

## **Canapés Menu**

### **Cold**

Smoked Salmon, Cream Cheese with Herbs on Crostini  
Fresh Dorset Crab, Quinoa on Baby Gem Lettuce  
Mini Feta, Broadbean & Mint Crostini  
Mozzarella, Cherry Tomato & Pesto Skewers  
Crudities with Moroccan Spiced Hummus  
Prawn & Chilli Cocktail Shots  
Smoked Jurassic Coast Mackerel on Crostini, Fresh Dill  
Ham Hock Terrine, Piccalilli

### **Hot**

Braised Beef Brisket in Mini Yorkshire Pudding, Horseradish  
Mini Honey & Mustard Glazed Chipolatas  
Chargrilled Asparagus with Prosciutto (+50p\*)  
Mini Croque Monsieur  
Wild Mushroom Arancini, Tomato Ragu  
Mini Smoked Salmon Scotch Quails Egg - Curried Mayonnaise (+50p\*)  
Crispy Tempura Prawns, Sweet Chilli Sauce, Coriander  
Chilly Philly Potato Cakes

Choose any 3 for £7.50 - 5 for £12.50 or 10 for £20 per person.

**\*Supplements apply\***

Please note - We work hard to use as much seasonal produce as we can to create a local and seasonal menu. Most of our produce is sourced locally where possible.

We do not supply tableware or glassware but this can be arranged for an additional cost.

Costs for packages include one choice, per course, per person. Private chef hire for the duration for the event. Any extra services, for example, a waitress are available for an additional cost & are recommended for bookings of 12+.

Jack

JJK Catering