



Sample Menu & Quotation for  
**Sweet & Savoury Canapés**  
**WINTER CANAPÉS**

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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 support local producers that believe in:

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

In addition, we made sure to address food waste by either using some food surplus (wonky vegetables, near "best before or use by" items) or minimizing food waste (inventive uses of waste (jams, powder, sauces)).

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

- Cheese: White Lake Cheese
- Bread: Celtic Bakers or Park Bakery or other small producers
- Flour: Wildfarmed or Hodmedods
- Vegan cheese: Palace Culture in Bermondsey
- Vegetables: Greengrocers from New Covent Garden Market, London Farmers Market, Riverford
- Olive oil: Belazu for their fruity Greek oil and olives

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

# SAMPLE MENU

## -SAVOURY-

### JUST SOME IDEAS FOR YOUR EVENT...

#### Meat options:

Brioche bun, 5 spice chicken, seasonal pickles, coriander and mint

**Allergens: wheat, sesame seeds, soybeans**

Vietnamese Lemongrass minced pork balls on a skewer

**Allergens: Fish**

Chinese pancake, pulled duck, plum sauce, pickles, cucumber, spring onions

**Allergens: wheat, sesame seeds, soybeans**

#### Fish option:

Blinis or Vol au Vent with Cornish crab, dill, green apples

**Allergens: wheat, milk, egg, crustaceans**



# SAMPLE MENU

## -SAVOURY-

### SOME IDEAS FOR YOUR EVENT...

#### VEGAN / VEGETARIAN

Soft Brioche bun, glazed Tofu, pickled onions, sweet chilli sauce, lettuce, vegan Sriracha mayo

**Allergens: wheat, soybeans, sesame seeds - VEGAN**

Tartlet British Blue Cheese, pears, hazelnuts

**Allergens: wheat, milk, nuts**

Low waste Crisp Kale and Onions Bhaji with seasonal chutney

**Allergens: Nil - VEGAN**

Traditional Samosa oven baked served with seasonal chutney

**Allergens: wheat - VEGAN**

GF and Vegan Frittata, sauteed mushrooms, almond ricotta

**Allergens: almonds - VEGAN**

Vol au vent, brie, black cherry jam, walnuts

**Allergens: wheat, milk, walnuts**



# SAMPLE MENU

## -SWEET-

### JUST SOME IDEAS FOR YOUR EVENT (PART 2)...

#### SWEET CANAPÉS

Almond tartlets with pears

Almond cream / Crème patissiere / poached pears / shortcrust pastry

**Allergens: Wheat, milk, egg, almonds - VEG**

Soft sponge cake with caramelized apples and Chantilly

**Allergens: egg, milk, wheat - VEG (VEGAN option available)**

VEGAN Pavlova with mango and passion fruit confit, Diplomat cream  
(can only be plated onsite) - **VEGAN**

Profiterole with Hazelnut praline cream patissiere

**Allergens: wheat, milk, egg, almonds, hazelnut - VEG**

Dark rich chocolate fondant, Morello cherry preserve, whipped mascarpone

**Allergens: wheat, egg, milk, soy - VEG (VEGAN option available)**

Financier with winter fruits tagine

**Allergens: milk, almonds**



# 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.



# PRICE & TERMS

## FOOD PRICE

£14/pers for 6 canapes/pers - 1 hour serving time

£24/pers for 12 canapes/pers - Min 2 hours serving time

Min food order: £300

## OTHER COSTS

Transportation: depending on the venue

Waiting staff: From £20/hour/pers

Setup: from £40 depending on the venue

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





# FEEDBACK FROM HAPPY CUSTOMERS

*“The menu was fantastic. It was fresh, healthy and most importantly tasted great. The type of food was ideal for the event, and the feedback from across the attendees was really good.*

*The mission was the reason we chose 9Kitchens, the support that it provides to help women get employment opportunities, and the focus on utilising surplus food from local providers is massively important for our environmental impact.”* **Dominic Newlyn, National Lottery Fund**

*“Just to say a huge thank you for last night. The food was delicious and perfect for our occasion (the burgers were my favourite; it all went down incredibly well!). Thank you for all the hard work you put into delivering that for us, especially with all the added paperwork! We’re so grateful. We love your mission too, and hope that we’ll have chance to work with you again soon”* **Ffion Snelling, Resurgo Trust**

*“Everyone was very complimentary of the food and your team were really lovely to work with. Thank you for helping us have such a good event for the office. Will most definitely keep your team in mind for our next occasion.”*

**Amanda Gomez, Ontario Teachers' Pension Association**



