



**A & J CATERING OXFORD
CANAPÉ RECEPTION MENUS**
Welcome to A & J Catering's Catering Service

The following are a selection of Canapé menus that would be suitable for your forthcoming event. These are only a small, but popular, selection of our range of menus and we would be happy to provide a bespoke menu to suit your exact requirements.

Our Canapé menus are displayed on attractive serving dishes and offered to the guests with napkins. You can see a full portfolio of our canapé pictures on our facebook gallery.

Our wine and soft drinks range includes for the provision of all glassware, jugs, trays and ancillary items. All drinks are chilled before service and are provided on a sale or return basis. We can provide a range of drinks from Pimms, Kir Royale, Wine to Elderflower and Fruit Punch or tailored to your own preferences.

If you are providing your own drinks we can quote to provide glasses and chilling facilities if needed.

To serve the Canapés and drinks we provide smart, uniformed Managers and Waiting Staff on all events.

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Follow us on facebook from our website to see photos, comments and more

CANAPÉ RECEPTION

EXPRESS CANAPÉ MENU A

**Kettle Crisps and Corn Chips
With Sweet Chilli dip**

Selection of Japanese Rice Crackers

Pistachio Nuts

EXPRESS CANAPÉ MENU B

Freshly Baked Parmesan Cheese Straws

Corn Chips with Salsa, Guacamole and Sweet Chilli dips

Japanese Rice Crackers

Selection of Black Kalamati Olives and Sundried Tomatoes in Olive Oil

CANAPÉ MENU C

**Crisp Selection of Tacos, Kettle and Corn Chips
With a selection of dips such as Salsa, Guacamole, Herb Mayonnaise and Sweet
Chilli**

**Roasted Peppers, Sunblush Tomatoes, Roasted Squash, Courgette, Red Onion
and Vine Ripened Cherry Tomatoes**

**Open Deck Bruschetta topped with
Pate, Chicken Coronation, Tomato and Brie, Prawn and Salmon Tartare, Egg
Mayonnaise and Quail's Egg toppings**

**Blinis with Smoked Salmon and Cream Cheese
Spiked with Herbs and Black Pepper**

CANAPÉ RECEPTION

CANAPÉ MENU D

Baguette Croustade with Mushroom and Cheese topping

Apricots wrapped in Bacon

Herb Breadcrumbs Chicken Fillets with Salsa dip

**Vine Ripened Tomato Bruschetta
Topped with Creamed Goats Cheese**

**Smoked Trout and Sour Cream
In a Filo Cup**

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Pineapple and Melon Skewer

CANAPÉ MENU E

Selection of Marinated Olives, Artichokes and Peppers

Prawns in Puff Pastry topped with Hollandaise

Smoked Duck with Roasted Pepper on Sourdough Baguette

Vine Ripened Cherry Tomatoes filled with Herb Risotto and Cheese

Tartlets with Crabmeat filling

Filo Cups with Salmon and Horseradish

CANAPÉ RECEPTION

CANAPÉ MENU F

Pastry Tartlets with Shrimp Mousse

**Pastrami and Mild Mustard Mousse
On a Croustade**

**Wedges of Roast Capsicum
Filled with Curried Basmati Rice**

**Farm Egg on Bruschetta
With Wilted Spinach finished with Paprika**

**Salmon Tartare topped with a Quail Egg
On Sourdough**

Baguette Croustade with Zucchini and Tomatoes

CANAPÉ MENU G

Grissini Sticks with Pecorino, Rocket and Parma Ham

Rocket with Smoked Salmon and Prawn in a cocktail Wrap

**Pinwheels of Chevre blended with Sundried Tomato and filled with Roast
Pepper**

Roast Vegetable Skewer with Herb dip

**Soft Cheese with Bavarian Smoked Ham
On a croustade**

CANAPÉ RECEPTION

CANAPÉ MENU H

**Smoked Chicken Breast on Pumpernickel with
Herb Mayonnaise**

Ham Cornet with soft Cheese and Sundried Tomato on Croustade

**House Liver Pate in a Pastry Cup
Topped with Capers**

Bruschetta with Olive Tapenade and Tomato

Cocktail Wrap with Parma Ham, Pecorino and Rocket

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Grape, Pineapple and Kiwi Skewer

CANAPÉ MENU I

SWEET CANAPÉS

**Cocktail Pastry Case filled with Marscapone and topped with Strawberries,
Raspberries and Blueberries**

Small Pastry Cakes drizzled with Chocolate and filled with Crème Chantilly

Mini Chocolate cases filled with Cream and Lemon Liqueur

**Macaroon selection of Pistachio, Chocolate, Lemon, Raspberry, Coffee and
Vanilla**

**Seasonal Cocktail Fruit Skewer
With Yoghurt and Honey dip**