

C a n a p é s



HOLIDAY



CORPORATE
EVENTS



PRIVATE
EVENTS



SEASONAL
FAVORITES



The holidays are upon us. Nothing compares to the enjoyment of celebrating with family and friends. Make this time merrier and worry-free with a little help from Canapés. Fret not about a dry turkey, lumpy gravy or your donation to the office pot luck. Of course you can do it yourself but why not leave the shopping, slaving over a hot stove, stress and most importantly, the clean up to us!

Canapés is a highly regarded full-service catering and event planning company serving our clientele for three decades. Chef owned and quality driven, Canapés is known for unfailing consistency, organized attention to detail, creative exceptional food, outstanding personalized service and imaginative displays. This rare combination of elements is what sets Canapés apart from others motivating us to create, conceptualize and complete your most memorable affair.

GENERAL INFORMATION

Canapés is a full-service catering firm. Our talented staff is delighted to work with you on your menu to suit your needs. Please inquire about additional items that may not appear on our menu lists.

Inform your sales consultant of your dietary and allergy needs. Whether you require the entire menu to be **vegetarian, vegan, dairy-free** and/or **gluten-free** or just personal portions prepared, it is our pleasure to assist you in making all your guests feel attended to. Some dietary requests and substitutions may result in a pricing surcharge.

In this package, Canapés offers menus and a la carte items designed to assist you in entertaining at your best for the holidays.

Cancellation requires a 48-hour notice. After this time, cancellations will incur fees due to the customized nature of our food product.

If severe weather conditions should affect a scheduled event, pick-up or delivery, the cancellation and rescheduling fees will be determined on a case by case basis.

In the event that a product or ingredient is unavailable, we reserve the right to substitute for similar items of equal or greater quality.

Minimum orders are indicated under each category. For orders not meeting the minimum, a surcharge may be incurred.

DELIVERIES & PICK UPS

Thanksgiving:

All orders must be received and confirmed by 4pm on Monday, 19th November 2018. Orders must be picked up (or delivered) between 8am and 5pm on Wednesday, 21st November 2018.

Christmas:

All orders must be received and confirmed by 5pm on Thursday, 20th December 2018. Orders must be picked up (or delivered) between 8am and 12pm on Monday, 24th December 2018.

New Years:

All orders must be received and confirmed by 5pm on Wednesday, 26th December 2018. Orders must be picked up (or delivered) between 8am and 3pm on Monday, 31st December 2018.

Full service catered events can be arranged for New Year's Eve. Our personnel rate is subject to a premium surcharge.

Delivery

Minimum delivery order \$100.

Delivery fees assessed are based on distance, event requirements and time of day.

When placing an order, please inform our event consultant what time your event will be served, the event location with specific directions and the contact person's name and telephone number responsible for accepting the delivery. Upon delivery, the responsible party will be required to sign the delivery invoice.

PRESENTATION

Cold menu items are presented on disposable buffet-style platters or tissue lined boxes ready to serve.

Warm menu items can be presented in aluminum containers ready to serve or refrigerated with re-heating instructions.

A la Carte items and menus include appropriate standard disposables. Upgraded disposables are available.

Canapés offers several presentation options. Our event consultants can assist you with the best delivery and service option.

ADDITIONAL EQUIPMENT

To enhance your event, please inquire about pricing for upgraded disposables, linens, china, silverware, glassware, serving utensils, chafing dishes, etc.

SERVICE PERSONNEL

Canapés is closed on Thanksgiving Day, Christmas Day and New Year's Day. Canapés employs a professional service and culinary staff. Please inquire with our event coordinators to assist with your personnel needs and availability of our staff for your event.

PAYMENT

Canapés accepts cash, checks and credit cards. We accept MasterCard, Visa, Discover & American Express.

All invoices must be reserved with a pre-authorized credit card number. Payment in full is required at the time of pick up (or prior to delivery).

State sales tax is applied to all orders. Tax exempt organizations must provide certification.

