

Persian Canapés

Where Taste Meets Luxury



Marinated olives, walnuts
and pomegranate molasses
crostini



Miniature classic Persian
cupcakes

Weddings • Corporate Events • Private Parties

2017 Menu

MEAT

Slow cooked split pea, Meat (beef or lamb), rice and herbs balls stuffed with caramelised onions and barberries

Smoked Aubergine, tomato, roasted garlic, egg and Persian Canapés' homemade spice mix crostini

Naked beef and split pea patty garnished with pickles and herbs

Saffron rice cubes stuffed with marinated chicken breast fillet and topped with yogurt drop, barberries and sliced pistachio

Salad of chicken, egg, carrot, pickled cucumber and garden peas with Persian Canapés special dressing crostini or served in a potato cup

90% meat British sausage and herbs wrapped in puff pastry

Chili filled turnover made with Persian Canapés' homemade pastry

VEGETABLE

Persian Canapés' special five herbs and walnut mixed feta crostini or served on a cucumber bed

Marinated olives, walnuts and pomegranate molasses crostini topped with single pomegranate seed

Greek style yogurt mixed with Persian Canapés' special blend of herbs served in cucumber cup and topped with raisin

Courgette frittata made with Persian Canapés' homemade spice mix, topped with yogurt drop and rose petals

Sun-dried tomato and olive tapenade mini-swirl

Baked filo with spinach and feta filling topped with black onion seeds

Parmesan, Potato and garden peas filled turnover made with Persian Canapés' homemade pastry

SWEET

Miniature classic Persian cupcakes topped with sprinkle of pistachios

Saffron rice pudding topped with cinnamon, pistachio and almond slices

Saffron, honey and almonds caramelised candy topped with sprinkle of pistachios

Persian Canapés' homemade all butter pastry crust filled with cream and topped with fresh seasonal fruits

Ice in Heaven, a classic Persian dessert made from rosewater, milk, starch and sugar, served in a shot glass

Persian Canapés' signature Pistachio, cardamom and rose water all butter cookie

Miniature dark chocolate brownies

How Many Canapés?

We are always keen to discuss your requirements, but here are our simple suggestions as a guide:

Pre-dinner drinks	4 - 5 canapés per person
Drinks Reception	7 - 8 canapés per person
Whole evening	12 - 15 canapés plus, 1 or 2 petit fours per person

Ordering and Prices

We would happily work with you to create the perfect menu for your event. You can even let us know if you like or dislike specific ingredients. We will do our best to accommodate your requests in your own personalised canapés menu.

All our canapés are freshly made to order and we never use any artificial preservatives, flavourings or colours in our products. For this reason, we require a minimum of 48 hours on all orders.

We also provide canapés for Kids' parties. Contact us for Kids menu.

Allergy Advice

Some of our canapés contain nuts. All items on our menu may contain traces of nuts.

Contact

Visit us online at:

www.persiancanapes.co.uk

 [/persiancanapes](https://www.facebook.com/persiancanapes)

If you have any questions on our menu or about our services, please contact us on:

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