



MODERNO*EVENTS

2007 CANAPÉ COLLECTION

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CLASSIC COLLECTION 1 £1.56 PER CANAPÉ

BAGUETTINE WITH PARFAIT DE CANARD AND CONFIT D'ORANGE
SMOKED HAM ON BROWN BREAD WITH MUSTARD AND GHERKIN
OPEN PRAWN WITH TOMATO MOUSSELINE ON PAIN DE MIE
BLINIS WITH MASCARPONE AND AVRUGA CAVIAR
TUNA MOUSSELINE WITH BROCCOLI ON WHITE BREAD
SMOKED SALMON WITH SALMON MOUSSE AND LEMON ZEST ON BROWN BREAD
AVOCADO MOUSSE WITH PARMESAN HERB OF PROVENCE OLIVE ON TOMATO BREAD
GOATS CHEESE WITH ITALIAN PARSLEY AND SUNDRIED TOMATO ON FEUILLETE
GRAPE WITH CREAM CHEESE AND PISTACHIO
STILTON MOUSSE WITH PECAN NUT, FIG CHUTNEY & ROQUETTE ON BLINIS

CLASSIC COLLECTION 2 £1.76 PER CANAPÉ

CHORIZO AND RED PEPPER PESTO MOUSSELINE ON FEUILLETE
EMINCÉ OF SMOKED DUCK WITH ONION COMPOTE AND SESAME SEEDS ON BAGUETTINE
SPICY NAAN WITH SMOKED CHICKEN MOUSSE CORIANDER AND MANGO
GRILLED GAMMON WITH PINEAPPLE AND CURLY ENDIVE ON FICELLE
SMOKED SALMON TARTAR WITH MASCARPONE ON BROWN BREAD
HONEYED FRESH SALMON WITH AVOCADO AND LEMON ON FRENCH BREAD
KING PRAWN WITH FISH MOUSSELINE IN FILO BASKET
TUNA, SALMON OR VEGETARIAN HOSOMAKI SUSHI
QUAIL EGG AND TOMATO ON BAGUETTINE WITH TUNA TAPENADE
FRESH ASPARAGUS ON PETIT-PAIN WITH SUNDRIED TOMATO AND BLACK OLIVE
MIXED ROASTED PEPPERS WITH RED PEPPER PESTO ON FICELLE
FEUILLETE OF CAVIAR D'AUBERGINE AND SWEET PEPPER
NORTH AFRICAN MINTED COUSCOUS ON CARROT
FRENCH BREAD OF MOZZARELLA TOMATO AND PESTO
SMOKED APPLEWOOD CHEESE FAN WITH CRANBERRY AND CHIVE ON BLINIS
FRENCH GOAT CHEESE WITH CHIVES WITH PROVENÇAL PEPPERS ON SHORTBREAD





CLASSIC COLLECTION 3

£1.96 PER CANAPÉ

MINI BAGEL OF SMOKED CHICKEN MOUSSE WITH GRAPES
DUCK PARFAIT WITH RHUBARB VANILLA ESSENCE ON FRESH BRIOCHE
COINTREAU MARINATED CHICKEN WITH KUMQUAT SAUCE ON CROSTINI
THE BACON LETTUCE AND TOMATO CANAPÉ ON TOAST
PARMA HAM ON CIABATTA WITH PARMESAN SHAVING
BLINIS WITH KEA AND AVRUGA CAVIAR
PRAWN TOWER WITH GREEN THAI CURRY BROWN BREAD
SPICY CRAB WITH SWEET RED PEPPER ON ROSTI POTATO
SPANISH LEAVES OF TUNA WITH FRESH PESTO ON CROSTINI
FILO CUP OF CAESAR SALAD WITH QUAIL EGG AND ANCHOVY
MINI BAGEL WITH CREAM CHEESE AND SMOKED SALMON TARTAR
ROSETTE OF SMOKED SALMON WITH DILL MOUSSELINE AND LEMON THYME ON BLINIS
CARROT CUP WITH GRATED CELERIAC SALAD AND RED PEPPER
WALDORF SALAD IN FILO BASKET WITH APPLE AND PECAN NUT
DICED AVOCADO SALSA SALAD, LOLO BIANDO, CROSTINI
QUAIL EGG WITH SPICY MAYONNAISE ON FOCACCIA BREAD
PARMESAN SHORTBREAD MOZZARELLA AND SUNBLUSHED TOMATO
CRUNCHY VEGETABLES WITH GRILLED ZUCCHINI WRAPPED IN SPINACH TORTILLA
OPEN CIABATTA TRICOLOUR (MOZZARELLA, AVOCADO AND CHERRY TOMATO)

