All in Hand Catering London

Vegetarian canapes

White bean cups with chimichurri Cucumber cups with roasted vegetable salsa Crostini with goat cheese and onion marmalade Parmesan and rosemary shortbreads with roast cherry tomato and feta Aubergine and pinenut baba ganoush tartlet with tomato confit Courgette parcels with sun-drenched tomatoes, ricotta and basil Crostini with sunblush tomato, basil and buffalo mozzarella Gorgonzola, mascarpone cheese and red onion filo tartlets Artichoke, parmesan and chili croustades Parmesan and rosemary shortbreads with roast cherry tomato and feta Char-grilled Mediterranean vegetable tortilla Skewers of mozzarella, sun-blush tomato and basil

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Meat and poultry canapes

Cuban mojo chicken, avocado and mango on a spoon Tandoori spiced chicken on a mini papadum with mango chutney Roast 28 day aged sirloin of Scottish beef in a tiny Yorkshire pudding with watercress and horseradish sauce or béarnaise Foie gras pate on toasted brioche rounds with quince relish Asian chicken salad in crispy wonton cups Pear and prosciutto wrap with torta di gorgonzola and wild rocket Crispy duck pancakes with cucumber, spring onion and hoi sin sauce Coronation chicken on peswari naan bread

Fish and shellfish canapes

Toasted rye bread with smoked trout and horseradish cream Quails eggs filo tartlet with smoked salmon, crème fraiche and dill Tartare of salmon with soured cream, shallots and capers on toasted brioche Smoked salmon mousse profiteroles Seared tuna, with eastern crunch salad served in a spoon Smoked salmon and dill on rye bread

Mini dessert

Strawberry shortcake with vanilla-lemon mascarpone crème

Mini double chocolate brownies

Kiwi and passion fruit mini pavlova

Salted chocolate tart squares

Chocolate cups with raspberry, mango and mascarpone cream

5 spiced mini apple tarte tatin