

Emma Js Party Food

QUALITY CATERING

CANAPÉS

Meat

- Prosciutto cups with roasted figs and Roquefort
- Mini steak frites with béarnaise sauce
- Sticky maple pork belly with crackling and five spice apple compote, served in spoons
- Mini Yorkshire puddings with rare beef and horseradish cream
- Parma ham wrapped asparagus with parmesan and basil oil served with aioli
- Spiced coconut lamb skewers with tomato and coriander salsa
- Thai chicken satay skewers with coconut and peanut dip
- Teriyaki beef wraps
- Chicken liver pate cups with red onion jam
- Moroccan spiced lamb rissoles with harrisa dip
- Korean gochjang chicken kebabs
- Duck spring rolls with hoisin sauce
- Bacon wrapped honey mustard cocktail sausages

Fish & Seafood

- Parma ham wrapped king scallops with balsamic glaze and red pepper oil, served in their shells
- Beetroot cured smoked salmon crostini with chive cream and caviar
- Tempura mussels with chilli, mango and coconut salsa, served in their shells
- Crayfish, quails egg and salmon caviar blinis
- Lebanese spiced salmon with taboulee and zatziki
- Tuna sashimi with endame wasabi and sesame sugar glass
- Thai pulled pork and sesame prawn toasts
- Coconut calamari with chilli and lime
- Oysters with chilli, sesame and lime
- Thai crab cakes with sweet chilli dipping sauce
- Smoked mackerel ricotta pate with fennel on rye
- Salmon and dill profiteroles
- Chorizo and prawn skewers with saffron aioli

Vegetarian

- Truffled wild mushroom and quails egg baskets with hollandaise
- Feta and parsley borek with mint and honey
- Mini Roquefort cheesecakes with balsamic pears
- Butternut and parmesan arancini with sage and walnut pesto
- Watermelon cups with marinated feta and black olive salt
- Stuffed chestnut mushrooms with gorgonzola and thyme
- Deep fried Camembert with redcurrant port jam
- Goat's cheese tartlets with date and red onion chutney and thyme
- Pea and potato samosas with mango chutney
- Mozzarella, slow roasted tomato and fresh basil pesto tartlets
- Parmesan sables with roasted red peppers, goat's cheese and basil
- Goat's cheese and red pepper tapenade crostini
- Mini frittatas with roasted vegetables and manchego

Emma Js Party Food

QUALITY CATERING

Sweet

Tiramisu waffle cups
Tart au citron with meringue
Frangelico truffles
Pina colada broken glass jellies
Chocolate and coconut cannelloni
Blueberry and frangipane tartlet
Pistachio and sour cherry chocolate torte
Mini strawberry cheesecake
Raspberry syllabub cornets
Hazelnut praline cups