

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 Friday, 17 November 2023. Orders must be picked up (or delivered) between 8am and 5pm on Wednesday, 22 November 2023.

Christmas:

All orders must be received and confirmed by 4pm on Saturday, 16 December 2023. Orders must be picked up (or delivered) between 7am - 12pm on Sunday, 24 December 2023.

New Years:

All orders must be received and confirmed by 4pm on Tuesday, 26 December 2023. Orders must be picked up (or delivered) between 8am - 4pm on Sunday, 31 December 2023.

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 \$200.

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.....\$32.00 | person

Rosemary Roasted Turkey (7oz)

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

Gravy & Cranberry Chutney (4oz & 3oz)

sherry accented savory turkey gravy and citrus accented cranberry chutney

Old Fashioned Stuffing (6oz)

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

Rosemary Garlic Whipped Potatoes (6oz)

whipped yukon potatoes, rosemary garlic scented buttery cream

Green Beans Almondine (2oz)

blanched, butter, sautéed & seasoned, toasted almond tossed

Fresh Baked Breads (2 pieces per)

whipped butter

Holiday Menu II.....\$34.00 | person

Turkey Scaloppini (7oz)

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

Sweet Potato - Apple Hash (6oz)

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

Pan Seared Haricot Verts & Sweet Carrots (3oz)

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

Holiday Bistro Greens (4oz)

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 (2p)

whipped butter

Holiday Menu III..... \$36.00 | person

Butternut Squash Bisque (8oz)

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

Herbed Biscuits (2 pieces)

whipped butter

Smoked Boneless Turkey Breast (7oz)

boneless turkey breast, fresh herbs, applewood smoked, sliced, giblet gravy & creamy mustard sauce (4oz, 3oz)

Pommes Anna (6oz)

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

Roasted Autumn Vegetables (4oz)

oven roasted, butternut squash, carrots, parsnips, red onion, bell pepper & brussels sprouts finished with cranberries

Holiday Menu IV..... \$37.00 | person

Harvest Kale Salad (4oz)

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

Fresh Popovers (1pp)

butter, jam

Glazed Cornish Game Hens (1)

citrus & herb glaze, gastrique

Wild Rice Pilaf (5oz)

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

Maple Spiced Roasted Vegetables (4oz)

maple syrup & cayenne spiced coated butternut squash, carrots, parsnips, red onion, bell pepper & brussels sprouts finished with cranberries



CANAPÉS HOLIDAY MENU SELECTION

Please inquire about chafing dish rental for warm items.

Minimum Order: 6 Guests

Holiday Menu V..... \$42.00 | person

Nuts n' Berries (4oz)

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

Muffins (2 mini pp)

carrot, banana nut, corn, whipped butter

Pork Roast (7oz | 3oz)

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

Whipped Sweet Potatoes (6oz)

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

Brussels Sprouts (4oz)

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

Dried Fruit Compote (4oz)

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

Holiday Menu VI..... \$68.00 | person

Lobster Bisque (8oz)

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

Bread Knots (2pp)

whipped butter

Roasted Carved Prime Rib of Beef (10oz)

marinated boneless rib roast, house seasoned, flame seared & mirepoix bed braised, not sliced au jus, port shiitake, creamy horseradish, grated horseradish (2oz, 3oz, 1oz, 1oz)

Signature Rosemary Garlic Whipped Potatoes (6oz)

whipped yukon potatoes, rosemary garlic scented buttery cream

Garlic, Gruyère & Cremini Bread Pudding (5oz)

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

Broccoli Au Gratin (5oz)

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

Heirloom Carrots (2oz)

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

CANAPÉS SOUPS, BREADS, GRAVY & SAUCES À LA CARTE

CANAPÉS SOUPS

Butternut Squash Bisque.....\$17.50 | quart

pureed velvety smooth, local roasted butternut squash & apples, garlic butter, mirepoix, cider, herbs & seasonings, candied bacon crumble

Harvest Mushroom..... \$19.00 | quart

puree of butter, garlic, onion, celery, assorted mushrooms, cream, herbs & seasonings, roasted mushroom finish

Roasted Red Pepper & Smoked Gouda..... \$19.00 | 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..... \$45.00 | quart

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

CANAPÉS BREADS

Signature Bread Knots \$.75|each

onion dill, asiago, tomato, honey wheat, olive rosemary...minimums apply

Biscuits \$.75|each

herb & cheddar, buttermilk...minimum apply

Muffins & Cornbread.....\$1.35|each

apple walnut, banana nut, blueberry, orange cranberry, coconut or cornbread...minimums apply

Popovers \$1.95|each

flaky & light (minimum order of 10)

CANAPÉS GRAVY & SAUCES

Traditional Turkey Gravy.....\$11.00 | pint

butter, turkey drippings, stock, roux, sherry, herbs & seasonings

Giblet Gravy\$11.25 | pint

butter, mirepoix, fine diced turkey giblets, turkey drippings, stock, roux, hint ketchup, white wine, herbs & seasonings

