Passion8 EVENTS

Passion8 by name passionate by nature

CANAPÉS

Our canapé menus are designed to elevate your event with a touch of elegance and sophistication. Perfect for cocktail parties, receptions, or any gathering where you want to impress, our selection of bite-sized delights offers a range of flavours and styles to suit any occasion. Each canapé is crafted with the finest ingredients, ensuring both taste and presentation are impeccable.

Menu 1

Menu 1 £15.50 per person

- Stilton & chive mousse on a blini with pecan nut, fig puree. (v)
- Tomato tapenade, roasted red & yellow peppers, parmesan dust in a spicy pastry cup. (v)
- Smoked salmon & mascarpone on blinis. Lumpfish caviar (f)
- Crab mousseline with avocado gel on a pastry canapé spoon
- Duck parfait with rhubarb compote & snipped chives in a bouchée case. (m)
- Thai chicken skewers with mixed peppers. (m)

Menu 2

Menu 2 £16.50 per person

- Cut mild goat cheese on feuillette. Beetroot chutney with roasted peppers. (v)
- Devilled Quail egg with spicy mayonnaise, micro leaves, and smoked paprika. (v)
- Prawn avocado & dill mouse in a black butter canapé shell. (f)
- Pastry cone filled with smoked salmon, mouse keta caviar & chives. (f)
- Crispy duck salad with peppers & orange confit in a tortilla cup. (m)
- Jerk chicken lollypop sticks with mango salsa & Coconut shavings. (m)

Menu 3

Menu 3 £17.50 per person

- Tower of Mediterranean vegetables, Parmesan shortbread & crispy artichoke hearts. (v)
- Vegan duck with hoisin sauce, spring onions & pickled cucumber on an edible canapé spoon. (v)
- Crayfish tail, crab mousseline in a tortilla cup with caviar & chervil. (f)
- Sesame-crusted seared tuna, topped with Chinese vegetables on a rice cracker. (f)
- Pulled duck with a duck mousse & blackberry on a ficelle. (m)
- Ham hock with port jelly & fried baby leeks. (m)

Menu 4

Menu 4 £18.50 per person

- Jackfruit chicken wings with Korean spicy sauce. (v)
- Mediterranean vegetables, roasted asparagus & artichoke hearts in a mussel-shaped butter canapé shell. (v)
- King scallop with yellow salsa & fresh herbs on crostini. (f)
- Lobster tail with crab mousseline, keta caviar, chervil, on herb chilli toast. (f)
- Peppered beef with beetroot & horseradish chutney on a crouton. (m)
- Ham hock with port jelly & fried baby leeks. (m)
- Pulled duck with a duck mousse & blackberry on a ficelle. (m)

Hot Canapés

Hot canapes £3.95 per canape

- Buttermilk jerk chicken breast, celeriac remoulade, brioche bun
- Mini burgers with Swiss cheese and red onion jam
- Duck arancini, sticky fig and spring onion
- Fish goujons with skinny chips, tartare sauce
- Tempura of prawns' sweet chilli sauce
- Tempura of cauliflower with a tomato jam
- Wild mushroom and chive stroganoff in a vegan pastry case
- Cocktail Jamaican patties Saltfish, vegetable, beef, chicken

Dessert Canapés

Dessert Canapes £3.50 per canape

Chocolate fudge brownie, dipped raspberries, and Strawberry meringue bites
Assorted macaroons, Mini fruit tarts, Mini lemon choux possets
Italian chocolate cups, Mini cheesecake