

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 – 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 |

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 |
| Ras al hanut grissini | £5.5/100g |
| Lavoush cracker – seeded or oregano & chilli | £5.5/100g |

Honey & Co.

Food From the Middle East

Canapés – Minimum order of 12 per type of canapé

| | |
|--|-----------|
| Our own falafel with tahini dip (vegan) | £1.5/each |
| Dried apricots filled with creamed goat cheese, chilli & pistachios (v) | £1.2/each |
| Boureka – flaky pastry pockets with mushroom & thyme (v) | £1.8/each |
| Boureka – flaky pastry pockets with spinach, herbs & feta (v) | £1.8/each |
| Feta bouikos (savory scones) with labaneh & roasted pepper (v) | £1.8/each |
| Medjool dates filled with walnuts (vegan) | £2.2/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 |
| Sour dough crostini topped with seasonal fruit & almond tahini (vegan) | £1.8/each |
| Phylas – cheese & zaatar in filo parcel (v) | £1.8/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 |

Honey & Co.

Food From the Middle East

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) | £1.8/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 | £1.8/each |
| White chocolate truffle with pistachio | £1.8/each |
| Baked cheesecake with rose & raspberry | £1.8/each |
| Flourless blueberry & ricotta cake | £1.8/each |