

Carte Cocktail Party

Canapes Collection

*Ideal Party*TM



Canapés.,

Delicate piece of pastry, toast, vegetable, etc., with small savoury or sweet delights ; food in miniature; perfect flavours constructed in one mouthful

Prices and guide

Canapes selection for Private Party or delivery have all been designed for you by Bertrand Munier Delicious to suit every taste.

We only use the freshest local ingredients with no additives or preservatives for our freshly hands made canapes.

These prices are based on the minimum order of 350 canapés.

If you would like to order between 50 to 350, please see Ideal Party home party delivery

There may be a delivery charge incurred depending on delivery area and order size.
All canapé ingredients are subject to market availability

A la carte canapes the minimum order is 40 canapes per selections

Menu Classic, 10 canapes per person at £14.00

Minimum order is 40 people

(canapes party for 1 hour to 1.15 hour time)

Menu Gourmandise, 12 canapes per person at £17.00

Minimum order is for 40 people

(canapes party time for 1 hour to 1.30 hour time

Menu Fashion, 15 canapes per person at £23.00

Minimum order is for 40 people

(canapes party time for 1.45h to 2.15 hour time party

All prices excluded VAT and chef service will be charged at £85.00 for the 4 hours work.



Classic Menu £14.00

10 canapes per person
10 canapes selection
(3 cold , 4 Hot, 3 sweet)

Cold Canapes

Spicy Naan with Smoked Chicken Mousse Coriander
Smoked Salmon Tartar with Mascarpone on Blinis
King Prawn with Mayonnaise in Tortilla Cup
Stilton Mousse with Pecan Nut, Fig Puree on Blinis
Avocado Mousse with Parmesan Black Olive on bread
Baguette with Parfait de Canard and Confit d'Orange
Smoked Ham on Brown Bread with Mustard

Hot Canapes

Mini Croque-Monsieur, Mini Pizza, Mini Pissaladiere
Mini Farmed sausage and mustard sauce, Tail King
prawn in filo pastry, Yorkshire pudding with beef and
horseradish

Dessert

Mini Choux Caramel, Mini Baba, Mini Lemon tarte
Mini Raspberry tarte, Mini Chocolate eclair,

For delivery in disposable box VAT is not applicable

Gourmandise Menu £17.00

12 canapes per person
12 canapes selection
(3 cold , 4 Hot, 2 shot Glasses, 3 sweet)

Cold Canapes

Goats Cheese with Italian Parsley and Sundried
Tomato
Smoked Applewood Cheese Fan and red fruits on
Blinis
Blinis with Mascarpone and Avruga Caviar
Smoked Salmon with Salmon Mousse and Lemon
Grape with Cream Cheese and Pistachio Nut
Stilton Mousse with Pecan Nut, Fig Puree on Blinis
Shot Glass: avocado guacamole with grilled prawn
Shot Glass: Tomatoes gaspacho with olive oil
Shot Glass: crab cocktail and tomato tartare

Hot Canapes

Mini Croque-Monsieur, Mini Pizza, Mini Pissaladiere
Prune with Almond Chutney and Bacon, Tail King
prawn in filo pastry, Yorkshire pudding with beef
and horseradish

Dessert

Mini Choux Caramel, Mini Baba, Mini Lemon tarte
Mini Raspberry tarte, Mini Chocolate eclair,

For delivery in disposable box VAT is not applicable

Fashion Menu £23.00

15 canapes per person
15 canapes selection
(4 cold , 4 Hot, 2 shot Glass, 2 Spoons, 3 sweet)

Cold canapés: King Prawn with Fish Mousseline in Filo Basket, Yorkshire Pudding with Pink Beef and Horseradish, Blinis with creme fraiche and Avruga Caviar, Smoked Salmon Tartar with Mascarpone on Blinis, French Goat Cheese with Chives & Red Peppers on Shortbread, Grape with Cream Cheese and Pistachio Nut

Spoon selection: Provencal vegetables, smoked aubergine tartar, sushi quality tuna with chives

Verrine selection: cucumber crème and smoked salmon, Celeriac crème with julienne of Parma ham, Cold vegetables consommé, Mushroom duxelle with cress salad

Hot Canapés: Brochettes Of Chicken Satey or Beef Sirloin Teriyaki or Lamb Olive Oil, Baby Croque-Monsieur, Sausage Cocktail with Herbs and Honey, Duck Pancake with Spring Onion, Mini pizza, Selection of mini quiche

Sweet Selection: Mini choux praline, Mini rum baba, Mini Lemon tarte, Mini fruit tartelette, Verrine of fresh fruit Salad, Mini Madeleine, Verrine of white chocolate mousse with ginger



A la Carte Cold Canapes

Classic Canapes Classic at £1.21

Plaisir

Gourmand

Baguette with Parfait de Canard and Confit d'Orange
Smoked Ham on Brown Bread with Mustard and Gherkin
Open Prawn with Tomato Mousseline on White Bread
Blinis with Mascarpone and Avruga Caviar
Tuna Mousseline with Celery & Peppers on White Bread
Smoked Salmon mousse on Madeleine
Grape with Cream Cheese and Pistachio Nut
Stilton Mousse with Pecan Nut, Fig Puree on Blinis

Fraicheur.....

