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Buffet Items			
	TP46886453	 Traditional Chicago Style Canapés 1 x 48	<ul style="list-style-type: none"> • Thaw 'n' serve canapés, 6 each of 8 varieties: <ul style="list-style-type: none"> ○ Mandarin and prune with smoked duck on white bread ○ Artichoke and tomato on white bread ○ Prawn, basil-flavoured cheese and tomato mini brioche ○ Blue cheese (fourme d'Ambert), pear and fig on special grain bread ○ Trout roe, smoked trout and cucumber on black bread ○ Vegetables on Nordic bread ○ Ham and fig butter on olive bread ○ Smoked salmon, lemon-flavoured cheese and cucumber mini brioche • Approx. 22 kcal per canapé.
	TP5039	 Luxury Temptation Canapés 1 x 45	<ul style="list-style-type: none"> • Assorted canapés, 5 each of 9 varieties; <ul style="list-style-type: none"> ○ Blin sandwich with cream cheese, smoked salmon and lemon ○ Cream cheese with basil and prawn on spinach bread ○ Cream cheese with horseradish and crayfish on lemon basil cake ○ Bresaola and cheese with mustard, honey and sesame seeds on granary bread ○ Semi dried cherry tomato, goat's cheese and pecan nut on walnut bread ○ Courgette, mini cheese and ham roll and red pepper on tomato bread ○ Comte cheese, semi dried apricot and almond poppy seed profiterole ○ Crab, cucumber and trout roe poppy seed profiterole ○ Fig, brie and pea semolina on spiced bread • Approx. 29 kcal per canapé.

	<p>TP5054</p>	 <p>Vegan Cocktail Selection</p> <p>1 x 36</p> <p>VEGAN</p>	<ul style="list-style-type: none"> • Selection of 7 different vegan canapés: <ul style="list-style-type: none"> ○ Cucumber hummus on courgette shortbread x5 ○ Almond cream and edamame bean on pea and mint muffins x5 ○ Carrot, lemon and ginger mousseline mini tarts x5 ○ Falafel bites topped with sesame seeds x5 ○ Sun-dried cherry tomato and olive tapenade on curry polenta cubes x5 ○ Piquillo and sweet pepper tomato tarts x5 ○ Guacamole and almond on walnut crackers x6 • Suitable for vegetarians and vegans. • Approx. 32 kcal per canapé.
	<p>TP6556A</p>	 <p>Provençal Bistro Canapés</p> <p>1 x 63</p> <p>VEGETARIAN</p>	<ul style="list-style-type: none"> • Hand-finished selection of canapés, x9 each of 7 varieties: <ul style="list-style-type: none"> ○ Courgette and cherry tomato on polenta ○ Horseradish cheese and paprika on spinach bread ○ Goat's cheese with almonds and pistachios on profiterole ○ Aubergine, ewe's milk cheese and almonds on fig and hazelnut bread ○ Fromage frais with piquillo peppers and black olives on curry bread ○ Tomato and basil cheese with grilled vegetables on walnut bread ○ Brie cheese cream with apple, fig and hazelnut on brioche • Suitable for vegetarians. • Approx. 21 kcal per canapé.
	<p>TP7132</p> 	 <p>Mini French Bread Rolls</p> <p>1 x 32</p> <p>VEGETARIAN</p>	<ul style="list-style-type: none"> • Authentic, mini-French bread rolls stuffed with smooth Brie cream cheese and mozzarella sauce. (approx. 13.1g each) • Suitable for vegetarians. • Pack size: 1 x 32 • Approx. 28 kcal per roll.

	 TP8265A	 Pop Eclairs 15g 1 x 24 VEGETARIAN	<ul style="list-style-type: none"> • Mini éclairs, made in-house; 6 of each variety: <ul style="list-style-type: none"> ○ Raspberry and blackcurrant ○ Lemon meringue ○ Crème brûlée ○ Chocolate orange • Each éclair is 25% heavier than standard petits fours. • Suitable for vegetarians. • Approx. 45 kcal per éclair.
	TP8286A	 Classic French Petits Fours 1 x 38 VEGETARIAN	<ul style="list-style-type: none"> • Selection of hand-finished petits fours: <ul style="list-style-type: none"> ○ 10 x Crème brûlée choux ○ 6 x Chocolate and feuilletine squares ○ 5 x Raspberry tartlets ○ 6 x Mango and passion fruit squares ○ 5 x Lemon tartlets ○ 6 x Chocolate squares (Opéras) • Suitable for vegetarians. • Approx. 37 kcal per petit four.

Desserts

	 TP40001	 Heart Shaped Macarons 1 x 20 GLUTEN FREE VEGETARIAN	<ul style="list-style-type: none"> • Authentic, gluten-free heart-shaped macarons made with ground almonds, sugar and free-range egg whites, and using only natural colours and flavours (approx. 15g each). • 10 of each flavour per case: <ul style="list-style-type: none"> ○ Chocolate (made with Rain Forest Alliance certified cocoa) ○ Strawberry • Suitable for vegetarians and coeliacs. • Approx. 67 kcal per macaron.
	 TP9303	 Pop Macarons Fruits 1 x 36 GLUTEN FREE VEGETARIAN	<ul style="list-style-type: none"> • Authentic, gluten-free French macarons with bold fruit flavours and contrasting lacing decoration, 6 of each variety: <ul style="list-style-type: none"> ○ 6 x Blackcurrant ○ 6 x Lemon-Yuzu ○ 6 x Morello cherry ○ 6 x Coconut ○ 6 x Passion fruit ○ 6 x Apricot • Suitable for vegetarians and coeliacs. • Approx. 47 kcal per macaron.

	 FR-135-006 TP9307	 French Macarons 1 x 36 GLUTEN FREE VEGETARIAN	<ul style="list-style-type: none"> • Finest, gluten-free French macarons; 6 of each variety: <ul style="list-style-type: none"> ○ Chocolate ○ Raspberry ○ Lemon ○ Salted caramel ○ Vanilla ○ Pistachio • Suitable for vegetarians and coeliacs. • Approx. 49 kcal per macaron.
	TP93659307	 French Macarons 1 x 36 GLUTEN FREE VEGETARIAN	<ul style="list-style-type: none"> • Authentic, gluten-free French macarons; 6 of each variety per case: <ul style="list-style-type: none"> ○ Chocolate ○ Raspberry ○ Lemon ○ Salted caramel ○ Vanilla ○ Pistachio • Made with free-range eggs. • Made with Rainforest Alliance Certified Cocoa. • Suitable for vegetarians and coeliacs. • Approx. 54 kcal per macaron.

images show serving suggestions



FR-135-00

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