



Menu & Quotation FESTIVE CANAPES 2023

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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.

INGREDIENTS

We are not another catering company. We use premium fresh ingredients and pay great attention to everything that goes into our meals. We love:

- sustainable farming
- regenerative agriculture for soil restoration (bio diversity, bio fertilisers, compost, crop rotation, permaculture).

WE USE OUR FAVOURITE PRODUCERS AS OFTEN AS WE CAN (depending on availability and client's budget constraints):

- Cheese: White Lake Cheese
- Flour: Wildfarmed or Hodmedods
- Vegetables: Rushton's in New Covent Garden Market, London Farmers Market, Riverford. For this season, we will be using plenty of mushrooms, butternut, beetroot, carrot...
- Staples: Belazu for their fruity Greek oil and olives
- Animal products: We encourage our clients to order plant-centred meals. But in case we have to order fish and meat, we source sustainable UK fish and do not propose beef or lamb.

We use seasonal and UK/Europe-produced fresh ingredients (exceptions being lemongrass, ginger and any other flavouring ingredients to make our dish authentic)

MENU CANAPÉS

VEGETARIAN/ VEGAN

- Mushroom Duxelle, truffle oil, red onions jam, polenta
- Gougère, crème de Parmesan
- Oven-baked samosa with sweet potato & chestnut
- Beetroot purée and tahini, rainbow beetroot on tartlet
- Rice paper rolls, green mango, pineapple, marinated tofu, fragrant herbs,

MEAT

- Mini croque monsieur

(If kitchen is available with oven)

- Chicken teriyaki skewers

or

Vietnamese style lemongrass minced pork skewers

- Pulled 5 spice pulled duck in Chinese pancake, spring onions, plum sauce

SEAFOOD

- Cornish crab, green apples, vol au vent
- Chalkstream smoked trout, crème fraîche, lemon caviar, traditional blinis
- Mini fish (Pollock or Hake) cakes with tartar sauce
- Sustainable spiced sustainable shrimps (avocado and mango salsa)

MENU CANAPÉS

CHOOSE ANY 9 (2)

SWEET CANAPÉS

- Choux craquelins, crème pâtissière lemon or praline
- Choux Mont Blanc: crème pâtissière chestnut, confit blueberry, Chantilly
- Dome chocolate, hazelnuts
- Dome vanilla, raspberry, rose
- Shortbread, whipped dark chocolate ganache
- Shortbread Apple Tatin
- Tartlet frangipane, pears cooked in spices

IMPORTANT NOTE ON ALLERGENS

Important note about Allergens

Attention customers with food allergies. Despite our efforts to reduce the presence of allergens in our meals, please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat, as we use a shared kitchen.

PRICING & CONDITIONS

(BEFORE VAT)

FOOD PRICE

Canape: £2.75/pc

Sharing platter: £7/pers

Finger food: £5 (equal to 2 canapes size)

£16.50/pers for 6 canapes/pers - 1 hour serving time

£30/pers for 12 canapes/pers - Min 2 hours serving time

Min food order: £330

OTHER COSTS

Drinks: Assortment of red/white wines, beers, kombucha, cold pressed seasonal juices:

£15 for 1hour for 2 drinks/pers

£20 for 2 hours for 3 drinks/pers

Hiring of glasses, small plates, chiller bins: From £300 (depending on nb of guests, that is indicative for 50ppl)

Transportation: Depending on venue but approx £50

Waiting staff: From £20/hour/pers, min 4hours

Setup: from £40 depending on the venue

For TERMS & CONDITIONS, please see our Available on our website [HERE](#)