



HAMILTON'S  

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FOR DINING AND EVENTS

HAMILTON'S EVENTS

PHONE: 01932 988076 [WWW.HAMILTONSEVENTS.COM](http://WWW.HAMILTONSEVENTS.COM)

## CANAPÉ CATERING

Hamilton's 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.



## 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

Fillet of 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

Salmon with Salmon Caviar on Crostini



## CANAPÉS SERVED HOT

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

Fillet of Beef & Béarnaise Yorkshire Puddings

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



## 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.**

### Canapé Sensations

Pear & Almond Tart with a Vanilla Crème Anglaise

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



## 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)

## HOW TO ORDER YOUR CANAPÉS

### Approximate guide to volume requirements:

Individual canapés £2.35 per item & Substantial canapés £2.75 per item

1-1 ½ Hour reception - 6 canapés per person (hot, cold and/or dessert)

2 ½ Hour drinks reception 8 canapés pieces per person (hot, cold and/or dessert)

2-3 Hour evening party 10 canapés pieces per person (hot, cold and/or dessert)

Drop off canapés boxes available upon request.

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

Pricing based on minimum numbers of 30 people; surcharges may apply for smaller groups. Transport cost, additional equipment fees may apply, but vary depending upon locations & circumstances. All pricing will be confirmed upon quotation of your event. Chefs and service staff are quoted separately if required unless otherwise agreed.

All prices subject to Vat at the applicable rate.





## **EXTRA THOUGHTS TO CONSIDER**

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

### **CHEFS**

Chefs are provided at a charge of £22.50 per hour.  
Assistant Chefs will be charged at a cost of £16.50 per hour  
(Minimum 5 Hours Applies)

### **BAR AND SERVICE STAFF**

Service staff for your event are charged at a cost of £15 per hour, per staff member.  
(Minimum 5 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.



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