

# Purple Grape CATERING

*Purple Grape has a uniquely flexible approach to catering* with contemporary menus designed to exceed guests' expectations in any location... Every menu is tailor-made with the client's brand, wedding or event in mind.

The key to Purple Grape's success is our traditional values and hardworking ethic that both the directors and our staff maintain. As the client, your individually assigned event planner will be with you throughout each stage of the event from preliminary ideas to the execution of the day itself. We pride ourselves on our innovative ideas and strong attention to detail. Every aspect of your event will be intricately planned, where the ideas are creatively executed in order to exceed expectations.

We offer a menu design that resembles the moreish favourite home comforts with a fresh and modern twist being sure to wow guests. We can cater for any style of food and can produce menus in the trickiest of locations. Our food can range from quirky breakfast canapés to a four-course luxury dinner. As the client we will listen to your individual needs and create a bespoke menu designed specifically for you. The food sourced is of the highest quality where we aim to use seasonal ingredients in order to ensure the richest flavours are infused for your dish.



Wishing to discuss your event details further? Please contact our team on the details below where we will be happy to discuss and develop your event....

t: 0208 453 3310

e: [events@purplegrapecatering.co.uk](mailto:events@purplegrapecatering.co.uk)

w: [www.purplegrapecatering.co.uk](http://www.purplegrapecatering.co.uk)

*Canapé Menu*



### *Seasonal Meat Canapés:*

Tea smoked lamb with a beetroot houmous on an edible spoon  
Hoi sin duck with a cilantro and cucumber salad served in a crispy cone  
Pie of slow cooked beef with Thyme and Horseradish  
Pattie of Thai chicken with cashew, coconut and crispy vegetable salad  
Kibbie of beef and bulger wheat with a yoghurt and chilli dip  
Mini Yorkshire puddings topped turkey, stuffing and cranberry sauce  
Pressed terrine of duck and Pistachio with plum relish  
Mousse of foie gras on a mini brioche with peppered pineapple jam  
Salt beef on a mini bagel with gherkin and mustard

### *Purple Grape Classic Meat Canapés:*

Carpaccio of beef with black truffle and Manchego  
Smoked duck in a mini brioche topped with a spiced apple & ale chutney  
Spiced Cajun chicken salad with fresh guacamole served in a little pot  
Ham hock terrine with a sweet piccalilli and cress salad on croute  
Tikka spiced chicken on a mini peshwari naan  
Blue cheese mini filet beef-burgers  
Tender chicken satay garnished with Thai chilli and coriander  
Lamb kofta with a refreshing tzatziki dip  
Rare peppered beef skewers with béarnaise sauce

## Canapé Menus



### *Seasonal Fish Canapés:*

Tartar of Scottish salmon with sour cream and fresh cress  
Beetroot pancake with cured herring and crème fraîche  
Little square pots of Tuna nicoise salad with quail egg & olives  
King prawn on a chopstick with sweet chilli and pink ginger  
Cake of smoked haddock and tomato with a minted pea dip  
Taramosalata and flaked cod on a spinach pancake  
Tartlet of smoked mackerel with baby spinach  
Mini fish and seafood pie topped with micro leaf  
Plum glazed salmon with lemon grass and ginger

### *Purple Grape Classic Fish Canapés:*

Seared tuna salad of wakami and wasabi  
Cured beetroot salmon with crème fraîche on a buckwheat Blini  
Wonton of spiced oriental prawn served over a shot of miso  
Fish and chips served with a minted mushy pea salsa  
Cubes of watermelon with crayfish and cilantro  
Lemongrass infused Tempura prawn with ginger and soya  
Classic prawn cocktail with a Bloody Mary cocktail sauce  
Cornish crab brulée with a butter glazed tartlet  
Salt cod cake with a saffron aioli  
Potted salmon with fresh herbs and cracked pepper on rye  
Sauté scallops with baby spinach salad with air dried ham  
Selection of dim sum served with a selection of soy based dips

## Canapé Menus



### *Seasonal Vegetarian Canapés:*

Cold pressed lasagne, filled with layers of slow roasted sweet potato and wilted spinach

Arancini of wild mushrooms with a parmesan and sesame wafer

Tortilla wrap filled with kidney beans and Mexican spiced vegetables

Tomato and dolce latte on a bed of parmesan and olive shortbread

Little espresso cups of spiced butternut squash soup

Cauliflower veloute with crispy bhaji and curry oil

Risotto cake of smoked mozzarella and tomato with a black olive aioli

Aubergine cream and feta cheese in a savoury cone with red pepper salsa

Spiked goats cheese truffle lollipops

### *Purple Grape Classic Vegetarian Canapés:*

Halloumi, egg plant and red onion jam mini burgers

Inside outside rolls of shitake mushroom salad with chives

Strips of zucchini with roast artichoke and peppered rocket

Layers of guacamole, refried beans and salsa served in a little round pot with a tortilla crisp

A sesame pancake wrapped around Thai scented crispy vegetables

Quail egg and capers with fresh water cress salad

Boursin cheese with caramelised red onions

Vintage Cheddar cheese topped with a spiced apple ale chutney, served on a walnut scone

Selection of crispy mini pizzas such as Portabella mushrooms and Fontina cheese

## Canapé Menus



### *Dessert Canapés:*

Salted chocolate caramel with feuilletine

Brownie with crème mousseline and vanilla bourbon

Profiterole with hazelnut toffee and honey

Little lemon meringue pies

Selection of macaroons – from chocolate through to rose water

Crème brulee topped with popping candy

Chocolate drizzled strawberries topped with a marshmallow and served on a skewer

Fresh fruit or Zesty lemon mini tartlets

Mini ginger stem cupcakes

Mini Cherry Bakewells

Millionaire's shortbread squares

## Canapé Menus



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