dinner party. We have found that offering canapés is extremely functional at weddings when the Bride and Groom are busy taking photos - keeping guests happy whilst they await the formal wedding breakfast.

Our canapés are priced at £6.45 per person and offers you a selection of FOUR pieces (per person) and £1.75 for any additional.

Below is a list of our most popular canapés selection. But as with all our services and menus, these are simply to give you an idea of what we can offer and perhaps provide some inspiration. We would be more than happy to pull together a menu that better fits your needs.

Sample Hot Canapés

Rosemary Skewered Marinated Spring Lamb with Pea and Mint Dip

Thai Fishcakes with Plum Sauce; Salmon Teriyaki kebabs

Chicken Skewers steeped in a choice of Marinades: Lime & Coriander; Lemon & Black Pepper; and Sesame Seed & Soy

Individual Lincolnshire Sausage and Mash with Red Onion Gravy (Served in an espresso cup and Saucer)

Mini Yorkshire pudding with Fillet of Beef and Creamed Horseradish

Mini Chorizo in Jerez Vinegar and Tomato Marmalade

Homemade Spring Onion and Pea Shoot Tortellini with a Sage Butter

Mini Lemon sole & chips served in a Newspaper cone with Tartar sauce

Scallops with Pancetta on a Beetroot crisp(£1 PP supplement)

Harpooned Tuna with Soy, Mustard, Lime and Coriander

Duck Pancakes with Hoi Sin sauce, cucumber and mango

Fillet of pink lamb marinated in shallots and honey served on branches of rosemary

Chicken Skewers with Sardinian lemon confit

Truffled wild mushrooms with crisp leeks on a Brioche Croute

Char-Mini English fish & chips served in a Newspaper cone with tartar sauce

Baby burgers in a sesame bun with tomato relish & Monterey Jack cheese

Pork belly five spiced with apple compote & topped with crackling

Mini homemade Vegetable samosas with mint yogurt dip

Venison & Cranberry Scotch Quail Egg

Chicken Teppanyaki (Soy & Honey Glaze)

Roast Pumpkin (or butternut squash dependent on season) Soup with Truffle & Parmesan (in a shot glass)

Macaroni Arrancini with Lincolnshire Poacher

Sample Cold Canapés

King Prawns wrapped in Mange tout with Sweet Chilli Dipping Sauce

Mini Filo Cups filled with Quails Egg topped by a Hollandaise Dressing on a bed of Julienne Lettuce

Array of Delicate Pastry Cups with a guacamole, hummus, and salsa

Cornetto of tartar Salmon with Wasabi Cream

Cherry Tomato and Mozzarella on a Parmesan Biscuit with Pesto

Barquettes of Chicken Liver Parfait with a Sweet Cranberry Relish

Gravlax on Pumpernickel with a Honey and Mustard Drizzle

Smoked Salmon Blinis with Sour Cream and Dill

Sundried Tomato and Feta Vol-au-vents

Miniature Vine Tomato and Pesto with Fresh Basil

Beef Carpaccio on a Chive Bellini with Truffle oil and Parmesan

Smoked Salmon Crown with Rye Bread, Greek Yogurt and Dill

Liver Parfait Apricot and Plum Chutney

Cherry tomato, buffalo mozzarella and basil skewers with truffle oil

Caramelized red onion, Gorgonzola and Rocket tartlets

Caramelized Red Onion and Goats Cheese Puff Tart garnished with Basil

Mediterranean Vegetables Grilled en Croute with Tapenade and Parmesan

Tuna & Salmon Nigari Sushi or Maki Roll

Spanish Gazpacho with Watermelon, Pineapple and a hint of Vanilla

Mini filo cup filled with a fresh Devonshire Crab salad with Lime, Coriander and a hint of Chilli

Brochette of parma ham galia melon Mozzarella

Hand Dived Scallop Tartare with yuzo lemon and miso

Chicken and Apricot Roulade En Croute

Olive Oil Bruschetta topped with: Roasted Vegetables and Parmesan Shavings; Olive Tapenade; Cream Cheese and

Crispy Bacon