



the
dimplebee
catering
Co.

HANDMADE CANAPE MENU



COLD CANAPES

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*Dimblebee canapes are delicious and
are handmade by our chefs*

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ASK ABOUT
ALLERGENS
AND
INTOLERANCES

Aromatic duck cornet with hoisin and cucumber
Beef crostini with creamed horseradish and micro herb
Pressed ham hock cube, apple gel
Smoked salmon blini, clementine crème fraiche
Pulled Korean chicken with black sesame
Beef and caper carpaccio
Duck, plumb, open tart
Watermelon, cured ham and feta
Chicken pate and cranberry chutney blini
Mini Yorkshire pudding with beef and horseradish
Goat's cheese, red onion chutney and vine tomato tartlets (v)
Mediterranean vegetarian filo basket (v)
Mozzarella, tomato and olive skewer in a shot glass (v)
Mushroom and caramelised onion polenta bites (ve)
Smoked aubergine, pomegranate, tahini (ve) (gf)
Bloody Mary prawn shots (v)
Caprese tart (v)

WARM CANAPES



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ASK ABOUT
ALLERGENS
AND
INTOLERANCES

Mini beef burger with mature cheddar and mini shot of beer

Spicy salmon and guacamole cornet

Mini halloumi burger with chilli jam (v)

Old bay prawns and butternut squash skewer (v)

Crispy prawns with sweet chilli dip

Mushroom and saffron Arancini balls (v)

Grilled asparagus wrapped in serrano ham with garlic aioli

Chicken Katsu skewer

Mini steak and chips

Hot dog rollup with mustard

Mini vegetable frittatas (v)

Halloumi wrapped in Parma ham

Lime and chipotle chicken skewers (gf)

Lamb kofta lollipops with harissa and mint yoghurt

Beetroot blinis, wild mushrooms (v)

Mini spiced vegetable samosa with mango dip (v)

Polenta chip char courgettes rolls, red pepper dressing (ve)

King oyster "scallop" with mint and peas (ve)

Vegan stuffed mushrooms (ve)

Vegan polenta bites with sweet tomato and tart tapenade (ve)

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DESSERT CANAPES



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Wonderful colourful sweet treats to enjoy available up on a request.

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- Lotus Biscoff mousse (ve)
- Classic Tiramisu (v)
- Lemon meringue pie shooters (v)
- Strawberry shortcake brownie (v)
- Key lime pie shooters (v)
- Ferrero Roche cheesecake (v)
- Lemon syllabub with honeycomb (v)
- Peanut butter Oreo (v)
- Rich chocolate and dulce de leche mousse (v)
- Mini raspberries and Prosecco posset (v)
- White chocolate, rose and raspberry crumble mousse (v)
- Chocolate ganache with cherry brandy cream (v)
- Lemon Posset (v)
- Selection of Macarons (v)
- Triple chocolate brownie (v)
- Mini fruit tart (v)
- No-bake vegan cheesecake jar (ve) (gf)
- Vegan chocolate mousse (ve)
- Lemon syllabub (ve)

Quality Handmade Canape's £2.50 net each

Prices exclude vat and service/staffing

Vegetarian, gluten free, dietary and vegan options are available up on a request.

The Dimblebee Catering Company Ltd
 Unit 10 Linwood Workshops
 Linwood Lane
 Leicester
 LE2 6QJ
 t: 0116 283 3327
 e: info@dimblebeecatering.co.uk
 w: www.dimblebeecatering.co.uk



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