



delifonseca

Canapé Service

As an independent delicatessen we have a great range of quality produce at our fingertips to make fantastic canapés for your event or party.

Whether it is to entertain clients or just to say thank you to your staff, we can create a menu tailored to suit your needs and budget. Whether your brief is for delicate canapés for a cocktail party, fun food or a replacement meal we can devise a menu that suits you.

As long as you have more than 30 guests and are in Liverpool we can work with you to produce a menu that fits your requirements. This will then be delivered to your venue and finished off by our staff on site.

Hassle free. Just call or email us with a date, location, budget and brief and we will ensure that you receive first class service and even better food. Just let us take care of the details so that you can get on with the event.

Canapé Service

The range of canapés we can produce is endless but the following are examples:

Thai fish cakes with sweet chilli dip
Salmon tartar on toasted rye bread
King prawn and mange tout skewers
Smoked haddock fishcakes with tartar sauce
Prawn, harissa mayonnaise & rocket California roll
Red salmon, cucumber, dill sesame California roll
Artic clam nigiri
Salmon nigiri

Mini courgette, mint and feta fritters
Spinach, mushroom and taleggio frittata cubes
Goats cheese with beetroot and horseradish relish on charcoal crackers
Char grilled courgette, plum tomato, basil and mozzarella skewers
Roasted red pepper and aubergine pate with olive on crostini
Manchego with quince on crostini
Hummous & roasted piquillo peppers on toasted bagel
Cucumber & wasabi mayo hosemaki

Potato gratin stack topped with spicy chorizo
Rare roast black beef with wholegrain crème fraiche on poppy crackers
Serrano ham & melon parcels
Rare Welsh Black beef and horseradish jam on crostini
Chicken liver pate & tomato concasse on crostini
Pastrami, mustard & gerkin on toasted rye
Chicken, lemon, turmeric and lemon filo parcels
Spiced lamb meatballs with a tahini dip

Fresh Fruit Skewers
Brownie slabs drizzled with white chocolate
Lemon decadence
Beetroot cake squares

Prices range from £1.00 - £1.60 per item.

As a guideline we suggest that you calculate your requirements based on the following suggested figures:

7 – 11 canapés per person for an event lasting up to 2 hours
12 – 15 canapés for an event 2 – 3 hours in length
16 – 20 for over 3 hrs (i.e. substitute dinner)

NB: We can also supply waiting staff, drinks and glasses if required. A site visit is usually required. Specification of site may restrict menu.

