CHEF KNOWS BEST

DON'T COOK, JUST BOOK






PASS AROUND CANAPÉ EVENTS

FINGER FOOD OPTIONS & FIXED MENUS






CUSTOM CANAPÉ SELECTION

Select your preferred items from the extensive lists below to comprise your customized pass-around menu.

MEAT & POULTRY CANAPÉS

- **Mini Beef and Hummus Jalapa burgers**
- **Mini chimichurri Chicken Prego rolls** with rocket pesto
- **Open toasted brochette** with roast beef, horseradish mustard and watercress
- **Cornflake-crusted chicken popcorn** with plum sauce
- **Smoked chicken salad bowls** with Pepper dew cream cheese, mustard seed, roasted pineapple and micro herbs
- **Moroccan Chicken bowls** spiced roast butternut, cous cous, Danish feta and pumpkin seeds
- **Cajun Chicken Tartlets** with bell peppers, parmesan, balsamic syrup and basil
- **Peppered Salami** stuffed mini jalapeno with smoked barbeque cream cheese
- **Spicy Napolini Meat balls** in mini phyllo cups, garnished with toasted pine-nuts
- **Grilled Chicken skewers (Hot)** in a honey mustard and truffle oil
- **Massaman beef (Hot)** with sweet potato and lychees
- **Bobotie mince** baked with raisin and almonds chutney in pastry shells
- **Beef Carpaccio** with waldorf crème and quail eggs
- **Satatie curried chicken** and pawpaw kebabs with peanut and chilli dipping sauce
- **Teriyaki Chicken Wings skewers**
- **Brochettes** topped with fillet beef, pecorino and wild mushrooms
- **Mini roast lamb & Gorgonzola tartlets**
- **Mini chicken Breast korma** coconut and coriander stuffed bunny chows
- **Laffa Beef** hummus and cumin mini wraps
- **Sesame crusted chicken kebabs** with Hoisin dipping sauce
- **Mini beef boerewors skewers** in a rice wine coriander seed and sweet chilli sauce
- **Braised Lamb Samoosas** with date, harissa and home-made tomato chutney
- **Chicken wonton** in a ponzu and spring onion dressing on Chinese spoons
- **Ostrich on mini crumpets** with a red wine amarula and rocket sauce
- **Sweet melon and Parma Ham lollipops** with red wine glaze
- **Tandoori-spiced Chicken cubes** served on mini poppadum shells with minted yoghurt
- **Honey and sesame beef tortilla cones**
- **Sweet & sour Korean cocktail meatballs**
- **Chorizo, carrot and olive bites** (skewers)
- **Prosciutto and melon skewers**
- **Roast beef with Horseradish** on baked beetroot ciabatta
- **Salami cheese and olive bites**
- **Camembert and Parma ham finger brioches**
- **Chinese noodle salad** with Teriyaki beef
- **Mini Bagels** with pulled lamb and whole grain mustard
- **Potato Baskets** with Chinese five spice sesame beef cubes and onion marmalade
- **Home-made Beef pink peppercorn Sausage rolls** on rosemary twigs
- **Chicken roulade en croute** with a tangy mayonnaise
- **Pita filled with lamb, avocado and tomato**






SEAFOOD CANAPÉS

- **Thai fish cakes** crumbed Panko with basil mayonnaise
- **Polenta chips** topped with smoked trout salad and caper berries
- **Tiger Prawns tempura** with tequila lime dressing and coriander salsa
- **Scottish Salmon roulade** olive tapenade displayed on pumpkin bread croutons
- **Salmon and Avocado Sushi Fashion sandwiches** with Japanese mayo and Szechuan pepper
- **Crunchy Potato and Fennel cakes** topped with smoked salmon trout, chive and lime
- **Mini bowls with Line Fish** marinated in tom yum spice and crusted potato with coconut
- **Assorted sushi Rolls** with condiments
- **Smoked trout and Crème Fraiche** served on rye
- **Potato latkes** with cream cheese and salmon
- **Crab salad with Avocado** on toasted bruschetta
- **Red Curry Prawn Dumplings**
- **Parmesan fish fingers**
- **Prawn and spring onion fritters**
- **Poached prawns** and spicy tomato chutney
- **Sesame crusted Hoi Sin Salmon**
- **Beetroot marinated salmon roses** with dill chutney
- **Norwegian Smoked salmon sushi** rice and cucumber barrels with caviar and soya mirin dressing
- **Fish n chips** tempura line fish with crispy matchstick fries and lemon
- **Tuna cake** topped with chakalaka cream cheese and fennel
- **Smoked trout, dill and avocado blini**
- **Vietnamese Rice paper spring rolls** with prawns, mint and a plum dipping sauce