Cranberry Chutney.....\$11.50 | pint

citrus reduction, red onion, cranberries, apples, melon, raisins & seasonings

Creamy Mustard Sauce.....\$11.00 | pint

butter, shallot, garlic, dijon & grande maille mustards, cream, herbs & seasonings

Herb Marsala Sauce \$17.75 | pint

marsala wine reduction with shallot, garlic, herbs, mushrooms, butter & seasonings

Port Wine Demi-Glace..... \$18.25 | pint

Canapés favorite! garlic butter, shallots, rosemary, port, & demi...add mushrooms for \$1.60/pint

Béarnaise.....\$17.00 | pint

fresh hollandaise with shallot, wine, tarragon & cracked pepper reduction

Horseradish Cream\$10.00 | pint

creamy mixture & grated horseradish

CANAPÉS ENTRÉES À LA CARTE

Minimums required for some items.

CANAPÉS ENTRÉES

Whole Roasted Turkey | Raw Beginning Weight (estimate 1.25lbs raw starting weight per person for whole bird)

moist brined, butter basted, fresh herbs, & seasonings

options: brined & prepped for customer to roast, roasted & left whole, or roasted & carved

.....\$75.00 | **small (~11lbs)**

.....\$105.00 | **medium (~16lbs)**

.....\$141.00 | **large (~22lbs)**

Roasted Turkey, Breast.....\$23.00 | lb

Roasted Turkey, Mixed Meat\$16.00 | lb

Deep-Fried Whole Turkey | Raw Beginning Weight

.....\$90.00 | **small (~11lbs)**

.....\$128.00 | **medium (~16 lbs)**

.....\$166.00 | **large (~22 lbs)**

creole butter injected, cajun rubbed, deep-fried

options: carved, left whole

Roasted Turkey Breast.....\$59.00 (avg 6 lbs)

moist, all breast, oven roasted, herbs & seasonings

Applewood Smoked Boneless Turkey

Breast.....\$67.00 (avg 6 lbs)

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

Pot Pie..... \$5.75|4"

.....\$35.00|10"

golden pastry crust, sherry, cream, mirepoix,

potatoes, peas, mushrooms* *optional

selection: chicken, turkey

Stuffed Turkey Breast\$15.75 | 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.....\$14.50 | person

(minimum order of 6 | 8oz total weight per

person) seasoned flour dusted boneless

turkey breast, pan-seared, herb marsala sauce

Game Hen\$15.75 | person

moist brine, citrus glazed, wild rice pilaf

variations: southern & cornbread stuffing, lemon

herb, crispy asian & jasmine stir-fry

Spiral Ham\$6.95 | person

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

cured, oven finished, praline mustard glaze

Country Ham.....\$15.75 | 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\$15.75 | person

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

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

variation: apple, sage & prosciutto stuffed.....\$11.50/ person

Cider Glazed Pork Tenderloin\$15.50 | 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)...\$12.50/person

Grilled Tenderloin of Beef..... \$35 | person

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

herb & seasoned beef tenderloin, flame grilled, bbq

basted, cooked to your preferred temperature, sliced

to your desired thickness (see sauce selection)

Tenderloin of Beef En Crouete\$47 | 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\$42 | person

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

bacon-wrapped individual beef tenderloin medallions,

herb rubbed & seasoned, pan-seared, ready for

finishing (see sauce selection)

Grilled "Petit Filet" Beef\$14.50 | person

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

marinated beef shoulder loin (teres major), house

seasoned, flame grilled (see sauce selection)

variations: braised, bbq, pacific rim glaze

CANAPÉS ENTRÉES & SIDES À LA CARTE

Minimum Order: 6 Guests

"Petit Filet" of Beef En Croute \$19.50|person
(minimum order of 6 | 8oz total weight per person) marinated beef shoulder loin (teres major), house-seasoned, flame grilled, mushroom, walnut & cilantro duxelle, pastry lattice

Roasted Carved "Prime" Rib of Beef.....\$31 | person
(minimum order of 10 | 8oz total weight per person) marinated boneless rib roast, house-seasoned, flame seared, mirepoix bed braised, au jus

Maryland Crab Cakes\$7.50 | oz
golden old bay seasoned jumbo lump crabcakes rémoulade & cocktail sauce

Cedar-Planked Salmon\$22.50 | person
8 oz, soaked cedar planks, flame grilled, moist & smoky seasoned fresh salmon
note: other versions available

CANAPÉS SIDES & PORTION SIZES

vegetables, 2-4 oz portion
potatoes, pasta & stuffing, 6 oz portion
grains, 5 oz portion

Signature Rosemary Garlic

Whipped Potatoes.....\$4.50|6oz
whipped yukon potatoes, rosemary garlic scented buttery cream

Smashed Red Skin Potatoes.....\$4.50|6oz
new potatoes, rosemary, garlic, butter, cream

Sweet Potato - Apple Hash\$4.75|6oz
sweet, yukon & red potatoes, red onion, green onion, celery, apple, parsley, rosemary, thyme, stock

