

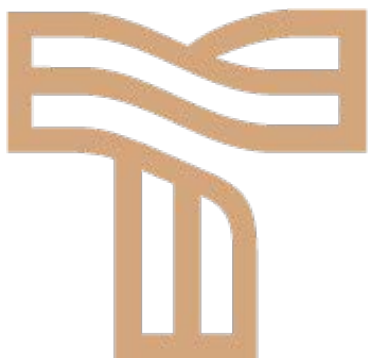
## Canapes Menu 2022



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<http://www.thamespartyboats.co.uk/>



THAMES  
PARTY BOATS



### [Vegetarian Canapes]

Red onion and Blue Cheese Barquettes

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Roasted Cherry Tomato atop a Thyme and Parmesan Shortbread

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Savoury Shortbread Tarts filled with Quail Egg and topped with Micro Cress

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Wild Mushroom, Herb and Mascarpone croustade

\*\*\*\*\*

Peppered Haloumi Cheese and Marinated Olive Skewers GF

\*\*\*\*\*

Sun-dried Tomato and Cream Cheese topped with Asparagus, in a savoury beetroot tart

\*\*\*\*\*

Cherry Tomatoes and mozzarella topped with Pesto GF

\*\*\*\*\*

Confit of Shallot and Crumbled Feta Cheese Tartlets

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Freshly baked Savoury Cheese Straws served with a selection of Olives

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DolceLatte and fig chutney tartlet

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Mini Poached Quail Scotch Eggs with a Curried Mayonnaise

\*\*\*\*\*

Bresaola Cone with Rocket and Parmesan GF

### [Vegan Canapes]

Roasted Pepper and Sun-dried Tomato Bruschetta DF

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Fresh marinated Grilled Vegetable and Olive Skewers GF/DF

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Olive tapenade encroute topped with artichoke DF

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Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell DF

\*\*\*\*\*

Vegetable crudité served with assorted breads and dips GF/DF

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Bruschetta topped with Pea Pesto and Sun-Dried Tomatoes DF

\*\*\*\*\*

Crisp Polenta topped with a Wild Mushroom Ragout

\*\*\*\*\*

Rice Paper Rainbow Spring Rolls DF



**[Meat Canapes]**

Chicken Grilled on Wooden Skewers, served with a Ginger, Lemon and Coriander dip DF/GF

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Crispy filo cups filled with a spicy sticky beef, topped with rocket salad DF

\*\*\*\*\*

Parma Ham wrapped Grilled Asparagus Spears DF/GF

\*\*\*\*\*

Hoisin and herb marinated smoked chicken, in a mini pancake with thinly sliced crunchy vegetables

DF

\*\*\*\*\*

Rare Roast Beef with a sliver of fresh Strawberry served on a Pumpernickel coin DF/GF

\*\*\*\*\*

Shredded Smoked Duck Breast in a rice paper wrap with spring onion, cucumber and Plum Sauce

DF/GF

\*\*\*\*\*

Honey and Seeded Mustard marinated Sticky Cumberland Sausages DF

\*\*\*\*\*

Mini Waffle pieces topped with Blue Cheese and Honey Baked Ham

\*\*\*\*\*

Sticky Pork and Sesame Skewers DF GF

**[Fish Canapes]**

Scottish Salmon lollipop skewers with a slightly sweet Treacle cure DF/GF

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Smoked Salmon and Crème Fraiche on a Buckwheat Blini

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Lime, Coriander and Chili Prawns in a Crisp Cava Cup DF

\*\*\*\*\*

Smoked Trout and Horseradish served on a toasted Rye Croute

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Crisp Shells filled with Crab Meat and seasoned Avocado DF

\*\*\*\*\*

Savoury Shortbread tarts filled with Smoked Haddock and Wilted Spinach

\*\*\*\*\*

Spicy fishcakes with a Mango Salsa DF/GF

\*\*\*\*\*

Angry Shrimp Skewers served with a Wasabi and Lime Mayo DF/GF

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Mini Poached Quail Scotch Eggs with a Curried Mayonnaise

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Bresaola Cone with Rocket and Parmesan GF

\*\*\*\*\*

Cherry Tomatoes stuffed with Crab DF GF



### **[Dessert Canapes]**

Mini Lemon Meringue Pie with sharp Lemon Curd

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Rich Chocolate Brownie Squares

\*\*\*\*\*

Fresh Fruit Tart with Crème Patisserie

\*\*\*\*\*

French Macaroons filled with Pistachio, Strawberry or Lemon filling

\*\*\*\*\*

Homemade Marshmallows DF/GF

\*\*\*\*\*

Chocolate Dipped British Strawberries GF/DF

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Profiteroles filled with Fresh Cream and dipped in Salted Caramel or Chocolate

### **Package Prices**

#### **[5 CANAPÉ PACKAGE]**

Please choose 5 canape items from our menu- £9.90 +VAT per person, to include 5 canapes

#### **[7 CANAPÉ PACKAGE]**

Please choose 7 canape items from our menu- £13.20 +VAT per person, to include 7 canapés

#### **[9 CANAPÉ PACKAGE]**

Please choose 9 canape items from our menu- £15.95 +VAT per person, to include 9 canapés

### **Staff Charges**

**Staff: £72.00+VAT per every 25 covers (For a three- or four-hour cruise)**

**Chef: £90.00+VAT (For a three- or four-hour cruise)**

For any hot canape event we will send a chef to freshly prepare and heat the canapes on site.

**Please note there will be a one hour set up charge at £18.00 + VAT per staff member booked**

*Please note: All of our canapes can be enjoyed either hot, or cold. If you would like hot canapes for your event, we will need to send a chef to prepare these on board for you.*