



# ARDOUR

BESPOKE CATERING & EVENT STYLIST • BY CHEF PETER JOSEPH

## ASIAN SUBCONTINENTAL – SAMPLE CANAPE MENUS

### Canape Choices

Green Paneer Tikka

Haloumi and Mango Salsa Crostini

Cheese and Cherry Tomato Skewers

Chicken Malai tikka

Lamb Shami Kebabs

Green Pea Cake with Cranberry Relish

Spiced Mushroom Vol Au Vents

Mini Chicken Kebabs in Yoghurt & Pickle Marinade

Grilled Tiger Prawns in Lime and Garlic

Baby Corn Fritters Served with Spicy Tomato Dip

Punjabi Falafels in Tamarind Chutney

*Chef Peter Joseph*



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Mini Seekh Kebabs

Mini Reshmi Kebabs

Cocktail Masalla Fish

Cocktail Lamb Tikka

Chicken Skewers

Prawn Puri

Fish and Chip cones

Mini Sliders

Cocktail Vegetable Samosa

Achaari Paneer Tikka

Crispy Coated Mushrooms

Bhel Puri Chat

Dahi Puri Chat

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## **Indo Oriental Canapés**

Dry Chilly Chicken

Crispy Salt & Pepper Chicken

Chicken & Chive Manchurian

Chicken Satay, Peanut Sauce

Black Chicken Siracha

Roast Sesame Chicken

Shredded Crispy Lamb

Roasted Lamb Chops

Salt & Pepper Prawns

Golden Fried Prawns

Crispy Vegetables

Mushroom Chilly Manchurian

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Paneer Manchurian

Chilly Paneer Punjabi

Vegetable Spring Rolls

Vegetable Fried Dumpling

Golden Fried Baby Corn

*Chef Peter Joseph*