

Canapé Packages

Canapés are a great reception food & perfect with a glass of champagne or perhaps a non alcoholic elderflower spritzer to get guests mingling. Whether you serve a couple as a prelude to a main meal, or a dozen as a standalone food offering in themselves, our canapés look & taste fantastic to get the party started in style!

Our inclusive packages offer a fully plated & served canapé experience on beautiful themed presentation platters, to include;

- Canapés as per your selected menu choices
- Beautiful themed serving platters
- Quality linen effect paper napkins
- Professional chef & kitchen staff team
- Event manager & wait staff for 2 hours
- Delivery & same day collection of crockery/cutlery



All inclusive packages from just £2.30 per canapé per person

Vegetarian Canapés

Goat's cheese & vine cherry tomato crostini
Cherry tomato, basil & feta shish kebab
Gorgonzola & basil puff pastry parcels
Roasted pepper & aubergine with babaganoush on toasted ciabatta
Mini Welsh rarebits with shredded leek
Sun blush tomato & spinach tortilla with salsa verde
Rice pastry & red onion tarts with mango salsa



mcbaile

exclusive catering
& event services ltd

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Meat canapés

Lime, coconut & mango marinated chicken on water chestnut

Pancetta & goat's cheese parcel

Hoi sin beef & green bean on rice
cracker with toasted sesame

Moroccan lamb with tabouleh on
toasted flat bread

Pan seared duck breast with creamed
celeriac

Slow roast shredded pork belly rilette
on crispy crackling

Mini chicken drumsticks marinated in
soy & pickled plum dressing



Fish canapés

Smoked trout blinis with lemon mayonnaise

Chunky chip with crumbed haddock and fresh pea puree or tartare sauce

Tuna sashimi with wasabi & soy on fried wonton pastry

Salmon confit on brown toast with chive & saffron aioli

Prawn & melon skewers with chilli dressing

Smoked mussels & tomato concasse on sweet potato crisp

Fresh sushi rolls with pickled ginger & soy

Dessert Canapés

Mini citrus curd & mascarpone tarts

Frangipane & caramelised marzipan fingers

Chewy coconut macaroon kisses

Chocolate liqueur truffles

Pistachio & almond Turkish delight

Mini Pavalovas topped with whipped cream
& fruit

