

# Canape & Bowl

Plated Event Management

PLATED







# Asian Canapes

- Roast Pork Stuffed Rice Ball
- Tofu Stuffed Rice Ball
- Hoisin Duck Cones
- Shredded Carrot, Cabbage, Beansprout Cones (V)
- Prawn Water chestnut Buttons
- Prawn Rice Paper Parcels
- Peanut Salad Wonton Paper Cups (V, Vegan)
- Thai Fish Cake with a mango puree
- Thai Mango, Chilli and Lime Cups
- Vegetable Summer Rice paper Roll (V, Vegan)
- Vegetable Steamed Bun
- Haw Kow
- Pork Steamed Bun



P L A T E D

# Asian Bowl

Bibimbap - Thinly sliced Beef .Asian Vegetables, Shitake mushrooms in a Gochujang Sauce.

Asian Noodle Salad - Fine Vermicelli. Fresh Vegetables. Served in a light and tangy Asian Dressing. (V, Vegan)

Aubergine Teriyaki - Aubergine, Radishes, Edamame Beans on a jasmine rice (V, Vegan)

Thai Buddha Bowl w/Peanut red Curry Sauce (V, Vegan)

Thai Green Curry with Chicken or Veg

Aromatic seafood on noodles (replace seafood with veg) and tofu.

Thai Veggie Rice Bowl- with Ginger and Soy topped with crushed peanuts (V, Vegan)





# Classic Canapes



P L A T E D



- Mini Caprese Salad (V)
- Bruschetta Selection (V)
- Aubergine Rolls with Quinoa and Beetroot (Vegan & GF)
- Crab Tortellini Boats
- Four Cheese ravioli with Napoli sauce (V, Vegan)
- Mozzarella, Tomato & Basil on Melba Toast.(V)
- Polpettes with Napoli Sauce
- Savoury Choux Bun with a Cream Cheese & Herb filling (V)
- Salmon and Crème Fresh Shots. Topped with a Watercress Puree
- Mint & Pea Tartlets (V)
- Roasted Pepper, Baby Tomatoes & Vinaigrette in baby gem lettuce Cups (V, Vegan, GF)
- Tuna Crunch Sandwich Rounds
- Smoked Salmon Bellini
- Fish Fritters with a Tarter puree
- Artichoke and Spinach cream Cups (V, Vegan)

P L A T E D



# Classic Bowls

Roast Beef, Sweet Carrot and Parsnip on creamy potato,  
with red wine jus.

Crusty Bread roll filled sweet potato and lentil stew (V,  
Vegan)

Fish and Chip Cones

Cured meat Anti Pasti Bowl

Roasted cauliflower and -broccoli bowl with tahini  
hummus (V, Vegan GF)

Roasted Chicken, Squash and aubergines cubes with  
grains

Antipasti Rigatoni - Marinated Olives, Artichoke Hearts  
and Rigatoni (V, Vegan)

P L A T E D





# American Canapes

Mini Sliders with Angus beef (upgrade to Wagyu £3.50)

Bourbon Glazed Pork Belly 12 Hr Slow cooked pulled pork

Chicken empanadas

Salt Fish Fritters with mango salsa

Corn Fritters (V) (GF)

Fish Dogs with Relish

Crab Cakes w\ Horseradish

Deviled Eggs with Cured Ham (GF)

Three Cheese Mini Mac Cups (V)

Mini Brioche Lobster Rolls

Pickled Mini Shrimp & Spinach Sauce Cups

Tangy Chopped Vegetable Cups (V,Vegan)





# American Bowls



Beef & bean chilli with chipotle yogurt 5.25

Rice Bowl (V)

Mac and Cheese, topped with a breadcrumb crust (V) 4.95

Buffalo Wings, Blackened Corn, American slaw. 5.25

Coconut Shrimp, Pineapple Salsa, Vegetable Manapua (steamed bun) 5.5

Sweet Potato Fries, Sautéed rainbow shard and plantain (V, Vegan) 4.95

# Latin Canapes



PLATED

Mini Tacos filled with a choice of fillings  
(Vegetables (V),Vegan), Meat and Fish)

Mini Beef tamales

Avocado Quesadillas

Filo Tacos

Mini Chipotle-Lime Carnitas

Enchilada Meatball

Huevos Diablos (V)

Ground beef, Cheese, Salsa Nacho

Cuban Slider (Ham and Jalapeno Cheese)



PLATED



# Latin Bowls

Prawn and Avocado Salsa with rice

Chicken and Okra Fried Rice

Carne Guisada with rice

Vegetable Tamale bowls (V, Vegan)

Spicy Black Bean and Corn on rice with  
salsa(V, Vegan)



PLATED



# Delivery & Service



PLATED

Plated Events offers a one stop shop for all your catering needs...

Providing:

Staff | Hire Equipment | Delivery only Service



Minimum Canape Orders

6 Canapes 2xMeat | 2xVegetable | 2xFish

30 Guests

12.5% Service Charge Plating & Delivery





PLATED

FIND

Our Website

[www.plated-events.com](http://www.plated-events.com)