

Recommendations

For a one-hour drinks reception, we recommend 4-6 canapés per person.

If it's before a large grazing feast, 4 would be plenty.

For longer events, add another 2-4 canapés per hour.

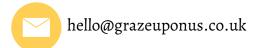
Savoury canapés are always more popular; if you're serving savoury and sweet, aim for a ratio of around 3 savoury and 1 sweet.

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

Savoury canapes selection £2.00 per item

Smoked Salmon & cream cheese bellini
Olives, salami, sundried tomato, and basil skewers
Salt and Pepper sausage rolls & Chutney
Sticky Sweet Chilli Sausages
Bruschetta with tomato and balsamic glaze (V)
Feta, olives, and tomato skewer (V)
Honey, walnut and Goat Cheese Crostini (V)
Chilli jam and brie bruschetta (V)
Sourdough cracker with Cheddar & Caramelised onion
chutney
Brie bites topped with Salami & Fig
Brie bites topped with Serrano & Plum
Bruschetta with whipped feta and olive tapenade







Canapes by GRAZE

Canapé Platters

 Brie topped with salami and fig - 20 pieces 	£40
Bruscetta topped with olive tapenade and whipped	
feta - 15 pieces	£45
Bruscetta topped with herby tomato amd balsamic	
dressing - 15 pieces	£45
•Sourdough crackers with cheddar and caramelised	
onion chutney - 20 pieces	£40
•Smoked salmon and cream cheese belinis- 12 pieces	£35
•Cocktail sausages in a stick sweet chilli glaze - 40	
pieces	£2C
•Homemade salt and pepper sausage rolls - 16 pieces	£35
•Homade Bombay rolls - 16 pieces	£35



