



Sissi Fabulous Food

2018

CANAPES AND BOWL FOODS

Finger food: European and International specialties

These are cocktail party items, which can be combined to offer your guests a meal which is eaten in canapé form and as such with fingers or skewers. This has proven to be an original way to accommodate a substantial number of people for a standing meal or indeed a cocktail party.

Canapés priced at £6.00

Meat & Poultry

Vitello tonnato bites

Mini crepes filled with duck breast and sweet sesame sauce

Mini Yorkshire puddings with Argentinean beef fillet and horseradish

Tamarind glazed chicken lollipops with blue cheese dip

Skewers of Argentinean fillet beef with horseradish or honey mustard sauce

Lamb & apricot tagine in a filo pastry case

Fish & Seafood

Mini strudels filled with lobster/prawns and vegetables

Pan-fried queen scallops served in their shells topped with sweet potato purée

Monkfish kebabs in a mozarabic style

King prawns with Thai spices and guacamole

Soft-shell crab tempura with wasabi mayonnaise

Vietnamese rice-paper rolls with Vietnamese dipping sauce (nuoc cham) and filled with prawns

Sashimi of tuna or salmon with wasabi soy sauce

Tuna tataki with sesame, ginger and soy sauce

Fish and chips in a cone

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Canapés priced at £5.00

Meat & Poultry

Mini crepes filled with Osso bucco & saffron risotto

Mini hamburgers/cheeseburgers with relish in a brioche bun

Mini cups of white onion soup with duck confit

Green beans and prosciutto bundles with pesto dip

Mini "Wienerschnitzel" (veal) with chive sauce

Chicken & lemon tagine in a filo pastry case

Spicy lamb kebabs with a mint yoghurt dip

Empanadas chilenas

Argentinean Empanadas with beef

Fish & Seafood at £5.00

Mini strudels filled with Asian-style cod & stir-fried vegetables
Spoons filled with cauliflower purée with Asian glazed-halibut/ sable fish
Blinis with smoked salmon, crème fraîche and dill
Bloody Mary tomato soup with vodka-infused crème fraîche & sustainably-sourced caviar
California rolls with soy sauce and pickled ginger

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Canapés priced at £4.00

Meat & Poultry

Roasted figs with honey, parma ham, & Roquefort on toasted sourdough
Variety of Austrian and German Sausages with Sauerkraut and sweet mustard

Fish & Seafood

Mini strudels filled with smoked salmon and cream cheese
Lemon sole goujons with tartar sauce
Salmon dice with teriyaki glaze
Quail egg halves with sustainably-sourced caviar and sour cream

Vegetarian

Mini strudels filled with spinach, feta cheese and roasted pine nuts
Mini quiches with mushroom, pesto and melted gruyère
Yuka (fried south American root vegetable) with guacamole
Vietnamese rice-paper rolls with Vietnamese dipping sauce (nuoc cham) and filled with mixed vegetables
Mini crêpes filled with:
- Enoki mushrooms
- Green asparagus and pesto
Risotto on a spoon with:
- Wild mushrooms
- Saffran Courgettes and Prosecco
- Roasted pumpkin

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Canapés priced at £3.00

Meat & Poultry

Brioche with “Prager” ham slices, cornichons and mustard
Chicken breast on skewers with peanut satay sauce

Fish & Seafood

Crispy scampi with lemon mayonnaise
Spoons filled with confit of trout, avocado and sauce mousseline
“Vollkornbrot” (wholemeal bread) with herring fillets, crème fraîche and dill
Prawn or seafood gyoza with yuzu sauce
Peruvian “ceviche” on spoons or baby gem lettuce

Vegetarian

Basket of crudités with quail eggs, & Austrian “Liptauer” served in a head of cabbage
Skewers of green and white tortellini with rocket pesto
Truffle risotto balls filled with melted mozzarella (arancini) & with sweet chilli mayo
Envelopes of grilled aubergine or courgette with roasted mushrooms and pesto
3 classic Arabic dips with warm north African breads
Cherry tomato & baby mozzarella skewers with basil
Empanadas with cheese
Crostini with goat cheese, roasted portabella mushrooms and red peppers
Vegetable gyoza with plum sauce

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Canapés priced at £2.00

Meat & Poultry

Sissi’s truffled chicken liver pate with mixed crackers
Mini cups of Austrian potato soup with crispy speck or croutons
Austrian meatballs with tomato and red pepper coulis
Thai chicken curry soup served in a mini cup
Quesadillas with chicken and tomato salsa
Mini cocktail cumberlands with honey mustard

Fish & Seafood

Mini fish cakes on cucumber slices topped with wasabi mayonnaise
Endives with salmon mousse
Quesadillas with prawns and tomato salsa

Vegetarian at £2.00

Pâte a choux puffs filled with mushroom purée

Mini pizzas with a variety of toppings

Mini croutons with melted parmesan and basil

Fried plantains with “pico de Gallo” salsa

Vegetable spring rolls with sweet chilli sauce

Edamame beans with rock salt

Vegetable maki with cucumber and avocado

Mini cups of:

- Butternut squash soup*
 - Celeriac & parsnip velouté*
 - Cucumber and dill vichyssoise*
 - Smooth gazpacho with cucumber jelly*
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Sweet items

