

Winter 2017-18
Venue hire & Catering



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

Duck confit, pumpkin puree, pickled fig crostini
Chicken, lemon & thyme skewers with romesco sauce
Butternut squash, spinach, feta filo cups
Boquerones with piquillo peppers & black olive tapenade on crisp bread
Chorizo & prawn skewer with gremolata
Parma ham, pear, gorgonzola & rocket wraps

Mains

Salt cod & prawn cazuela
Spanish pulled pork, slow cooked with sweet smoked paprika & coriander
Caramelised leek, roasted butternut squash & Picos blue tart
Bertinet bakery breads

Salads

Papadeli coleslaw with celeriac, apples, fennel, cabbage, carrot, coriander & spring onions
Judion butterbean salad with olives, roasted red peppers, onions and herbs
Purple sprouting broccoli, basmati rice, lentils, whole almonds & sherry vinaigrette
Charred aubergine with Spanish chickpeas, saffron & orange yoghurt, chilli, ripped basil & red chicory

Puddings

Dark chocolate & fig tartlets
Orange & almond frangipane squares
Mini cinnamon meringues with cream & Winter fruits

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



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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 Reinosa 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.