



## *Herb & Spice Canapé Pack*

### Choose from our Cold Canapé selection

Giant Prawn with a Thai Coconut, Chilli, Coriander & Lemongrass  
Cream Cheese in a Cucumber cup

Miniature Beef Wellington in Puff Pastry  
With Homemade Chicken Liver & Madeira Pate

Miniature Beef & Oregano flavoured Italian Meatballs served on spikes

Crisp Cheese Tartelettes with Quails Eggs, Chive Mayonnaise & Roast Tomato (V)

Miniature Sausage & Mash & Caramelised Onion Pastry Cups

Brie, Cranberry & Thyme Tartlets (V)

Chevre Goats Cheese Tartlet with Vine Ripened Tomatoes and a drizzle of Basil Pesto (v)

Lime & Coriander Mini Chicken Kebabs

Spinach & Cream Cheese Roulades (V)

Goats Cheese Tart with Red Onion Marmalade (V)

Foie Gras Parfait on Oatcake, Sauce Gribiche

Figs with Cambozola and Walnuts (V)

Roasted Pepper, Goats Cheese & Mint Wraps (V)

Asparagus and Parma Ham with Truffle Oil

Goats Cheese Crostini (V)

Charcuterie skewers

Feta Cheese & Red Onion Filo Parcels (V)

Smoked Chicken & Mango Tartlets

Roasted Vegetable Brochette Skewers (V)

Serrano Ham with Parmesan Cheese on Brioche

Houmous & Pesto Rosso Mini Toasts (V)

Pork & Walnut Pate on Miniature French Toast

Smoked Salmon & Cream Cheese Pinwheels

Scottish Smoked Salmon Blinis with Soft Cream Cheese

Salmon & Sweet Pepper Mousse served on a Garlic Crostini

Mozzarella, Sun-blushed Tomato & Basil Tartlets (V)

Poached Salmon & Broccoli Tartlets

Caprese Skewers (V)

Vine-ripened Cherry Tomatoes & Buffalo Mozzarella Balls with a Fresh Basil & Virgin Olive Oil Drizzle

Charcuterie Skewers

Bresaola, Prosciutto, Mortadella & Olive

Prawn & Dill Canapé Cup

Tiger Prawn & Sweet Chilli Sauce Pastry Cup

Marinated Angus Fillet of Beef on Herb Crostini with a Horseradish Mayonnaise

Prosciutto & Sage Chicken Skewer with Roasted Pepper Alioli

Prawn Cocktail Shooter

Juicy Prawns bound with a Marie Rose Sauce on Crispy Lettuce & Baby Watercress Salad served in a Shot Glass

Pork and Liver Parfait on a Toasted Brioche with Plum Jam

Marinated Duck Breast with Spring Onions & Spicy Chilli Cream in a Cucumber Cup

Mini Smoked Salmon & Cream Cheese Bagels with Cracked Black Pepper and a squeeze of Lemon

Croque Monsieur, Ham, Gruyere Cheese & Béchamel on Bite-sized Toast

Avocado, Goats Cheese and Red Onion Crostini (V)

Filo Basket with Mascarpone, Sun-blushed Tomato, Bosciole Olive & Rocket Pesto (V)

Mini Potted Shrimps

Brown Shrimp in butter infused with Mace, Nutmeg and Salt & Pepper

Crab Kilner Cocktails

White Crab in a Lime Mayonnaise on a bed of Shredded Iceberg  
Garnished with Dill

Houmous & Sun-blush Tomato Brioche Bite (V)

Marinated Duck Breast with Spring Onions & Spicy Chilli Cream  
in a Char-grilled Zucchini Cup

Mini Ploughmans (V)

'Leigh Toaster' Cheese Mousse, Oat Cracker Crumble, Spiced Bramley Apple Chutney and Apple Crisp  
served on a Contemporary Spoon

Cherry Tomato Tapenade on Toasted Brioche Bite (V)

## Choose from our Hot section

Baby Yorkshire Puddings  
Stuffed with Sliced Fillet of Beef & Rich Onion Gravy

Mini Fish & Chips (served in a cup)  
Fresh Cod Fillets in a Light and Crispy Beer Batter served with Hand-cut Chips, Homemade Tartare Sauce & Lemon Wedge

Wild Mushroom Torte (V)  
Miniature Beef & Oregano Meatballs with a Parmesan Crust served on spikes