CONSUMER WARNING

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

SYMBOLS

O = Organic

Applies to the USDA guidelines for certified organic products.

V = Vegetarian

No animal proteins, but includes eggs and dairy.

Vv = Vegan

No animal proteins or byproducts.

GF = Gluten-Free

Contains no gluten.

DF = Dairy-Free

Contains no dairy or byproducts.

**"FOOD IS OUR COMMON GROUND.
A UNIVERSAL EXPERIENCE."**

-James Beard

C a n a p é s



HOLIDAY





CANAPÉS HOLIDAY MENU SELECTION

Please inquire about chafing dish rental for warm items.

Minimum Order: 6 Guests

Holiday Menu I\$20.00/person

Rosemary Roasted Turkey

moist roasted whole brined turkey, sweet butter basted, fresh rosemary, thyme, sage & seasonings

Gravy & Cranberry Chutney

sherry accented savory turkey gravy and citrus accented cranberry chutney

Old Fashioned Stuffing

onion, celery, sage, rosemary, thyme, parsley, seasonings, bread cubes, stock

Rosemary Garlic Whipped Potatoes

whipped yukon potatoes, rosemary garlic scented buttery cream

Green Beans Almondine

blanched, butter, sautéed & seasoned, toasted almond tossed

Fresh Baked Breads

whipped butter

Holiday Menu II\$22.00/person

Turkey Scaloppini

seasoned flour dusted boneless turkey breast, pan-seared, herb marsala sauce

Sweet Potato - Apple Hash

sweet, yukon & red potatoes, red onion, green onion, celery, apple, parsley, rosemary, thyme, stock

Pan Seared Haricot Verts & Sweet Carrots

sweet butter blanched french green beans & carrot matchsticks, seasoned & sautéed

Holiday Bistro Greens

field greens & buttery spinach, toasted almonds, roasted spiced pepitas, cabernet poached pears, dried cranberries, cranberry stilton, balsamic raspberry vinaigrette

Assorted Fresh Baked Bread Knots & Biscuits

whipped butter

Holiday Menu III \$24.00/person

Butternut Squash Bisque

local roasted butternut squash & apples, mirepoix, fresh herbs, seasonings, candied bacon crumble

Herbed Biscuits

whipped butter

Smoked Boneless Turkey Breast

boneless turkey breast, fresh herbs, applewood smoked, sliced, giblet gravy & creamy mustard sauce

Pommes Anna

baked golden wedges, thinly sliced potatoes, béchamel, butter & cheese

Roasted Autumn Vegetables

oven roasted, eggplant, butternut squash, zucchini, bell peppers, yellow onions, evoo, garlic, herbs, seasonings

Holiday Menu IV \$24.00/person

Harvest Kale Salad

baby kale, toasted hazelnuts, apple, shaved fennel, golden raisins, curry vinaigrette

Fresh Popovers

butter, jam

Glazed Cornish Game Hens

citrus & herb glaze, gastrique

Wild Rice Pilaf

steamed wild & white rice, shallots, herbs, toasted almonds

Maple Spiced Roasted Vegetables

maple syrup & chipotle spiced coated sweet, gold & red potatoes, carrots & onion, roasted



CANAPÉS HOLIDAY MENU SELECTION

Please inquire about chafing dish rental for warm items.

Minimum Order: 6 Guests

Holiday Menu V..... \$26.00/person Holiday Menu VI..... \$38.00/person

Nuts n' Berries

spring greens, candied walnuts, pine nuts, dried cranberries, cherries, berries, chevre, honey basil vinaigrette

Muffins

carrot, banana nut, corn, whipped butter

Pork Roast

white wine, onion, cider, garlic, rosemary, roasted, creamy mustard sauce

Whipped Sweet Potatoes

whipped, citrus, brown sugar, butter, cinnamon & nutmeg, crunchy pecan streusel

Brussels Sprouts

blanched & pan-seared, sprout halves, garlic herb & balsamic butter, bacon

Dried Fruit Compote

sautéed, apricot, prune, figs, cranberries & pears, brandy syrup

Lobster Bisque

puree of butter, mirepoix, tomato, cream, sherry, lobster stock, herbs, seasonings, lobster bits

