TOYNBEE STUDIOS CANAPÉ MENU

All our catering at Artsadmin is vegetarian and we aim to offer a sustainably and ethically-sourced menu in line with Artsadmin's <u>values</u> and Environmental Policy.

Follow us on Instagram @ToynbeeStudios

DIETARY REQUIREMENTS

We can provide gluten-free, dairy-free and vegan options. Please inform us at the time of booking of any allergies and special diet requirements.

CATERING ENQUIRIES

Please contact Christophe Tavan, Café Manager: christophe@artsadmin.co.uk | 020 7247 5102

CRUDITÉ PLATES

For approximately 8 people

£12.50 including VAT

Dips served with carrot, celery and cucumber sticks:

- Tzatziki
- Hummus (vegan)
- Red pepper and Greek yoghurt
- Mushrooms (vegan)

CANAPÉS

4 canapés per person

£7.50 per person including VAT

Sample canapés:

- Mini frittata
- Polenta-spiced mushrooms
- Crostini with sundried tomato tapenade (vegan)
- Crostini with red peppers and Greek yoghurt
- Potato bruschetta (vegan)
- Spiced apple and beetroot fritters
- Stuffed Pappadew pepper
- Spiced winter vegetable fritters (vegan)

For 40 canapés

£75 including VAT

This can also include a sweet option such as chocolate brownie, loaf cake or Portuguese custard tart.

SNACKS

- Mixed olives with feta cheese (small: £3.50 | large: £7)
- Crisps (£1.40 per packet)

Last updated: October 2019

