

OAK STREET KITCHEN

Canapés & Bowl Food Menu Pack

Beautifully presented canapés and bowl food for parties, receptions and events, with a thoughtful selection of meat, vegetarian and vegan choices throughout.

Every menu can be tailored to suit your guests and your occasion – we're always happy to create something bespoke on request.

CANAPÉS

Fresh, flavourful bites across meat, vegetarian and vegan menus – perfect for drinks receptions and parties.

- Minimum order: 20 guests
- Minimum selection: 3 canapés per guest

Includes eco-friendly napkins.

Contact us for pricing.

BOWL FOOD

A more substantial alternative to canapés – relaxed, social and satisfying, with plenty of flavours to choose from.

- Minimum 3 bowls per guest recommended
- Bespoke bowl food menus available on request (may incur an additional charge)

Includes eco-friendly disposable or porcelain bowls + wooden forks. Dessert bowls are served in eco-friendly disposable bowls only.

Contact us for pricing.

CANAPÉ MENU CHOICES

Meat + Fish

Premium canapés & small bites

- Smoked Salmon Mousse on Cucumber Cups
- Smoked Salmon & Lemon Crème Fraîche Cups
- Thai Prawn on Cracker
- Blue Cheese & Smoked Bacon Cucumber Cups
- Chorizo, Quince & Manchego on Crostini
- Chorizo & Butternut Skewers
- Roast Beef, Asparagus & Salsa Verde on Crostini
- Peppered Beef with Celeriac Remoulade en Croûte
- Tandoori Chicken & Melon Skewers with Mint Yoghurt
- Curried Chicken & Coconut Skewers

Veggie

Premium canapés & small bites

- Goats Cheese & Onion Marmalade Crostini / Tarts
- Spiced Feta, Spinach & Pimento Tarts
- Brie and Grape Chutney Tart
- Marinated Mozzarella & Sundried Tomato Tarts
- Gorgonzola & Pickled Walnut Tarts
- Cajun Cream Cheese Stuffed Pepperdews
- Caprese Skewers with Balsamic Glaze
- Devilled Mushroom Tarts
- Feta, Pea & Mint Tarts / on Cucumber Cups

Vegan

Premium canapés & small bites

- White Bean & Sage Crostini
- Baba Ganoush Crostini / on Cucumber Cups
- Spiced Whipped Tofu en Croûte
- Marinated Wild Mushroom Tarts
- Savoury Peanut Butter & Seared Apple Tarts
- Falafel, Hummus & Pomegranate Bites
- Hummus & Artichoke Crostini
- Smashed Avocado, Chilli & Mango Crostini
- Mushrooms, Olive & Almond Pesto Crostini
- Aubergine, Hummus & Pomegranate Flatbreads

Cold

Mediterranean Couscous Bowl (VEGAN)

Couscous with hummus, falafel, red onion salad, finished with a mint & chilli crema drizzle.

Mediterranean Orzo Bowl (VEGGIE)

Orzo pasta with olives, roasted peppers, sundried tomatoes, goat's cheese, basil dressing and a balsamic glaze.

Soy & Sesame Rice Bowl (VEGAN)

Soy and sesame broccoli rice salad with marinated tofu, fresh ginger and chilli.

Thai Potato Bowl (VEGAN)

Thai-style potato salad with lemongrass, ginger, coriander, sugar snap peas, mango and crispy onions.

Caprese Bowl (VEGGIE)

Mozzarella, tomatoes, fresh basil and rocket, finished with a balsamic glaze and toasted pumpkin seeds.

Hot

Caribbean Sweet Potato Curry (VEGAN)

Caribbean-style sweet potato curry served with rice and peas, topped with sautéed greens. Rich, warming and mildly spiced.

French-Style Butternut & Gigantes Bean Stew (VEGGIE)*

Roasted butternut squash and gigantes beans in a French-style cream and white wine sauce, finished with fresh pistou.

Roasted Vegetable Thai Curry (VEGAN)

Roasted vegetables in a fragrant Thai curry sauce, served with rice and topped with toasted coconut flakes.

Devilled Mushroom Pot Pie (VEGGIE)*

Mushrooms cooked in a cream sauce spiked with mustard, white wine vinegar, and chilli. Topped with a golden puff pastry lid.

Chickpea & Aubergine Polenta Bowl (VEGAN)

Chickpeas and aubergine in a rich tomato and basil sauce, served over creamy polenta.

**Vegan alternative available.*

MEAT BOWL FOOD

Cold

Thai Chicken Noodle Bowl

Thai coconut and cucumber noodle salad with charred chicken, crispy onions and pickled ginger.

Jerk Chicken Rice Bowl

Jerk chicken served on a rice salad with fresh pineapple salsa.

Tuna Niçoise Bowl

Tuna with baby potatoes, green beans, free-range egg, olives and capers, dressed in a classic vinaigrette.

Italian Antipasti Bowl

Prosciutto, salami, mozzarella, tomatoes, olives and marinated artichokes.

Hot

Thai Chicken Curry

Chicken in a fragrant Thai curry sauce, served with rice and finished with toasted coconut flakes.

Braised Chorizo & Sweet Potato Bowl

Slow-braised chorizo in a smoked paprika, tomato and cream sauce, served with roasted sweet potato. Rich and warming.

French-Style Chicken Bowl

Chicken in a white wine and rich cream sauce with garlic potatoes, sautéed leeks and kale. Finished with fresh pistou.

Steak & Ale Pot Pie

Slow-cooked steak in a rich ale gravy with baby potatoes and carrots, topped with a golden puff pastry lid.

Tandoori Chicken Bowl

Tandoori chicken marinated in yoghurt and aromatic spices, served with Bombay potatoes, mango chutney and finished with a fresh melon and mint salsa.

DESSERT BOWL FOOD – COLD ONLY

Dessert bowl options are only available in eco-friendly disposable bowls.

Raspberry or Strawberry Cheesecake Pot

A buttery biscuit base topped with smooth vanilla cheesecake and finished with your choice of raspberry or strawberry compote.

Vegan Chocolate Brownie Pot

Chunks of chocolate and blueberry brownie layered with rich chocolate sauce. (VEGAN)

Pandan Pot

Pandan and coconut set custard topped with fresh mango. (VEGAN)

Chocolate Mousse Pot

Chocolate mousse topped with fresh raspberry or strawberry.

Raspberry Eton Mess Pot

Layers of whipped cream, crushed meringue, fresh raspberries and raspberry compote.

OAK STREET KITCHEN

GET IN TOUCH

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