



Herb & Spice *Canapé Pack 2012*

Herb & Spice has now been established for nearly 14 years, providing quality, individual menus and excellent service, whatever the occasion.

We work on the principle of tailoring an event to exactly what our client needs, wherever and whenever they want it. No event is too small, too large, or to difficult for us to cater for.

Our menus are merely an outline of what we can offer, and can be adapted to all tastes, dietary requirements and, most importantly, to your budget. We believe all our menus to be unique, fresh & imaginative. We cater for Business Lunches, Family occasions (Buffets & Dinner Parties) Weddings, Christenings, Marquee Events, Corporate Hospitality or whatever the occasion.

All food is freshly prepared in our kitchens by highly qualified Chef's using the highest quality ingredients, sourced where possible from local suppliers.

We also do our bit for the environment and re-cycle all accepted packaging!

Our service is convenient, friendly and easy to use. We provide exceptional service and our 100% commitment to you starts the moment you contact us. We promise to work with you every step of the way.



Canapé Selector

Perfect for Canapé Receptions or with Pre-Dinner Drinks.
Mix & match your selection to create a menu of your choice

Choose from our Cold section

Giant Prawn with a Thai Coconut, Chilli, Coriander & Lemongrass Cream Cheese
in a Canapé cup

Miniature Beef Wellington in Puff Pastry
With Homemade Chicken Liver & Madeira Pate

Miniature Beef & Oregano flavoured Italian Meatballs served on spikes

Miniature Sausage & Mash & Caramelised Onion Pastry Cups

Brie, Cranberry & Thyme Tartlets (V)

Lime & Coriander Mini Chicken Kebabs

Spinach & Cream Cheese Roulades (V)

Goats Cheese Tart with Red Onion Marmalade (V)

Foie Gras Parfait on Oatcake, Sauce Gribiche

Figs with Cambozola and Walnuts (V)

Roasted Pepper, Goats Cheese & Mint Wraps (V)

Asparagus and Parma Ham with Truffle Oil

Goats Cheese Crostini (V)

Charcuterie skewers

Feta Cheese & Red Onion Filo Parcels (V)

Smoked Chicken & Mango Tartlets

Roasted Vegetable Brochette Skewers (V)

Serrano Ham with Parmesan Cheese on Brioche

Houmous & Pesto Rosso Mini Toasts (V)

Home Made Houmous Pots with Rocket, Cherry Tomatoes, Olives and
Warm Pitta Bread (V)

Pork & Walnut Pate on Miniature French Toast

Smoked Salmon & Cream Cheese Pinwheels

Scottish Smoked Salmon Blinis with Soft Cream Cheese

Salmon & Sweet Pepper Mousse served on a Garlic Crostini

Mozzarella, Sun-blushed Tomato & Basil Tartlets (V)

Poached Salmon & Broccoli Tartlets

Prawn & Dill Canapé Cup

Tiger Prawn & Sweet Chilli Sauce Pastry Cup

Marinated Angus Fillet of Beef on Herb Crostini with a Horseradish Mayonnaise

Prosciutto & Sage Chicken Skewer with Roasted Pepper Alioli

Prawn Cocktail Shooter

Juicy Prawns bound with a Marie Rose Sauce on Crispy Lettuce & Baby Watercress
Salad served in a Shot Glass

Pork and Liver Parfait on a Toasted Brioche with Plum Jam

Marinated Duck Breast with Spring Onions & Spicy Chilli Cream in a Cucumber Cup

Avocado, Goats Cheese and Red Onion Crostini (V)

Filo Basket with Mascarpone, Sun-blushed Tomato,
Bosciole Olive & Rocket Pesto (V)

Now for the Hot!

Duck Pancakes

Small wrapped Pancake rolled in a cone with spring onion and cucumber,
Served with a Plum sauce dip

Baby Yorkshire Puddings

Stuffed with Sliced Fillet of Beef & Rich Onion Gravy

Mini Fish & Chips served in a cup

Fresh Cod Fillets in a Light and Crispy Beer Batter served with Hand-cut Chips,
Homemade Tartare Sauce & Lemon Wedge

Miniature Beef Wellington in Puff Pastry

Wild Mushroom & Gorgonzola Crostini (V)

Mini Croque Monsieur

Bacon, Lettuce & Tomato Croute

White Crab Tart with Capers & Gruyere glaze

Miniature Pizza with Prosciutto, Roasted Red Peppers
& Artichoke Hearts

Sweetcorn Fritter with a Caribbean Salsa (V)

Breaded Goats Cheese with Red Pepper Tapenade (V)

King Prawns wrapped in Filo with Coriander

Miniature Beef & Oregano flavoured Italian Meatballs served on spikes

Grilled Tiger Prawns wrapped in Bacon with Chilli Butter

Seared Atlantic Prawns served with a Tomato & Chilli Dip

Crab Fritter with a Spicy Chilli Dip

Potato Scone with Black Pudding & Apple

Homemade Mini Fishcakes served with a spicy Dip

Tender Chicken Fillet skewers served with a Satay Dip

Warm Spring Rolls served with Plum Sauce

Mini Duck & Hoi sin Spring Rolls with a tasty Dipping Sauce

Mini Homemade Burgers served with Mustard, Ketchup and Pickled Cucumber

Langoustine cooked in a Tempura Batter
Served with a Sweet & Sour Ginger or Sweet Chilli Dipping Sauce

Lamb Kofta's with Mint Yoghurt Dipping Sauce

Shots

Shot of Thai Vegetable & Lemongrass Soup

Chicken Caesar Salad Shooter

Mini Soup shot glass filled with Vegetable Soup

Shots of Gazpacho with finely diced Celery, Pesto & Tabasco

Shot of White Onion Gratin

Canapé Costing

Make a selection of 4 canapés - £8.25 + Vat

Make a selection of 5 canapés - £9.95 + Vat

Make a selection of 6 canapés - £10.95 + Vat

Make a selection of 7 canapés - £11.95 + Vat

Canapés are presented and served from Glass Platters

**Hot Canapés will require a Chef on-site to complete preparation;
this is charged at £35.00 + Vat per hour.**

Crostini £4.50 + Vat per person

Thin Roasted Slices of our Homemade Breads, Grilled with
Olive Oil & Fresh Herbs.

Select 3 toppings from the following:

- Houmous (v)
- Red Lentil & Chilli Pate (v)
- Brandy & Herb Pate
- Cream Cheese & Pickled Anchovy
- Pesto Rosso (v)
- Pear & Guinness Pate
- Basil Pesto and Sun blushed Tomato (v)
- Wild Boar Salami Pate
- White Bean Houmous with Lemon & Fresh Herbs (v)

Dessert Canapés £6.95 + Vat per person

Select 3 from the following:

- Petit Strawberries dipped in Chocolate
- Mini Chocolate Éclairs
- Petit Lemon & Lime Tarts
- Petit White Chocolate & Raspberry Tarts
- Seasonal Fruit Skewers

Petit Fours £4.50 + Vat per person

Select 3 from the following:

- Strawberry Whirls
- Cherry Chocolate Cups
- Homemade Fudge
- Chocolate Fudge
- Turkish Delights
- Rum Roulades
- Brandy Snaps
- Coconut & Cherry Ball

Delivery



All food is delivered in our fully refrigerated vans.
Delivery is free within a 5 mile radius.

**'We hope Herb & Spice have the pleasure
of working with you on your event'**



All prices are exclusive of VAT