Corporate Canapes at £1.37

Naan with Smoked Chicken Mousse Coriander and Spicy Mango
Grilled Gammon with Mixed Peppers and Curly endive on Ficelle
Smoked Salmon Tartar with Mascarpone on Blinis
King Prawn with Mayonnaise in Tortilla Cup
Smoked Salmon with Salmon Mousse and Lemon Zest on Brown Bread
Avocado Mousse with Parmesan Black Olive on Mediterranean Bread
Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding
Crunchy Vegetables wrapped in Spinach Tortilla
Goats Cheese with Italian Parsley and Sundried Tomato on Feuilleté
French bread of Mozzarella Sunblushed Tomato and Pesto
Smoked Applewood Cheese Fan with Red Fruit Jam on Blinis
French Goat Cheese with Chives & Red Peppers on Shortbread



Bertrand's Canapes at £1.63

Mini Bagel of Smoked Chicken Mousse with Grapes
Duck Parfait with Rhubarb Vanilla Essence on Brioche
Cointreau marinated chicken with kumquat on Crostini
Parma Ham on Ciabatta with Parmesan Shaving
Tartlet Caesar Salad with Quail Egg and Anchovy
Mini Bagel Smoked Salmon Tartar Mascarpone and Chives
Honeyed Fresh Salmon with Avocado and Lemon on French Bread
Rosette of Smoked Salmon Lemon Zest on Blinis
Quail Egg and Tomato on Baguettine with Tuna Tapenade
Fresh Asparagus Sundried Tomato and Black Olive on Ficelle

Gourmet Canapes at £1.92

Roast Beef with Horseradish on Yorkshire Pudding
Glazed Cut Duck Parfait on French Brioche with Seared Fig
Crouton of Roast Beef and Horseradish sauce
Fillet of Anchovy with Red Onion and chives on finger Toast
Spicy Crab with Sweet Red Pepper on Rosti Potato
Grilled Artichoke with Humous and Chickpea on Herb Crostini
Vegetable Frittata with Humous and black olives
Aubergine wrapped with Sundried Tomato and Mozzarella
Poppy Seed Goat Cheese Yellow salsa & Chives on Triangle Toast

Special Canapes at £2.10

French Beans wrapped Beef Carpaccio with Béarnaise sauce & Parmesan
Smoked Duck Roll with Chervil and Rhubarb on toast
Parcel of Smoked Salmon filled with Smoked Trout Mousse and Chives
Crab Salad and Avocado Salsa tower Lemon Zest on Shortbread
Walnut Bread with Mature Stilton and Figs
Parma Ham Rose with Dolce latte and Figs on Crostini
Stack of Mozzarella and Roast Vine tomato with Pesto and Yellow Salsa

*Savoir
faire*

*Know
how*

Savour Flavour

Lux Canapes at £2.36

Quenelle of Chicken Liver Parfait with Diced Red Pepper on Crostini
Chargrilled Asparagus with Parma Ham and Sundried Tomato
Baked Cold Salmon, Tarragon Sauce Fresh Rosti Potato and Orange Zest
Smoked Salmon with Quail Egg, Sunny-Side-Up on Blinis
Artichoke Heart with Porcini Mousse and Fried Leek
Woodland Mushroom Bavarois on Shortbread Spoon
Chargrilled Carrot and Zucchini Tower with Tapenade and Peppers Salsa
Feuillete of Mature Stilton with Apple Gelee and Grapes

Prestige Canapes at £2.99

Dome of Foie Gras, Fresh Vanilla on Toasted pain d'epice
Peppered Beef with Beetroot Chutney and Horseradish on Crouton
Rosemary Crusted Lamb Babaganoush on Crostini with Beetroot Jelly
Chaud Froid of Chicken on Toast
Loin of Salmon with Crayfish, Ginger, Avruga Caviar

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[parties !](#)





