



**MAKEITPERFECT**  
WEDDINGS & EVENTS



## Canapés



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Our selection of handmade hot and cold canapés is perfect for welcoming your guests and accompanying any drinks reception, cocktail party, corporate function or dinner party. We have found that offering canapés is extremely functional at weddings when the Bride and Groom are busy taking photos - keeping guests happy whilst they await the formal wedding breakfast.

Our canapés are priced at £7.45 per person and offers you a selection of FOUR pieces (per person) and £1.95 for any additional.

Below is a list of our most popular canapés selection. But as with all our services and menus, these are simply to give you an idea of what we can offer and perhaps provide some inspiration. We would be more than happy to pull together a menu that better fits your needs.

### Sample Hot Canapés

- Mini Individual Jacket Potato with Truffle, Chive & Cheese (v)
- Rosemary Skewered Marinated Spring Lamb with Pea & Mint Dip
- Thai Fishcakes with Plum Sauce
- Salmon Teriyaki Kebabs
- Individual Lincolnshire Sausage & Mash with Red Onion Gravy
- Lamb Shish Lollipops with Pistachio & Coriander Crumb with Mint Yoghurt
- Mini Yorkshire Pudding with Fillet of Beef & Creamed Horseradish
- Mini Chorizo in Jerez Vinegar & Tomato Marmalade
- Whitebait & Chips served in a Newspaper cone with Tartar sauce
- Scallops & Pancetta with Textures of Beetroot
- Harpooned Tuna with Soy, Mustard, Lime and Coriander
- Fillet of pink lamb marinated in shallots and honey served on branches of rosemary
- Truffled Wild Mushrooms with Crisp Leeks on a Brioche Croute(v)
- Baby Burgers in a Sesame Bun with Tomato Relish & Lincolnshire Poacher Cheese
- Pork belly Five Spiced with Apple Compote & Crackling
- Mini homemade Vegetable Samosas with Mint Yogurt Dip(v)
- Homemade Lincolnshire Scotch Quail Egg
- 5 Spiced Seared Duck Breast with Fresh Apple, Coriander & Plum Gel
- Chicken Teppanyaki (Soy & Honey Glaze)
- Roast Butternut Squash Soup with Truffle & Parmesan(v)
- Spring Pea Soup with Mint Oil & Feta(v)
- Macaroni Arrancini with Truffle & Lincolnshire Poacher(v)
- Wild Mushroom Arrancini with Melting Mozzarella Center(v)

### Sample Cold Canapés

King Prawns wrapped in Crisp Filo Pastry with Sweet Chilli Dipping Sauce

Mini Filo Cups filled with Quails Egg topped by a Hollandaise Dressing on a bed of Spinach (v)

Cornetto of Tartar Salmon with Wasabi Cream

Cherry Tomato and Mozzarella on a Parmesan Biscuit with Pesto (v)

Barquettes of Chicken Liver Parfait with a Sweet Cranberry Relish

Gravlax on Pumpernickel with a Honey and Mustard Drizzle

Smoked Salmon Blinis with Sour Cream & Dill

Mini Homemade Lincolnshire Sausage Roll

Filo Basket with Caramelized Red Onion, Butternut Squash & Feta (v)

Beef Carpaccio on a Brioche Croute with Truffle oil, Lemon, Rocket & Parmesan

Smoked Salmon Crown with Rye Bread, Greek Yogurt & Dill

Chicken Liver Parfait Apricot & Plum Chutney

Cherry Tomato, Buffalo Mozzarella & Basil Skewers with Truffle Oil (v)

Caramelized Red Onion, Gorgonzola & Rocket Tartlets (v)

Caramelised Red Onion & Goats Cheese Puff Pastry Tarts

Tuna & Salmon Nigari Sushi or Maki Roll

Spanish Gazpacho Soup with Watermelon, Pineapple and a hint of Vanilla

Mini filo cup filled with a fresh Devonshire Crab salad with Lime, Coriander and a hint of Chilli

Brochette of Parma Ham, Galia Melon & Mozzarella

Hand Dived Scallop Tartare with Yuzo Lemon and Miso

Chicken, Apricot and Hazelnut Rillettes with Celeriac Remoulade

Olive Oil Bruschetta topped with Roasted Vegetables, Parmesan Shavings & Olive Tapenade (v)

Peppered Mackerel with Pickled Cucumber on a Brioche Croute