

## Spring/Summer 2018 Venue hire & Catering



### Papadeli Canapés

We recommend 8 per head for a 3-4 hour canapé party. Minimum order £200/ Minimum of 40 per item. Price are £1.50 each (+ VAT at staffed event or delivered) Staff are for a minimum of 4 hours, please ask for a quote. We recommend 1 member of staff for each 20 guests  
All canapés are made by hand using the best ingredients we can find

#### Vegetarian

British pea & mint crostini, feta & orange oil  
Beetroot, dill and goat's cheese cups  
Tartlet of asparagus, peas & pecorino  
Babaganoush and feta endives  
Courgette, ricotta, spinach and pine nut frittata  
Parmesan shortbread, confit tomato, pesto & mozzarella  
Spinach, fennel and cumin ricotta cakes with raita  
Vietnamese rolls with shredded vegetables, coriander and ginger

#### Fish

Smoked salmon blini, lemon crème fraiche, caviar  
Salmon teriyaki with toasted sesame  
Prawn, quail egg and sour cream blini  
Devon crab on crostini with crème fraiche, chilli & lime  
Chew Valley trout crostini with celeriac remoulade  
Grilled prawn & chorizo skewers with gremolata  
Papadeli lemon & herb fishcakes, aioli  
Salmon ceviche with ginger and lime in a cucumber cup  
Marinated grilled prawn, avocado, chilli & lime in a ragout shell

#### Meat

Spanish chorizo sausage roll, caramelised onions  
Chicken skewers with satay dipping sauce  
Filo basket with guacamole and Valley smoke house smoked chicken  
Thai chilli beef with soy, ginger and lemongrass  
Mini Yorkshire pudding, rare roast beef, horseradish crème fraiche  
Asparagus, Serrano ham, and herb aioli  
Shredded duck pancakes with ginger, spring onion, cucumber and plum dipping sauce  
Pulled pork on cornbread muffins  
Parma ham wrapped Italian peaches

#### Sweet

Mini chocolate brownies with raspberries  
Mini vanilla meringues with berries  
Papadeli chocolate truffles  
Mini lemon meringue pies  
Papadeli fruit pastels  
Orange soaked sponges with rhubarb

**Contact Simon or Nina at [catering@papadeli.co.uk](mailto:catering@papadeli.co.uk) for more details**

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### Let Papadeli serve the drinks!

We can offer house drinks\* on sale or return. All prices are subject to VAT. Examples below. If you require more than wine on the table, we can set up an additional bar for the night with staff. We can arrange a bar for a set up fee of £200.00. This Includes liaising with you, ordering, storing, delivering, chilling & setting up the bar. We can quote for the staff and equipment/glassware depending on your requirements.

#### Whites

**Malvasia Sartori 2015 Veneto, Italy \*** **£14.95**

Lovely, delicately fruited, white wine, chocfull of lively, citrus notes and made from the little known Malvasia grape

**Domaine de Pierre Sauvignon Blanc, France** **£15.95**

The vineyards are mostly small and family owned, producing concentrated and elegant wines that are almost Sancerre like in quality

**Quinta do Lixa Vinho Verde, Portugal** **£15.95**

A delicious, delightful and lovely crisply, green, lean, guzzling machine, and at a mere 10.5% alcohol by volume you can drink loads of it without the need to resort to food

**Roquemolliere, Picpoul de Pinet, France** **£16.95**

A round, fleshy, smoky charms of this refreshingly ripe and nutty wine.

**Laudan, Cotes du Rhone Villages Blanc, France** **£19.95**

Silky smooth with hints of honeysuckle and gooseberry and almost as if it were slightly oaked. If a full bodied white that is big on flavour is your thing then this gorgeous wine won't disappoint

#### Reds

**Boheme, Primitivo, Salento, Italy\*** **£14.95**

From Apulia in Southern Italy, Primitivo is directly related to Zinfandel, giving meaty and robust, red, wines that are packed full of rich, damson character, good solid structure and with a weighty, alcoholic, punch on the finish.

**Timperossa, Mandrarossa, Italy** **£19.95**

Kind of spicy, savoury with a little Cabernet Franc character but without the herby stalkiness. Dark cherries, plums and mulberries, soft tannins and a smidgeon of classy oak.

**St Chinian, Syrah Domaine du Barres, France** **£19.95**

This wine displays plenty of ripe mulberry fruit on the nose and palate with soft tannins and a generous finish.

**Pittacum, Bierzo Tinto, Spain** **£22.95**

Cherry red with a strikingly purple rim, it has a range of smells encompassing raspberries and blackberries mixed with oregano, pepper, spice and a whiff of wood smoke.

#### Sparkling Wines & Champagne

We can do Sparkling wine by the glass please ask.

**Castellblanch 'Cristal' Brut\*** **£15.95**

A Catalan favourite clean fresh & fruity dry quality sparkling wine

**Prosecco Spumante Extra Dry Frasinelli** **£16.95**

Clean & aromatic with cream soda fruit flavours lovely Prosecco from the Frasinelli family vineyards in Mareno di Piave

**Louis Roederer Brut Premier Champagne** **£36.00**

Champagne aristocrat since 1776 & creator of the legendary 'Cristal'