

# C a n a p é s



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, 25 November 2019. Orders must be picked up (or delivered) between 8am and 5pm on Wednesday, 27 November 2019.

### Christmas:

All orders must be received and confirmed by 4pm on Friday, 20 December 2019. Orders must be picked up (or delivered) between 8am and 5pm on Tuesday, 24 December 2019.

### New Years:

All orders must be received and confirmed by 4pm on Friday, 27 December 2019. Orders must be picked up (or delivered) between 8am and 5pm on Tuesday, 31 December 2019.

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 Croute ..... \$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!**