Challah Knots

whipped butter

Roasted Carved Prime Rib of Beef

marinated boneless rib roast, house seasoned, flame seared & mirepoix bed braised au jus, port shiitake, creamy horseradish, grated horseradish

Signature Rosemary Garlic Whipped Potatoes

whipped yukon potatoes, rosemary garlic scented buttery cream

Garlic, Gruyère & Cremini Bread Pudding

muffin-sized savory & moist garlicky creamy butter, roasted cremini mushrooms and gooey gruyère bread puddings

Broccoli Au Gratin

broccoli, onion, garlic, creamy cheese custard sauce, cheese (cheddar, gruyere or gouda), herbs & seasoning, golden panko topping

Heirloom Carrots

tri-colored heirloom carrots, sweet balsamic & thyme glaze, roasted

CANAPÉS SOUPS, BREADS, GRAVY & SAUCES À LA CARTE

Minimum Order: 6 Guests

CANAPÉS SOUPS

Butternut Squash Bisque.....\$16.50/quart
pureed velvety smooth, local roasted butternut squash & apples, garlic butter, mirepoix, cider, herbs & seasonings, candied bacon crumble

Harvest Mushroom..... \$18.00/quart
puree of butter, garlic, onion, celery, assorted mushrooms, cream, herbs & seasonings, roasted mushroom finish

Roasted Red Pepper & Smoked Gouda..... \$18.00/quart
garlic butter, mirepoix, roasted red bell pepper, smoked gouda, herbs, croutons

ML's Crab Chowder \$30.00/quart
butter, mirepoix, yukon, red bell pepper, parsley, cream, sherry, old bay, lump crab

Lobster Bisque..... \$30.00/quart
puree of butter, mirepoix, tomato, cream, sherry, stock, herbs, seasonings, lobster bits

CANAPÉS BREADS

Signature Bread Knots \$.55/each
onion dill, asiago, tomato, honey wheat, olive rosemary, challah

Biscuits \$.55/each
herb, cheddar, buttermilk, sweet potato

Muffins & Cornbread \$1.35/each
apple walnut, banana nut, blueberry, bran, carrot & raisin, coconut or cornbread

Popovers \$1.75/each
flaky & light

CANAPÉS GRAVY & SAUCES

Traditional Turkey Gravy \$8.00/pint
butter, turkey drippings, stock, roux, sherry, herbs & seasonings

Giblet Gravy \$8.25/pint
butter, mirepoix, fine diced turkey giblets, turkey drippings, stock, roux, hint ketchup, white wine, herbs & seasonings

Cranberry Chutney..... \$9.50/pint
citrus reduction, red onion, cranberries, apples, melon, raisins & seasonings

Creamy Mustard Sauce..... \$8.25/pint
butter, shallot, garlic, dijon & grande maille mustards, cream, herbs & seasonings

Herb Marsala Sauce \$15.75/pint
marsala wine reduction with shallot, garlic, herbs, mushrooms, butter & seasonings

Port Wine Demi-Glace..... \$16.25/pint
Canapés favorite! garlic butter, shallots, rosemary, port, sugar, demi...add mushrooms for \$1.60/pint

Béarnaise..... \$15.00/pint
fresh hollandaise with shallot, wine, tarragon & cracked pepper reduction

Horseradish Cream \$8.00/pint
creamy mixture & grated horseradish

CANAPÉS ENTRÉES À LA CARTE

Minimums required for some items.

