

Honey & Co.

Food From the Middle East

Summer Canapé Party Menu

Minimum order of 12 per type of canapé

Description

Medjool dates filled with roasted walnuts & sage (vegan)
Dried **apricots** filled with creamed goats cheese, chilli & pistachios (v)
Summer sweetcorn with Aleppo chilli flakes, spring onion & cumin (vegan)
Our own crispy **Falafel** with creamy tahini dip (vegan)
Boureka – short crust filled with **spinach**, herb & feta (v)
Feta bouikos (savoury cheesy scones) with labaneh & roasted pepper (v)
Merguese lamb **sausage rolls** in short crust pastry & pilpelchuma
Joojeh chicken kebab in yogurt & saffron
Prawn skewers marinated in coriander, chilli & cardamom zehug

Minimum order of 24 per type of canapé

Description

Roasted **chicken skewers** in spicy & sweet pomegranate molasses
Filo cigars filled with feta cheese & nigella seeds (v)
Roasted pepper & feta **frittata** (v)
Spiced **lamb parcel** baked in filo with tahini dip

Minimum order of 48 per type of canapé

Description

Smoked haddock, potato, spring onion & basil doughnuts
Vine leaves stuffed with fragrant lemon & mint rice, goats yogurt dip (v)
Prawn skewer with sweet and sour orange & saffron marinade
Savoury cheesecake with roasted vegetables (v)

Sweet canapes - Minimum order of 12 per type of canapé

Description

Feta & honey set **cheesecake** nests
Rich almond cake with seasonal fruit
Homemade **baklava** filled with spiced almonds & orange blossom syrup
Pistachio & plum cakes
Marzipan, spice & almond cookies (dairy free)
Marunchinos with dried apricots & orange blossom (dairy free) (gf)
Halva with pistachio (vegan) (gf)
Dark **chocolate bark** with roasted macadamia & pistachio (vegan) (gf)

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Dips and 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 for dipping

Dips

Description

Hummus – our own creamy version with cumin & olive oil	400g
Labaneh (strained yogurt cheese) with zaatar & olive oil	400g
Baba ganoush with burnt aubergine, pomegranate seeds, yogurt & lemon	400g
Tahini with lemon & sumac	400g
Extra crispy pitta for dipping	100g
Extra pitta bread for dipping	
Lavoush cracker for dipping – seeded or oregano & chilli	100g
Veg sticks for dipping	200g

Nibbles

Description

Kalamata & Gurdal olives
Our seasonal pickles
Salted almonds
Pistachios & cashews roasted in baharat spice mix

Individual small bowls – staffed events only

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 canapés and bowls, we advise 2-3 canapés and 2 bowls per person.

Description - minimum order of 12 bowls per flavour

Butternut squash & pine nut kibbeh grilled fennel & currant salad & aubergine puree (vegan)
Roasted mauve aubergines with a BBQ tahini crust, jeweled rice salad & lime (vegan)
Egyptian style falafel served with salad, creamy tahini & homemade pitta (vegan)
Seared Cornish sea bass, courgette, currant & pine nut salad
Pomegranate chicken with cracked wheat, currant, herb & roasted pistachios salad
Shawarma- slow cooked spiced lamb shoulder, burnt pitta, pomegranate & amba sauce
Chicken joojeh –chicken thighs marinated in yogurt & saffron, basmati rice

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