CLASSIC COLLECTION 4

£2.16 PER CANAPÉ

ROAST BEEF WITH HORSERADISH ON YORKSHIRE PUDDING
PARKA HAM ROSE WITH MIXED PEPPERS AND FRESH ROQUETTE ON FEUILLETE
GLAZED CUT DUCK PARFAIT ON FRENCH BRIOCHE WITH SEARED FIG
CROUTON OF ROAST BEEF AND HORSERADISH SAUCE
ROLLED OMELETTE WITH OCEAN TROUT AND KEA
MARIE ROSE PRAWN WITH CHIVES ON A CUCUMBER DISC
SMOKED SALMON CARPACCIO WITH LOLO BIONDO ON CROSTINI
QUAIL EGG AND SALMON ROLL WITH AVRUGA ON OMELETTE BASE
OPEN FILO OF MARINATED BABY PRAWNS WITH LIME AND GINGER
FILLETS OF ANCHOVY WITH RED ONION AND CHIVES ON FINGER TOAST
CLASSIC SMOKED SALMON WITH PHILADELPHIA, DILL & KEA ON POTATO CAKE
GRILLED ARTICHOKE WITH HUMOUS AND CHICKPEA ON HERB CROSTINI
VEGETABLE FRITTATA WITH HUMOUS AND BLACK OLIVES
PROVENÇALE TARTLET PISSALADIERE
TOMATO AND BASIL BRUSCHETTA WITH PARMESAN
WATERMELON WITH FETA, BLACK OLIVE AND BASIL BROCHETTE
ROASTED VINE TOMATO WITH PESTO AND SHALLOTS SALSA ON GRILLED ZUCCHINI
CHERRY TOMATO WITH PESTO AND BOCCONCINI ON SHORTBREAD

CLASSIC COLLECTION 5

£2.56 PER CANAPÉ

BEEF CARPACCIO ON CROSTINI WITH TRUFFLE OIL AND PARMESAN SHAVINGS
FRENCH BEANS WRAPPED IN BEEF CARPACCIO WITH BÉARNAISE SAUCE AND PARMESAN
PEKING DUCK WITH SESAME SEED, GINGER AND SCALLIONS ON DRIED APRICOT
SMOKED DUCK ROLL WITH CHERVIL AND QUINCE JELLY ON TOAST
DUCK À L'ORANGE WITH CUMIN ROAST CARROTS ON CROSTINI
PARMA HAM ROSE WITH DOLCE LATTE AND FIGS ON CROSTINI
CHARGRILLED CHICKEN OR TUNA WITH SPICY TOMATO SALSA ON JAMAICAN SWEET POTATO
CRAB SALAD WITH DRIED MANGO AND LIME ZEST ON FRESH MANGO BASE
QUAIL EGG WRAPPED WITH SMOKED SALMON AVRUGA AND DILL ON TOAST
PARCEL OF SMOKED SALMON FILLED WITH SMOKED TROUT MOUSSE AND CHIVES
SMOKED SALMON AND SMOKED HALIBUT ROULADE WITH ANCHOVY BUTTER ON FEUILLETÉ
CRAB SALAD AND AVOCADO SALSA TOWER WITH LOLO ROSSO ON SHORTBREAD
SEARED RED SNAPPER WITH THAI VEGETABLES ON AROMATIC BREAD
THAI FISH CAKE WITH MARINATED KING PRAWN AND GINGER
HOT SMOKED AND SMOKED SALMON TOWER WITH AVRUGA
JAPANESE SHIITAKE MUSHROOM ON SUSHI RICE
BUNDLE OF VEGETABLE JULIENNE WITH A VINTAGE BALSAMIC DRESSING
SOFT QUAIL EGG ON PETIT-PAIN WITH SAUCE GREBICHE AND LOLO ROSSO
CELERIAC SALAD TOWER WITH CHIVES AND OLIVE TAPENADE ON CARROTS
BABY VEGETABLE WITH SUNBLUSHED TOMATO MOUSSELINE IN FILO BASKET
TOWER OF MEDITERRANEAN VEGETABLES ON PARMESAN SHORTBREAD WITH ARTICHOKE
STACK OF MOZZARELLA AND ROAST VINE TOMATO WITH PESTO AND YELLOW SALSA GRILLED
GRILLED ARTICHOKE BUTTON WITH PORCINI MOUSSE ON PARMESAN SHORTBREAD
AUBERGINE WRAPPED WITH SUNDRIED TOMATO AND BUFFALO MOZZARELLA
POPPY SEED GOAT CHEESE YELLOW SALSA CHIVES TRIANGLE TOAST
WALNUT BREAD WITH MATURE STILTON AND FIGS

