



## Classic Selection

All at £1.10 per canapé

- Smoked Ham on Brown Bread with Mustard and Gherkin
- Duck Parfait, Rhubarb Compote, Flat Bread
- Smoked Salmon Tartar with Mascarpone on Blinis
- Open Prawn with Tomato Mousseline on White Bread
- Blinis with Mascarpone and Avruga Caviar
- Tuna Mousseline with Celery & Peppers on White Bread
- Tomato Tapenade, Red and Yellow Peppers Tomato Bread
- Grape with Cream Cheese and Pistachio Nut
- Stilton Mousse with Pecan Nut, Fig Puree on Blinis

## The Delectable Selection

**From £1.17**

- Bacon Mousseline, Tartlet, Sliced celery and Paprika
- Baguette with Parfait de Canard and Confit d'Orange
- Sliced Cumberland Mini Sausages, Onion Compote, Spring Onion, Yorkshire Pudding
- Fan of Ham, mustard, caper, on Muffin
- Cut Tandoori Chicken, Mango chutney, Coriander on Naan
- Pastrami, Mustard, Gherkin on Ciabatta
- Thai seared Chicken red peppers on a Stick
- Cut Smoked Salmon mousse, Square Rye Bread, Saffron butter, long chive
- Cut Smoked Salmon Roulade, Wasabi, Pink Pepper corn, Long chives on Caprice Ficelle
- Smk Trout Tower, Avruga, Round Potato Cake
- Tuna Flakes and tuna Mousseline with ½ Asparagus, Dot Mascarpone, Fried Leek in Tartlet
- Half Quail Egg, Spicy Mayo, Leek on Ficelle
- Roasted Cherry Tomatoe, Olive tapenade, shallot salsa on tomato bread



**CHALLENGER  
CATERING**

- Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding
- Home Made Boursin, Cut Fresh Tomato, Square Rye Bread, Yellow Pepper Salsa
- Cut mild goat cheese, Fig Chutney, Grape, on Feuilleté
- Bagel Basil Pesto Mousse with Brie and Fried Parsley Leaf
- Mozzarella base and stick with tomato Tapenade, Shallot Salsa, Thin slice of Black Olive
- Cheddar Ploughman, Curly Endive, Pecan, Pickle, Granary Bread

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## **Chef's Special Selection**

**All at £1.27 per canapé**

- Spicy Naan with Smoked Chicken Mousse Coriander and Mango
- Smoked Salmon mousse on Madeleine
- 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
- North African Minted Couscous on Carrot
- 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



## Kardar's Choice Selection

From £1.35

- Chorizo and Red Pepper Mousseline with Spring Onion
- Mini Bagel of Smoked Chicken Mousse with Grapes
- Grilled Gammon with Mixed Peppers and Curly endive on Ficelle
- Duck Parfait with Rhubarb Vanilla Essence on Brioche
- Cointreau marinated chicken with kumquat on Crostini
- The Bacon Lettuce and Tomato on Toast
- Parma Ham on Ciabatta with Parmesan Shaving
- Blinis with Keta and Avruga Caviar
- Prawn Tower with Thai Curry Brown Bread
- 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
- Mixed Roasted Peppers with Red Pepper Pesto on Ficelle
- Carrot Cup with Grated Celeriac Salad and Red Pepper
- Diced Avocado Salsa Salad Caprice Ficelle
- Focaccia with Mushroom Stroganoff and fried leek
- Quail Egg with Spicy Mayonnaise on Focaccia Bread
- Parmesan Shortbread, Mozzarella, Sunblushed Tomato & Pesto
- Caprice Ficelle Tricolour (Mozzarella, Yellow Pepper & Cherry Tomato)