Spicy Italian Crab Cakes  
Pan-fried Crab Cakes made with Parsley & Cilantro with a Touch of Fresh Chilli

Taleggio and Walnut Arrancini with Lemon Aioli (V)

Char-grilled Artichoke and Cherry Tomato (V)  
On Lightly Toasted Rosemary-Sea Salt Focaccia Bite

Grilled Zucchini & Goat Cheese Parcels with Lemon Juice and Fresh Basil (V)

Duck Pancakes  
Small wrapped Pancake rolled in a cone with spring onion and cucumber, Served with a Plum sauce dip

Mini Homemade Burgers topped with Sliced Gherkin and a Touch of American Mustard

Wild Mushroom & Gorgonzola Crostini (V)

Pea and Feta Risotto Cake with Smoked Paprika Cream (V)

Lavender Lamb Skewers with Cucumber, Mint and Mango Salsa

Crispy Potato Disk topped with Fillet Steak and Béarnaise Sauce

Seared Scallops with Apple Crumble Crust

Mini Croque Monsieur

Bacon, Lettuce & Tomato Croute

White Crab Tart with Capers & Gruyere glaze

Miniature Pizza with Prosciutto, Roasted Red Peppers  
& Artichoke Hearts

Sweetcorn Fritter with a Caribbean Salsa (V)

Breaded Goats Cheese with Red Pepper Tapenade (V)

King Prawns wrapped in Filo served with a Lemon, Garlic & Chilli Aioli

Miniature Beef & Oregano flavoured Italian Meatballs served on spikes

Grilled Tiger Prawns wrapped in Bacon with Chilli Butter

Seared Atlantic Prawns served with a Cherry Tomato Dip

Potato Scone with Black Pudding & Apple

Homemade Mini Fishcakes served with a spicy Dip

Tender Chicken Fillet skewers served with a Satay Dip

Warm Spring Rolls served with Plum Sauce

Mini Duck & Hoi sin Spring Rolls with a tasty Dipping Sauce

## *Shots*

### **Shot Glasses filled with the following:**

Thai Vegetable & Lemongrass Soup

Chicken Caesar Salad Shooter

Vegetable Soup

Gazpacho with finely diced Celery, Pesto & Tabasco

White Onion Gratin

Minted Pea

## *Crostini*

**Thin Roasted Slices of our Homemade Breads,  
Grilled with Virgin Olive Oil & Fresh Herbs.**

Select 3 toppings from the following:

*Red Lentil & Chilli Pate (V)*  
*Black Olive Tapenade (V)*  
*Lemon & Herb Houmous (V)*  
*Moroccan Spiced Houmous (V)*  
*Bashed Peas & Mint (V)*  
*Ricotta & Garlicky Roasted Peppers (V)*  
*Barbequed Courgette & Aubergine with Chilli (V)*  
*Sun-blushed Tomato & Mozzarella Bruschetta (V)*  
*Chilled Haloumi & Mango (V)*  
*Cream Cheese & Parma Ham*  
*Chicken Liver & Madeira Pate*  
*Smoked Salmon & Cream Cheese*

## *Dessert Canapés*

Strawberries dipped in Chocolate

Mini Chocolate Éclairs

Citrus Lemon & Lime Tarts

Petit White Chocolate & Raspberry Tarts

Seasonal Fruit Skewers, Milk Chocolate Drizzle

Mini Bakewell Tart

Macaroons (variety of fillings)

Wasabi Truffle Soil Pot

Chocolate Mouse in a Shot Glass & Spoon finished

Water Melon Shot

Handmade Truffle Lollipop

Eton Mess served in a Mini Kilner Jar

Traditional Sherry Trifle served in a Mini Kilner Jar

Individual Chocolate and Passion fruit Cheesecakes in Little Ramekins

Layered Chocolate Shot

Lemon and Lavender Sweet Scone

Mini Lemon and Lime Cheesecake

Key Lime Tartlets

## *Petit Fours*

Strawberry Whirls

Cherry Chocolate Cups

Homemade Fudge

Chocolate Fudge

Turkish Delights

Rum Roulades

Brandy Snaps

Coconut & Cherry Ball

## *Delivery*



All food is delivered in our fully refrigerated vans.  
Delivery is free within a 5 mile radius.

**'We hope Herb & Spice have the pleasure of working  
with you on your event'**

**herb &  
spice**  
CONTEMPORARY CATERING