

KITCHENS

Sample Menu for  
Canapés / Finger food

- CHRISTMAS MENU -



# SAMPLE MENU

## WHAT WE BELIEVE IN

I am the female founder of 9kitchens Catering Ltd, a young catering company and social enterprise. As our kitchen is located in New Covent Garden, we are surrounded by the best greengrocers.

We use creative sustainable food experiences to support and train underprivileged migrant women from North West London.



## WHY US

We are not just another catering company, 9kitchens is a mission driven company that believes in ethics and sustainability.

## YOUR HEALTH

Natural ingredients / Healthy (and Delicious & Creative) cuisine.

## OUR BEAUTIFUL PLANET

Circular food system / Lower carbon footprint.

## OUR SOCIAL IMPACT

Support of disadvantaged women facing personal and professional challenges by training and employing them in our kitchen. We provide them with a professional, flexible and caring working environment.

# SAMPLE MENU

## WHAT WE COULD DO, JUST SOME IDEAS...

### 9 SAVOURY CANAPES

- **Hanoi rice paper rolls:** 5 spice tofu, seasonal pickled vegetables, coriander, mint, roasted peanut butter sauce, fried shallots
- **Beijing rice paper rolls:** Marinated pulled jackfruit, cucumber, spring onions, coriander, Hoisin and plum sauce, sesame seeds
- **Vegan caviar,** Mascarpone whip on blinis, granny smith
- **Mini savoury choux with goat curd,** spiced apple chutney, broad beans dip
- **Mini savoury choux with turkey,** chestnut mousse, pear butter (meat option)
- **Mini savoury choux with smoked duck fillet,** squash, onions chutney, walnuts (meat option)
- **Tartlets with beetroot and preserved lemon,** blacksesame seeds
- **Smoked trout fillet on buckwheat blinis** with Mascarpone whip (fish option)
- **Grazing platters of cheeses/dips**



# SAMPLE MENU

## Want to see some pictures?

You can visit here:

<https://drive.google.com/drive/folders/1wSAcqPGYuPIHO49crDISk3xMjhK VWYz8?usp=sharing>

## 9 SWEET CANAPES

- ***Festive Brownies***: rich brownie topped with strawberry and whipped cream
- ***Dark chocolate moelleux*** with raspberry coulis
- ***Lemon tartlets with meringue***
- ***Fruits wreath***
- ***Assortment of Moroccan biscuits***
- ***Assortment of Christmas cookies***
- ***Mini Pavlovas with strawberries***
- ***Mini Tartlets with 70% dark chocolate ganache***
- ***Mini choux with creme patissiere, blueberry and chestnut whipped cream***

## FOR THE DRINKS...

- We partner with OnetoWine so you won't have to worry about drinks (wines, cocktails and mocktails)

# INDICATIVE QUOTATION



## HOW MUCH WOULD IT COST?

- From GBP1.50/canapé
- For delivery: min. GBP300 with 10 pc from the same range.
- For event (setup / waiting staff): min GBP450 with 10 pc from the same range.
- Transportation: Depending on the distance
- Waiting staff: GBP15/hour/staff

Thank you for your support!

Kieumy  
Female Founder  
Director  
9kitchens Catering Ltd