CANAPÉS ENTRÉES

Whole Roasted Turkey

..... \$69.00/small (~11 lbs)

..... \$99.00/medium (~16 lbs)

..... \$136.00/large (~22 lbs)

moist brine, whole turkey, butter basted, fresh herbs, seasonings

options: carved, left whole, roasted, oven-ready

Deep-Fried Whole Turkey

..... \$71.00/small (~11 lbs)

..... \$98.00/medium (~16 lbs)

..... \$130.00/large (~22 lbs)

creole butter injected, cajun rubbed, deep-fried

options: carved, left whole

Roasted Turkey Breast\$59.00 (avg 7 lbs)

moist, all breast, oven roasted, herbs & seasonings

Applewood Smoked

Boneless Turkey Breast..... \$67.00 (avg 7 lbs)

boneless turkey breast, fresh herbs, applewood chip & charcoal smoked, sliced

Pot Pie..... \$5.00/ 4"

..... \$14.50/ 9"

golden pastry crust, sherry, cream, mirepoix, potatoes, peas, mushrooms

selection: chicken, turkey

Stuffed Turkey Breast\$9.75/person

(minimum order of 6 / 8oz total weight per person)

garlic butter, spinach, havarti & chevre, roulade-style

or old fashioned cornbread stuffing, roulade-style

Turkey Scaloppini..... \$7.50/person

(minimum order of 6 / 8oz total weight per person)

seasoned flour dusted boneless turkey breast,

pan-seared, herb marsala sauce

Game Hen\$10.75/person

moist brine, citrus glazed, wild rice pilaf

variations: southern & cornbread stuffing, lemon herb,

crispy asian & jasmine stir-fry

Spiral Ham\$5.95/person

(minimum order of 8 / 6oz total weight per person)

cured, oven finished, praline mustard glaze

Country Ham.....\$10.75/person

(minimum order of 10 / 6oz total weight per person)

salty, savory, stock simmered, tender...chef's favorite

options: shaved, sliced, left whole

Netted Pork Roast \$7.75/person

(minimum order of 6 / 8oz total weight per person)

netted light & dark pork, herb & seasoned rub, oven roasted

variation: apple, sage & prosciutto stuffed.....\$9.50/ person

Cider Glazed Pork Tenderloin\$9.50/person

(minimum order of 6 / 8oz total weight per person)

herb encrusted & cider glazed pork tenderloin

variation: pistachio encrusted (dijonnaise rubbed &

pistachio encrusted, seared & oven roasted)...\$10.50/person

Grilled Tenderloin of Beef \$17.00/person

(minimum order of 6 / 5oz total weight per person)

herb & seasoned beef tenderloin, flame grilled, bbq

basted, cooked to your preferred temperature, sliced to

your desired thickness

Tenderloin of Beef En Crouete \$22.50/person

(minimum order of 6 / 8oz total weight per person)

seared seasoned beef tenderloin, mushroom, walnut &

cilantro duxelle, pastry lattice, creamy mustard sauce &

port demi-glaze

Bacon Wrapped Filet of Beef\$19.50/person

(minimum order of 6 / 6oz total weight per person)

bacon-wrapped individual beef tenderloin medallions,

herb rubbed & seasoned, pan-seared, ready for

finishing

Grilled "Petit Filet" Beef\$9.00/person

(minimum order of 6 / 6oz total weight per person)

marinated beef shoulder loin (teres major), house

seasoned, flame grilled, port-shiitake demi, horseradish

cream

variations: braised, bbq, pacific rim glaze

CANAPÉS ENTRÉES & SIDES À LA CARTE

Minimum Order: 6 Guests

"Petit Filet" of Beef En Croute \$11.50/person
(minimum order of 6 / 8oz total weight per person)
marinated beef shoulder loin (teres major), house
seasoned, flame grilled, port-demi & mushroom sauce

Roasted Carved "Prime" Rib of Beef \$14.25/person
(minimum order of 10 / 8oz total weight per person)
marinated boneless rib roast, house seasoned, flame
seared, mirepoix bed braised au jus, port shiitake,
creamy horseradish, grated horseradish

Maryland Crab Cakes..... \$market/person
4oz golden old bay seasoned jumbo lump crabcakes,
rémoulade & cocktail sauce

Cedar-Planked Salmon\$12.50/person
8 oz, soaked cedar planks, flame grilled, moist &
smoky seasoned fresh salmon

