



## Party canapé menus

As a leading caterer in the industry Chester Boyd are renowned for our outstanding food and our team of dedicated chefs along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh, vibrant, seasonal dishes using the very finest ingredients.

We are passionate about food which shows in our cutting edge contemporary cuisine to our classic traditional favourites.

Chester Boyd will not knowingly use GM ingredients. Some of our dishes contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.

Our fabulous party canapé menus start from £26.00 exclusive of VAT for eight items providing flexibility for all budgets.

East Wintergarden





## Cold Canapés

### Meat

Smoked Chicken, Mango and Mint Salad in a Crispy Basket  
Ballantine of Corn-Fed Chicken with Thyme and Shallot Marmalade  
Bresola with Rocket Pesto and Flaked Reggiano  
Chicken Marinated With Lemongrass and Lime, Sweet and Sour Dip  
Cured Spanish Ham with Green Pepper Chutney on Garlic Croute  
Tandori Chicken on Poppadum with Mango Chutney  
Spanish Cecina Crostini with Red Onion Jam  
Oak Smoked Chicken with Sour Cream, Green Onion Blini  
Confit of Duck and Spring Onion Pancakes  
Roulade of Guinea Fowl with Tomato Chutney  
Chicken Liver Parfait on Toasted Onion Bread  
Smoked Ham on Brioche with Chive Crème Fraiche  
Parmesan Shortbread Beef Carpaccio and Rocket Pesto  
Chorizo and Red Onion Tortilla  
Miniature Pastrami Bagel with Mustard Mayonnaise  
Smoked Duck, Spring Onion Salad Tossed In Mandarin Dressing  
Chinese Peking Duck Pancakes

### Fish

Smoked Salmon, Lemon Aioli on 'Classic' Blinis  
Marinated Sardines with 'Sherry' Onions on Brioche  
'Spoons' Of Queen Scallops with Ponzu and Dashi Dressing  
Crayfish, Baby Plum Tomato and Guacamole Crostini  
Smoked Salmon, Lemon and Dill Tart  
London Cured Salmon on Brown Bread and Butter with Black Pepper  
Vietnamese Rice Paper Crab Rolls  
Sesame Cured Tuna with Soy Dipping Sauce  
'Chops' Of Chilli and Coriander Prawns, Smooth Mango Dip  
Lemon Pancakes with Flaked Smoked Trout and Watercress Pesto  
Sushi Nori Rolls With Salmon and Wasabi



Chickpea Pancake, Red Snapper, Chilli Jam and Pernod Mayonnaise  
Spinach & Coriander Drop Scones with Chilli Rubbed Salmon and Corn Relish  
Cumin Corn Cakes, Saffron Aioli and Masala Prawns  
Skewered Szechwan Prawns with Cucumber and Ginger Juice  
Potato Cake, Smoked Eel, Beetroot Salsa with Horseradish Sauce  
Citrus Muffins, Smoked Marlin and Wasabi Cream  
Marinated Thai Cured Salmon and Crispy Seaweed  
'Nicoise' Cake, Tuna Rillettes and Deep Fried Capers

### **Vegetarian**

Roast Asparagus with Asparagus Cream and Truffle Oil  
Crostoni of Marinated Tomatoes, Pesto and Shaved Parmesan  
Miniature 'Cheddar Truckle' Ploughman's  
Char Roasted Mediterranean Vegetables with Lemon Oil in Filo Cups  
Bruschetta of Wild Mushrooms Tossed In Cold Pressed Olive Oil  
Manchego and Quince Jelly on Country Bread  
Roasted Aubergine Bruschetta with Aubergine Caviar and Garlic  
Chive Drop Scones with Confit of Shallots and Truffle Cream  
Artichoke, Pea and Sage Frittata with Ricotta & Green Olive Tapenade  
Miniature Naan Breads, Aloo Chat and Coriander Garnished With Nigella Seeds  
Cornbread Cakes with White Bean Puree, Smoked Paprika and Grilled Olives  
Crispy Filo Baskets with Pink Peppered Haloumi, Lemon and Parsley Salad  
Char Grilled Asparagus with Gribiche Sauce  
Toasted Sultana Bread, Creamed Dolcelatte & Macerated 'Chianti' Figs  
Sushi Nori Rolls With Gari and Soy Dipping Sauce  
Miniature Filo Cup with Pepperonata, Herbs and Goats Cheese Salad  
Romano Tomato and Chive Clafoutis  
Reggiano Shortbreads, With Rocket Pesto and Fontina Cheese  
Miniature Flatbreads with Humous, Haloumi Cheese and Lemon Oil  
Sun-Dried Tomato, Black Olive and Basil Croutes



