

## Venue hire & Catering Festive Canapes



### Papadeli Festive 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

#### MEAT

'Devils on horseback' Native Breeds streaky bacon wrapped medjoul dates  
Mini Yorkshire pudding with rare roast beef & horseradish cream  
Duck confit on crostini with pomegranate, orange blossom honey & watercress  
Stilton, pear, rocket & prosciutto wraps  
Shredded pork croquette with English mustard  
Chicken, roasted garlic & thyme burger with cranberry & orange chutney

#### FISH

Beetroot & vodka gravadlax on rye with dill crème fraiche  
Salt cod croquette with aioli  
Smoked mackerel and horseradish pate on toasts with caperberries  
Dorset crab with lime and chilli on red chicory  
Grilled prawn cocktail in a filo basket with little gem & smoked paprika  
Locally smoked salmon blini with lemon crème fraiche & chives

#### VEGETARIAN

Gorgonzola aranchini balls with walnut pesto  
Truffled mushroom crostini with pecorino shaving  
Crispy pitta with smoked aubergine caviar, feta, mint & pomegranate  
Walnut shortbread with pumpkin puree and crispy sage  
Baby rosemary roasted potato with romesco and manchego shaving  
Goats cheese tartlet, caramelised shallots with port & thyme

#### SWEETS

Papadeli chocolate truffles  
Treacle tart with whisky cream  
Mini chocolate brownies with orange & cranberries  
Papadeli mince pie with rum butter  
Mini lemon tartlets with winter berries  
Papadeli meringues with cinnamon sugar, cream & berries

#### NIBBLES

Spiced Christmas nuts and olives  
Papadeli dips and breadsticks  
Roasted root vegetable crisps  
Sausages wrapped in bacon and prunes  
Panforte wedges with Pecorino cheese  
Papadeli cheese straws

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

**Venue hire & Catering**  
**Festive Canapes**



**Let Papadeli serve the drinks!**

We can offer 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**

- Les Terres Cortal Sauvignon Blanc** 2016 Languedoc France **£13.95**  
Vibrant and zesty with lifted grassy fruit aromas and flavours –fume style
- Marques de Reinoso Rioja Blanco** 2015 **£14.95**  
Full flavoured modern style made from the Viura grape,  
dry & persistent with almond & herbal notes
- Crego e Monaguillo** 2015 Monterrei Galicia **£16.95**  
Vibrant mineral style from Atlantic Galicia made from the indigenous zesty Godello grape
- La Bascula 'Catalan Eagle' Organic Viognier Garnacha Blanca** 2013 **£17.95**  
Powerful rich & textured with a distinctive Northern Rhone like quality from the wild scrub terraces of the Terra Alta in coastal Catalonia

**Reds**

- Nero D'Avola Sicily** 2015 **£13.95**  
A wonderful everyday red. Really juicy with cherry notes.  
Perfect summer wine pasta dishes, chicken and hearty Italian stews
- Henri Nordoc Merlot** 2015 Languedoc France **£14.95**  
Cracking Merlot with bags of sweet fruits and slightly savoury edge
- Cotes du Rhone** La Premier Cotes 2015 La Fermes du Mont **£15.95**  
Superbly balanced spicy hearty Grenache based Rhone from a vineyard adjacent to Chateauneuf du Pape & the great 09 vintage
- Anares tinto rioja crianza** 2015 Spanish **£16.95**  
A lovely easy drinking wine with good, ripe fruit flavours, delicate oak influence and good structure

**Sparkling Wines & Champagne**

- We can do Sparkling wine by the glass please ask.
- Castellblanch 'Cristal' Brut** **£14.95**  
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
- Champagne 'Foissy Joly' Brut Grande Cuvee** **£35.00**  
Crisp In flavour with gentle biscuit notes. A lively mousse.