

# HOT OR COLD CANAPE MENU AND PRICING



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## MEAT

### [CHICKEN HOISIN WRAPS]

Hoisin and herb marinated smoked chicken, in a rice wrap with thinly sliced crunchy vegetables

### [THAI CHICKEN SKEWERS]

Tender chicken marinated in Thai flavours

### [SPICY STICKY BEEF FILO CUPS]

Crispy filo cups filled with a spicy sticky beef, topped with rocket salad

### [PARMA HAM ASPARAGUS]

Chargrilled asparagus wrapped in Parma ham

### [CHICKEN LIVER PARFAIT]

Chicken liver parfait with a tiny piece of toast

### [RARE ROAST BEEF

### PUMPERNICKEL COINS]

Pumpernickel coins topped with a fresh slice of strawberry and rare roast beef

### [SCOTCH EGGS]

A take on the classic using quail eggs

### [STICKY SAUSAGES]

Honey sesame sticky sausages

### [DUCK CONFIT]

Confit of Duck served atop a watermelon slice

## FISH

### [TREACLE CURED LOLLIPOPS]

Salmon lollipops with a slightly sweet treacle cure

### [SMOKED SALMON BLINI]

Smoked salmon and crème fraiche served upon a buckwheat blini

### [SALMON CAKES]

Smoked salmon and cream cheese savoury chive pancake

### [PRAWN CAVA CUPS]

Lime and coriander prawn filled cava cups, topped with a red pepper salsa

### [TROUT CRUTE]

Smoked trout and horseradish on a rye crute

### [SPINACH HADDOCK TARTS]

Savoury shortbread tart, filled with smoked haddock and spinach

### [THAI CRAB CAVA CUPS]

Thai spiced crab filled cava cups

### [CRAB IN CHERRY TOMATOES]

Savoury bites of roasted cherry tomatoes with crab

Please note: All of our canapes can be enjoyed either hot, or cold. If you would like hot canapes for your event we will send a chef to prepare these on site for you.



## VEGETARIAN

### [GOATS CHEESE BASIL CRUSTI]

Goats cheese and basil crusti topped with roasted red pepper

### [RED ONION & BLEU CHEESE BARQUETTES]

Small boat shaped pastry, baked and topped with bleu cheese and red onion

### [ROASTED CHERRY SHORTBREADS]

Slow roasted cherry tomatoes atop a thyme and parmesan shortbread wafer

### [QUAIL EGG TART]

Savoury shortbread tart, filled with quail egg and topped with micro cress

### [RATATOUILLE CHEDDAR SCONES]

Mini cheddar cheese scones topped with Provençal ratatouille

### [SAVOURY PALMIERS]

Delicate puff pastry, adorned with black olive tapenade

### [WILD MUSHROOM & HERB CRUSTADE]

Wild mushrooms, herbs and mascarpone served in a crisp croustade and topped with a hint of sherry vinegar

### [SHALLOT CONFIT & FETA TARTS]

Confit of shallot and feta inside of a savoury tart shell

### [HALLOUMI & OLIVE SKEWERS]

Peppered halloumi and olive skewers

### [TOMATO & MOZZARELLA STICKS]

Cherry tomatoes and mozzarella sticks, topped with pesto

### [CHEESE STRAWS & OLIVES]

Delicate straws of cheese & olive selection

## VEGAN

### [AUBERGINE CAVIAR CROSTINI]

Ciabatta crostini topped with a caviar of aubergine and herbs

### [PEPPER BRUSCHETTA]

Crunchy bruschetta topped with chargrilled peppers

### [GRILLED VEGETABLE SKEWERS]

Fresh seasonal vegetables, marinated and grilled

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## DESSERT

### [MACAROON]

Strawberry or pistachio flavoured creamy filling sandwiched between delicate round cookies of the same flavour

### [MARSHMALLOW]

Homemade, fluffy marshmallow

### [LEMON MERINGUE PIE]

Mini lemon meringue pie

### [FRUIT TART]

Seasonal fresh fruit flavours with sweet cream

### [CHOCOLATE STRAWBERRIES]

Fresh strawberries, dipped in luscious chocolate

## PACKAGE PRICES

### [5 CANAPÉ PACKAGE]

Please choose 5 canape items from our menu  
**£8.80** +VAT per person

### [7 CANAPÉ PACKAGE]

Please choose 7 canape items from our menu  
**£11.55** +VAT per person, to include 7 canapés

### [9 CANAPÉ PACKAGE]

Please choose 9 canape items from our menu  
**£13.90** +VAT per person, to include 9 canapés

### [HOT CANAPÉ EVENT]

For a hot canape event we will send a chef to freshly prepare and heat the canapes on site. If there is no access to an oven or heating equipment we will provide one for you.

**Chef: £60**

**Oven hire: £60**

In order to ensure enough food for your event, Limoncello recommends 5-9 canapés per guest.

There is a minimum order of 20 pieces per type of canapé.

Accommodations can be made for special dietary requirements (ie. Gluten Free, Vegan, Halal).

Orders are required to be made and confirmed with accurate numbers by 10am of the working day before the event.

Without 36-hours notice for cancellations, full amount is payable.

We offer free delivery between 9am and 2pm in the Old Street area. Charges apply outside of this area and time.

