

NOURISHED+NURTURED

Summer Menu Options for Canapes both Grazing Board style and Passed

These are some examples of our creations, please contact us so we can custom quote for your gathering or event.

Fresh Living Cracker Shards infused with Beetroot + Rosemary
or Turmeric + Carrot

Fresh Kamut Flour and Seed Crackers Sheets

Preserved Lemon House made Labneh with Green Herb Oil

Eggplant + Cacao Caponatina en Croute

Baked Camembert with Thyme + Fig Preserves

Cheese, Tomato and Herb Pide Pieces with Sea Salt

Lamb Riblets with Sumac + Parsley Tahini Sauce

Sweet Potato Cornbread Minis filled with whipped Labneh
+ Caramelised Onion

Mushroom + Ricotta Tart with Caper Herb Salsa

Karaage Chicken Bites with Wasabi Mayo

Beef Pide Pieces with Herbs + Pomegranate

White Fish Green Ceviche with Black Sesame + Iceberg

