

## VINTAGE CHRISTMAS CANAPES & GRAZING

Arranged on a grazing table with a selection of crackers, artisan breads, kitchen pickles & fruit, and styled with foliage and fairy lights.

Mini martini  
glasses with poached  
prawns & a mango  
cocktail sauce

Bruschettas  
with blackberry,  
goats cheese &  
tarragon

A selection of homemade  
sandwiches

Rare roast beef forks  
with rocket &  
horseradish cream

Quails eggs with celery  
salt and poppy seeds

Cheese cake Christmas  
tree stand

### DESSERT

Gold & white cake truffles  
Strawberries  
Black & gold wrapped chocolates



Caiger & Co.  
Catering



## WHITE CHRISTMAS CANAPES & GRAZING

Arranged on a grazing table with a selection of crackers, artisan breads, kitchen pickles & fruit, and styled with foliage and fairy lights.

Grilled white pepper &  
parmesan chicken  
skewers

Piles of mini meat &  
vegetarian pies, house  
chutneys and pickles

Leek & brie tartlets  
with truffle oil

Blini selection with  
smoked salmon or  
whipped feta, and black  
olives & rosemary

Cones of popcorn with  
maple & smokey salt

Cheese cake Christmas  
tree stand

### DESSERT

Meringue kisses  
White rocky road pieces & cranberries  
Starfruit & pineapple platter



Caiger & Co.  
Catering





Caiger & Co.  
Catering

## RAINBOW CHRISTMAS CANAPES & GRAZING

Arranged on a grazing table with a selection of crackers, artisan breads, kitchen pickles & fruit, and styled with foliage and fairy lights.

Cranberry, goats cheese  
& walnut tartlets

Pots of beetroot  
hummus & crudites

Buffalo chicken on  
bamboo skewers

Rainbow bagels &  
pretzel bites

Smoked salmon on blinis  
with sour cream & dill

Mini cocktail pizzas

### DESSERT

---

Disco cake truffles  
Glitter doughnut bites  
Black & gold wrapped chocolates



Caiger & Co.  
Catering

