



Party Food Menu - Summer 2021

If you're looking for great party food this summer, Forkful Food has it covered. We've got loads of food options, all designed with flexibility in mind. Elegant one-bite **canapés** and larger "man-sized" **manapés** are easy to eat standing up (while holding a glass and a conversation). Our **bowl food** is a great option if you want something more substantial and can be served in individual disposable "**Party Pots**" for totally Covid-safe entertaining. **Grazing platters** provide stylish and delicious "picky" food - a welcome way to deal with post-midnight munchies! We specialise in supplying top-quality, freshly made "**Drop-off**" Food delivered ready plated and ready to serve, or you can choose to have your food freshly prepped onsite by our chefs. We can organise hire equipment and waiting staff for you too!

Whatever you choose, Forkful Food's aim is to provide you with **delicious food made hassle-free**.

Canapés & Manapés

This menu brings you maximum flexibility so you can choose what size nibble you prefer (small canapé or larger manapé, and whether to serve them hot or cold).

VEGETARIAN & VEGAN

Cold (canapé or manapé)

- Halloumi & vegetable skewers in lemon herb dressing
- Minted pea & broad bean crostini
- Feta, spinach & pumpkin frittata with pesto & slow roast tomato

Hot (canapé or manapé)

- Porcini & truffle arancini
- Spicy tofu satay skewers with satay sauce (vegan)

Cold (canapé)

- Goats cheese & thyme mousse tartlets with onion marmalade, caramelized walnuts
- Truffled artichoke tartlets with miso olive crumble
- Beetroot falafel, whipped feta & glacé beetroot

FISH

Cold (canapé or manapé)

- Beetroot-cured salmon on malt vinegar rye bread with horseradish
- Prawn cocktail mini pots

Hot or Cold (canapé or manapé)

- Chilli, coriander & lime crabcakes with sweet chilli dip
- Miso-glazed salmon skewers with Asian pesto
- Herby squid (or prawn) & chorizo skewers with paprika aioli

Cold (canapé or manapé)

- Prawn cocktail mini pots

Cold (canapé)

- Thai prawn skewers with green mango salad
- Herbed blinis, seared tuna, avocado, chilli & lime

SWEET

Cold (canapé or manapé)

- Classic lemon tarts
- Treacle tarts with clotted cream
- Cardamom, pistachio & rose mini meringues
- Raspberry & white chocolate tarts
- Gin & tonic cheesecake

Cold (canapé)

- Dark chocolate cups filled with salted caramel & chocolate ganache & honeycomb
- White chocolate & cardamom mousse in dark chocolate cups

MEAT

Cold (canapé or manapé)

- Melon, prosciutto & mozzarella skewers in lemon basil dressing
- Open steak sandwich with truffle butter, watercress & Parmesan

Hot or Cold (canapé or manapé)

- Teriyaki beef skewers
- Salmoriglio lamb skewers with caper-mint salsa
- Rare-seared beef skewers with horseradish dipping sauce
- Miso-marinated beef skewers with wasabi cream
- Lamb & feta kofte with pomegranate molasses

Cold (canapé)

- Chorizo cups filled with patatas bravas & aioli

POULTRY & GAME

Cold (canapé or manapé)

- Chicken Caesar Salad skewers
- Hot or Cold (canapé or manapé)
- Chicken & chorizo skewers with saffron aioli
- Lemongrass & coriander chicken skewers
- Peri-peri chicken skewers with saffron aioli
- Spicy chicken satay skewers with satay sauce

Cold (canapé)

- Confit duck & cherry brioche

Hot or Cold (canapé)

- Gingered chicken cakes with spicy mango gel
- Duck & hoisin filo rolls with plum sauce





Party Food - The Nitty Gritty

WHAT FOOD SHOULD YOU CHOOSE?

CANAPES:

Standing up finger food, canapés are one-bite nibbles served from platters and are easy to eat one-handed. Perfect to whet the appetite with pre-meal drinks, canapés are filling enough to give guests a light meal at a drinks party. Serve 3-5 for pre-dinner drinks, 8-10 for a shortish drinks party, and 10-12 for a longer event. For more substantial party food, a mix of canapés and manapés is a great idea.

