
-OH HONEY GRAZING & EVENTS-

ARTISAN FILLINGS & MODERN FLAVOUR COMBINATIONS

CANAPÉ RANGE

MEAT

- *Rib Eye steak- sliced on a pastry tartlet with a creamy horseradish, dijon mustard & chive dressing*
- *Asian inspired porkballs with a chilli lime dressing served on a lettuce cup*
- *Truffle pulled chicken on a olive oil and parmesan crostini*
- *Crispy wonton square with a lime and pepper crusted beef carpaccio*

SEAFOOD

- *Smoked salmon, caper crème fraiche, chives and pickled red onion on a mini blini*
- *Paprika king prawn skewers, lemon zest and herb dressing on a gem lettuce cup*
- *Black-peppered Mackerel with a smoked pepper dressing, pickled red onion an a toasted crostini*

CHEESE

- *Goats cheese, pesto and sun-dried tomato on a puff pastry square*
- *Blue cheese, parma ham & fig skewers*
- *Brie, salami, basil & plum bite skewer*
- *Scottish cream cheese topped with chilli jam on a charcoal cracker*

VEGAN

- *Porcini mushroom meatballs with a roasted red pepper sauce*
- *Roasted vegetable polenta stack with a basil spinach pesto - nut free*
- *Crispy wonton square with a pickled slaw & gochujang dressing*

SWEETS **Can all be made vegan. Please ask.*

- *Lemon and pistachio cake bites with cream cheese frosting*
- *Mini chocolate tartlet with raspberry jam center and a raspberry topping*
- *Blueberry & Elderflower mini bundt cake*

PRICING & INFO

PRICING

Canapés are charged at £10.40 per person (including VAT)
Each person gets 3 canapés - you choose your three options.

For orders of 100 + people you can select 5 different canapés to get a variety of flavours for your guests.

**Can not be all from the meat or seafood category.*

**Minimum order of 15 people*