£2.00

Mini crepes with chocolate praline

Sissi’s fudge brownies

Sissi’s rich chocolate truffles

Skewers of mixed exotic fruit and berries with chocolate dipping sauce

Black and white chocolate mousse on spoons

£3.00

Mini tarte au citron

Chocolate petits fours with passion fruit, raspberry or caramel cream

Sissi’s Kaiserschmarrn on spoons with plum compote (Austrian speciality consisting of a sweet omelette)

Mini quenelles of sorbets on spoons:

- Strawberry*
- Lemon*
- Mango*
- Pistachio*

£4.00

Mini tarte tatin

Mini Sachertorte

Mini doughnut balls with cinnamon sugar and apple puree

Sissi's coconut meringues

Eton mess in a cup

Variety of ice creams served in mini cones

Sissi's Mini Austrian strudels filled with:

- Apples
- Poppy seeds
- Banana strudel
- Summer Berry (summer)

£5.00

Mini pavlovas with fruits of the forest

Variety of colourful macaroons

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Bowl food

£8.00

Courgette, Gruyere and prosecco risotto with parsley pesto
Wild mushroom risotto
Butternut squash risotto with mascarpone and herbs
Lebanese aubergine salad
Grilled Mediterranean vegetables on couscous salad with basil & lemon
Spinach and ricotta stuffed tortellini with rocket pesto
Italian Trofie with French beans, pesto, roasted pine nuts and Parmigiano

£8.50

Seafood and saffron "quinotto" (quinoa risotto)
Wild mushroom "quinotto" with micro rocket (quinoa risotto)
Moroccan lamb tagine with Sissi's couscous salad
Sissi's Austrian beef Gulasch on Spaetzle
Shredded Peking duck with mixed baby leaf salad and Asian vinaigrette
Asian chicken and vegetable stir-fried buckwheat noodles
Prawn Pad thai with rice noodle
Asian glazed salmon on braised puy lentils
Celeriac and pea purée with herb crusted cod fillet

£9.50

Black cod with julienne of courgettes and carrots
Black squid ink linguine with sautéed hand-dived scallops

Street food at £8.00

Sesame bun sliders

- *Pulled Cuban pork and aji mayo*
- *100% British beef burgers with tomato relish, lettuce and gherkin*
 - *Multi bean with North African spices veggie burger*
 - *Mackerel and pickled beetroot slaw*
 - *Argentinean beef steak with Chimmichurri*

Mexican tacos (soft flour or corn tortillas all served with tomatillo salsa & spring onions)

- Ox tongue
- Beef fillet strips
- Grilled chicken breast strips
- Black pinto beans

Burritos (soft flour tortilla, rice, beans, guacamole, salsa pico de gallo and cheese)

- Pulled pork
- Ground beef
- Grilled peppers

Japanese hand-rolls (seaweed, sushi rice, avocado and wasabi mayo)

- Soft shell crab tempura
- Prawn tempura and salmon
- Chilli Tuna loin

Mini gourmet tea sandwiches

£3.00

Honey roast ham and aged gruyere on brioche
Croque Monsieur with Swiss Gruyere and honey roast ham
Brie de Meaux with tomato chutney
Quail egg salad with mixed herbs and cress

£5.00

Parma ham and marinated artichokes
Smoked salmon with cream cheese on bagels
Argentinean beef fillet with white asparagus and horseradish mayonnaise
Truffle and chicken liver pâté with cornichons
Brioche bites with lobster, Mary rose sauce & baby gem

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<i>Type of event</i>	<i>Food</i>	<i>Service</i>	<i>Misc</i>
<i>Canapés for drinks party or finger food buffet</i>	<i>£2-£6 per item per person</i>	<i>+ £40 per hour, per chef +£40 per hour, per butler (if required)</i>	<i>+ £70 transport fee</i>
<i>Bowl food – street food</i>	<i>£8-£9.50 per person</i>		
<i>Wines, champagne and cocktails – supplied by our merchant but delivered upon request or can be served at an event</i>	<i>See separate wine list</i>		<i>+ £70 transport fee</i>
<i>Wine / champagne / water glasses</i>	<i>£0.60 per glass</i>	<i>+ 25%</i>	<i>+ £70</i>
<i>French Imitation bone cutlery</i>	<i>£0.40 per item</i>	<i>breakage and</i>	<i>delivery/</i>
<i>Bowls for bowl food or china plates</i>	<i>£1.00 per item</i>	<i>loss deposit</i>	<i>collection fee</i>

NB: Our minimum charge is £800, which can include the above dishes, canapés, drinks, and equipment but excludes service, carriage & VAT.

Service and staff are for a minimum of 4 hours and are priced at £50 per hour for chefs and butlers, £40 per hour for kitchen assistants and £36 per hour for cloakroom hostesses and kitchen porters.

Carriage is charged at £70 each way within central London. Staff costs and carriage are subject to VAT.

If you are interested in booking us for an event or would like more information on the services and food we can offer please contact us via the following:

Phone: +44 207 622 9548

Email: contact@sissifabulousfood.com

NB: All above prices are subject to VAT