CANAPÉS SIDES

vegetables, 4 oz portion
potatoes, pasta & stuffing, 6 oz portion
grains, 5 oz portion

**Signature Rosemary Garlic
Whipped Potatoes.....\$3.50/person**
whipped yukon potatoes, rosemary garlic scented
buttery cream

Smashed Red Skin Potatoes.....\$3.50/person
new potatoes, rosemary, garlic, butter, cream

Sweet Potato - Apple Hash\$3.50/person
sweet, yukon & red potatoes, red onion, green onion,
celery, apple, parsley, rosemary, thyme, stock

Steamed Parsley Potatoes\$3.25/person
buttery yukon potato wedges, steamed, fresh chopped
parsley, seasonings

Au Gratin Potatoes.....\$3.75/person
golden baked, thinly sliced potatoes, cream, cheddar,
butter, seasonings

Pommes Anna.....\$3.75/person
golden baked, thinly sliced potatoes, butter,
seasonings, pecorino crust

Whipped Sweet Potatoes\$4.00/person
whipped, citrus, brown sugar, butter, cinnamon &
nutmeg, crunchy pecan streusel or marshmallow
topping

Harvest Wild Rice Pilaf \$4.15/person
wild & brown rice, orzo, garlic, onion, scallion, dried
cherries, candied pecans, herbs

Spiced Fruited Quinoa \$4.15/person
white quinoa, diced apricot, cranberries & golden
raisins, pomegranate seeds, roasted almonds, chives,
maple spiced dressing, seasonings

Butternut Squash Israeli Couscous\$3.50/person
israeli couscous, preserved lemon, butternut squash,
mirepoix, spices, golden raisins, cayenne

CANAPÉS SIDES À LA CARTE

Minimums required for some items.

Minimum Order: 6 Guests

- Old Fashioned Stuffing\$3.50/person**
firm white bread, garlic, onion, celery, stock, parsley, sage, rosemary & thyme
- Cornbread Stuffing\$3.50/person**
savory cornbread, seasoning, garlic butter, onion, stock, parsley, sage, rosemary & thyme
- Cornbread, Dried Apricot & Pistachio Stuffing\$4.00/person**
savory cornbread, onion, dried apricots, pistachios, stock, parsley, seasonings
- Mushroom, Apple & Sausage Stuffing.....\$4.25/person**
firm white bread, seasonings, garlic butter, onion, apple, sweet sausage, herbs
- Roasted Vegetable & Chestnut Stuffing\$4.50/person**
roasted root vegetables, pulled ciabatta & roasted chestnuts, stock, herbs
- Garlic, Gruyère & Cremini Bread Pudding.....\$4.00/person**
muffin-sized savory & moist garlicky bread puddings, mushrooms & gruyère
- Broccoli Au Gratin.....\$3.25/person**
broccoli, onion, garlic, creamy cheese custard sauce, cheese (cheddar, gruyere or gouda), herbs & seasoning, golden panko topping
- Whiskey Glazed Carrots.....\$3.25/person**
sautéed, baby carrots, butter, brown sugar, jack daniels whiskey
- Glazed Carrots & Haricot Verts.....\$3.50/person**
carrot julienne & baby green beans, buttery honey glaze
- Heirloom Carrots\$6.00/person**
tri-colored heirloom carrots, sweet balsamic & thyme glaze, roasted
- Green Beans Almondine\$3.50/person**
blanched, butter, sautéed & seasoned, toasted almond tossed
- Southern Corn & White Cheddar Pudding..... \$3.75/person**
rich, creamy, corn pudding, white cheddar, scallion
- Creamed Onions.....\$3.50/person**
poached boiler onions, creamy mornay, nutmeg, sherry
- Roasted Parsnips & Carrots\$3.50/person**
roasted, julienne, garlic butter, agave, herbs & seasonings
- Parsnip & Garlic Puree.....\$3.50/person**
smooth, creamy parsnip puree, garlic, butter, shallots, thyme, nutmeg, baby spinach
- Winter Vegetables.....\$3.65/person**
herb roasted, brussels sprouts, butternut squash, parsnips, golden & purple beets, petit onions
- Maple Spiced Roasted Vegetables.....\$3.50/person**
maple syrup & chipotle roasted coated sweet, gold & red potatoes, carrots & onion
- Seafood Mac & Cheese \$9.50-14.00/person**
cream, butter, mascarpone, white cheddar, herb butter lemon panko topping
priced according to your selection: crab, shrimp, scallop and/or lobster
- Orzo Mac\$5.50/person**
creamy chevre sauce, orzo, baked buttery herb panko & candied bacon topping

