

The Hot Selection Canapes

1	Canapés Sausage Cocktaíl, Herbs & Honey (2 per	£1.02
	portion) Mustard Mash dip	
2	Chorízo and Mashed Potato in Tortilla Cup	£1.40
3	Duck Pancake with Spring Onion	
4	Beef Tournedos on Crostíní - Béarnaíse sauce	
5	Baby Croque-Monsieur	
6	Míní Cheese Beef Burger with Tomato Relish	
チ	Míní Hot Dog with Onion Relish	
8	Míní Pízza	
9	Duck Twist	
10	Chicken Stir Fry with Mangetout in Tortilla Cup	£1.44
11	Míní Bacon Muffin	£1.12
12	Yorkshire Pudding with Beef and Horseradish	
13	Baked potato, green mash, black pudding §	£1.50
	caramelísed red apple	
14	Físh Cake – Garden Herb díp	£1.28
15	Smoked Haddock Físhcake – Hollandaíse díp	£1.28
16	Crab Cake - Red Curry díp	£1.56
17	Thaí Físhcake – Sweet Chillí díp	£1.40
18	Tail of king Prawn Tempura - Sweet & Sour Sauce	£1.40
19	Tartlet of eggs Florentine	£1.64
20	Tortílla Cup with Mushroom Stroganoff	£1.35
21	Spanish Tortilla	£1.08
22	Baked Potato Provençale Salsa	£1.40
23	Míní Vegetarían Quíche	£1.28
24	Vegetable Frittata Sundried Tomato	£1.40
25	Jacket Potato with Swiss Cheese and Sea Salt	£1.29
26	Fílo Parcel of Feta, Basíl, Red Oníon and Black Olíve	£1.28

To contact us

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The Hot Selection - Brochettes

£1.69
£1.17
£1.71
£1.70
£1.11
£1.45
£1.66
£1.12
£1.42
£1.45
£1.22
£1.17
£1.15
£1.15
£1.15
£1.64

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All at £1.27 per canapé

- 1. Spicy Naan with Smoked Chicken Mousse Coriander and Mango
- 2. Smoked Salmon mousse on Madeleine
- 3. Kíng Prawn with Mayonnaise in Tortilla Cup
- 4. Smoked Salmon with Salmon Mousse and Lemon Zest on Brown Bread
- 5. Avocado Mousse with Parmesan Black Olive on Mediterranean Bread
- 6. North African Minted Couscous on Carrot
- 7. Crunchy Vegetables wrapped in Spinach Tortilla
- 8. Goats Cheese with Italian Parsley and Sundried Tomato on Feuillete
- 9. French bread of Mozzarella Sun blushed Tomato and Pesto
- 10. Smoked Applewood Cheese Fan with Red Fruit Jam on Blinis
- 11. French Goat Cheese with Chives & Red Peppers on Shortbread

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All at £1.10 per canapé

- Smoked Ham on Brown Bread with Mustard and Gherkin
- 2. Duck Parfait, Rhubarb Compote, Flat Bread
- Smoked Salmon Tartar with Mascarpone on Blinis
- 4. Open Prawn with Tomato Mousseline on White Bread
- 5. Blínís with Mascarpone and Avruga Caviar
- 6. Tuna Mousseline with Celery & Peppers on White Bread
- 7. Tomato Tapenade, Red and Yellow Peppers Tomato Bread
- 8. Grape with Cream Cheese and Pistachio Nut
- 9. Stílton Mousse with Pecan Nut, Fig Puree on Blinis

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The Delectable Selection

From £1.17

- 1. Bacon Mousseline, Tartlet, Sliced celery and Paprika
- 2. Baguetine with Parfait de Canard and Confit d'Orange
- 3. Sliced Cumberland Mini Sausages, Onion Compote, Spring Onion, Yorkshire Pudding
- 4. Fan of Ham, mustard, caper, on Muffin
- 5. Cut Tandori Chicken, Mango chutney, Coriander on Naan
- 6. Pastrami, Mustard, Gherkin on Ciabatta
- 7. Thai seared Chicken red peppers on a Stick
- 8. Cut Smoked Salmon mousse, Square Rye Bread, Saffron butter, long chive
- 9. Cut Smoked Salmon Roulade, Wasabi, Pink Pepper corn, Long chives on Caprice Ficelle
- 10.Smk Trout Tower, Avruga, Round Potato Cake
- 11. Tuna Flakes and tuna Mousseline with ½ Asparagus, Dot Mascarpone, Fried Leek in Tartlet
- 12. Half Quail Egg, Spicy Mayo, Leek on Ficelle
- 13. Roasted Cherry Tomatoe, Olive tapenade, shallot salsa on tomato bread
- 14. Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding
- 15. Home Made Boursin, Cut Fresh Tomato, Square Rye Bread, Yellow Pepper Salsa
- 16. Cut mild goat cheese, Fig Chutney, Grape, on Feuillete
- 17. Bagel Basil Pesto Mousse with Brie and Fried Parsley Leaf
- 18. Mozzarella base and stick with tomato Tapenade, Shallot Salsa, Thin slice of Black Olive
- 19. Cheddar Ploughman, Curly Endive, Pecan, Pickle, Granary Bread

