

## FINGER FOOD MENU

72 Hours notice required, minimum of 4 items for 30 people

### COLD FINGER MENU SELECTOR @ £1.50 PER ITEM

Tandoori Chicken  
Teriyaki Salmon  
Poached Salmon with Lemon Mayonnaise  
Vegetable Satay with Sweet Chilli Dip  
Balsamic Vegetable Skewer  
Mediterranean Tapas  
Smoked applewood & pineapple pizza V  
Black bean chicken kebab  
Smoked salmon blinis  
Sweet chilli yakitori chicken  
Thai crab cakes with chilli dipping sauce  
Lamb kofta, tomato salsa  
Falafel balls with minted yoghurt dip V  
Lime, coriander & garlic chicken brochette  
Mozzarella pizza with sun dried tomatoes and basil oil V  
Salmon & cucumber brochette  
Vegetable satay with peanut sauce V  
Duck and hoisin pancake roll

### HOT FINGER MENU SELECTOR @ £1.50 PER ITEM

Tandoori Chicken fillet served with Raita sauce  
Handmade burgers, toasted sesame bun, salsa sauce  
Grilled chicken fillet flavoured with lemon grass and lime leaves  
Thai spiced fresh vegetables stir fried in Chinese pancake roll V  
Carrot & coriander goujon V  
Lamb kofta balls, tomato salsa  
Chicken satay with peanut sauce  
Falafel balls with minted yoghurt dip V  
Mixed vegetables with cheddar, flavoured with thyme and wrapped in puff pastry V  
Thai crab cakes with chilli dipping sauce  
Selection of Pizza rounds V

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## LUXURY CANAPES

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CANAPES @ £2.00 PER ITEM

Smoked salmon and caviar  
Parfait of chicken liver with redcurrant jam  
Carpaccio of tuna with rocket  
Soft cheese and tomato tapenade V  
Quail egg with cherry tomato V  
Crayfish tails with sun blushed tomato  
Chicken roulade with an onion confit stuffing  
Parma ham and confit of artichoke on croute  
Fillet of scotch beef teriyaki  
Parmesan shortbread with mozzarella and sun blushed tomato V  
Herbed mini scone with finest brie and grapes V  
Teriyaki salmon with toasted sesame seeds  
Lemon risotto with mascarpone and asparagus V  
Ragout of wild mushrooms with chives V  
Spinach roulade filled with mascarpone and vegetable V  
Ratatouille with Parmesan in a pastry cup V  
Goats cheese with plum and apple chutney V  
Dolcelatte with grape on croute V  
Herbed celeriac with quails egg in a pastry cup V  
Caramelised shallot and stilton tart V

