



Papadeli Canapés & Hot Table Feasts

Sharing suppers are a great way for you and your guests to try a selection of dishes. Canapés to start then, once seated, main dishes, salad & sides, followed by a pudding board of sweet treats to finish.

The food is all about big, bold flavours. colourful dishes that make a visual impact creating a family style feast- great for wedding parties.

This is a sample menu. We can also create bespoke menus for you to suit your requirements.

Canapés

Spinach, ricotta & pine nut filo

Crab crostini with green chillies, sour cream & chives

Salt cod fishcakes with coriander mayonnaise, hot red pepper relish

Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil

Lamb kofta skewers with Cacik- yoghurt, cucumber & mint

Crispy pitta topped with smoked aubergine caviar, pomegranate molasses

Mains

Lamb Shawarma with cucumber, lime leaf & mint yoghurt

Chicken with saffron, braised fennel, preserved lemon, olives & honey

Chermoula spiced aubergine & chickpea tagine with pistachios, golden raisins & coriander

Abu Noor pittas & flatbreads with hummus & harissa dips

Salads

Shiazi salad- Quinoa with tomatoes, sumac, pomegranate seeds, lemon & olive oil

Charred tenderstem broccoli, barley, chilli, coriander & mint with lemon & tahini dressing

Turmeric & cumin roasted new potatoes with saffron yoghurt dressing

Puddings

Spiced carrot, coconut & walnut squares topped with cream cheese

Dark chocolate & rose truffles

Mini pistachio & vanilla meringues with raspberries

Papadeli Table Feasts start from £38.00 + VAT per person (based on 80+ guests)

This includes all staff for up to 8 hours including a manager, chef and front of house, all kitchen and serving equipment, crockery & cutlery. Tables, chairs and glassware are not included.

We would also charge a one off £250 admin fee which would include a tasting, 2 meetings with our manager/event planner, coordinating with the venue and relevant parties and all emails and correspondence needed to ensure a smooth day!

Contact Simon or Nina at catering@papadeli.co.uk for more details



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 spicey 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.