



Sissi Fabulous Food Ltd.

2012

COCKTAIL CANAPÉS/FINGER FOOD

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Canapé items

£1- £3 per item per person

European Finger food — *These are cocktail party items which can be combined to offer your guests a meal which is eaten in canapé form and as such with fingers or skewers. An original way to accommodate a substantial number of people for a standing meal.*

Hot items

- Pate a choux puffs/vol au vents filled with wild mushrooms and black truffles
- Skewers of green and white tortellini with rocket pesto
- Mini Yorkshire puddings with Argentinean filet beef and horseradish
- Mini strudels filled with:
 - Lobster/prawns and vegetables
 - Spinach, feta cheese and roasted pine nuts
 - Asian-style cod with stir-fry vegetables
 - Salmon and cream cheese
- Risotto on a spoon with:
 - Wild mushrooms, herbs and truffle oil
 - Asparagus and rucicola pesto
 - *Pumpkin*
- Mini cups of:
 - *Celeriac & parsnip velouté*
 - *White onion soup with duck confit*
 - *Austrian potato soup with crispy speck or croutons*
 - *Butternut squash soup*
- Mini pizzas with a variety of toppings
- Mini hamburgers/cheeseburgers with relish in a brioche bun
- Mini “Wiener schnitzel” with chive sauce
- Crispy scampi with lemon mayonnaise
- Austrian meatballs with tomato and red pepper coulis
- Mini quiches with mushroom, pesto and melted gruyere
- Pan-fried queen scallops served in their shells topped with sweet potato puree
- Mini fish cakes on cucumber slices topped with wasabi mayonnaise
- Mini croutons with melted parmesan and basil



- Mini crepes filled with duck breast and sweet sesame sauce
- *Mini crepes filled with Osso bucco & saffron risotto*
- Lemon sole goujons with tartar sauce
- *Spoons filled with:*
 - *“Pommes pauvres” mashed potatoes with foie gras mousse*
 - Cauliflower puree with Asian glazed-halibut/sable fish
 - Confit of trout with avocado and sauce mousseline
- *Truffle risotto balls filled with melted mozzarella (arancini) & served with sweet chilli mayonnaise*
- *Tamarind glazed chicken lollipops with blue cheese dip*
- *Envelopes of grilled aubergine or courgette with roasted mushrooms and pesto*

Cold items

- “Vollkornbrot” (wholemeal bread) with herring fillets, crème fraiche and dill
- Brioche with “Prager” ham slices, cornichons and mustard
- Mini crepes filled with:
 - Enoki mushrooms
 - Smoked salmon and crème fraiche
 - Green asparagus and pesto
- Mini cups of:
 - Cucumber and dill vichyssoise
 - Bloody Mary tomato soup with vodka-infused crème fraiche and caviar
 - Smooth gazpacho with cucumber jelly
- Basket of crudités with quail eggs, and Austrian “Liptauer” dip served in a head of cabbage
- Endives with salmon mousse
- Cherry tomato & baby mozzarella skewers with basil
- Truffled chicken liver pate with mixed crackers
- Crostini with goat cheese, roasted portabella mushrooms and red peppers
- Skewers of Argentinean fillet beef with horseradish dip
- Asparagus and prosciutto bundles with pesto dip
- Quail egg halves with caviar and sour cream
- Blinis with smoked salmon, creme fraiche and dill
- Blinis with creme fraiche and salmon roe



Sweet items

- Mini Austrian strudels filled with:
 - Apples
 - Cherries
 - Poppy seeds
- Skewers of mixed exotic fruit and berries with chocolate dipping sauce
- Black and white chocolate mousse on spoons
- Sissi's fudge brownies
- Eton mess in a cup
- Mini quenelles of sorbets on spoons:
 - Thyme sorbet with grated dark chocolate
 - Strawberry
 - Lemon
 - Mango
 - Green apple
- Rich chocolate truffles
- Mini Sachertorte
- Mini crepes with chocolate praline
- Mini tarte au citron
- Profiteroles
- Variety of colourful macaroons
- Chocolate cups filled with passion fruit or raspberry cream
- Mini pavlovas with fruits of the forest
- Kaiserschmarrn on spoons with plum compote (Austrian speciality consisting of a sweet omelette)
- Kartoffelpuffer with apple sauce
- Mini doughnut balls with cinnamon sugar
- Coconut macaroons
- Mini pecan pies
- Mini tarte tatin
- Variety of ice creams served in cones
- Espresso and praline chocolate cake

International specialities - these items are influenced by the cultures of the many countries we have lived in and travelled to. They can be served as either finger food or cocktail food and provide an original flair to an event.



