

Honey & Co.

Food From the Middle East

Canapé Party Menu – Spring

We would love to help you host your party. Just let us know your wants, needs and budget. 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, we can help with this too.

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.

Please give at least 48 hours' notice when placing an order. We may have to make slight adjustments for last-minute orders but, if you give us enough time, almost everything is possible!

Delivery is charged at cost, based on a taxi quote. If you prefer, you can pop in and pick up from our restaurant on Warren St. 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.

Nibbles

Small bowls of dips and nibbles to serve around the room. Each bowl will provide a nibble for approximately 10 people.

Dips – £ 15 per bowl 400g and crisp flat bread and/ or veg sticks to dip

Hummus	£15/400g
Labaneh (strained yogurt cheese)	£15/400g
Baba ganoush with pomegranate seeds	£15/400g
Taramasalata	£15/400g
Roasted courgettes with mint & yogurt	£15/400g
Muhamra (roasted pepper & walnut dip)	£15/400g

Other nibbles – priced per 300g bowl

Kalamata olives marinated in orange & thyme	£10/300g
Homemade pickles (changes with seasons)	£10/300g
Salted almonds	£12/300g
Spice roasted nuts mix	£12/300g

Honey & Co.

Food From the Middle East

Canapés

Minimum order of 12 per type of canapé

Our own falafel with tahini dip (v)	£1.5/each
Dried apricots filled with creamed goat cheese & pistachios (v)	£1.2/each
Boureka – little flaky pastry pockets with burnt potato (v)	£1.8/each
Boureka – little flaky pastry pockets with spinach, herbs & feta (v)	£1.8/each
Feta bouikos (savory scones) with labaneh & roasted pepper (v)	£1.8/each
Merguese sausage rolls with harissa	£1.8/each
Grilled chicken skewer in yogurt & harissa	£2/each
Pomegranate molasses roasted chicken skewers	£2/each
Goat cheese & spiced plum crostini (v)	£1.8/each
Little spiced lamb parcel with tahini dip	£2.1/each
Lamb kofta with cracked wheat & parsley	£2.1/each
Joojeh kebab – chicken in saffron, yogurt, nigella seeds & soured oranges	£2.1/each
Prawns with coriander & cardamom	£2.1/each
Prawns with orange & saffron	£2.1/each

Minimum order of 24 per type of canapé

Potato, feta & thyme fritters drizzled with Greek honey (v)	£1.8/each
Kisir – baby gem lettuce boats filled with a spiced cracked wheat salad (v)	£1.8/each
Filo cigars filled with cheese & nigella seeds (v)	£1.8/each
Deviled eggs with spicy harissa yolks (v)	£1.8/each
Phylas – roasted aubergine and feta in filo parcel (v)	£1.8/each
Courgette, olive & herb little muffins (v)	£1.8/each
Savoury cheesecake with roasted aubergine (v)	£2.2/each
Roasted pepper & feta frittata (v)	£1.8/each
Lemon-glazed chicken & herb kofta	£2/each
Spiced beef kofta with pecorino & fennel salt	£2/each
BBQ lamb skewer with sesame & spring onion	£2.2/each

Specialty and seasonal canapés – minimum order of 48 per type of canapé

Vine leaves stuffed with fragrant rice, with goat yogurt dip (v)	£2.2/each
Chicken pastilla – chicken tagine baked in filo pastry	£2.2/each
Hake pastilla – filo filled with hake & preserved lemon	£2.2/each
Roast beef skewer with pepper crust	£2.2/each

Sweet canapés – minimum order of 12 per type of canapé

Feta cheesecake nests	£1.8/each
Little almond cake with seasonal fruit	£1.8/each
Homemade baklava	£1.8/each
Lemon & saffron syrup cakes	£1.8/each
Coconut & chocolate mini cakes	£1.8/each
Date maamool cookies	£1.8/each
Marzipan & almond cookies	£1.8/each
Pistachio & plum mini cakes	£1.8/each
Homemade halva	£1.8/each
Chocolate & honey truffle	£1.8/each
Homemade Turkish delight	£1.8/each