MANAPES:

Designed to ensure guests get a really good feed, manapés are also served to guests from platters and eaten one-handed, making them perfect for “standing-up” parties. **Manapé & canapé combos** are a great way to ensure there’s lots of food circulating and that your guests feel well-fed. 3-4 manapés + 4-6 canapés work well.

Manapés can also be put out on a table as **finger buffet** food for guests to help themselves to. Serve 5-7 manapés per head as a meal replacement, or you can go for our **Finger Buffet + Grazing Platter Combo** which gives you 5 manapés per head plus sweet and savoury grazing platters.

PARTY POTS & BOWL FOOD:

“Mini meals” served in small bowls with cutlery, Party Pots and bowls are a good option for events where you need to give your guests “standing up” food, but want to ensure that they feel they have had a proper meal.

While Covid regulations continue to ease, we recognise that some people are still anxious about hosting and socialising. Our **Party Pots** are designed as a Covid-safe food option that avoids cross contamination and enables social distancing.

Bowl food can be served in disposable bowls with biodegradable forks (included in the price), or you can hire in proper china bowls with metal cutlery. (Unlike our other food options which can be supplied on a drop-off basis, bowl food requires a chef onsite to cook and plate up and waiting staff to serve and clear).

DIETARY REQUIREMENTS & ALLERGIES

If you or any of your guests have special dietary requirements or allergies, tell us and we will help you create a menu to incorporate them. We supply all our food with an allergen guide which lists the 14 declarable allergens. However, we work in a small kitchen and cannot guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination.

HOW MUCH DOES IT COST?

Canapés cost £2.50 each. We offer a **sliding pricing scale*** based on the number of different types of canapé you order.

10 canapés per head / 10 different canapés @ £25.00p/h

10 canapés per head / 8 different canapés @ £23.75 p/h

10 canapés per head / 7 different canapés @ £22.50 p/h

10 canapés per head / 6 different canapés @ £21.25 p/h

10 canapés per head / 5 different canapés @ £20.00 p/h

Manapés cost £4.25 each.

Finger Buffet + Grazing Platter Combo* costs £600 for 25 people with additional guests added for £20 per head.

Party Pots cost £5 per pot (includes disposable lidded pot & cutlery)

Bowl food costs £4.25 per bowl which includes the cost of a disposable bowl & cutlery. (To hire in china bowls and cutlery costs in the region of 50p per set, plus delivery and collection charges.)

We have a minimum food order of £450

* Special offers cannot be combined with other offers

DRINKS:

Most of our clients supply drinks themselves, in which case they also need to organise glasses, ice and chiller bins.

WAITING STAFF:

We can organise waiting staff to serve your food and drinks (including drop-off food). We work with a team of really good freelancers who are experienced, efficient and personable and always ensure events run smoothly – leaving you to enjoy your guests!

HIRE EQUIPMENT:

We can organise hire equipment for you should you need it or just help you work out what you need.

DROP-OFF vs CHEFS ONSITE

We specialise in drop-off food and most of our party food is suitable to be supplied on this basis. However, we recommend that you have onsite chefs to finish and serve your food for larger events, where the food will be predominantly hot, or if you are serving bowl food.

CONTACT & BOOKING

If you would like to book Forkful Food for your event, or wish to discuss your requirements further, please contact Ruth Weighill at: ruth@forkfulfood.com / 07711 034928. **BOOKING:** If you wish to book Forkful Food, we require a 25% non-refundable deposit (on the food cost only) to secure the date; final numbers and the balance are payable 10 working days before your event. **DROP OFF:** Drop-off food is delivered beautifully plated and ready to serve on stackable, lidded platters. We don't charge for the hire of our high quality platters but we ask that you clean and return them to us after your party. Alternatively we can supply on disposable, biodegradable, lidded platters at a small additional cost. **DELIVERY:** We offer free local delivery (SW12, SW15, SW17, SW18 & SW19); delivery charges may apply to other postcodes.