



Sample Menu & Quotation for
Sweet & Savoury Canapés

CANAPES

Contact: Kieu-My

Email: hello@9kitchens.co.uk

Tel: 07484 859911

Web: 9kitchens.co.uk



KITCHENS

WHY 9KITCHENS?

We are a mission driven company who provide sustainable catering with a social impact. We believe in providing ethical and sustainable food experiences...we are not just another catering company!



We love to dazzle your guests with creative and unique canapés and platters made mainly with plant-based, nutrient-dense and sustainable ingredients.

Our kitchen is located in New Covent Garden, so we have access to the freshest ingredients in town.

WHAT WE BELIEVE IN

YOUR HEALTH: We use high-quality, sustainably-sourced ingredients that are mainly plant-based, with a high nutrient-content to promote natural health.

OUR BEAUTIFUL PLANET: We endeavour to reduce our carbon footprint by focusing on plant-based food, addressing food waste, encouraging the use of reusable containers and delivering our food with cargo bikes.

OUR SOCIAL IMPACT: We support women who are facing barriers to employment. We train them and then employ them in our kitchen, providing them with a professional, flexible and caring working environment.

SAMPLE MENU

-SAVOURY-

SOME IDEAS FOR YOUR EVENT...

SAVOURY CANAPES

*

Vegan caviar, Mascarpone whip on blinis, Granny Smith

*

Mini savoury choux with spiced apple chutney, broad beans dip and goat curd

*

Mini burgers, Vietnamese style with lemongrass tofu, fresh herbs, vegan mayo and sweet chilli sauce

*

Vietnamese winter rice paper rolls with peanut sauce

*

Traditional green peas and potatoes Samosas

*

Mini black burgers, vegan salmon, cucumber and cream cheese wasabi

*

Tartlets with beetroot and preserved lemon, black sesame seeds and radicchio

*

Levantine Borek with Baked Boreek with Butternut squash, feta, pine nuts, spinach and za'atar

A limited amount of sustainably sourced Meat & Fish options are available if necessary

**Our canapés are made from scratch
with natural ingredients**



SAMPLE MENU

- SWEET -

SWEET CANAPES

*

Mini mille feuilles with creme diplomate, seasonal fruits

*

Almond tarts with 70% dark chocolate ganache

*

Mini choux with creme patissiere, blueberries and chestnut whipped cream

*

Lemon curd tarts with or without meringue

*

Mini choux with almond praline creme patissiere and chantilly whip

*

Tarts with pomegranate marmelade, creme patissiere, whipped cream

Our canapés are made from scratch with natural ingredients



FOR THE DRINKS...

We partner with OnetoWine (onetowine.com) which takes the stress out of selecting wines. Just select either: first choice quality, premium-quality, or unique wine.

OnetoWine also provides glasses and drinks and can set up a cocktail bar for you.



QUOTATION



PRICING

£10/per person for 4 canapés

Min. spend £400

(For one-off event. For regular events pls contact us)

We do not charge VAT for served items

Thank you for your support!

Kieu-My (pronounced Kieu-me)

Founder and Director

9Kitchens Catering Ltd