



CANAPE & BOWL FOOD MENU

Created to showcase the very best of Louie Cuisine, the menu includes a variety of items perfect for standing events & celebrations.

COLD CANAPES



Oyster Tower Selection:

Gillardeau £6.5, Carlingford £6.5, Maldon £5

Wild Mushroom Pate, Rice Cracker, Sesame Seeds (VE, GF))	£4.5
Seared Sesame Tuna & Paprika Mayonnaise Crostini	£5

TARTLETS

Beef Filet Steak Tartar, Honey Cured Egg Yolk	£6
Lobster & Prawn Cocktail	£6
Cured Celeriac & Truffle Mayo	£4.5
Beetroot Tartar & Stilton Cheese	£4.5

BLINIS

Salmon & Avocado Yogurt, Baeri Caviar	£7
Caviar & Blinis, Crème Fraiche	£7

BOWL FOOD

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)	£7
Beetroot & Roqueford Cheese Salad	£7

HOT CANAPES



TARTLETS

Root Vegetable Fricassée, Spiced Tomato (V, GF) £5

SKEWERS

Black Angus Filet Steak, Glazed Red Wine (GF) £11

Tempura Fried Tiger Prawns (V) £11

CROQUETTES

Andouille Sausage & Potato Croquettes (GF) £6

Truffle Polenta & Smoked Cheese Fritters (VE, GF) £6

BOWL FOOD

Creole Spiced Ratatouille, White Polenta (VE, GF) £12

Butternut Squash Risotto, Rocket Pesto (VE) £12

Shrimp Creole Macaroni, Herb Crumb £14

Black Angus Filet, Peppercorn Sauce, Baby Watercress (GF) £15

Iberico Pig Cheeks, Truffle Grits, Orange Gremolata (GF) £15

Roasted Seabream, Swiss Chard, Amercaine Sauce (GF) £15

CONES

New Orleans Spiced Mini Sausage Rolls £7

Tempura Fried Broccoli, Espellette Pepper (VE, GF) £7

Fried Koffmann Chips, Gravy £7

LATE NIGHT SNACKS

Beef Sliders, Monterey Jack Cheese, Smoked Pickles £8

Mini Lobster Roll, Dill, Mayonnaise £8

Truffle Cheese Toasties, Baby Spinach (V) £7

DESSERT CANAPES



Mini Pavlova, Seasonal Fruits (V, GF) £3

TARTLETS

Pecan Curd Tartlet (V) £3.5

Fruit Tartlet (V) £5

Chocolate Tartlet (V) £5

PROFITEROLES

Vanilla Cream Profiterole (V) £3.5

Chocolate Profiterole (V) £3.5

Red Berry Profiterole (V) £3.5