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From £1.46

- 1. Parma ham rose with mixed peppers and Flat Parsley on Feuillete
- 2. Glazed Cut Duck Parfait on French Brioche with Seared Fig.
- 3. Emincé of Smoked Duck with Sesame Seeds on Baguettine
- 4. Rolled omelette with Ocean Trout and Keta Blinis
- 5. Smoked Salmon Carpaccio with Mascarpone keta on Crostini
- 6. Tortilla Cup of Marinated Baby Prawns with Lemon and Ginger
- 7. Fillets of Anchovy with Red Onion and chives on finger Toast
- 8. Classic smoked salmon with Cream Cheese & Keta on Potato Cake
- 9. Quail Egg and Tomato on Baguettine with Tuna Tapenade
- 10. Spicy Crab with Sweet Red Pepper on Rosti Potato
- 11. Fresh Asparagus Sundried Tomato and Black Olive on Ficelle
- 12. Roasted Vine Tomato with Pesto and Shallots Salsa on Grilled Zucchini
- 13. Waldorf Salad in Tortilla Cup with Apple and Pecan Nut
- 14. Grilled Artichoke with Humous and Chickpea on Herb Crostini
- 15. Vegetable Frittata with Humous and black olives
- 16. Aubergine wrapped with Sundried Tomato and Mozzarella
- 17. Poppy Seed Goat Cheese Yellow salsa & Chives on Triangle Toast

Challenger Catering Ltd cannot guarantee our products are allergen free

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From £1.35

- 1. Chorizo and Red Pepper Mousseline with Spring Onion
- 2. Mini Bagel of Smoked Chicken Mousse with Grapes
- 3. Grilled Gammon with Mixed Peppers and Curly endive on Ficelle
- 4. Duck Parfait with Rhubarb Vanilla Essence on Brioche
- 5. Cointreau marinated chicken with kumquat on Crostini
- 6. The Bacon Lettuce and Tomato on Toast
- 7. Parma Ham on Ciabatta with Parmesan Shaving
- 8. Blinis with Keta and Avruga Caviar
- 9. Prawn Tower with Thai Curry Brown Bread
- 10. Tartlet Caesar Salad with Quail Egg and Anchovy
- 11. Mini Bagel Smoked Salmon Tartar Mascarpone and Chives
- 12. Honeyed Fresh Salmon with Avocado and Lemon on French Bread
- 13. Rosette of Smoked Salmon Lemon Zest on Blinis
- 14. Mixed Roasted Peppers with Red Pepper Pesto on Ficelle
- 15. Carrot Cup with Grated Celeriac Salad and Red Pepper
- **16.** Diced Avocado Salsa Salad Caprice Ficelle
- 17. Focaccia with Mushroom Stroganoff and fried leek
- 18. Quail Egg with Spicy Mayonnaise on Focaccia Bread
- 19. Parmesan Shortbread, Mozzarella, Sun blushed Tomato & Pesto
- 20. Caprice Ficelle Tricolour (Mozzarella, Yellow Pepper & Cherry Tomato)

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Selection – Sandwiches, Fruits and Drinks

	Selection of Sandwich Platters (Caters for 5 people)		
1	1 platter of Sandwiches (Mixed Meat)	£18.00	
2	1 platter of Sandwiches (fish)	£18.00	
3	1 platter of Sandwiches (vegetarian)	£18.00	
4	1 pínwheel (meat)	£18.00	
5	1 pínwheel (vegetarían)	£18.00	
	Fresh Fruit and Cheese Selection		
6	Fresh Fruit Platter (serves 7)	£17.50	
チ	Fruit Basket (12 whole pieces of fruit)	£12.95	
8	Fruít Kebabs (15 kebabs)	£16.95	
9	Fruit Basket (20 whole pieces of fruit)	£18.95	
10	Fruít ら Cheese Platter (serves チ)	£18.95	
11	Míxed Cheese Platter (serves チ)	£15.95	
	Hot and Cold Drinks Selection		
12	Теа	95p	
13	Coffee	£1.10	
14	Herbal Tea	95p	
15	Earl Gray	95p	
16	Apple Juice (per 1 litre carton)	£2.00	
17	Orange Juice (per 1 litre carton)	£2.00	
18	Sparkling Water (per 1 litre bottle)	£1.75	
19	Stíll Water (per 1 lítre bottle)	£1. 7 5	

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1	1 platter of Sandwiches (Mixed Meat)	£18.00
2	1 platter of Sandwiches (fish)	£18.00
3	1 platter of Sandwiches (vegetarian)	£18.00
4	1 pinwheel (meat)	£18.00
5	1 pínwheel (vegetarían)	£18.00

(Each platter caters for 5 people)

6	vegetable Crudíties with Dips (serves 5)	£14.95
チ	Houmous & Pitta Bread Platter with Dips	
	(serves 5)	
8	Nacho Platter with Dips (serves 5)	£7.50
9	Bread Sticks & Dips Platter (serves 5)	£12.95
10	Samosas (Vegetable or Meat) (per person)	£1.10
11	Savoury Tarts (Vegetable) (per person)	£1.30
12	Sliced Baguette with Butter (per person)	60p
13	Rolls with Butter (per person)	60p
14	Packs of Biscuits (3 biscuits)	75p
15	Selection of Cakes (per slice)	£1.05
16	Bowls of crisps	£6.00
17	Míní Danísh Pastries (per person)	75p

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- 1. These prices are based on the minimum order of one hundred canapés.
- 2. All canapé ingredients are subject to market availability.
- 3. There may be a delivery charge incurred depending on delivery area and size of order

Prices are based on the order structure below:

From the number ordered	You get a selection of
100 to 200	5
200 to 400	6
400 to 700	7
700 to 1000	8
Over 1000	10–12

- If you need a larger selection, an additional charge may be added
- Please note that we need 7 days' notice to produce our fresh canapés
- If 7 days' notice is not given an additional charge may be added and
- For order of 1000 pieces and over we require 14 days notice

For Cancellations

7 WORKING DAYS NO CHARGE

3-6 WORKING DAYS 50% OF ORDER

2 WORKING DAYS FULL CHARGE

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