VEGETARIAN CANAPÉS

- **Mini Glass pot with crudité baskets** served with tzatziki
- **Caramelized balsamic onion and goats cheese tartlets** with candied orange
- **Watermelon feta and basil skewers** marinated in lemon vinaigrette
- **Pea soup espresso** with beetroot oil and crispy taco chips
- **Toasted brochette** with buffalo mozzarella, oven roast cherry tomatoes and basil pesto
- **Spinach and feta mini quiches** in phyllo baskets topped with basil mayo
- **Puff pastry tartlets** with crumbed feta, sweet chilli Aioli and pea shoots
- **Aubergine Roll** stuffed with Halloumi, sundried tomato and basil
- **Zucchini latkes** topped with ricotta and coffee infused cashew nut
- **Crumbed mushroom and mozzarella sticks** with cranberry preserve
- **Char Grilled Butternut skewers** sweet potato and apricot with sweet soya glaze
- **Crumbed Halloumi sticks** with orange and ginger sauce
- **Mini bagels** with roast vegetable basil pesto and Danish feta
- **Mini Jalapeno and cheddar rissoles**
- **Fried Buffalo mozzarella balls**
- **Polenta squares** with wild mushrooms and Fontina Goats Cheese
- **Basil flatbread** with dips and spreads
- **Danish cheese stuffed mushrooms**
- **Ricotta cranberry and walnut canapés**
- **Sweet potato rounds** with black bean salsa topped with mozzarella
- **Chive blini** topped with crème fraiche, quail eggs and tarragon
- **Antipasto skewers**
- **Ratatouille phyllo wraps**
- **Caesar salad parmesan cups**
- **Caramelized figs and goat's cheese bruschetta**
- **Watermelon, feta and mint cups**
- **Brie and cranberry mini toasties**
- **Pan Riviera Tart** stuffed with peppers and olives
- **Artichoke and shitake risotto cups**






SWEET ENDINGS / DESSERTS

- Frozen ice-cream sticks
- Mini strawberry mascarpone cupcakes
- Chocolate macaroons
- Pancetta wrapped figs
- Granadilla mousse with passion fruit syrup
- Petit Fours chocolate ganache and pistachio nuts
- Bite size Lemon Meringue Peak Pies
- Red velvet Crème Pattisier cake pops
- Chocolate mousse torte chipotle
- Mini Pavlovas with passion fruit and kiwi
- Mini Hot pots baked with Decadent Chocolate lava
- Tiramisu spoons
- Chocolate Brownies with champagne syrup
- Strawberry and cream bowl
- Mini white chocolate coffee crème brulee
- Petite baked cheese cakes with caramel topping
- Fruit skewers in sugar mint syrup
- Chocolate Sneaky peaks
- Mini panna cotta with raspberry mousse

FIXED CANAPÉ PASS AROUND MENU 1

- Haloumi and brinjal Beetroot Wraps
- Mini cheese charcoal burger sliders with a patty, lettuce, cheese and tomato and drizzled with a BBQ sauce (BEEF and CHICKEN)
- Vietnamese spring rolls - Chicken, Purple cabbage, Carrot, Spinach, avo, Yellow peppers and a sweet Thai Mango dipping sauce
- Grilled Haloumi, Chickpea, roasted veg and Cous cous salad
- Charcuterie cups - Cheeses, cold meat, olives, crudite, crackers
- Caprese Pesto Crostini - bocconcini, rainbow tomatoes, homemade pesto on a toasted bagel crostini
- Tender Rosemary and Garlic Lamb Skewers
- Salmon and lemon grass fish cakes topped with Sweetcorn and Avo salsa
- Baked cheese cake sliced topped with Caramel Popcorn
- Chocolate cremebrule topped with fresh berries






BOWL FOOD PASS AROUND MENU

- Thai Chicken Buddha Bowls - Crispy chicken, cabbage, wild rice, spinach drizzled with a Tangy Peanut satay sauce.
- Salmon Sushi bowls - Sushi rice, Raw Salmon, Avocado, shredded cucumber topped with a sesame soy Salad dressing.
- Beetroot, Quinoa and Pomegranate bowls - Beetroot, Quinoa, Chickpeas, pomegranate, pumpkin seeds topped with a Tzatziki dressing.
- Parmesan infused Mash with Beef Trinchado.
- Lamb Briyani - Fragrant rice, Potato and boneless Lamb cubes.
- Sundried tomato and basil pesto Pasta bowl - Penne pasta tossed in pesto and sundried tomatoes topped with crumbled feta.
- Sweet and sour Beef Stirfry with grilled peppers, onion and Egg noodles.
- Mini selection of Cake squares - Carrot, red velvet, vanilla, double chocolate, cheese cake.
- Lemon meringue tartlets.

HIGH TEA PASS AROUND MENU

- Camembert Phyllo cup topped with a Waldorf Salad.
- Crispy toasted bagel chips topped with cottage cheese, figs and Parma ham.
- Panko style prawn skewer served over a Tomato, onion and avocado Salsa.
- Devilled eggs Royale topped with Smoked salmon and caviar.
- Melon, Berry and Bocconcini Salads topped with Pine nuts and a basil mint dressing.
- Pear and honey crostini topped with Toasted Pistachios.
- Hummus cucumber Roll ups with julienne carrots and red pepper.
- Sesame seed pastry spoons topped with blue cheese, Pickled baby beets and candied tomato.
- Thai Chicken Wonton Salad parcels.
- Lemon cheesecake mousse dessert tarts.
- Kiwi and Coconut Parfait topped with Pomegranate seeds and mint.
- Layers of coffee cream and expresso soaked boudoir biscuits dusted with cocoa dust