CLASSIC COLLECTION 6

£2.76 PER CANAPÉ

QUENELLE OF CHICKEN LIVER PARFAIT WITH AUBERGINE RELISH ON CROSTINI
CHARGRILLED ASPARAGUS WITH PARKA HAM AND SUNBLUSHED TOMATO
PRIME BEEF TARTAR WITH BAKED CHEESE ON GRATED ROSTI POTATO
BAKED COLD SALMON WITH TARRAGON SAUCE ON ROAST POTATO
KING SCALLOP WITH YELLOW SALSA AND FRESH HERBS ON CROSTINI
SALAD NIÇOISE IN HOME MADE FILO BASKET
MILLE FEUILLE OF POISSON
ARTICHOKE HEART WITH PORCINI MOUSSE AND FRIED LEEK
CHARGRILLED CARROT AND ZUCCHINI TOWER WITH TAPENADE AND PEPPERS SALSA

CLASSIC COLLECTION 7

LOIN OF SALMON WITH CRAYFISH, GINGER, AVRUGA CAVIAR £2.84
SAVOURY PASTRY CONE GOAT CHEESE, ROASTED RED PEPPERS AND THAI ASPARAGUS £3.16
FOIE GRAS ON TOASTED FRENCH BRIOCHE WITH TRUFFLE & CARAMELIZED ORANGE ZEST £3.16
LOBSTER TAIL WITH CRAB MOUSSELINE & KEA CAVIAR, CHERVIL, HERB CHILLI TOAST £4.20



THEMED AND ECLECTIC CANAPÉ

ENGLISH SMALL BITES

FISH AND CHIPS, SERVED IN PAPER CONES
BANGERS AND MASH
MINIATURE BACON AND EGG SANDWICHES
GUINNESS AND ALE PIES
PLOUGHMAN'S LUNCH IN ONE
GAMMON AND PINEAPPLE FRITTERS
YORKSHIRE PUDDING, WITH RARE ROAST BEEF AND FRESH HORSERADISH SPOONS
TOAD IN THE HOLE
QUAILS EGGS AND BUTTERED SOLDIERS

AMERICAN MINIATURES

PASTRAMI AND RYE SANDWICH
HOT DOGS, RELISH AND MUSTARD
CHILLI DOGS
HAM AND CHEESEBURGER
SALTED "CORN ON THE COB"
FRENCH FRIES
MODERNO CHICKEN BURGER
BABY THICK SHAKES

JAPANESE SMALL BITES

SALMON AND CUCUMBER TAMAKI
SMOKED SALMON AND DATE OSHI
MACKEREL SABA
KING PRAWN, SALMON AND TUNA NIGIRI
SALMON AND MACKEREL ONIGIRI
RICE TRIANGLES
RICE AND GINGER INARI
SALMON, TUNA AND EEL SASHIMI MORIAWASE
PRAWN SASHIMI

