

The logo for Clean Slate Catering, featuring the words "CLEAN SLATE" in a white, stylized, blocky font centered on a solid black square background.

CLEAN SLATE

Clean Slate Catering
Spring/Summer Canapé List 2014

We suggest for a 2-3 hour canapé reception 8-12 canapés per person. All canapes are served chilled or at room temperature unless marked with a * and therefore require an oven.

Chicken

Lime Marinated Chicken Skewers with Avocado Cream Dip

Vietnamese Chicken Salad Leaf

Thai Char-grilled Chicken Skewers with Roasted Peanut Dipping Sauce*

Bang Bang Chicken Filo Tartlets

Marinated Chicken Teriyaki with Fresh Mango*

Duck

Mini Peking Duck Pancakes with Plum Sauce

Goats Cheese & Smoked Duck Feuilletes

Beef

Seared Beef Satay with Peanut & Ginger*

Steak & Julienne Chips with Bearnaise Sauce

Yorkshire Puddings with Roast Beef & Wasabi Pea or Horseradish Cream*

Rare Beef with Truffled Aioli & Pecorino Toasts*

Hereford Sirloin with Sea Salt & Horseradish Crème Fraiche

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Lamb

Cumin Scented Kofte Brochettes with Lime Zest & Mint Riata*

Pork

Quail Egg & Crispy Bacon Croustades

Parma Ham wrapped Asparagus & Rocket with Hollandaise

Prosciutto, Pear & Blue Cheese Curls

Cumberland Sausages with Marmalade Mustard and Sesame Seed Glaze*

Blinis with Serrano Ham, Mascarpone & Figs

Fish

Tuna

Tuna, Vanilla & Avocado Lime Skewer

Seared Sesame Tuna with Wasabi & Avocado

Salmon

Scottish Smoked Salmon Blinis with Sour Cream & Lumpfish Caviar

Poached Salmon with Dill Mayonnaise Croustades

Smoked Salmon on Rye with Cream Cheese & Cucumber



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Prawns

Thai Tiger Prawn Skewers with Sweet Chilli Mayonnaise

Filo Tartlets with Spicy Coriander Prawns

Steamed King Prawn with Cardomen, Coriander & Orange

Crab

Cornish Crab with Pink Grapefruit Mayonnaise on Melba Toast

Vegetarian

Parmesan & Black Olive Shortbreads with Parsley Pesto & Goat's Cheese

Pesto Bocconcini with Cherry Tomato & Basil Skewers

Cherry Tomatoes filled with Black Olive Tapenade

Watermelon, Fennel-Marinated Feta & Olive Skewers

Wild Mushroom Tartlets*

English Asparagus with Lemon Hollandaise

Quails Eggs with Rose Sea Salt and Indian Spices

Red Pepper Tart with Mozzarella & Balsamic Glaze

Rip Fig & Dolcelatta Skewer

Parmesan Shortbread with Sun-blushed Tomatoes, Basil & Mozzarella

Spring Onion & Gruyere Cheese Tartlets*

Char-Grilled Courgette on Toasted Olive Bread with Red Pepper Hummus &

Coriander

Al dente Crudités with Aioli or Hollandaise

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Sweet Canapés

Chocolate Cups with Mango & Mascarpone Cream

Winter Berry Tartlets

Bite Size Chocolate Brownies topped with Vanilla Cream & Candied Orange
Blueberry & Almond Frangipani Tarts with Candied Lemon Pineapple, Raspberry
& Blueberry Fruit Skewers

Lemon Drizzle Slices

Muscovado & fig mini meringues

Roasted Winter Rhubarb on a Ginger Short Bread & Rhubarb Crème Chocolate
Slices with Sea Salt & Pistachios



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