



Canapés & Hot Table Feasts – Le Grand Aioli Spring/Summer

Sharing suppers are a great way for you and your guests to try a selection of dishes. Canapés to start then once seated mains, salads then the pudding stand to pass around the table creating a family style feast- great for family and wedding parties. These are sample menus. We can also create bespoke menus for you.

Canapés

Crostini with babaganoush and grilled peppers (vegan)
Roasted carrot and cumin puree with feta on crispy pita (vegan)
Tortilla Espanola with piquillo peppers and saffron aioli (v)
Spinach, feta and pine nut filo parcels (v)
Mini pizzas with asparagus, confit tomatoes and Pecorino (v)
Chew valley trout on crostini with celeriac remoulade

Mains

Le Grand Aioli –

A large sharing platter of grilled chicken, salt cod fritters, baked hake, poached salmon, crevettes, broad beans, radishes, artichokes, baby carrots, courgettes, leeks, roast potato wedges, fennel and more for dipping into a delicious garlicky mayonnaise.

Puddings

Boards of Papadeli sweet treats
Meringues with summer berries
Papadeli raspberry and white chocolate brownies
Lemon tart with berries



Canapés & Hot Table Feasts **Spring/Summer**

Canapés

Spinach, ricotta & pine nut filo

Crab crostini with green chillies, lime, sour cream & chives

Salt cod fishcakes with coriander mayonnaise, hot pepper relish

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

Asparagus, Serrano ham, herb aioli

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

Roasted butternut squash, caraway, red onions, toasted seeds and Abbots Leigh ricotta

Charred tenderstem broccoli, toasted hazelnuts, 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

**Sharing suppers are a great way for you and your guests to try a selection of dishes.
Canapés to start them, once seated mains and salads, then the pudding stand to pass around the table creating a
family style feat – great for wedding parties**

These are sample menus. We can also create bespoke menus for you

Allergen Advice: Please ask for a cover sheet which explains our code system below

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

84 Alma Road, Clifton, Bristol, BS8 2DJ

Tel: 0117 9736569

*"We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous
flavours of every dish" - M*



Canapés & Hot Table Feasts - Italian Spring/Summer

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Canapés –

Pear, rocket and gorgonzola wrapped in Parma Ham

Crostini with wild mushroom, spinach and truffle oil

Crostini with broad bean, mint and ricotta

Arancini with buffalo mozzarella and basil and pesto dip

Salt cod fishcakes with lemon mayonnaise

Chicken skewers marinated with lemon, chilli and thyme with salsa verde

Mains

Salpicon of seafood Prawns, octopus, mussels, chickpeas, saffron, peppers and parsley

Porchetta Slow braised shoulder of pork with summer leaves and gremolata

Tart with asparagus, spinach, pine nut and Pecorino

Salads – choose 3

Summer bean salad with red onion, toasted hazelnuts mint and Pecorino

Borlotti beans, red and yellow cherry tomatoes, grilled peppers and garlic toasted breadcrumbs

Golden and red beetroot salad with red onion, rocket and walnut pesto

Focaccia with pesto and tapenade

Puddings

Lemon tartlets with berries

Campari and orange soaked sponges

Chocolate and grappa truffles



Canapés & Hot Table Feasts **Spring/Summer**

Canapés

Spinach, ricotta & pine nut filo

Crab crostini with green chillies, lime, sour cream & chives

Salt cod fishcakes with coriander mayonnaise, hot pepper relish

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

Asparagus, Serrano ham, herb aioli

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

Roasted butternut squash, caraway, red onions, toasted seeds and Abbots Leigh ricotta

Charred tenderstem broccoli, toasted hazelnuts, 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

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Portuguese canapés and sharing feast Spring/Summer

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Canapés

Goat's cheese crostini with hazelnuts and chestnuts honey
Salt cod fishcakes with herb mayonnaise
Honeyed figs wrapped in Iberian ham with Ewe's curd
Pork croquettes with saffron aioli
Prawn and chorizo skewers with gremolata
Sardinallas with black olive paste and piquillo peppers

Mains choose 3

Pork and bean stew with morcilla, chilli, thyme, red wine and parsley
Salt cod with potatoes, stewed peppers, tomatoes, olives and onions.
Escalivada – grilled and marinated vegetables with garlic and sherry vinegar

Salads choose 3

Charred tenderstem broccoli, chilli, orange and anchovy dressing
Roast vegetable cous cous with cayenne, saffron, chickpeas and coriander
Broad beans, peas, chicory, baby spinach, garlic and chorizo

Puddings

Brown sugar, cinnamon and hazelnut meringues
Rose chocolate truffles
Honey and thyme tarts



Canapés & Hot Table Feasts - Venice Spring/Summer

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Canapés

Pear, rocket and gorgonzola wrapped in Parma Ham

Crostini with radicchio, pancetta and mascarpone

Crostini with wild mushroom, spinach and truffle oil

Arancini with buffalo mozzarella and basil

Salt cod fishcakes with coriander mayonnaise

Anchovy, parsley and chickpea crostini

Mains

Chicken cacciatore with pancetta, tomatoes, capers, orange and olives

Garlic and chilli prawns

Lentils, charred peppers, tomatoes, herbs and Mostarda fruit

Salads – choose 3

Fennel, French bean, curly endive and hazelnut salad

Charred asparagus with rocket and Parmesan

Caponata – aubergine, tomato, basil and caper salad

Puddings

Dark chocolate & chestnut tarts

Orange and Campari cake

Mini pistachio & vanilla meringues