



SCANDINAVIAN KITCHEN CANAPÉS

WE DO SCANDI CANAPÉS, LIKE OPEN SANDWICHES BUT BITE SIZED AND EASY TO SERVE. USING ONLY AUTHENTIC TOP QUALITY INGREDIENTS, ENSURING WE GIVE YOUR EVENT A PROPER SCANDINAVIAN FLAIR.

- RARE ROASTED BEEF WITH REMOULADE PICCALILLI DRESSING AND CHERVIL ON ORGANIC DARK RYE BREAD
- DANISH LIVER PÂTÉ WITH CRISPY BACON AND MUSHROOMS ON ORGANIC LIGHT RYE BREAD
- SMOKED NORWEGIAN SALMON WITH LEMON & DILL DRESSING AND CHERRY TOMATO ON ORGANIC SOURDOUGH BREAD
- EGG AND SCANDINAVIAN PRAWNS WITH DILL AND MAYONNAISE ON ORGANIC LIGHT RYE BREAD
- DANISH BLUE VEIN CHEESE MASH WITH SUNFLOWER SEEDS ON ORGANIC LIGHT RYE BREAD
- CRAYFISH AND CORIANDER WRAP ON TUNNBRÖD (SOFT RYE WRAP)
- SWEDISH MEATBALL AND BEETROOT AND APPLE DRESSING ON ORGANIC SOURDOUGH BREAD
- NORWEGIAN JARLSBERG CHEESE WITH HONEY MARINATED APRICOT ON CRISP BREAD
- EGG AND TOMATO CONCASSE AND CHIVES ON ORGANIC LIGHT RYE BREAD
- SCANDINAVIAN SKAGARORA ON SOURDOUGH (CRAYFISH AND PRAWN IN DILL DRESSING)
- EGG AND DILL ROULADE WITH SEASONED MAYO AND CHIVES ON LIGHT RYE (V)

CANAPÉ PRICES £1 FOR VEGETARIAN, £1.10 FOR MEAT, £1.15 FOR FISH & SEAFOOD

WE RECOMMEND 4 CANAPES PER PERSON FOR "LIGHT SNACK" EVENT - AND 5-6 PIECES PER PERSON IF YOU'RE DOING AN AFTER WORK EVENT WHERE PEOPLE USUALLY ARE A BIT MORE HUNGRY. FULL TRAYS ONLY (25 PIECES) OF EACH KIND.

WE CAN AMEND TOPPINGS TO FIT YOUR REQUIREMENTS, BUT PLEASE ORDER WELL IN ADVANCE IF YOU WANT TO DISCUSS SPECIFIC MENU REQUESTS WITH US.

HOW TO ORDER ✉ IWANTFOOD@SCANDIKITCHEN.CO.UK OR CALL ☎ 0207 580 7161

PLEASE ORDER MINIMUM 24 HOURS IN ADVANCE

HOW TO PAY WE ACCEPT ALL MAJOR CREDIT AND DEBIT CARDS

VAT WILL BE ADDED TO FINAL BILL (17.5%) – ALL PRICES EXCLUDE VAT

DELIVERY: WE USE AN EXTERNAL COURIER COMPANY TO TRANSPORT YOUR FOOD AND WE CHARGE YOU WHAT THEY CHARGE US. SIMPLE.