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## Gourmet Selection

From £1.46

- Parma ham rose with mixed peppers and Flat Parsley on Feuilleté
- Glazed Cut Duck Parfait on French Brioche with Seared Fig
- Emincé of Smoked Duck with Sesame Seeds on Baguettine
- Rolled omelette with Ocean Trout and Keta Blinis
- Smoked Salmon Carpaccio with Mascarpone keta on Crostini
- Tortilla Cup of Marinated Baby Prawns with Lemon and Ginger
- Fillets of Anchovy with Red Onion and chives on finger Toast
- Classic smoked salmon with Cream Cheese & Keta on Potato Cake
- Quail Egg and Tomato on Baguettine with Tuna Tapenade
- Spicy Crab with Sweet Red Pepper on Rosti Potato
- Fresh Asparagus Sundried Tomato and Black Olive on Ficelle
- Roasted Vine Tomato with Pesto and Shallots Salsa on Grilled Zucchini
- Waldorf Salad in Tortilla Cup with Apple and Pecan Nut
- 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

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## Hot Selection

### Brochettes

- Duck - Hoi Sin £1.69
- Chicken - Satey £1.17
- Beef Sirloin - Terryaki £1.71
- Lamb - Olive Oil, Garlic £1.70
- Lamb Kofta - Raita sauce £1.11
- Salmon and Sweet Peppers - Lime, Fresh Herbs £1.45
- Salmon and Tuna - Olive oil Cracked Pepper £1.66
- King Prawn Butterfly & Sweet Chilli Dip £1.12
- Provencale Vegetable - Pesto £1.42
- Deep Fried Halloumi & Lemon dip £1.45

### Canapés

- Sausage Cocktail, Herbs & Honey (2 per portion) Mustard Mash dip £1.02
- Chorizo and Mashed Potato in Tortilla Cup £1.40
- Duck Pancake with Spring Onion £1.42
- Beef Tournedos on Crostini - Béarnaise sauce £1.74
- Baby Croque-Monsieur £1.50
- Mini Cheese Beef Burger with Tomato Relish £1.68
- Mini Hot Dog with Onion Relish £1.17
- Mini Pizza £1.28
- Duck Twist £1.47
- Chicken Stir Fry with Mangetout in Tortilla Cup £1.44
- Mini Bacon Muffin £1.12
- Yorkshire Pudding with Beef and Horseradish £1.50
- Baked potato, green mash, black pudding & caramelised red apple £1.50
- Fish Cake – Garden Herb dip £1.28
- Smoked Haddock Fishcake - Hollandaise dip £1.28
- Crab Cake – Red Curry dip £1.56
- Thai Fishcake – Sweet Chilli dip £1.40
- Tail of king Prawn Tempura - Sweet & Sour Sauce £1.40
- Tartlet of eggs Florentine £1.64
- Tortilla Cup with Mushroom Stroganoff £1.35
- Spanish Tortilla £1.08
- Baked Potato Provençale Salsa £1.40



- Mini Vegetarian Quiche £1.28
- Vegetable Frittata Sundried Tomato £1.40
- Jacket Potato with Swiss Cheese and Sea Salt £1.29
- Filo Parcel of Feta, Basil, Red Onion and Black Olive £1.28

## Traditional Sushi Menu

### Fish

- Tuna Hosomaki Sushi with Wasabi & Soy Dip £1.22
- Salmon Hosomaki with Wasabi & Soy Dip £1.17

### Vegetarian

- Cucumber Hosomaki Sushi with Wasabi & Soy Dip £1.15
- Sweet Pepper Hosomaki Sushi with Wasabi & Soy Dip £1.15
- Avocado Hosomaki Sushi with Wasabi & Soy Dip £1.15
- Assorted Californian Fish Sushi with Wasabi & Soy Dip £1.64
- Assorted Californian Vegetarian Sushi with Wasabi & Soy Dip £1.64

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## PRICE STRUCTURE

Classic Selection	from £1.10 per canapé
Delectable Selection	from £1.17 per canapés
Chef's Special Selection	from £1.27 per canapé
Kardar's Choice Selection	from £1.35 per canapé
Gourmet Selection	from £1.46 per canapé
Hot Selection	from £1.02 per canapé

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These prices are based on the minimum order of one hundred canapés.

All canapé ingredients are subject to market availability.

There may be a delivery charge incurred depending on delivery area and size of order.

**All Prices are base on the order structure below:**

From	100 to 200	a selection of	5 different canapés
	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

**CANCELATION STRUCTURE**

7 WORKING DAYS	NO CHARGE
3~6 WORKING DAYS	50% OF ORDER
2 WORKING DAYS	FULL CHARGE