



SAMPLE MENU CANAPE & NIBBLES

All produce is sourced from our finest Yorkshire Farms



These are just some of our favourite **El Kantina** canapé - our menu changes regularly with the seasons and can be tailored to suit your own needs or dietary requirements. Please select a many canapé as you would like for to create your perfect menu

Canapé Menu

(served around the room to your guests by our team)

- Cheese and Chorizo Bites
- Sticky mini sausages with a House sweet chilli dip
- Paprika Spiced popcorn cones
- Ceviche Tostadas - marinated seafood in a lime, chilli marinade on crunchy Tostadas
- Guacamole Crostini with Coriander Salsa
- Goats Cheese Crostini with smoky Salsa
- Avocado and Corn Tostada with Pink Chilli Mayo
- Maple bacon and cream cheese on heart shaped mini toasts
- Walnut and cream cheese Crostini with a sweet honey glaze
- Spiced pork meatballs with a BBQ dip
- Mini corn on the cob with garlic and herb or chilli and coriander butter
- Mexican Gazpacho shots with Feta and parsley croutons and a dash of Tequila!
- Potato skins with cheesy, chive-y soured cream
- Herb roasted mini vegetable skewers with chive dip
- Cream cheese and salsa Crostini
- Creamed chicken and chive cups
- Avocado, prawn and mango Tostada
- Crushed avocado and cream cheese on nut toasts

Premium Canapé and Bowl Food

(larger portion sizes to suit either canape reception or bowl food event)

- El Kantina Pulled Pork 99 – a waffle cone filled with pulled pork with a chorizo flake!
- Cone of Nachos with cheese, Salsa, Chipotle cream and Jalapenos
- Shredded Chipotle Chicken Taco with fresh salad, Salsa and Coriander
- Pulled Pork soft or hard shell Taco with fresh salad, Salsa and Sour Cream
- Mini Yorkshire Puddings filled with pulled pork and sticky BBQ sauce
- Fresh mixed salad pots with rainbow peppers, pineapple, Coriander and a sweet mustard dressing
- Prawn and Mango cocktail