MIDDLE EASTERN & MEDITAREAN

SAFFRON RICE WITH CLAMS AND SAUSAGE
TURKISH FLAT BREAD WITH GARLIC LAMB AND TOMATO
BABA GHANA'S
HUMMUS AND PITTA
KABAB-E OZUNBORUN - STURGEON
KABAB KOOBIDEH
CHICKEN SOUVLAKI
GRAPE LEAVES STUFFED WITH RICE, CURRANTS AND MINCE
TOMATO, MOZZARELLA AND BASIL BRUSCHETA
CRISPY FINGERS OF POLENTA AND SPICED TOMATO SAUCE
FENNEL FRITTA
MOZZARELLA IN CARROZA SMALL BITES
EMPANADITAS
FLAMING CHORIZO IN RED WINE
CATALAN MIXED ROASTED VEGETABLES
ABONDIGA
GREEN OLIVE AND MANCHEGO PUFFS



ASIAN SMALL BITES

SAFFRON SUSHI RICE WITH CLAMS AND SAUSAGE
SALMON AVOCADO SUSHI
FRESH OYSTERS WITH GINGER AND LEMONGRASS PONZU
TATKI SALMON ROLLS WITH CAULIFLOWER MOUSSE
GRILLED CHICKEN AND FISH TANDORI STRIPS
CORIANDER GINGER SHRIMP WITH SWEET THAI CHILLI SAUCE
FLAKY SIEW MAI CROISSANTS
BOK CHOY AND GOAT CHEESE BARBAJUANS
GREEN TEA NOODLE SHRIMP TEMPURA
FRESH LOBSTER MANGO SKEWERS WITH SWEET VANILLA DRESSING
BALINESE BEEF SATAYS
ABALONE WINDMILL DUMPLINGS
STEAMED DIM SUM CHICKEN BUNS

SEAFOOD LUXURY

SELECTION OF LOCH RYAN NO.3, COLCHESTER NO.4, BELON, SCOTTISH
ROCK, STRANGFORD LOUGH, FINES DE CLAIRE OYSTERS, SERVED ON ICE
AU NATURAL

LANGOUSTINE MAYONNAISE

LOBSTER TAILS

SELECTION OF SEVRUGA, CLASSIC GREY, OSCIETRE, ROYAL BLACK,
OSCIETRE GOLD AND BELUGA BOWLS, ACCOMPANIED WITH MELBA TOAST,
RICH BUTTER AND CRÈME FRAICHE

FINEST SCOTTISH SMOKED SALMON EN CROUTE

GRAVADLAX

TRIO OF TARTARS

BALIK PEARL SALMON CAVIAR

ECLECTIC CANAPÉ

RAINBOW QUAILS EGGS

CHILLI AND HERB MARINATED OLIVES

PINK MARTINI

SCALLOP CEVICHE WITH XO SAUCE

SPICY LAMB SEEKH KEBABS

STEAMED FISH WITH MANGO AND HERBS

BABY VEGETABLE CRUDITÉS WITH SPICY YUZU DRESSING

STUFFED ZUCCHINI BLOSSOMS

CRISP CHEESE TIKKI PASTIES

BAKED BLACK COD WITH MISO

ASPARAGUS CRAB SALAD WITH GINGER CREAM

FOUGASSE BREAD WITH THAI BASIL AND XO SAUCE

STEAMED SCALLOPS WITH BLACK BEAN DRESSING

HOT BROCHETTES

DUCK - HOI SIN	£2.50
CHICKEN - SATEY	£1.76
BEEF SIRLOIN - TERRYAKI	£2.50
LAMB - OLIVE OIL, GARLIC	
LAMB KOFTA - RAITA SAUCE	£1.56
SALMON AND SWEET PEPPERS - LIME, FRESH HERBS	£2.16
SALMON AND TUNA - OLIVE OIL CRACKED PEPPER	£2.40
KING PRAWN BUTTERFLY - BEARNAISE	£2.40
PROVENCALE VEGETABLE - PESTO	£2.16
DEEP FRIED HALLOUMI AND PEPPERS - LEMON AND LIME DIP	£2.16