Steamed Parsley Potatoes\$4.25|6oz
buttery yukon potato wedges, steamed, parsley, seasonings

Au Gratin Potatoes.....\$4.75|6oz
golden baked, thinly sliced potatoes, cream, cheddar, butter, seasonings

Pommes Anna.....\$4.75|6oz
golden baked, thinly sliced potatoes, butter, seasonings, pecorino crust

Whipped Sweet Potatoes\$4.50|6oz
whipped, citrus, brown sugar, butter, cinnamon & nutmeg, crunchy pecan streusel or marshmallow topping

Harvest Wild Rice Pilaf \$4.25|5oz
wild & brown rice, orzo, garlic, onion, scallion, dried cherries, candied pecans, herbs

Spiced Fruited Quinoa \$4.25|5oz
white quinoa, diced apricot, cranberries & golden raisins, pomegranate seeds, roasted almonds, chives, maple spiced dressing, seasonings

Butternut Squash Israeli Couscous\$4.00|5oz
israeli couscous, preserved lemon, butternut squash, mirepoix, spices, golden raisins, cayenne

CANAPÉS SIDES À LA CARTE

Minimum Order: 6 Guests

Old Fashioned Stuffing\$4|6oz
firm white bread, garlic, onion, celery, stock, parsley, sage, rosemary & thyme

Cornbread Stuffing\$4.50|6oz
savory cornbread, seasoning, garlic butter, onion, stock, parsley, sage, rosemary & thyme

Cornbread, Dried Apricot & Pistachio Stuffing\$4.50|6oz
savory cornbread, onion, dried apricots, pistachios, stock, parsley, seasonings

Mushroom, Apple & Sausage Stuffing.....\$4.75|6oz
firm white bread, seasonings, garlic butter, onion, apple, sweet sausage, herbs

Roasted Vegetable & Chestnut Stuffing\$4.75|6oz
roasted root vegetables, pulled ciabatta & roasted chestnuts, stock, herbs

Garlic, Gruyère & Cremini Bread Pudding.....\$5.25|6oz
muffin-sized savory & moist garlicky bread puddings, mushrooms & gruyère

Broccoli Au Gratin.....\$4.75|5oz
broccoli, onion, garlic, creamy cheese custard sauce, cheese (cheddar, gruyere or gouda), herbs & seasoning, golden panko topping

Whiskey Glazed Carrots.....\$4.25|4oz
sautéed, baby carrots, butter, brown sugar, jack daniels whiskey

Glazed Carrots & Haricot Verts.....\$4.25|4oz
carrot julienne & baby green beans, buttery honey glaze

Heirloom Carrots\$6.00|4oz
tri-colored heirloom carrots, sweet balsamic & thyme glaze, roasted

Green Beans Almondine\$4.25|4oz
blanched, butter, sautéed & seasoned, toasted almond tossed

Southern Corn & White Cheddar Pudding..... \$4.50|each
muffin, rich, creamy, corn pudding, white cheddar, scallion

Creamed Onions.....\$4.50|4oz
poached boiler onions, creamy mornay, nutmeg, sherry

Roasted Parsnips & Carrots\$4.50|4oz
roasted, julienne, garlic butter, agave, herbs & seasonings

Parsnip & Garlic Puree.....\$4.50|6oz
smooth, creamy parsnip puree, garlic, butter, shallots, thyme, nutmeg, baby spinach

Winter Vegetables.....\$4.50 |4oz
herb roasted, brussels sprouts, butternut squash, parsnips, golden & purple beets, petit onions

Maple Spiced Roasted Vegetables.....\$4.50|4oz
maple syrup & cayenne spiced coated butternut squash, carrots, parsnips, red onion, bell pepper & brussels sprouts with cranberries

Mac & Cheese.....\$12.50 |lb
cream, butter, velveeta, cheddar & parm buttery panko topping
(customized macs can be accommodated)

Orzo Mac\$5.50|6oz
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 | each**
..... (4") **\$5-7 | each**
.....(9") **\$20-30 | each**

house made delicate pie crusts encase your choice of fillings: apple, tart cherry, blueberry, peach, strawberry rhubarb, pumpkin, peanut butter & chocolate pudding, lemon meringue, coconut cream, banana cream, chocolate cream, berger cookies, pecan, chocolate pecan, minced meat & 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\$75 | each
(serves 10)

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

Bûche de Noël\$50 | each
(serves 10)

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

Pumpkin Cheesecake\$60 | each
(serves 8-10)

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

Pumpkin Roulade\$30|each
(serves 6)

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

English Trifle\$70 | each
(serves 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\$3.50|each
minimum order: 6 each | 7oz

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&up | filled & decorated
..... **\$4 | simple decoration**

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

Bagged Cookie Favors.....\$0.50+ | each
clear favor bag & bowed

Cookie Boxes.....\$20 | each & \$25 | gf 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\$0.75 | each

chocolate chip, oatmeal raising, sugar, snickerdoodle

Gourmet Holiday Cookies.....\$1-2.50 | each

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



Check out our Facebook page & website for additional offerings in our café & bakery