CANAPÉS SWEETS & TREATS À LA CARTE

Minimums required for some items.

Pies, Cobblers, Crisps & Tarts

..... (1-1/2" to 2") \$1.50-3.00/each

..... (3-1/2" to 4") \$4.50-7.00/each

..... (9") \$12.00-18.00/each

house made delicate pie crusts encase your choice of fillings: apple spice, tart cherry, blueberry, peach, strawberry rhubarb, pumpkin, pecan, chocolate pecan, peanut butter & chocolate pudding, berger cookie, minced meat, coconut cream, banana cream, chocolate cream, lemon meringue, key lime

because we do the baking, you can create your preferred size from mini to individual to full size...and your covering from fully covered, special cut out, lattice, crumb, etc.

Croquembouche \$7.50/person

(minimum order of 10)

pyramid-shaped, custard-filled cream puffs, caramel coated, add a spun sugar wreath for an additional fee

Bûche de Noël \$4.90/person

(minimum order of 10)

traditional yule log, chocolate cloud roll, fluffy whipped cream, chocolate ganache coveture, marzipan holly leave & meringue mushrooms

Pumpkin Cheesecake \$45.00/each

(serves 10-12)

deep-dish gingersnap crust, rich creamy pumpkin cheesecake, bourbon sourcream topping, whipped cream crown

Pumpkin Roulade \$4.50/person

(minimum order of 10)

fluffy pumpkin roulade, spiced whipped cream, white chocolate & caramel drizzle, confectioner's sugar dusting

English Trifle \$9.50/person

(minimum order of 8)

layered brandy soaked sponge cake, vanilla custard, fruit coulis, fruit & whipped cream
variations: berries, strawberries & lemon curd, bing or sour cherries, apricot & kiwi, etc.

Mini Parfaits \$1.95/each

minimum order: 6 each

Chocolate Mousse Parfait

layered milk, dark & white chocolate mousse, crunchy cookies & berries

Pumpkin Tiramisu Parfait

cream soda soaked genoise cake, pumpkin mascarpone cream, toffee crunch

Sticky Toffee Pudding

stick toffee soaked date cake, rum mousse, toffee whip

Holiday Specialty Cookies.... \$5.00 filled & decorated

..... \$3.50 simple decoration

sweater, assorted snowflakes, mitten, christmas tree, gingerbread man, turkey, pilgrim, pumpkin

Bagged Cookie Favors..... \$.50 each

clear favor bagged, tied & bowed

Cookie Boxes..... \$12.00 each

cookie box is white with clear window & ribbon tied includes: 1 special filled & decorated holiday cookie, 1 simple decorated gingerbread man, 10 assorted holiday cookies & chocolate bark pieces

Standard Holiday Cookies \$.75 each

chocolate chip, chocolate chocolate chip, sugar, snickerdoodle, oatmeal raisin, peanut butter

Gourmet Holiday Cookies..... \$1.00-1.50 each

german sugar cookies, german ginger cookies, gingerbread cookies, chocolate chunk & pecan, white chocolate chunk & macadamia nut, irresistibles, snowballs, almond crescents, almond spritz, chocolate peppermint crinkles, jumbles, madeleines, linzer, coconut kisses, macaroons, french macarons



**Check out our Facebook page for photos
of our amazing holiday cookies!**