HOT CANAPÉS

SAUSAGE COCKTAIL WITH HERBS AND HONEY (2 PER PORTION) - MUSTARD MUSH DIP	£1.56
CHORIZO AND MASHED POTATO IN FILO BASKET	£2.16
DUCK PANCAKE WITH SPRING ONION	£1.96
BEEF TOURNEDES ON CROSTINI - BÉARNAISE SAUCE	£2.36
BABY CROQUE-MONSIEUR	£2.16
MINI CHEESE BEEF BURGER WITH TOMATO RELISH	£1.96
MINI HOT DOG WITH ONION RELISH	£1.96
MINI PIZZA	£1.96
DUCK TWIST	£2.16
CHICKEN STIR FRY WITH MANGETOUT IN FILO CUP	£1.96
MINI BACON MUFFIN	£1.56
YORKSHIRE PUDDING WITH BEEF AND HORSERADISH	£2.16
PUY LENTIL AND SMOKED SAUSAGE FILO BASKET	£1.96
GREEN MASH & BLACK PUDDING, WITH CARAMELISED RED APPLE	£2.16
MINI BEEF WELLINGTON	£2.50
FISH CAKE - GARDEN HERBS DIP	£2.50
SMOKED HADDOCK FISHCAKE - HOLLANDAISE DIP	£1.96
CRAB CAKE - SWEET CHILLY DIP	£1.96
THAI FISHCAKE - RED CURRY DIP	£1.96
CROMESQUI SALMON FISHCAKE - LEMON MOUSSELINE DIP	£1.96
TAIL OF KING PRAWN TEMPURA - SWEET & SOUR SAUCE	£1.96
ROAST POTATO WITH A GRILLED SCALLOP AND PEA PUREE	£2.50
GRILLED TUNA WITH PESTO AND CELERIAC PUREE ON TOAST	£2.76
FRESH OYSTER TEMPURA SERVED WITH A SWEET C HILLI DIP	£2.96
TARTLET OF EGGS FLORENTINE	£2.56
FILO CUP WITH MUSHROOM STROGANOFF	£1.96
SPANISH TORTILLA	£1.56
BAKED POTATO PROVENÇALE SALSA	£1.96
MINI VEGETARIAN QUICHE	£1.50
VEGETABLE FRITTATA SUNDRIED TOMATO	£1.98
PERSILLADE OF WILD MUSHROOM ON CROÛTE	£1.98
JACKET POTATO WITH GRUYERE AND SEA SALT	£1.98
ZUCCHINI AND HALLOUMI FRITTERS	£2.16
FILO PARCEL OF FETA, BASIL, RED ONION AND BLACK OLIVE	£1.96

PRICING

COLLECTION 1	£1.56 PER CANAPÉ
COLLECTION 2	£1.76 PER CANAPÉ
COLLECTION 3	£1.92 PER CANAPÉ
COLLECTION 4	£2.16 PER CANAPÉ
COLLECTION 5	£2.36 PER CANAPÉ
COLLECTION 6	£2.52 PER CANAPÉ
COLLECTION 7	£2.76 PER CANAPÉ
HOT BROCHETTE AND CANAPÉ SELECTION	FROM £1.56 PER CANAPÉ

PRICES ARE NEGOTIABLE DEPENDING ON THE SIZE OF THE ORDER

ALL CANAPÉ INGREDIENTS ARE SUBJECT TO MARKET AVAILABILITY.
THIS PRICE STRUCTURE IS BASED ON DELIVERY WITHIN THE M25

THERE MAY BE A DELIVERY CHARGE INCURRED DEPENDING ON DELIVERY AREA AND SIZE OF ORDER.

PLEASE NOTE THAT WE NEED 48 HOURS NOTICE TO PRODUCE OUR FRESH CANAPÉS.
FOR ORDER OF 1000 PIECES AND OVER WE REQUIRE 72 HOURS NOTICE

CANCELATION STRUCTURE

4 DAYS	NO CHARGE
72 HOURS	50% OF ORDER
48 HOURS	FULL CHARGE

