





### LOCAL, SUSTAINABLE, CANAPES FOR YOUR EVENTS

Min order £300

9kitchens.co.uk



+447484859911







#### WHY 9KITCHENS?



Sustainability. We endeavour to reduce our carbon footprint by focusing on plant-centric food, supporting small producers, addressing food wasteand d elivering our food with cargo bikes.



Wholesome food. We focus on nutrient-rich cuisines with natural ingredients: creative canapés, delicious breakfasts and lunches for your teams and events, inspired by the healthiest cuisines.



Inclusion. We support, train and employ women who are facing barriers to employment. As a social enterprise, we have a dual mission to provide a brilliant service to our clients while having a social impact. We believe that businesses can also benefit society.

Visit: 9kitchens.co.uk

Tell us about your event and we will work with you to make it special.

For enquiries call 07484 859911 or email hello@9kitchens.co.uk



Explore our catering menu and place your order at least 5 working days in advance.

Payment can be made online or by bank transfer.

Pls note that the following prices do not include transportation and VAT.

To place an order or for any question, please write to hello@9kitchens.co.uk.

#### **BREAKFAST**

- Chouquettes (typical French chou pastries that are enjoyed for breakfast): 25pc - £12.50
- French butter pastries: 25pc £15
- Banana, dates cake (contains alcohol):
   8 slices £24

#### GF & VEGAN

- Dark chocolate brownie: 10 slices £25
- Dark chocolate & Tahini chunk cookies: 6pc £12
- Oat and cranberry cookies: 6pc £12
- Apples & forced rhubarb turnover: 10 portions £30

#### **SAVOURY CANAPES: £2.75**

#### VEGETARIAN/ VEGAN

- Oven-baked samosa with chickpeas, potatoes and jalapeño -Vegan
- Seasonal quiches (asparagus, peas)
- Tartlet with roasted aubergine caviar, whipped feta and Isle of Wight tomatoes
- Rice paper roll, pickled heritage carrots, marinated tofu, fragrant herbs - Vegan
- Gougère, artichoke cream
- Seasonal filo bite (Swiss chard, onions, herbs, feta)

#### **MEAT**

- Chicken Satay with peanuts
- Pulled 5 spice pulled duck in Chinese pancake, spring onions, plum sauce

**Contact: Kieu-My** 

Email: hello@9kitchens.co.uk



### DESSERTS (£2.75)

- Choux craquelins, crème pâtissière: strawberries or raspberry confit OR almonds hazelnuts praline OR dark chocolate & cardamom
- Victoria sponge cake revisited (lighter version and can be vegan))
- Shortbread, Chantilly, strawberries
- Dark chocolate fondant, 70% dark chocolate ganache, hazelnuts or almond flakes

Contact: Kieu-My

Email: hello@9kitchens.co.uk



### **IMPORTANT: 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.

Contact: Kieu-My

Email: hello@9kitchens.co.uk



### OTHER COSTS

#### **FOOD PRICE**

- Canape: £2.75/pc
- £16.50/pers for 6 pc/pers 1 hour serving time
- £30/pers for 12 pc/pers 2 hours serving time
- Min food order: £330 (and min 50pc per type)

#### **OTHER COSTS**

**Drinks:** Assortment of red/white wines, beers, kombucha, cold pressed seasonal juices: £15 for lhour 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**: Depends 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 <u>HERE</u>

Contact: Kieu-My

Email: hello@9kitchens.co.uk

