

MAPETITECOCOTTE

Canapés & Petits Fours

French-inspired catering · London
mapetitecocotte.com · brigitte@mapetitecocotte.com

All canapés are freshly prepared to order. Minimum 20 pieces per variety.

OUR BOXES

Choose from our three curated boxes — 30 pieces across 5 varieties each.

L'Apéro — Classic Savoury Box · £68 for 30 pieces

5 varieties · 6 pieces each

Comté Gougères

Golden choux puffs with Comté AOP.

Contains: Gluten, Eggs, Milk · Vegetarian

Tomato, Basil & Mozzarella Skewer

Cherry tomatoes, creamy buffalo mozzarella, and fragrant fresh basil create a delightful and inviting dish.

Contains: Milk · Vegetarian · Gluten-Free

Chicken Satay

Tender, marinated chicken skewers served with a delicious peanut-and-coconut sauce—sure to satisfy your taste buds.

Contains: Gluten, Peanuts, Soya, Sesame

Caramelised Onion & Goat's Cheese Tartlet

Pastry cups with slow-caramelised red onions and crumbled goat's cheese.

Contains: Gluten, Milk · Vegetarian

Tuna Rillettes & Lemon

Enjoy Ortiz tuna and chive rillettes served on a beautiful chicory leaf or crispy crackers for a delightful treat.

Contains: Fish, Milk · Gluten-Free

La Luxe — Premium Savoury Box · £120 for 30 pieces

5 varieties · 6 pieces each

Sea Bream Tartare & Avocado

Finely diced sea bream with avocado, lime, coriander and chilli, served on a teardrop spoon.

Contains: Fish · Gluten-Free · Dairy-Free

Blinis, Smoked Salmon & Yuzu Chantilly

Cocktail blinis with Scottish smoked salmon and a yuzu mascarpone chantilly.

Contains: Gluten, Fish, Milk, Eggs

Truffle Croque Monsieur Fingers

Enjoy this delicious, toasted Pain de mie filled with creamy jambon blanc, rich Comté cheese, and luxurious truffle for an indulgent treat.

Contains: Gluten, Milk, Eggs, Mustard

Prawns & Mango Skewer

Grilled king prawns served with fresh mango and smoked paprika on a bamboo skewer.

Contains: Crustaceans · Gluten-Free · Dairy-Free

Veal & Pine Nut Meatballs

Imagine savouring tender spiced veal complemented by the crunch of toasted pine nuts, fresh mint, and fragrant coriander.

Contains: Gluten, Eggs, Tree Nuts (Pine Nuts)

Please note that all food is prepared in a kitchen that handles nuts, gluten, dairy, eggs, fish, and shellfish. While every precaution is taken, we cannot guarantee the absence of trace allergens.

OUR BOXES — CONTINUED

Les Petits Fours — Sweet Box · £70 for 30 pieces

5 varieties · 6 pieces each

Canelé Bordelais

A beloved Bordeaux tradition, this dessert features a beautiful, caramelised crust and a creamy, custard-like interior, infused with the warm aromas of rum and vanilla.

Contains: Gluten, Eggs, Milk · Vegetarian

Honey Madeleine

A buttery madeleine flavoured with acacia honey and lemon zest, a refined French treat.

Contains: Gluten, Eggs, Milk · Vegetarian

Pistachio & Raspberry Financier

Brown-butter financier filled with pistachio filling and topped with a fresh raspberry.

Contains: Gluten, Eggs, Milk, Tree Nuts (Pistachio, Almond) · Vegetarian

Mini Apple Tatin

Cox apple gently cooked in apple caramel, presented in a sweet pastry cup.

Contains: Gluten, Milk · Vegetarian

Mini Pavlova

Crisp meringue shell with soft centre, topped with mascarpone Chantilly and seasonal berries.

Contains: Eggs · Vegetarian · Gluten-Free ·

BOX PRICING

Volume discounts automatically applied. Minimum 30 pieces per order.

L'APÉRO — CLASSIC SAVOURY

30 pieces	—	£68
60 pieces	—	£130
90 pieces	—	£190
120 pieces	—	£245

LA LUXE — PREMIUM SAVOURY

30 pieces	—	£120
60 pieces	—	£228
90 pieces	—	£340
120 pieces	—	£430

LES PETITS FOURS — SWEET

30 pieces	—	£70
60 pieces	—	£130
90 pieces	—	£190
120 pieces	—	£250

À LA CARTE

Build your own selection. Minimum 30 pieces per variety. Mix and match from our full range.

SAVOURY CANAPÉS

Comté gougères £2.00 / piece

Golden choux puffs filled with Comté AOP.

Contains: Gluten, Eggs, Milk · Vegetarian

Red Pepper Emulsion, Feta & Pistachios £2.00 / piece

Enjoy a delightful roasted red pepper emulsion topped with crumbled feta and toasted pistachios—the perfect combination of flavours.

Contains: Milk, Gluten, Tree Nuts (Pistachio) · Vegetarian

Tomato, Basil & Mozzarella Skewer £2.00 / piece

Cherry tomatoes, creamy buffalo mozzarella, and fragrant fresh basil create a delightful and inviting dish.

Contains: Milk · Vegetarian · Gluten-Free

Wild Mushroom Duxelles Croustillants £2.50 / piece

Crispy buckwheat galette topped with a flavourful duxelles of mixed mushrooms and fragrant thyme.

