

Canapes

by



Recommendations

For a one-hour drinks reception, we recommend 4-6 canapés per person. If it's before a large grazing feast, 4 should be plenty. For longer events, add another 2-4 canapés per hour.

Savoury canapés are always more popular; if you're serving savoury and sweet, aim for a ratio of around 3 savoury and 1 sweet.

Savoury canapes selection £2.00 per item

- Smoked Salmon & cream cheese bellini
- Olives, salami, sundried tomato, and basil skewers
- Parma ham wrapped peach
- Pear, Stilton and Serrano Bruschetta
- Salt and Pepper sausage rolls
- Sticky Sweet Chilli Sausages
- Chicken Satay with peanut sauce
- Tomato balsamic glaze crostini (V)
- Feta, olives, and tomato skewer (V)
- Honey, walnut and Goat Cheese Crostini (V)
- Chilli jam and brie bruschetta (V)
- Bombay potato rolls (V)
- Cucumber with cream cheese and sundried tomato (V)

Sweet canapes selection £1.50 per item

- Brownie and raspberry bites
- Selection of mini cheesecakes
- Macarons
- Fruit salad cup
- Dipped strawberries
- Mini Eaton mess

Staffing

- 0 – 50 Guests = 2 Staff
- 51 – 100 Guests = 3 Staff
- 101 – 150 Guests = 4 Staff
- 151 – 200 Guests = 5 Staff

Uniformed staffs are priced at £18 hour (min 4 hours per staff member & travel)

Travel costs Apply



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