

## Canapes Menu 2024



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THAMES  
PARTY BOATS

## [Vegetarian Canapes]

Red onion and Blue Cheese Barquettes

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Roasted Cherry Tomato atop a Thyme and Parmesan Shortbread

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Savoury Shortbread Tarts filled with Quail Egg and topped with Micro Cress

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Wild Mushroom, Herb and Mascarpone croustade

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Peppered Haloumi Cheese and Marinated Olive Skewers GF

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Sun-dried Tomato and Cream Cheese topped with Asparagus, in a savoury beetroot tart

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Cherry Tomatoes and mozzarella topped with Pesto GF

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Freshly baked Savoury Cheese Straws served with a selection of Kalamata Olives

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Watermelon and feta Skewers

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Cranberry Scones with a Blue Cheese Mousse and Poached Pears

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Kimchi and Tofu Tart

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Stuffed Peppers

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Wardolf Salad Cup

## [Vegan Canapes]

Roasted Pepper and Sun-dried Tomato Bruschetta DF

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Fresh marinated Grilled Vegetable and Olive Skewers GF/DF

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Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell DF

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Vegetable crudités served with assorted breads and dips GF/DF

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Tofu Croquette

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Jackfruit Wings

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Beetroot Tartar on pumpernickel

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Watermelon, cherry Tomatoes on a mint Skewer

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Smashed Avocado on a sourdough Crute with a Concasse of Beef Tomato

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Roast Butternut Squash and Sweet Drop Peppers on a Bamboo Skewer

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Rainbow Spring Rolls DF

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Garden Pea and Fresh Mint Pesto Served on Sourdough Crute topped with Roast Peppers



### [Meat Canapes]

Chicken Grilled on Wooden Skewers, served with a Ginger, Lemon and Coriander dip DF/GF

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Crispy filo cups filled with a spicy sticky beef, topped with rocket salad DF

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Parma Ham wrapped Grilled Asparagus Spears with a Saffron Aioli DF/GF

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Hoisin and herb marinated smoked chicken, in a mini pancake with thinly sliced crunchy vegetables

DF

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Shredded Smoked Duck Breast in a rice paper wrap with spring onion, cucumber and Plum Sauce

DF/GF

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Honey and Seeded Mustard marinated Sticky Cumberland Sausages DF

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Mini Poached Quail Scotch Eggs with a Curried Mayonnaise

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Chicken Yakitori Skewer With a Ginger Soy Dressing

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Smoked Chicken Coronation served on a Poppadom

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Chicken Drumlets

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### [Fish Canapes]

Scottish Salmon lollipop skewers with a slightly sweet Treacle cure DF/GF

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Smoked Salmon and Crème Fraiche on a Buckwheat Blini

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Lime, Coriander and Chili Prawns in a Crisp Cava Cup DF

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Crisp Shells filled with Crab Meat and seasoned Avocado DF

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Savoury Shortbread tarts filled with Smoked Haddock and Wilted Spinach

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Spicy Prawn filled Filo Tarts, topped with Mango Salsa DF

Mackerel scorched and served on a Sweet Potato Rosti

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Sirach Marinated King Prawns served with a Wasabi and Lime Aioli



### **[Dessert Canapes]**

Mini Lemon Meringue Pie with sharp Lemon Curd

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Rich Chocolate Brownie Squares

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Fresh Fruit Tart with Crème Patisserie

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French Macaroons filled with Pistachio, Strawberry or Chocolate filling

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Chocolate Dipped British Strawberries GF/DF

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Profiteroles filled with Fresh Cream and dipped in Salted Caramel or Chocolate

## **Package Prices**

### **[5 CANAPÉ PACKAGE]**

Please choose 5 canape items from our menu- £13.30 +VAT per person, to include 5 canapes

### **[7 CANAPÉ PACKAGE]**

Please choose 7 canape items from our menu- £17.75 +VAT per person, to include 7 canapés

### **[9 CANAPÉ PACKAGE]**

Please choose 9 canape items from our menu- £21.45 +VAT per person, to include 9 canapés

## **Staff Charges**

**Staff: £90.00+VAT per every 25 covers (For a three or four hour cruise)**

**Chef: £120.00+VAT (For a three or four hour cruise)**

For a Hot Canape event we will send a chef to freshly prepare and heat the canapes on site.

*Please note: All of our canapes can be enjoyed either hot, or cold. If you would like hot canapes for your event we will need to send a chef to prepare these on board for you.*

*We do NOT operate a nut free kitchen. There may be traces of nut found in all our products.*