Latin American

- Yuka (fried south American root vegetable) with guacamole
- Buñuelos” (Cheese balls with ref onions)
- Empanadas chilenas
- Empanadas with beef or cheese
- Quesadillas with prawns or chicken and tomato salsa
- Fried plantains with “pico de Gallo” salsa
- Peruvian “ceviche” on spoons
- Argentinean beef skewers with honey mustard sauce

Asian

- Chicken breast on skewer with peanut satay sauce
- Vegetable spring rolls with sweet chilli sauce
- Prawn or vegetable Gyoza with plum sauce
- Prawn purses with hoi sin sauce
- Vegetable or prawn tempura with Asian sweet/sour vinaigrette
- Thai chicken curry soup served in a mini cup
- Edamame beans with rock salt
- Salmon dice with teriyaki glaze
- King prawns with Thai spices and guacamole
- Black and white sesame wonton crisps
- Soft-shell crab tempura with wasabi mayonnaise
- Vietnamese rice-paper rolls (rice paper) with nuoc cham and filled with:
 - Prawns
 - Mixed vegetables
 - Salmon

North African

- Spicy lamb kebabs with a mint yoghurt dip
- 3 classic Arabic dips with warm north African breads
- Lamb & apricot tagine in a filo pastry case
- Chicken & lemon tagine in a filo pastry case
- Mediterranean-style couscous salad on spoons
- Fig segments with goat’s cheese and honey
- Monkfish kebabs in a mozarabic style



Sushi/Sashimi

- Vegetable maki with cucumber and avocado
- Maki or nigiri with tuna, salmon or prawn
- California rolls
- Sashimi of tuna with “Matsuhisa” sauce/sesame seeds

Bowl food £4-£5 per item per person

- Asian glazed salmon on braised puy lentils
- Moroccan lamb tagine with Sissi’s couscous salad
- Austrian beef Gulasch on Spaetle
- Asparagus and champagne risotto with pesto
- Wild mushroom risotto
- Butternut squash risotto with mascarpone and herbs
- Asian chicken and vegetable stir-fried noodles
- Lebanese aubergine salad
- Black pasta with sautéed hand-dived scallops
- Grilled Mediterranean vegetables on couscous salad with basil & lemon
- Spinach and ricotta stuffed tortellini with rocket pesto
- Italian Trofie with French beans, pesto, roasted pine nuts and Parmigiano
- Shredded Peking duck with mixed baby leaf salad and Asian vinaigrette
- Celeriac and pea puree with herb crusted cod fillet

Breakfast/brunch/buffet

£4-£10 per item per person

On occasions when a more informal meal is desired, a brunch or a buffet lunch is a wonderful way to invite guests in the middle of the day, especially on weekends. We offer the following brunch items in the form of canapés as well:

- French-style scrambled eggs, plain or with caviar, tomato dice, gruyere or wild mushrooms
- Porridge with plum compote or honey
- Swiss-style Birchermüsli
- Warm Belgian waffles with melted chocolate
- Croissants, “pain au chocolat” and various Danish pastries
- A selection of home-made quiches
- Roasted poussin breasts with a bourbon and maple syrup glaze



- Bagels with cream cheese and lox
- Whole honey-roast “Prager” ham
- Home-made gravadlax

Gourmet sandwiches

£1.50-£3 per item per person

- Argentinean filet beef with white asparagus and horseradish mayonnaise
- Foie gras pate with cornichons
- Brie de Meaux with tomato chutney
- Quail egg salad with mixed herbs and cress
- Smoked salmon with cream cheese on pumpernickel bread
- Honey roast ham and aged gruyere
- Croque monsieur with Swiss Gruyere and honey roast ham
- Parma ham and marinated artichokes

<i>Type of event</i>	<i>Food</i>	<i>Service</i>	<i>Misc</i>
<i>Canapés for drinks party or finger food buffet</i>	<i>£1-£3 per item per person</i>	<i>+ £20 per hour, per chef +£20 per hour, per butler (if required)</i>	<i>+ £35 transport fee</i>
<i>Bowl food</i>	<i>£4-£5 per person</i>		
<i>Wines, champagne and cocktails – supplied by our merchant but delivered upon request or can be served at an event</i>	<i>See separate wine list</i>		<i>+ £35 transport fee</i>
<i>Wine / champagne / water glasses</i>	<i>£0.30 per glass</i>	<i>+ 25%</i>	<i>+ £35</i>
<i>French Imitation bone cutlery</i>	<i>£0.20 per item</i>	<i>breakage and</i>	<i>delivery/</i>
<i>Bowls for bowl food or china plates</i>	<i>£0.50 per item</i>	<i>loss deposit</i>	<i>collection fee</i>

If you are interested in booking us for an event or would like more information on the services and food we can offer please contact us via the following:

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NB: All above prices are subject to VAT