

HAMILTON'S

CULINARY INSPIRATION & EVENTS

CANAPÉ CATERING

Hamilton's Events provide canapés for a wide variety of Parties, corporate events and weddings including receptions and product launches. We offer a selection of both modern and traditional flavours, served on elegant contemporary platters.

We have conceived a selection of exquisite canapés to tantalise your guests. Choose from the selections below to create your own personal menu. If you would like any assistance with structuring a balanced menu for your up and coming event, please do contact us to discuss our flexible options.



ELEGANT CANAPÉS SERVED COLD

- Salmon with Salmon Caviar on Crostini
- Anise & Cinnamon Cured Duck Breast, Pickled Pear Paste on Poppy Seed Wafers
- Filo Pastry Tartlet with Sautéed Zucchini & Shallot, Parmesan Foam (V)
- Sashimi Kingfish, Pickled Cucumber & Soy Dressing
- Poached Chicken Cocktail Roll with Watercress Mayonnaise
- Lime Cured Ocean Trout, Green Papaya, Peanut & Mint Salad Tart
- Beef & Béarnaise Yorkshire Puddings
- Crisped Water Pastry with Cauliflower Cream Dusted with Cinnamon & Cardamom (V)
- King Prawn, Pickled Ginger & Vietnamese Mint Rice Paper Rolls
- Sake Cured Beef on Crisp Rice Crackers, Wasabi Mayonnaise & Daikon Relish
- Hass Avocado with Ginger & Shallot on Nori & Sesame Crackers (V)
- Smoked Salmon & Caviar Croque Monsieur
- Prosciutto Wrapped Buffalo Mozzarella with Fresh Marjoram
- Roast Cherry Tomato & Red Wine Butter Crostini (V)
- Lime & Chili Marinated Scallops with Guacamole, Semolina Wafer
- Duck & Pistachio Crostini with Orange Pickled Shallots

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ELEGANT CANAPÉS SERVED HOT

Tempura Nori Wrapped King Prawns with Ponzu
Peking Duck in Mandarin Pancakes with Cucumber, Shallot & Hoi Sin
Leek, Thyme & Gorgonzola Tartlet, Pickled Pear Relish & Toasted Walnuts (V)
Tea Smoked Oysters, Anise Pork & Radish
Steamed Chicken & Ginger Pearl Balls with Blood Plum Sauce
Pumpkin, Pea & Chickpea Samosas with Cucumber Raita (V)
Steamed Crab & Ginger Gow Gee, Chili, Black Bean Sauce
Duck & Vincotto Puff Pastry Pie
Arancini with Roast Butternut, Sage & Parmesan (V)
Seared Scallop & Caramelised Endive Tart Tatin
Lamb Fillet Dusted with Cumin with Baba Ghanoush & Crisp Beetroot
Fried Polenta Chips, Parmesan Mayonnaise (V)
Steamed Prawns with Ginger & Shallot
Filo Cigars with Spiced Lamb, Cucumber & Mint Yoghurt.
Mushroom & Tofu Dumplings, Ginger, Chili Soy Sauce (V)
Creamed Salt Cod & Duchess Potato Tart
Five Spice Fried Quail Legs
Sri Lankan Spiced Eggplant Pillow Pastries (V)



NOTE: (V) = Vegetarian
FOOD ALLERGY NOTICE

If you have a food allergy or a dietary requirement, please inform a member of the hospitality team at Hamilton's Events before placing an order

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SUBSTANTIAL CANAPÉS

FROM THE LAND

Mini Lamb Burgers with Mint Jelly & Rosemary
Duck & Vincotto Puff Pastry Pie
Herb Risotto & Lemon Chicken on a spoon
Crispy Duck Pancakes With Oriental Vegetables and Hoisin Sauce
Filo Basket With Smoked Chicken, with a Lime and Cumin Mayonnaise
Marinated Chicken Satay Skewers
Thai Beef Salad Tartlet
Filo Cigars with Spiced Lamb, Cucumber & Mint Yoghurt
Herb Potato Rosti Topped With Crispy Duck and Plum Compote
Spoons with Stew and Dumplings
Lamb Tagine with Toasted Pine Nuts
Chicken Tikka with Garlic Naan
Mini Toad in the Hole with a Gravy Dip
Bangers and Mash with Onion Marmalade

FROM THE SEA

Fish & Chips Wrapped in Newspaper Cones
Smoked Salmon Croque Monsieur with Keta Caviar and Cilantro Cress
Brochette of Citrus Marinated Salmon with a Mango & Cilantro
Filo Tartlets with Devilled Crab Salad Lime and Ginger
Thai Fishcakes with a Vietnamese Dipping Sauce
Lime & Chilli Marinated Scallops With Guacamole, Semolina Wafer
Calamari with Tomato Salsa Spicy Coriander Prawn Tartlets
Whiting Fish Fingers, Citrus Mayonnaise

FROM THE EARTH

Sri Lankan Spiced Eggplant Pillow Pastries (V)
Fried Thyme Polenta Chips, Parmesan Mayonnaise (V)
Pumpkin, Pea & Chickpea Samosas with Cucumber Raita (V)
Garlic & Herb Wild Mushroom Tartlets (V)
Courgette & Red Onion Fritters with Chilli Jam (V)
Quails Eggs with Freshly Ground Black Pepper, Paprika and Celery Salt (V)
Spiced Butternut Squash Soup in a shot Glass (V)
Porcini Mushroom Risotto with Parmesan Shavings (V)



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SWEET CANAPÉ SENSATIONS

Finishing with a selection of sinful dessert canapés crafted by our chef is guaranteed to complete the culinary experience for your guests and create a lasting impression. Here is a selection of Hamilton's Events Sweet Canapé Sensations



Pear & Almond Tart with a Vanilla Crème Anglaise
Cream Apple Fritter with a Honey & Cinnamon Greek Yoghurt Dip
Miniature Bread & Butter Pudding
Mini Fruit Pavlova with Chantilly Cream
Mini Tiramisu
Raspberry & Mascarpone Tartlet
Mini Honey, Ginger & Lavender Cream Roulade
Raspberry & Vanilla Cream Tartlets
White & Dark Chocolate Mousse on Chinese Spoons
Kiwi & Passion Fruit Pavlova
Salted Caramel Chocolate Cups
Strawberry & Mascarpone on Lemon Shortbread
Banana Tart Tatin with a Rich Toffee Sauce
Miniature Baked Lemon Tart

HOW TO ORDER YOUR CANAPÉS

APPROXIMATE GUIDE TO VOLUME REQUIREMENTS:

Parties, Product Launches, Corporate Events 6-9 items

Individually per item - for Elegant Canapés £2.35 and for Substantial Canapés £2.95

All prices subject to Vat at the applicable rate.

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EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

CHEFS

Senior Chefs are provided at a charge of £22.50 per hour, per staff member

Assistant Chefs will be charged at a cost of £16.50 per hour

(Minimum 4 Hours Applies)

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £14.50 per hour, per staff member.

(Minimum 4 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00 per hour, per staff member.

(Minimum 5 Hours Applies)

EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.