

# Honey & Co.

Food From the Middle East

## Canapé Party Menu – Summer

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

# Honey & Co.

Food From the Middle East

## Canapés – Minimum order of 12 per type of canapé

<b>Medjool dates</b> filled with walnuts (vegan)	£2.2/each
Dried <b>apricots</b> filled with creamed goat cheese, chilli & pistachios (v)	£1.2/each
<b>Falafel</b> with tahini dip (vegan)	£1.5/each
<b>Phylas</b> – cheese & zaatar in filo parcel (v)	£1.8/each
<b>Sour dough crostini</b> topped with seasonal fruit & almond tahini (vegan)	£1.8/each
<b>Spinach, herb &amp; feta boureka</b> (v)	£1.8/each
<b>Feta bouikos</b> (savory scones) with labaneh & roasted pepper (v)	£1.8/each
Merguese <b>sausage rolls</b> with pilpelchuma	£1.8/each
<b>Grilled chicken skewer</b> in yogurt & harissa	£2/each
Pomegranate molasses roasted <b>chicken skewers</b>	£2/each
Goat cheese & spiced plum <b>crostini</b> (v)	£1.8/each
Little spiced <b>lamb parcel</b> with tahini dip	£2.1/each
<b>Lamb kofta</b> with cracked wheat & parsley	£2.1/each

## Canapés – Minimum order of 24 per type of canapé

Potato, feta & thyme <b>fritters</b> drizzled with Greek honey (v)	£1.8/each
Courgette & herb <b>fritters</b> (v)	£1.8/each
<b>Filo cigars</b> filled with cheese & nigella seeds (v)	£1.8/each
<b>Deviled eggs</b> with spicy harissa yolks (v)	£1.8/each
Courgette, olive & herb little <b>muffins</b> (v)	£1.8/each
<b>Savoury cheesecake</b> with roasted aubergine (v)	£2.2/each
Roasted pepper & feta <b>frittata</b> (v)	£1.8/each
<b>BBQ lamb skewer</b> with sesame & spring onion	£2.2/each
<b>Courgette, lentil &amp; cashew kofta</b> (vegan)	£2.2/each
<b>Chicken pastilla</b> – chicken tagine baked in filo pastry	£2.2/each
<b>Smoked duck</b> with seasonal fruit pickle	£2.2/each
<b>Prawns</b> with coriander & cardamom	£2.1/each
<b>Prawns</b> with orange & saffron	£2.1/each

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

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

# Honey & Co.

Food From the Middle East

## Sweet canapés – minimum order of 12 per type of canapé

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

## Sweet canapés – Minimum order of 24 per type of canapé

Homemade <b>baklava</b>	£1.8/each
Dark chocolate & honey <b>truffle</b>	£2/each
<b>Baked cheesecake</b> with rose & raspberry	£1.8/each
<b>Flourless blueberry &amp; ricotta</b> 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 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.

Pomegranate molasses <b>roasted chicken</b> with cracked wheat salad	£8/each
<b>Shawarma</b> – slow-cooked lamb shoulder, burnt pitta, mint, yogurt & pomegranates	£8/each
<b>Chicken fatayer</b> – flat bread parcels filled with spice roast chicken w garlic yogurt & zaatar	£8/each
<b>Mediterranean prawn salad</b> with watermelon, feta & oregano	£8/each
<b>Sea bream fillet</b> with a cucumber & grape salad & goat's yogurt	£8/each
<b>BBQ roasted lamb</b> with green rice and broad beans	£8/each
<b>Courgette, cashew &amp; lentil kofta</b> , smoked quinoa tabule (vegan)	£8/each
<b>Roasted sweet potato</b> with almond tahini and date molasses (vegan)	£8/each
<b>Cauliflower shawarma</b> – spice roasted cauliflower, tahini, caramelized onion, pitta (vegan)	£8/each
<b>Roasted mauve aubergines</b> with a BBQ tahini crust, jeweled rice salad & lime (vegan)	£8/each
<b>Sabich</b> – marinated roasted aubergine, tahini, pitta (vegan)	£8/each
<b>Our falafel</b> served with tahini, pitta (vegan)	£8/each

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