

## BRUNCH CANAPÉS

### ★★★★★ WHAT IS A CANAPÉ? ★★★★★

#### KRAFTY BRUNCH CANAPÉS

Krafty Catering takes a modern approach to classic hors d'oeuvres by reinventing some of the classics with culinary flare and crafting new ones inspired by our favourite foods and travels. We put as much attention to detail, techniques and ingredients into canapés as any other course.

#### HOW MANY SHOULD I SERVE?

It's best to calculate the amount per person.

**Canape-only party:** 8-10 savory and 1-2 sweet canapés per person for a standard 4-hour private party, where no other food is served.

**Combo canape and benny bar brunch reception:** 3-4 pieces per person will do just right. This will tease the taste buds but won't be enough to spoil appetites and work well with our creative custom benny bar!

#### DID SOMEONE SAY CANAPÉS & A BENNY BAR?

That's right, this fun combination is one of our increasingly popular events. What better than creative brunch canapés combined with a unique custom made benny. If you've ever been to a Krafty brunch you'll know what we're talking about.

Hop over to our brunch catering menu at [kraftykitchen.ca/krafty-catering/brunch-catering](http://kraftykitchen.ca/krafty-catering/brunch-catering) to find out more.

20 person minimum

★★★★★ BRUNCH CANAPÉS ★★★★★

**BACON MINI EGGS BENEDICT**

Round tart shell, smoked bacon lardons, poached quail egg, citrus hollandaise.

**SPINACH MINI EGGS BENEDICT**

Round tart shell, sauteed spinach and shallot, poached quail egg, fresh tarragon and citrus hollandaise (V)

**SOCKEYE SALMON MINI EGGS BENEDICT**

Round tart shell, smoked salmon lox, poached quail egg, dill and citrus hollandaise

**CAPRESE MINI BENEDICT**

Marinated tomato, basil, fior de latte, poached egg, savoury tart shell, hollandaise (V)

**MINI WILD MUSHROOM**

Roasted mushrooms, cheese curds, quails egg, savoury tart shell, truffle hollandaise (V)

**SMOKED SALMON QUICHE**

Egg custard, crème fraiche, pickled onion

**QUICHE LORRAINE**

Egg custard, phyllo crisp, smoked bacon, caramelized onion

**BACON AND DEVIL EGG**

Hard cooked egg, devil egg mousse, crisp bacon (GF)

**PIG IN A BLANKET**

House bratwurst, puff pastry, tomato compote

**ASPARAGUS AND PROSCIUTTO ROULADE**

Truffled yolk, pickled asparagus

**SPINACH "GOMAE" PHYLLO CUP**

Sesame miso dressing, shaved cucumber (V)

**TOMATO GASPACHO SHOT**

Brioche crouton (V,GF)

**AVO ON TOAST**

Toasted sourdough, mashed avocado, cashew "hollandaise" (VV)

**STEAK AND EGGS**

Toasted sourdough, grilled flank, sunny up quails egg, chimichurri

**CHICKEN & PANCAKE**

Mini pancake, buttermilk fried chicken, cheddar and apple slaw, hot sauce

**FRESH FRUIT SKEWER**

Seasonal fresh fruit skewer, poppy seed yogurt dressing (GF,V)

**SWEET PANCAKES**

Maple syrup, stone fruit compote, mint (V)

**COCONUT BANANA PANCAKE**

Caramelized banana, toasted coconut, maple syrup (V)

★★★★★ TIPS ★★★★★

When ordering think per person per hour. A rule of thumb is 3-4 per person per hour.



Try to find out if any of your guests have food intolerances or allergies. We have plenty of gluten free, vegan and vegetarian ideas!



It's always a good idea to have both cold and hot options.



Maybe also mix in a little sweet to contrast the savoury?



Make sure you cater for all tastes and preferences - have seafood, meat and vegetarian canapés.



Or...tell us your vibe and then leave the choices to us - we love curating almost as much as cuisine!



20 person minimum