Contains: Gluten, Milk · Vegetarian

Comté & Poppy Seed Pinwheels £2.50 / piece

Crisp all-butter puff pastry spiralled with nutty Comté AOP and a scattering of poppy seeds.

Contains: Gluten, Eggs, Milk, Mustard · Vegetarian

Caramelised Onion & Goat's Cheese Tartlet £2.75 / piece

Pastry cups with slow-caramelised red onions and crumbled goat's cheese.

Contains: Gluten, Milk · Vegetarian

Tuna Rillettes & Lemon £2.75 / piece

Enjoy Ortiz tuna and chive rillettes served on a beautiful chicory leaf or crispy crackers for a delightful treat.

Contains: Fish, Milk · Gluten-Free

Veal & Pine Nut Meatballs £3.00 / piece

Spiced veal with toasted pine nuts, mint and coriander.

Contains: Gluten, Eggs, Tree Nuts (Pine Nuts)

Chicken Satay £3.00 / piece

Tender, marinated chicken skewers served with a delicious peanut-and-coconut sauce—sure to satisfy your taste buds.

Contains: Gluten, Peanuts, Soya, Sesame

Goat Cheese Nougat with Dried Fruit & Nuts £3.00 / piece

A chilled fresh goat's cheese terrine studded with dried apricot, fig and toasted pistachio and hazelnut, sliced like a nougat.

Contains: Milk, Tree Nuts (Pistachio, Hazelnut) · Vegetarian · Gluten-Free

Bresaola & Tête de Moine £3.50 / piece

Bresaola rolls with Tête de Moine rosettes and crunchy cornichons.

Contains: Milk · Gluten-Free

Smoked Salmon & Sumac Cream Rolls £3.50 / piece

Scottish smoked salmon rolled around a bright sumac-and-lemon cream cheese, sliced into delicate pinwheels.

Contains: Fish, Milk · Gluten-Free

Bresaola & Thyme-Confit Tomato Skewer £3.50 / piece

Folded bresaola with slow thyme-confit tomato, fresh basil and a pearl of buffalo mozzarella.

Contains: Milk · Gluten-Free

Braised Beef Paleron with Sauce Tartare £3.50 / piece

Slow-braised, pressed feather-blade beef served cold with a sharp caper-and-cornichon sauce tartare.

Contains: Eggs, Mustard · Gluten-Free

Blinis, Smoked Salmon & Yuzu Chantilly £3.75 / piece

Cocktail blinis with Scottish smoked salmon and a yuzu mascarpone chantilly.

Contains: Gluten, Fish, Milk, Eggs

Sea Bream Tartare & Avocado £4.00 / piece

Finely diced sea bream with avocado, lime, coriander and chilli, served on a teardrop spoon.

Contains: Fish · Gluten-Free · Dairy-Free

Prawns & Mango Skewer £4.00 / piece

Grilled king prawns served with fresh mango and smoked paprika on a bamboo skewer.

Contains: Crustaceans · Gluten-Free · Dairy-Free

Roasted Prawns with Espelette £4.00 / piece

King prawns roasted with garlic, lemon and Piment d'Espelette, served on a bamboo skewer.

Contains: Crustaceans · Gluten-Free · Dairy-Free

Duck Rilette Barquette & Rosemary-Apricot Confit £4.00 / piece

Hand-shredded duck confit rilette in a crisp barquette, finished with a rosemary-apricot confit.

Contains: Gluten, Milk, Eggs

Truffle Croque Monsieur Fingers £5.00 / piece

Enjoy this delicious, toasted Pain de mie filled with creamy jambon blanc, rich Comté cheese, and luxurious truffle for an indulgent treat.

Contains: Gluten, Milk, Eggs, Mustard

À LA CARTE — CONTINUED

SWEET PETITS FOURS

Honey Madeleine £2.00 / piece

A buttery madeleine flavoured with acacia honey and lemon zest, a refined French treat.

Contains: Gluten, Eggs, Milk · **Vegetarian**

Lemon Mini Cake £2.25 / piece

A moist, zesty cake soaked in lemon syrup. It's clean, bright, and perfectly balanced.

Contains: Gluten, Eggs, Milk · **Vegetarian**

Pistachio & Raspberry Financier £2.50 / piece

Brown-butter financier filled with pistachio filling and topped with a fresh raspberry.

Contains: Gluten, Eggs, Milk, Tree Nuts (Pistachio, Almond) · **Vegetarian**

Mini Apple Tatin £2.50 / piece

Cox apple gently cooked in apple caramel, presented in a sweet pastry cup.

Contains: Gluten, Milk, Eggs · **Vegetarian**

Chocolate Hazelnut Tartlet £2.50 / piece

Smooth ganache made with dark and milk chocolate, layered with hazelnut praline.

Contains: Gluten, Milk, Hazelnut · **Vegetarian**

Mini Pavlova £3.00 / piece

Crisp meringue shell with soft centre, topped with mascarpone Chantilly and seasonal berries.

Contains: Eggs, Milk · **Vegetarian** · **Gluten-Free**

Canelé Bordelais £3.00 / piece

A beloved Bordeaux tradition, this dessert features a beautiful, caramelised crust and a creamy, custard-like interior, infused with the warm aromas of rum and vanilla.

Contains: Gluten, Eggs, Milk · **Vegetarian**

To order: brigitte@mapetitecocotte.com · mapetitecocotte.com