

Canapés by GRAZE upon us

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



hello@grazeuponus.co.uk



[grazeuponus](https://www.linkedin.com/company/grazeuponus)



[grazeuponus](https://www.instagram.com/grazeuponus)

Canapes

by

GRAZE
upon us

Canapé Platters

- Brie topped with salami and fig - 20 pieces £40
- Bruschetta topped with olive tapenade and whipped feta - 15 pieces £45
- Bruschetta topped with herby tomato and 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 sticky sweet chilli glaze - 40 pieces £20
- Homemade salt and pepper sausage rolls - 16 pieces £35
- Homemade Bombay rolls - 16 pieces £35



hello@grazeuponus.co.uk



grazeuponus



grazeuponus