



## Sara Event Catering

### **Canapé Options**

#### **Fish & Shellfish**

Crab Salad on Lemon Blini  
Scottish Smoked Salmon Rose on Beetroot Blini  
Scottish Langoustines with Lemon Mayonnaise  
Smoked Haddock Fishcake with Pea Guacamole  
Drop Scones with Smoked Trout and Horseradish  
Smoked Mackerel and Lemon Mayo Crostini with Caviar  
Blinis with Oak-Smoked Salmon and Caviar  
Little Prawn Cocktails in Mini Gem Lettuce with Marie Rose Sauce  
Crostini of Crab and Artichoke Pâté

#### **Meat & Poultry**

Beef Carpaccio and Truffle Blini  
Bubble and Squeak with Confit Shoulder of Lamb  
Grain Mustard and honey-glazed Chipolatas  
Miniature Yorkshire pudding with Roast Fillet of Beef and Horseradish Mousse  
Salt Beef, Swiss Cheese and Remoulade stacks  
Thai Chicken Bites with Dip  
Beef, Red Onion and Horseradish Cream Crostini  
Asparagus, Parma Ham and Goats Cheese Filo Rolls  
Grissini Wrapped in Smoked Ham  
Macswen Haggis on Mini Oatcakes  
Philly Cheese and Rare Steak on Toasted Sourdough with Fried Onions  
Honey Roast Ham with Celeriac, Apple and Whole Grain Mustard Remoulade

#### **Others**

Roulade of Goats Cheese with Caramelised Walnuts  
Miniature Watercress and Asparagus Tart  
Quails Eggs with Celery Salt  
Wild Mushroom and Celeriac Chausson  
Stilton, Port and Walnut Balls  
Stilton, Mango and Fig Filo Parcels  
Stuffed Pimento Peppers  
Blueberry and Stilton Blinis  
Mini Pastry cases with Mushroom Philly Filling  
Tomato and Halloumi Skewers  
Waldorf Salad Croustades  
Caesar Salad on Giant Croutons