

Chefsyed

WELCOME TO MY CANAPÉS MENU.

Discover our exquisite range of canapés, crafted to elevate any gathering. Our menu features a variety of Vegan & Vegetarian delights, Hearty meat & Chicken options, and refined Fish & Shellfish selections, catering to diverse tastes and dietary needs. Finish on a sweet note with our indulgent Desserts. Each bite is designed to offer a perfect blend of flavors and elegance, ideal for any occasion.

VEGAN / VEGETARIAN

1. Avocado Bruschetta.

Crushed avocado, roasted peppers and herbs on crispy bread.

2. Roasted Pumpkin Tapa.

Velvety pumpkin mousse served on cucumber ring topped with pumpkin seeds.

3. Onion Bhaji Bits.

4. Vegetables Spring Roll.

(vegan, gluten)

5. Vegetarian Quiche Selection.

6. Cheesy Paprika Puff Roll.

(veggie, gluten, dairy)

7. Grilled Halloumi And Paper Skewer.

Halloumi cheese and bell peppers cubes on skewer, lightly grilled served with

8. Crispy Cheese Bites.

Mozzarella cheese blended with spice and herbs and deep fried served with

9. Cucumber Blinis.

Blinis topped with Dill cream cheese, pickled cucumber and herbs.

10. Mini Vegan Burger.

11. Mini Vegan Taco.

12. Mini Vegan Taco.

13. Mini Vegetarian Samosas.

(vegan, gluten)



MEAT / CHICKEN

Per Person Price from £1.20

1. BBQ / Peri Peri / Satay Chicken Skewers.

(soy, peanut, sesame seeds)

Chicken cubes on skewers and lightly grilled with flavour of your choice.

2. Coronation Chicken Tart.

(gluten, dairy, eggs)

Small pieces of chicken supreme blended with coronation silky texture presented in mini tart

3. Smoked Chicken Crostini.

(gluten, egg)

Cinnamon smoked chicken slices with herb mayo, cress served on crispy crostini.

4. Prosciutto Tapa.

Wrapped melon with delicious prosciutto skewered with olive and mint.

5. Pulled Chicken Sliders.

(egg, gluten)

Pulled chicken meat mixed with herbs and spices presented in filled soft buns.

6. Crispy Bang Bang Chicken Stick.

(gluten, egg)

Chicken supreme cubes marinated with Chinese spices breaded and deep fried served on cocktail stick.

7. Sausages Roll.

(gluten, mustard, egg)

Hand made puffed pastry with sausage filling baked and cut into bite size.

8. Asian Lamb / Chicken Kababs.

Minced meat of choice blended with chilli and Indian spices Finished on flame grill.

9. Italian Meatballs.

Classic meatballs seasoned with Italian herbs and spices served in spoon.

10. Mini Chicken/ Lamb / Beef Cheese Burger.

(dairy, gluten)

Meat patty of your choice with lettuce tomato gherkins cheese and burger sauce.

11. Lamb / Mini Beef / Chicken Taco.

(gluten)

Mini taco with meat filling of your choice with kimchi spice, tomato and sauce.

12. Mini Lamb / Chicken Samosa.

(gluten)

Hand made Indian pastry herbs and spices filling of your choice meat, deep fried.





FISH AND SHELLFISH

Per Person Price from £1.30

1. Smoked Salmon Bellinis.

(gluten, dairy, fish)

Blinis topped with Dill cream cheese, smoked salmon and dill.

2. Tempura King Prawns.

(gluten, crustacean)

Tempura battered prawns with sweet chilli sauce.

3. Dorset Crab Meat Tapa.

(crustacean, egg, g/f)

Crab meat mixed with herbs and chilli mayo presented on rice cracker an picked cucumber

4. Smoked Mackerel Crostini.

(fish, egg, gluten)

Velvety Mackerel pate .Sun-dried tomato and cress on crostini

5. Prawn Cocktail.

gluten. egg. crustacean)

Avocado, tomato prawns mixed with marry rose sauce in crispy tar

6. Seafood Mixed Booster.

fish, crustacean, molluscs, gluten)

Seafood Cooked in silky bechamel sauce finished in corn shell.

7. Smoked Haddock Fish Cake.

(dairy fish oluten)

Smoked Haddock cakes served with tartar sauce

8. Octopus Mousse Parcel.

(egg, gluten)

Slow cooked octopus turned to a velvety mousse serve in bite size pastry shell with jalapeño.

9. Teriyaki Cod.

(fish. sov sesame seeds)

Cod cubes grilled with teriyaki glaze served on skewer with toasted sesame seeds.

10. Mini Fish Burgers.

(gluten, fish, egg)

Crispy mini fish fillet lemon mayo tomato lettuce and mini bun.

11. Mini Tuna Taco.

(fish, gluten, egg)

Mini taco with seared tuna filling, kimchi and sauce.

Desserts Price Per Piece from £1.20

1. Mini Chocolate Brownies.	(gluten, dairy, egg)	2. Assorted Mini Cheesecakes.	(gluten, dairy ,egg)
Vanilla Custard Velvety Mousse Fresh Berries Tartlet.	(gluten, dairy, egg)	4. Fresh Cut Fruit Skewers.	(vegan)
5. Chocolate Profiteroles.	(gluten, dairy, egg)	6. Vegan Chocolate Cake.	(gluten)
7. Chocolate Profiteroles.	(gluten, dairy, egg)	8. Mango And Passion Fruit Tarts.	(gluten, dairy, egg)
9. Oreo And Chocolate Tarts Blackberry.	(gluten, dairy, egg)	10. Mini Strawberries Tartlet.	(gluten, dairy, egg)
11. Mini Luxury Desserts Platter 38 Pieces (£50.00)			(gluten, dairy, egg)

11. Mini Luxury Desserts Platter 38 Pieces (£50.00) Included (Mini assorted cakes, assorted cheesecakes, bakewell tart, chocolate brownies, macroms)

Symbols for dietary considerations: Gluten Free - no gluten, safe for gluten intolerance; Vegan - no animal products; Gluten - contains gluten, not suitable for gluten sensitivities; Dairy - contains milk, unsuitable for lactose intolerance; Eggs - contains egg products, not suitable for egg allergies or vegan diets.

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- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.

- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50%must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event and not included in this signed quote.

- All prices that appear in this information kit include VAT.
- Written confirmation will be required in order to validate the Cancellation Policy.
 Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.

info@chefsyed.com | +44 7796 778155