Verrine, Shot glass

- Tomatoes gaspacio with olive oil £1.96
- Cucumber crème and smoked salmon £1.90
- Celeriac remoulade with Parma ham £1.90
- Cold vegetable consommé £1.60
- Mushroom duxelles with cress salad £1.80
- Crabs cocktail and tomatoes tartar £2.50
- Avocado Tartar with grape fruit £2.15
- Caille eggs in gelee with Parma Ham £2.10
- vegetable nicoise, goat cheese and crouton £1.80
- Pear marmelade and foie gras £3.20
- Classic prawn cocktail £2.50
- Mousse of foie gras , truffle essence £3.80
- Beetroot and Apple salad with goat cheese £1.80
- Tomato, morzzarella with basil coulis £1.50

Bamboo Stick

- Salmon gravelax and sesame seed £1.30
- Beef rolls with scallion, soy dipping £ 2.10
- Vegetable provencal dipping £1.30
- Foie gras with prune £1.90
- Foie gras with mango chutney £1.90
- Melon, parma ham and Basil £1.50
- Chicken medallion and courgette £1.70
- Duck terrine with onion jam £1.50



Cocktails tout Prets



Spoon

- Avocado guacamole with grilled prawn £1.30
- Provencal vegetable £1.15
- Smoked aubergine tartare £1.15
- Sushi-quality tuna with chives £1.40
- Scallops tartare with truffle oil £1.80
- Salmon tartare with olive oil £1.15
- Acra of Morue £1.50
- Crab mousse with lemon £1.75
- Red pepper bavarois with tomatoes chutney £1.15



Hot Canapes

Hot Selection

- Sausage Cocktail with Herbs and Honey - £0.60
Duck Pancake with Spring Onion- £2.30
Baby Croque-Monsieur -£1.10
Baby Croque-Monsieur with camembert end cranberry -£1.20
Mini Cheese Beef Burger with Tomato Relish -£2.90
Mini Pizza-£1.20
Yorkshire Pudding with Beef and Horseradish -£1.50
Mini Quiche -£1.20
Prune with Almond Chutney and Bacon- £1.20
Tail of King Prawn in Filo Pastries Sweet and Sour Sauce- £1.20
Parmesan cheese Alumette- £0.90
Mini Pumpkin tarte and pesto- £1.20
Mini sausage rolls feuilleté -£1.10
Mini Pissaladiere £1.20
Mini Muffin bacon £ 1.10
Mini Fish cake and garden herb dips £1.15
Mini cauliflower soupe in verrine (cup)- £1.20
Grilled Scallop with fresh Green apple juice and olive oil -£2.10
Grilled tail of King prawn with ginger serve with tomato chilli sauce-£3.50
Gougère choux with gruyere cheese -£0.55
Brochette Duck Hoi Sin -£1.50
Brochette Chicken Satey -£1.20
Brochette Beef Sirloin Terryaki -£1.60
Brochette Lamb Olive Oil, Garlic-£1.50
Brochette Salmon and sweet pepper £1.35

Bowl food

Our bowl food menus, often known as mini meals, are an effective and stylish way to feed any numbers of guests more informally without having to sit everyone at dining tables.

Bowl food Selection

Risotto with wild mushroom or asparagus £ 3.80

Grilled vegetables £3.50

Beef bourguignon £4.90

Lamb Provencal £4.90

Chicken chasseur sauce £4.30

Veal sauté with tarragon sauce £5.50

Monkfish and lobster sauce £5.80

Stemmed cod with chive sauce £4.80

Grilled salmon with fresh lime £4.10

Green Thai chicken curry £4.50

Duck confit and Peach or Appel £5.60

Chicken casserole with vanilla and penne Pasta £4.60

Lamb curry Des iles £5.10

Asian Style Dorade served with Pak-choy £4.10

Braised Monk fish with blanquette sauce and Steamed cucumber £5.90

Potatoes wedges with tomato relish £2.80

Bowl Food menu is not available on delivery

Les Petits -fours ...

Sweet canapes selections



- Éclair chocolat, £1.20
- Blueberry tartelette £1.20
- Raspberry Tartelette £1.20
- Strawberry tartelette £1.20
- Choux praline £1.20
- babas au rhum £1.40
- Lemon tartelette £1.20
- Apricot dome tartelette £1.40
- Chocolate dome tartelette £ 1.50
- Religieuse coffee Tartelette £2.50
- Verrine with sorbet lemon with basil coulis, £1.50
- Verrine strawberry with balsamic £1.70
- Verrine glass of coffee ice cream Liégeois £1.50
- Verrine of chocolate ice cream Liégeois £1.50
- Verrine of fruit minestrone with lime sorbet £1.70
- Verrine of white chocolate mousse with orange £1.8
- Orange Parfais £1.20
- Mini Almond Financier £1.90
- Mini Madeleine Vanilla, chocolate, £1.10