

The Urban Food Theatre

Contemporary canapé Collection 2011



All of our canapés are handcrafted in our kitchen by our experienced chefs on the day of delivery

Just select what you would like to have, let us know your choices and we will be able to give you a tailored made quote to suit your event

If you require any help in devising the perfect menu for your event or want to know the ideal number of canapés to serve please do not hesitate to contact us.

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The Urban Food Theatre a trading name of The Urban Food Group

Fresh from the Sea & Served Hot – From £1.25 per canape

Mini smoked salmon en crouete with spinach & ricotta

Hot smoked salmon bites with dill cream

Smoked salmon & dill fish cakes with sorrel mayonnaise

Hot smoked salmon, crisp potato rosti with dill crème fraiche

Chargrilled tuna on mini sesame toasts with Wasabi

Monkfish wrapped in pancetta with Saffron Aioli

Crushed filo king prawns with sweet chilli jam

Seabass on a bed of Thai Noodles

Fresh from the Sea & Served Cold – From £0.95 per canape

Smoked trout blinis with horseradish crème fraiche

Smoked trout parfait on a mini herbed scone with salmon caviar

Cucumber rounds with smoked salmon pate & fresh dill

Smoked salmon & cream cheese blini with sevruga caviar & chive snippets

Salmon & Tuna Sushi stuffed with Pickled Ginger with Wasabi & Soy Dip

Queen scallop & chorizo potato rosti

Seared Scallops & Minted Pea Puree Spoons

Crayfish with roasted red pepper on mini flatbreads

Crostini with lobster & lemon mayo

Mini prawn cocktails served in a savoury pastry cup

Lemon, garlic & oregano prawn skewers with citrus mayonnaise

Meat & Poultry from Scotland's Larder served Hot – From £1.25 per canape

Scottish potato scone wedges with haggis & red onion marmalade

Haggis pakora with sweet red onion jam

Haggis & clap-shot pastry tartlets

New potato cups filled with haggis & creamy whiskey sauce

Bamboo Skewered Rare Roast Beef with Homemade Horseradish

Black pudding on potato rosti with Spanish chorizo

Scottish venison turnovers with bramble berry mash

Mini oriental duck rolls with plum dipping sauce

Mini beef Wellingtons with mushroom duxelles

Mini red pesto chicken & chorizo skewers with wild peppery rocket

Meat & Poultry from Scotland's Larder served Cold - From £0.95 per canape

Char-grilled asparagus spears with Spanish Serrano Ham

Smoked duck with oriental crispy veg parcels on Scottish oatcakes

Milano salami on sun-dried tomato bread with a wild rocket mousse

Carpaccio of Scottish Beef on Crostini with Mascarpone, Rocket Pesto and Shaved Parmesan

Steak tartare in a crisp wonton cone with pickled ginger & sweet wasabi

Baby Yorkshire Puddings with Rare Roast Beef, Watercress and Horseradish Cream

Sesame skewered chicken with a hot & sour dip

Thai chicken pastry rolls with fresh chilli & coriander

Fresh Vegetables from Scotland's Gardens served Hot – From £1.10 per canape

Wild mushroom tartlets with chives & truffle oil

Mini roasted jacket potatoes with crème fraiche & chives

Crumbed brie with spiced gooseberry chutney

Pumpkin risotto served in Chinese spoons with crumbled goat's cheese

Goats Cheese & sun-dried tomato tartlets with pineapple & coriander salsa

Mini hot breaded mushrooms stuffed with goats cheese & roasted red onion

Roast Vegetable Frittatas with Olive Tapenade & Soft Cheese

Sweet Potato & Coriander Bhaji topped with toasted cumin yogurt

Fresh Vegetables from Scotland's Gardens served Cold – From £0.85 per canape

Toasted tortilla cones with spicy vegetables & guacamole

Smoked applewood cheese tartlets with spicy tomato salsa

Cherry tomato & mozzarella stacks with black olive tapenade

Cherry tomato, baby mozzarella & basil baskets

Mini Gruyere & red onion muffins

Chefs selection of vegetable sushi

Roasted red pepper & sweet potato frittata

Roquefort mini scone with red pepper humus & herbed shallot confit

Mini Croustade with Bocconcini mozzarella, tom berries & fresh basil

Simply Sophisticated Desserts – From £0.85 per canape

Scottish raspberry cream & Belgian chocolate waffle cones

Mini raspberry & white chocolate cheesecake squares

Sweet pastry banoffee pies dusted with Belgian chocolate flakes

Sweet pastry cups with crème patisserie & fresh mixed berries

Old school millionaire shortbread bites

Homemade sticky chocolate brownies topped with Chantilly cream & fresh strawberries

Belgian chocolate coated fresh Scottish strawberries

Very cute mini cupcakes

Mini truffle selection

Strawberry & mango skewers

Something Different – From £1.55 Per Bowl or Cone

Scampi 'n' Chips served with tartare sauce in mini bamboo cones

Breaded Cod goujons with skinny fries & zesty lemon mayonnaise

Baby burgers with sweet red onion and American mustard served on mini sesame seed buns

Bangers & Double Buttered Mash:-

Venison and Red Wine

Pork Apple and Cider

Classic Cumberland

Mini Pizzas Selection:-

Tomato red onion and basil

Roasted red pepper & mini mozzarella

Feta fennel and black olive

Red pesto chicken with mozzarella

Red Thai chicken curry bowls with jasmine scented wild rice

Green Thai fish curry with fragrant wild rice

Haggis, neeps & champit tattie bowls with whiskey cream sauce

Selection of Indian curries with rice & popadom crisps

Breakfast canapé – From £1.25 Per Canape

Mini smoked salmon bagel with cream cheese & chives

Smoked salmon kedigree bamboo boats

Mini Eggs Benedict Royale

Mini Cumberland sausage pastry turnovers

Very Mini Bacon or Sausage Rolls with Sauce

Bacon & egg mini tortilla wraps

Smoked salmon & scrambled egg pastry cups

Scottish black pudding & chorizo skewers

Selection of mini scones

Assorted mini muffins

Yoghurt or fruit smoothie shots

Strawberry & mango skewers