

# Canapés Menu



**COFFEE&CO.**

- We advise 4-6 canapés per person for a light cocktail gathering and 8-10 per person when you are hosting an entire evening, but obviously it is up to you.
- Our canapés can be sent ready to serve, or we can provide a chef to prepare and assemble the food on site. If you require servers for the night and serving equipment hire, we can help with this too.
- Delivery is charged at cost, based on a taxi quote. If you prefer, you can pop in and pick up from one of our restaurants.
- If you have any allergy concerns, dietary requirements or if there is anything else you'd like, please let us know and we will do our best to accommodate your needs.
- We can also provide wine, cocktails or our own made ice teas and lemonades, if you would like to arrange a bar service.
- Minimum 48 hour notice is required. However, we suggest you contact us earlier if you need any special requirements.

<b>Minimum order of 20 per type of canapé</b>	
<b>Description</b>	<b>Price</b>
Dried apricots filled with creamed goat cheese, chilli & pistachios (v)	1.5/each
Our own crispy Falafel with creamy tahini dip (vegan)	1.8/each
Sour dough crostini topped with poached quince & mature cheese	1.8/each
Prawn skewers with a coriander, tamarin & fenugreek dip	2.4/each
Filo cigars filled with feta cheese & nigella seeds	1.8/each
Chicken skewers with a sweet & sour walnut and pomegranate dip	2.2/each
Lamb kofta parcels with a rose yogurt and mint dip	2.2/each
Saffron & yogurt rice bake with a mixed jewel of barberries, almond & pistachios	2.2/each
Courgette, feta & mint balls	1.8/each
Smoked aubergine, tomato, garlic and egg filo cups	1.8/each
Persian herb frittata with barberries	1.8/each
Caspian olive tapenade with crackers	1.8/each
Sweet potato & curried chickpea filo parcels	1.8/each
Smoked salmon & sour cream blini	2.2/each
Mozzarella balls wrapped in Parma ham and rocket, drizzled with balsamic syrup	2.2/each
Roasted pepper & feta frittata	1.8/each
Grilled aubergine topped with cumin yogurt, pine nuts & pomegranate served on a bed of rocket	

## Dips & nibbles

Small bowls of dips and nibbles to serve around the room. Each bowl will provide a nibble for approximately 10 people and comes with crispy pitta or crisps for dipping.

Description	Price
Hummus with cumin & olive oil	£15/400g
Baba ganoush with burnt aubergine, pomegranate seeds, tahini & lemon	£15/400g
Beetroot & dill yogurt served with crisps	£15/400g
Spinach & caramelised onion yogurt served with crisps	£15/400g
Aubergine, walnut & soured yogurt topped with caramelised onions	£15/400g
Feta, walnut and herb dip served with crispy pitta	£15/400g
Cucumber, rose & raisin yogurt served with crisps	£15/400g
Extra pitta for dipping	£5 for 5

## Individual small bowls served hot

The following are small portions of complete dishes, great for a standing event when you are looking for a more substantial offering than canapés and just require a fork to eat.

We advise ordering 2-4 bowls per person depending on how hungry your guests are. If you would like a combination of canapes and bowls, we advise 2-3 canapés and 2 bowls per person.

If you require hire of bowls and forks/spoons we would help you with placing the hire order.

Minimum order of 12 bowls per flavour	
Description	Price
Chicken and preserved lemon meatballs with couscous salad	£7/each
Lentil stew with burnt aubergine, tahini, zehug, hard-boiled egg	£6/each
Lamb, split peas & aubergine stew with basmati rice	£7/each
Persian lentil biryani with dates and raisin served with saffron chicken	£8/each
Lamb & sumac meat balls in a rick tomato sauce served with basmati rice	£8/each
Roasted butternut squash with garlic, pistachio pesto, soft crumbles of feta and pomegranate	£7/each
Pomegranate & aubergine salad with rose harissa & sun dried tomato	£6/each
Grilled aubergine topped with lamb meat balls, saffron yogurt, barberries, pistachio and almond	£8/each
Spiced chicken tagine served with nutty couscous	£7/each