## Hot Canapés

### Meat

- Skewers of Beef with Horseradish Cream
- Oriental Duck, Spring Onion and Hoi Sin Rolls with Cucumber Dip
- Bangers and Mash
- Miniature Lamb and Rosemary Burger in a Sesame Seed Bap
- Spicy Pork Kebabs, With Red Wine Gravy
- Marinated and Grilled Chicken Skewers with Avocado and Basil Aioli
- Cocktail Chorizo Sausages with Piquillo and Honey Dip
- Miniature Beef Burgers with Mustard, Ketchup and Dill Pickle
- Filo Parcel of Spiced Moroccan Lamb and Coriander
- Miniature Steak Rolls with Fried Onions and English Mustard
- Smokey Paprika Pork Skewers, With Parsnip, Apple and Potato Puree
- Thai Chicken Cakes with Coriander and Coconut Chutney
- Mama's Meatballs with Tomato Ragu Dip
- Brochette of Turkey Marinated In Sage and Onion with Cranberry Dip
- Persian Chicken Kebabs with Coconut and Almond Yoghurt
- Miniature Shepherds Pie
- Lamb Sheek Kebabs with Tomato and Onion Compote
- 'Eggs' Benedict
- Spicy Chicken Satay with Cucumber and Lemon Sauce

### Fish

- Crispy Tiger Prawns with Mandarin and Sweet Soy Dip
- Thai Crab Cakes with Chilli-Lime Aioli
- Scallop and Ginger Wontons with Crushed Chilli Dipping Sauce
- Filo King Prawns with Coriander Aioli
- Warm Smoked Haddock Tarts
- Thai Fishcakes, Sweet Chilli Reduction
- Confit of Sardines on Ciabatta Toast
- Fillet of Fish with Homemade Tartare Sauce
- 'Eggs' Royale





Beer Battered Prawns, Bloody Mary Mayonnaise  
Rare Tuna Spring Rolls with Lime and Soy  
Monkfish Tikka Kebab with Mint and Yoghurt Dip  
Grilled Salmon Burgers with Dill, Capers and Mustard Mayonnaise  
Grilled Tiger Prawns with Garlic and Parsley Butter  
Salmon and Parsley Fishcakes, Lemon Cream  
Crab 'Thermidor' Pies  
Miniature Cod and Chips  
Chilli and Honey Glazed Salmon Skewers with Mint Salsa  
Smoked Haddock and Welsh Rarebit Tarts  
Tempura Prawns with Sweet and Sour Dip

### **Vegetarian**

Home-Dried Tomato and Basil Tart  
Big Fat Chips with Sexy Dips  
Spicy Vegetable Samosa, Cucumber Raita  
Goats Cheese Crostini with Red Pepper Fondue  
Miniature Focaccia with Roasted Tomatoes, Buffalo Mozzarella and Basil  
Leek, Marjoram and Gruyere Tart  
Quails Egg Florentine with Hollandaise Sauce  
Butternut Squash, Piri Piri and Feta Tarts  
Vegetarian Spring Rolls, With Soy and Chilli Dipping Sauce  
Individual Wild Mushroom Pie  
Galette of Cherry Tomato, Smoked Mozzarella and Basil  
Miniature Onion Tatins  
Spinach and Feta Boregi  
Miniature Brioche Stuffed With Wild Mushroom Duxelle and Hollandaise Sauce  
Broad Bean, Potato and Ricotta Polpetone  
Spanish Onion Tarts with Parsley Pesto  
Cauliflower and Turmeric Fritters With Coriander Puree  
Chive Croquettes with Blue Cheese Sauce  
Quails Egg Florentine in Baby Brioche and Hollandaise Sauce  
Rocha Pear, Colston Bassett and Rosemary Galettes





## **Sweet Canapés**

### **Cold**

Lemon Meringue Pie

Frozen Dark Chocolate and Orange Sherbet Bombe

Treacle Tart and Clotted Cream

Fresh Fruit Pavlova

Baked Egg Custard Tart with Nutmeg

Tiramisu Cup

Frozen White Chocolate Bombe with Raspberry Sherbet

Chocolate Fudge Brownie

Grilled Skewer of Pineapple with Szechwan Spice

Bitter Chocolate and Raspberry Tart

Caramel Shortbread

Scones with Strawberry Jam, Clotted Cream & Strawberry Crisps

Frozen Milk Chocolate Bombes with Vanilla Bean Ice Cream

### **Hot**

Banana Wontons with Caramel, Chilli and Peanut Dip

Warm Chocolate Chip Muffin with Chocolate Sauce

Sugared Doughnuts and Custard Dip

Cinnamon Toast with Whipped Vanilla Cream

Miniature Cherry Galettes

Warm Orange Madeleine with Bitter Chocolate Dip



**EAST WINTERGARDEN**  
CANARY WHARF

## Party canapé menu prices

Our fabulous one bite party canapés have been created to be delicious, beautiful and satisfying. Priced at **£3.25 exclusive of VAT** each, your selection can be made from any of the above.

We recommend the following quantities depending on the length of time food is required.

<b>Pre-dinner canapés</b>	<b>3 choices</b>
<b>Up to 1 hour</b>	<b>8 choices</b>
<b>Up to 1 ½ hours</b>	<b>10 choices</b>
<b>Up to 2 hours</b>	<b>12 choices</b>