

# THREE GENTS EVENT CATERING



CANAPÉ MENU

# COLD CANAPÉS

- Red pepper, cashew butter & rocket mini foccacinis. VE
- Mexican vegetable ceviche, guacamole on tostada. VE
- Summer squash remoulade on olive crostini. VE
- Falafel, hummus & tahini summer roll. VE
- Watermelon, feta, balsamic caviar, micro basil. V
- Black fig, Goats cheese. Richmond park honey. Pine nuts. V
- Crab & tarragon mini brioche sub roll.
- Smoked mackerel, horseradish & asparagus bouchée.
- Chalk stream smoked trout, chive cream on blini.
- Veal Tartare, Sourdough croute.
- Coronation chicken mini brioche sub roll.
- Nduja, pan pugliese, almond crumb, oregano pesto.



# HOT CANAPÉS

- Tonkatsu jackfruit, pickled vegetables, sriracha mayo, steamed bao bun. VE
- Wild mushroom & tarragon rolls VE
- Cauliflower popcorn cups, smoked paprika mayo. VE
- Vegetable gyoza, black rice vinegar dipping sauce. VE
- Courgette & parmesan beignet, bloody mary ketchup. V
- Pea & paneer samosa. mango & lime chutney. V
- Goats cheese, beetroot & dill rarebit on mini english muffin V
- Scampi, shoestring fries, minted mushy peas.
- Mini classic fish pies.
- Jerk monkfish skewers, scotch bonnet mayo.
- Dutch sausage rolls, Currywurst ketchup.
- Mini new york cheeseburger sliders.
- Veal meatball, spaghetti cake, tomato ragu, rocket pesto.
- Lamb kofte, watercress tzatziki.
- Chicken yakitori skewers.



# BOWLS

- Kimchi fried rice. VE
- Courgette bhaji, red onion salad, mango & lime chutney. VE
- Summer truffle mac & cheese. VE
- Baked goats cheese, squash caponata. V
- Summer green vegetable risotto. V
- Singapore vermicelli vegetable noodles. V
- Portuguese fish stew.
- Classic tuna niçoise salad.
- King prawn katsu curry, pickles. sticky rice.
- Lebanese spiced grilled chicken, bejewelled couscous.
- Seared lamb fillet, fennel vanilla puree, courgettes, red peppers, pine nut & chervil pesto.
- Glazed pork belly, savoy cabbage, apple. golden raisins, cider cream sauce.



# SWEET CANAPÉS

- Eton summer mess pavlovas.
- Strawberry & clotted cream scones.
- Pimm's jelly cups.
- Limoncello meringue tartlets.
- Orange, cardamom & pistachio tartlets.
- Mini melting chocolate fondant, crème fraiche.
- Mini mango, coconut & lime crème rice puddings.
- Mini champagne, elderflower & raspberry trifles.
- Espresso martini tiramisu pots.

