

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 and serving equipment hire, 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 with crispy pitta

Hummus – our own creamy version with cumin & olive oil	£15/400g
Labaneh (strained yogurt cheese) with zaatar & olive oil	£15/400g
Baba ganoush with burnt aubergine, pomegranate seeds, tahini & lemon	£15/400g
Taramasalata – smoked mullet roe whipped with sourdough & garlic	£15/400g
Zaalook – burnt aubergine whipped with herbs	£15/400g
Feta & pepper dip - roasted peppers whipped with chilli, feta & manouri	£15/400g
Muhamra - roasted pepper, pomegranate & walnut dip	£15/400g
Extra crispy pitta for dipping	£5.5/100g
Extra pitta bread for dipping	£5 for 5
Lavoush cracker for dipping – seeded or oregano & chilli	£5.5/100g
Veg sticks for dipping	£5.5/200g

Other nibbles – priced per 300g bowl

Kalamata & Gurdal olives	£10/300g
Our seasonal pickles	£10/300g
Salted almonds	£12/300g
Pistachios & cashews roasted in Baharat spice mix	£12/300g

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Canapés – Minimum order of 12 per type of canapé

Medjool dates filled with walnuts (vegan)	£2.2/each
Dried apricots filled with creamed goat cheese, chilli & pistachios (v)	£1.2/each
Falafel with tahini dip (vegan)	£1.5/each
Phylas – cheese & zaatar in filo parcel (v)	£1.8/each
Sour dough crostini topped with seasonal fruit & almond tahini (vegan)	£1.8/each
Mushroom & thyme boureka (v)	£1.8/each
Spinach, herb & feta boureka (v)	£1.8/each
Feta bouikos (savoury scones) with labaneh & roasted pepper (v)	£1.8/each
Merguese sausage rolls with pilpelchuma	£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

Canapés – Minimum order of 24 per type of canapé

Potato, feta & thyme fritters drizzled with Greek honey (v)	£1.8/each
Courgette & herb fritters (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
Pea, mint & ricotta crostini	£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
BBQ lamb skewer with sesame & spring onion	£2.2/each
Butternut squash , lentil & cracked wheat kofta with pistachio & chilli (vegan)	£2.2/each
Chicken pastilla – chicken tagine baked in filo pastry	£2.2/each
Smoked duck with seasonal fruit pickle	£2.2/each
Prawns with coriander & cardamom	£2.1/each
Prawns with orange & saffron	£2.1/each

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

Badargani – aubergine rolls with walnuts	£2.2/each
Hake pastilla – filo filled with hake & preserved lemon	£2.2/each
Lemon-glazed chicken & herb kofta	£2/each
Octopus skewer with marinated pepper	£3.5/each
Joojeh kebab – chicken in saffron, yogurt, nigella seeds & soured oranges	£2.1/each
Smoked haddock doughnuts	£2.2/each
Spiced beef kofta with pecorino & fennel salt	£2/each
Olive maamool – little pastries filled with Kalamata olives	£1.8/each
Vine leaves stuffed with fragrant lemon & mint rice, goat yogurt dip (v)	£2.2/each

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Sweet canapés – minimum order of 12 per type of canapé

Feta cheesecake nests	£1.8/each
Almond cake with seasonal fruit	£1.8/each
Lemon & saffron syrup cakes	£1.8/each
Coconut & chocolate cakes	£1.8/each
Date maamool cookies	£1.8/each
Marzipan & almond cookies	£1.8/each
Pistachio & plum cakes	£1.8/each
Halva with pistachio (vegan)	£1.8/each
Chocolate tahini sandwich cookie – gluten free	£1.8/each
Flourless orange cake – dairy free & gluten free	£1.8/each
Dark chocolate bark (vegan)	£2/each
Amaretti with dried apricots & orange blossom (dairy free)	£1.8/each

Sweet canapés – Minimum order of 48 per type of canapé

Homemade baklava	£1.8/each
Dark chocolate & honey truffle	£2/each
White chocolate truffle with pistachio	£2/each
Baked cheesecake with rose & raspberry	£1.8/each
Flourless blueberry & ricotta cake	£1.8/each

Small bowls – minimum order of 16 bowls per flavour

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 3-4 bowls per person to allow the equivalent of a full meal. If you would like a combination of canapes and bowls, we advise 2-3 canapés and 3 bowls per person.

Pomegranate molasses roasted chicken with cracked wheat salad	£8/each
Chicken shish with sweet garlic and parsley, freekeh, pea & herb salad & feta dressing	£8/each
Chicken fatayer – flat bread parcels filled with spice roast chicken w garlic yogurt & zaatar	£8/each
Prawn tagine – prawns with preserved lemon & cracked wheat	£8/each
Lamb & mint meatballs in a creamy yogurt sauce with peas	£8/each
Sea bream fillet with a cucumber & grape salad & goat's yogurt	£8/each
Cornish hake fishcakes in spicy tomato with fennel and arak sauce	£8/each
BBQ roasted lamb with green rice and broad beans	£8/each
Roasted celeriac with urfa butter & chive sour cream	£8/each
Butternut squash kofta , roasted pistachio, charred apple, goats yogurt	£8/each
Roasted sweet potato with almond tahini and date molasses (vegan)	£8/each
Cauliflower shawarma – spice roasted cauliflower, tahini, caramelized onion, pitta (vegan)	£8/each
Roasted mauve aubergines with a BBQ tahini crust, jeweled rice salad & lime (vegan)	£8/each
Sabich – marinated roasted aubergine, tahini, pitta (vegan)	£8/each
Our falafel served with tahini, pitta (vegan)	£8/each

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