

the
dimblebee
catering
Co.

Dimblebee 'Rustic Sliders™' Canapés

Dimblebee 'Rustic Slider' Canapés are unique, being both homemade and handmade to your requirements. Rustic Sliders have a rustic style and are more substantial than elegant canapés and very high quality. We also offer a wide range of stylish presentation ideas.

High Quality Rustic Sliders Canapés

Cold Canapés

Grilled beef fillet with salsa verde croutes
Retro prawn cocktail and fresh lemon served in a shot glass
Crab and prawn with chilli, lime & coriander quichettes
Basil marinated mozzarella and cherry tomato skewers (v)
Parma ham wrapped honey melon and fresh strawberries and balsamic dressing
Smoked salmon with sweet chilli jelly and pea shoots
Goats cheese and red onion chutney, vine tomato tartlets (v)
Feta, olive and rosemary quichettes (v)
Cocktail salmon and dill cakes with cream fraiche tartare
Red onion and thyme tatins (v)

Hot Canapés

Pan fried scallop on a croute with crème fresh and chilli sauce
Spanish chicken fillet & chorizo skewer with spicy garlic and roasted red pepper aioli
Fillet of beef wellington with homemade paté and mushroom
Mint marinated lamb skewers with tahini and honey dip
Ginger, orange pork skewers with chilli dipping soy
Pancetta wrapped monkfish and rosemary spiedini with lemon aioli
Mini tuna burgers with wasabi mayonnaise and pickled ginger
Grilled asparagus tips wrapped in serrano ham with garlic aioli
Carrot and coriander mini soup cups (v)
Honey mustard sausages and boiled quail's egg skewers
Mini lamb shepherd's pies
Prosciutto wrapped scallop brochettes with sauce béarnaise

3 choices @ £5.95pp – 4 choices @ £7.45pp – 5 choices @ £9.25pp – 6 choices @ £10.95pp - 7 choices @ £12.75pp

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High Quality Selection of Elegant Canapés

Elegant Canapés are handmade and a high quality single bite 'droplet' style canapé.

Smoked salmon & dill roulade, caviar on mini blini pancakes

Smoked venison loin, port & cranberry jelly

Shot glass gazpacho (cold) or vichyssoise (can be served warm) (v)

Wild mushroom & tarragon barquette (v)

Rotollo pasta with butternut squash, pine nut & thyme (v)

Chicken liver parfait, shallot conserve

Tuna tartare, wasabi mayonnaise

Spinach & goats cheese roulade (v)

Smoked mackerel paté on melba toast

Tempura vegetables, sesame, soy & coriander dressing (v)

Beetroot & feta samosa with chilli salsa

Duck paté with orange jelly, toasted sour bread

Rare beef fillet & horseradish crème fresh, red onion chutney

Grilled garlic king prawn crostini, micro coriander shoots & red onion dressing

Warm mini bison sausage with dates wrapped in parma ham

Elegant Dessert Canapés

Chocolate & ginger bownies with hot chocolate dip

Tart citron

Winter fruit tarts

Filo mince pies with brandy butter

Mini cheese boards with spiced apple & ale chutney

3 choices @ £5.95 pp - 4 choices @ £7.45 pp - 5 choices @ £9.25 pp - 6 choices @ £10.95 pp - 7 choices @ £12.75pp

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