

Divine Dining

Presented to you by Jayne & Mario Reynard

CREATIVE CATERING & CAKES FOR ANY OCCASION



Canapé selection

Please choose eight from the following list: -

- Cherry tomato & green pesto gallettes
- Fig & goats cheese pastry puffs
- Mini brunch egg & bacon pies
- Salt beef on rye bread with mustard sauce & cornichons
- Pork and apple mini sausage rolls
- Poached salmon & hollandaise filo baskets
- Blinis with smoked salmon, crème fraîche & snipped chives
- Chilled Melon & Parma ham skewers
- Pear, Roquefort & rosemary tart
- Beef & horseradish in a baby Yorkshire pudding
- Sweet cherry tomato, mozzarella pearls & basil sticks
- Pea, mint & Parmesan purée on crostini
- Mangetout wrapped king prawns with chilli lime dip
- Smoked salmon Paté on crostini with pickled cucumber
- Sundried tomato hummus bruchettas with olives
- Onion bhajis with sweet plum dipping sauce
- Vegetable spring rolls with sweet chilli jam
- Parmesan shortbreads with slow roasted tomatoes
- Vegetable simosas with mint yoghurt
- Camembert, cranberry & fine herb filo baskets
- Texas red bean and coriander crème rolls
- Mini Sausages in honey & grainy mustard glaze
- Italian cured meats & antipasta skewers
- Chicken in a basket with curried yoghurt, lime and coriander
- Pea & mint soup sips

Some canapés may be served hot

Price per person £10.00

Price includes delivery & collection, plates & napkins & washing up.

A selection of three dainty desserts may be added at a cost of £3.00

Extra per person:-

- Exotic fruit skewers with mango sauce
- Devonshire cream tea scones with raspberry conserve
- Kiwi & ginger meringues
- Baby chocolate brownies
- Strawberry tarts with vanilla cream
- Fresh fruit in a filo basket with honey yoghurt
- Bitter chocolate tartlets
- Banana & toffee gallettes
- Brandy snap cones with ginger cream