



Rococo, an enviable reputation for Parties, Events & Weddings

Enquiries call 0845 6474757 enquiries@rococo-catering.com www.rococo-catering.com

Canapé Selection

Fish

Cauliflower panna cotta spoons topped with Champagne jelly and caviar

Prawns & potato fritters with chilli dipping sauce

Beetroot cured monkfish with guacamole

Smoked salmon with thyme infused tomato jelly in a filo cup

Parsnip drop scones, horseradish cream flaked hot smoked mackerel

Black treacle cured salmon & preserved lemon

Chilli fried prawns chopstick with a Pernod & tarragon dip

Smokey bacon wrapped oysters served in their shell

Cone of beer battered fish with chips & tartar sauce

Breaded king prawn butterfly

Salmon tar tare with salmon roe & dill on crisp cucumber

Spoons of salt & pepper prawns with fried spring onion & garlic

Curried seafood tartlets

Mini cup of whitebait with lemon mayonnaise

Crab & rice noodle tartlets

Baby fishcakes with sweet chilli & coriander dip

Pan fried scallops with ginger shreds and sherry

Smoked eel & horseradish crostini topped with a caper

Filo king prawn

Lemon & rosemary marinated swordfish skewers with preserved lemon and black olive

Cod & haricot bean soup topped with truffle oil in a shot glass

Crab knot with chilli & ginger

Gravadlax on rye with a dill and mustard dressing

Seared tuna crostini with a lemon dressing

Honey & soy marinated salmon brochette seared and tossed in sesame seed

New potato, dill crème fraiche, keta (salmon caviar)

Mini prawn cocktail, crisp iceberg lettuce, Rococo's raspberry Marie Rose sauce, smoked paprika

Sesame tuna with mirin

Thai crab cakes , sweet chilli dip

Seared baby scallops with black pudding wrapped in smoked ham

Branade (salted cod) with black olive & parsley, garlic croûton to dip

Tapenade (black olive, anchovy, caper & garlic) crostini



Meat

Mini steak & ale pie

Rare peppered steak on a fat chip topped with tomato & mushroom

Chicken bite wrapped in sage & pancetta

Beef tar tare with shallots & cornichons on toasted brioche

Turmeric marinated chicken skewers with Vietnamese sauce

Bull-shot sip (beef consomme, Tabasco, Worcestershire sauce & celery salt)

Chimichurri marinated rolled steak strips

Baby sausage wrapped in streaky bacon and served with a spiced apple relish

Beef carpaccio roll with rocket, lemon & extra virgin olive oil

Parmesan & Parma palmiers

Chicken Caesar salad in a filo cup

Foie Gras pate on toasted brioche and finished with a pear & sherry compote

Mini Yorkshire puddings, rare seared Sirloin beef marinated in Teriyaki, Wasabi mayo

Cocktail sausages tossed in honey & mustard

Mini turkey pie with a creamy wine sauce and cranberry
Citrus marinated chicken skewers with a saffron aioli
Duck spring roll with hoisin sauce
Smoked chicken & ricotta with asparagus
Beef skewers with a rocket & horseradish yoghurt dip
Yakitori marinated chicken skewers
Ham & parsley terrine on toasted brioche with piccalilli
Skewered Italian meatballs with spiced tomato dip
Lamb samosas with lamb & mint yoghurt
Coronation chicken tartlet topped with coriander & flaked almonds
Seared asparagus spears wrapped in Parma ham, with rocket



Vegetarian

Butternut squash curry with coriander & tomato spoon
Tomato & thyme tatin
Roasted Mediterranean vegetable stack on toasted focaccia
Vegetable spring roll and sweet chilli dip
Chilled beetroot, coconut & lime soup shot
Caramelised onion & Cambanzola tartlet
Vegetable curry samosas & mango dip
Potato & feta patties topped with tomato salsa
Breaded brie bites with a cranberry, port & orange dip
Spiced roasted red pepper soup shot, Parmesan wafer
Mini onion bhajis
Cauliflower & turmeric fritters with beetroot chilli jam
Creamed goats cheese, sundried tomato crostini
Asparagus & risotto parcels
Parmesan & poppy seed shortbread, Stilton & pickled walnut

Courgette tapenade crostini

Red pepper tapenade crostini

Avocado Urimaki roll (Sushi) with garlic soy

Mulled cider shot

Falafel balls with a mint & cucumber ratia

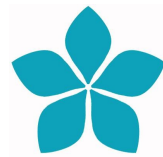
Aubergine, tomato & potato bites

Pineapple & mango salsa in a cucumber cup

Bignet of Stilton, pear & fig with a cranberry, port & orange sauce

Cucumber cup filled with a chilli beetroot & lime jelly

Mushroom & thyme tartlets topped with truffle infused olive oil & sea salt flakes



Dessert

Selection of mini ice cream cones

Port poached cherries with creamy rice pudding

Caramelised apple, raisin & cinnamon purses

Strawberry & black pepper jelly on shortbread topped with glazed strawberries

Skewered fruit with chocolate fondue

Little treacle tarts

Blueberry and white chocolate cheesecake squares

Mini berry tartlets with a vanilla pastry crème

Mini tartlet of white chocolate & raspberry

Chocolate cup filled with dark chocolate mousse & candied orange

Lemoncello & pistachio brulees

Black forest gateaux chocolate brownie bites

Fresh fruit skewers drizzled with lavender & honey dressing

Lemoncello jelly shot & biscotti

Tiramisu

Date & Macadamia nut crumble shortcake finger

Individual summer berry crumble & custard tartlet

Classic sherry trifle, glace fruit and finished with toasted almond flakes

Tempura fruit with chocolate dip

Chocolate ganache tart with minted raspberries

Eton mess

Melon in Soave & Chantilly cream

Margarita tequila jelly shot

This is just a sample of the type of canape we offer. As you can imagine the list is endless. If you have a particular favourite not mentioned just let us know. We would be delighted to make a menu to suit your particular event.

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