
-OH HONEY GRAZING & EVENTS-

AUTUMN/WINTER CANAPÉ RANGE

MEAT

- **Rib Eye Steak Tartlet**
Sliced rib eye on a pastry tartlet with creamy horseradish, Dijon mustard and chive dressing.
- **Asian Inspired Pork Balls**
Pork meatballs with chilli and lime dressing, served on a crisp lettuce cup.
- **Truffle Pulled Chicken Crostini**
Shredded chicken with truffle oil on an olive oil and Parmesan crostini.
- **Lime Beef Wonton**
Crispy wonton square topped with lime and pepper crusted beef slices
- **Chorizo Pinchos Stack**
Grilled zucchini, marinated chorizo and fresh basil layered on a tortilla base

SEAFOOD

- **Smoked Salmon Blini**
Smoked salmon with caper crème fraîche, dill and pickled red onion on a mini blini.
- **Paprika King Prawn Skewers**
Paprika-spiced king prawns served on a gem lettuce cup with lemon zest and herb dressing.
- **White Anchovy Crostini**
Garlic crostini topped with white anchovies and lemon aioli.

CHEESE VEGETARIAN

- **Goat's Cheese Puff Pastry**
Goat's cheese with pesto and sun-dried tomato on a puff pastry square.
- **Baked Pear & Blue Cheese Crostini**
Baked pear with blue cheese and a walnut crumb on an olive oil crostini.
- **Scottish Cream Cheese & Chilli Jam Cracker**
Scottish cream cheese topped with chilli jam on a charcoal cracker.

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VEGETARIAN & VEGAN

- **Roasted Vegetable Polenta Stack**
Roasted seasonal vegetables layered on a polenta base with basil spinach pesto. Nut free.
- **Crispy Wonton with Pickled Slaw**
Crispy wonton square topped with pickled slaw and gochujang dressing.
- **Roasted Beetroot Crostini**
Roasted Beetroot & Whipped Cashew "Cream Cheese" on a Crostini
- **Caramelised Onion & Mushroom Tartlet**
Homemade pastry tartlet with a sweet caramelised onion & mushroom filling
- **Artichoke Crostini**
Grilled Artichoke Hearts with Lemon Aioli on a olive oil Crostini

SWEETS

- **Lemon & Pistachio Cake Bites**
Delicate cake bites with cream cheese frosting.
- **Mini Chocolate Tartlet**
with a raspberry jam center and fresh raspberry toppings
- **Seasonal Berries & Lemon Curd Mini Loaf Cake**
with lemon curd center, cream cheese topping & seasonal decorations

PRICING & INFO

PRICING

Canapés are charged at £11.50 per person
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.
- Minimum order of 15 people