



**LOCAL, SUSTAINABLE,
CANAPES FOR YOUR EVENTS**

Min order £300



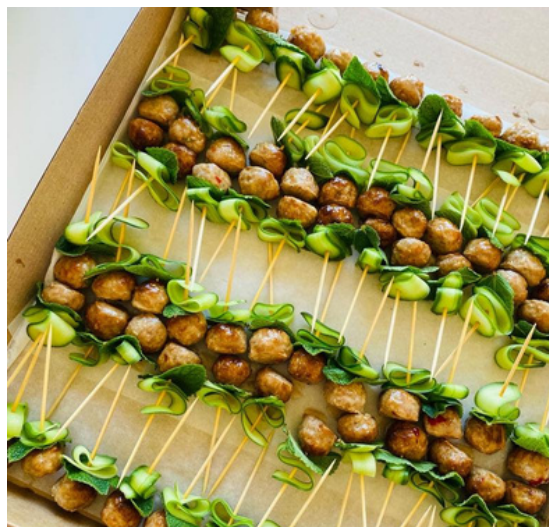
9kitchens.co.uk



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hello@9kitchens.co.uk



SUSTAINABLE CATERING WITH A SOCIAL IMPACT

WHY 9KITCHENS?



Sustainability. We endeavour to **reduce our carbon footprint** by focusing on plant-centric food, supporting small producers, addressing food waste and delivering our food with cargo bikes.



Wholesome food. We focus on **nutrient-rich cuisines with natural ingredients: creative canapés, delicious breakfasts and lunches** for your teams and events, inspired by the healthiest cuisines.



Inclusion. We support, train and **employ women** who are facing barriers to employment. As a social enterprise, we have a dual mission to provide a brilliant service to our clients while having a social impact. We believe that businesses can also benefit society.

Visit: 9kitchens.co.uk

Tell us about your event and we will work with you to make it special.

For enquiries call 07484 859911 or email hello@9kitchens.co.uk



KITCHENS

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Explore our catering menu and place your order **at least 5 working days in advance.**

Pls note that the following prices do not include transportation and VAT.

To place an order or for any question, please write to hello@9kitchens.co.uk.

BREAKFAST

- Chouquettes (typical French chou pastries that are enjoyed for breakfast): 25pc - £12.50
- French mini butter pastries (croissant, pain chocolat): 25pc - £15
- Cranberries, currants, ginger light flapjacks - 10 for £20
- Clementine marzipan biscuits - 10 for £20
- Rye and orange chocolate muffin - £2.50 each
- Hazelnuts and dried fruits bread
- Cardamom brun - £3 each

GF &/OR VEGAN

- 70% dark chocolate bites with nut butter, plenty of super fruits: 10 bites - £20
- Dark chocolate & dried fruits chunk cookies: 6pc - £12
- Seasonal fruits turnover or crumble: 10 portions - £30



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SAVOURY CANAPES: £2.50

VEGETARIAN/ VEGAN

- GF Polenta bite, Mushroom Duxelle (no allergens)
- Gougère, truffle cream (wheat, milk, egg)
- Oven-baked samosa with sweet potato & chestnut (wheat)
- Rice paper rolls, green mango, pineapple, marinated tofu, fragrant herbs (soybeans)
- Fried Vietnamese spring rolls with garden vegetables (wheat, soybeans)
- Vegan Vietnamese salad on rice crackers (onsite only) (soybeans, peanuts)

MEAT / FISH

- Peanut Satay Chicken skewers (peanut, soybean) - ***we also have a vegan option***
- Char Siu chicken skewers (soybean)
- Pulled duck slowly cooked with 5spice, rolled in Chinese crepe with hoi sin sauce (soybean, wheat)
- Smoked trout, creme fraiche with dill, green apple on blinis (fish, milk, egg, wheat)

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Email: hello@9kitchens.co.uk

Tel: 07484 859911

Web: 9kitchens.co.uk



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DESSERTS (£2.50)

SWEET CANAPÉS

- Choux craquelins, crème pâtissière lemon or praline

(wheat, egg, milk)

- Shortbread, whipped dark chocolate ganache

(wheat, milk, egg, soybean)

- Shortbread Apple Tatin (wheat, milk, egg)
- Tartlet frangipane, pears cooked in Christmas spices. **Vegan option available** (wheat, milk, egg, almond)

- GF Dark chocolate fondant, hazelnuts

(milk, egg, soybean, hazelnut)

- Mini tartlet, lemon curd with infused mint (

FESTIVE CANAPÉS

- Mini pumpkin tarts with pecan brittle (wheat, milk, egg, pecan nut)
- Mini frangipane mince pies (wheat, milk, egg, almond)
- Baklava Christmas spices (wheat, milk)

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IMPORTANT: ALLERGENS

Important note about Allergens

Attention customers with food allergies. Despite our efforts to reduce the presence of allergens in our meals, please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat, as we use a shared kitchen.

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OTHER COSTS

FOOD PRICE

- Canape: £2.50/pc
- £16.50/pers for 6 pc/pers - 1 hour serving time
- £30/pers for 12 pc/pers - 2 hours serving time
- Min food order: £330 (and min 50pc per type)

OTHER COSTS

Drinks: Assortment of red/white wines, beers, kombucha, cold pressed seasonal juices:
£15 for 1hour for 2 drinks/pers
£20 for 2 hours for 3 drinks/pers

Hiring of glasses, small plates, chiller bins: From £300 (depending on nb of guests, that is indicative for 50ppl)

Transportation: Depends but approx £50

Waiting staff: From £20/hour/pers, min 4hours

Setup: from £40 depending on the venue (if no waiting staff are hired for the full event)

For TERMS & CONDITIONS, please see our Available on our website [HERE](#)

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