

iCater Ltd

Corporate Caterers

www.icaterltd.co.uk - 01270 617618 - info@icaterltd.co.uk

Canape's

Whether it's a product launch or a pre-party appetiser, our mouth watering favourites will keep mingling guests entertained throughout.

From our handmade sweet or savoury delights to cupcakes with company logos, let us do the cuisine and make your event even more of a success.

To accompany your event we can provide linen, glass hire, crockery and our professional waiting staff.

Here are some examples of our mini mouthfuls; please contact us for more information.

Meat & Fish

Tandoori chicken & chutney poppadums
Cranberry, brie & prosciutto crostini
Prosciutto & goats cheese crostini
Cajun king prawn oriental spoons
Melon & parma ham skewers
Chicken tikka brochettes
Scottish Salmon filo tarts
Glazed Sticky Chipolatas
Duck parfait flatbreads
Fancy Prawn Cocktails
Smoked Salmon Blinis
Stuffed Tidgy Puds
Antipasti skewers

Sweet

Cheeky Strawberry Kebabs
Brownies & Vanilla Cream
Coffee and pecan sponges
Tarte au Citron Meringue
Salted Caramel Brownies
Gourmet Strawberries
Mini victoria sponges
Lemon Posset shots
Mini Fruit Kebabs
Carrot cake puds
Tartlet au fruit

Vegetarian

Roasted sweet potato with Chilli guacamole
Gorgonzola, mascapone and red onion tartlets
Crostini of mozzarella and sundried tomato
Goats Cheese & Onion marmalade crostini
Feta & Sundried Tomato cucumber rolls
Houmous & roasted pepper filo bites
Cranberry & pecan goats cheese balls
Tomato & pepper Frittatas
Broccoli & Cheese Muffins
Feta & fennel Skewers
Mini Caprese Skewers
Mini Greek Salads
Crudite Shots



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Allergen information

In recent years there has been a big change to the information that food businesses must give to their customers.

Allergic reactions can make people very ill and can even cause death.

There is no cure to a food allergy, the only way to prevent illness is to make sure food containing the allergen, is not eaten.

The EU law has listed 14 allergens that need to be identified if they are used in a dish.

All food businesses now need to provide information about the allergenic ingredients used in foods sold, or provided by them.

Unfortunately we CANNOT guarantee that any product/ menu is free from an allergen. We will however, always try our utmost to accommodate any customer who may have an allergy.

Should you have a guest/ delegate that has an allergy; please inform us upon ordering so we can deal with the request accordingly.

It is the **responsibility** of the **customer** ordering the food, to inform us of any requirements and we advise that you obtain this information when organising your lunches.

We are more than happy to help with any queries you may have, so please call if you require any assistance,

