



## Moroccan and Middle Eastern Canapé Menus

Crostini topped with:

- muhummara - walnuts, cumin, red chilli, red pepper, tomato and garlic
- smoky chargrilled sweet red peppers, sultanas and crushed walnuts and roasted red chilli
- smashed broad beans, lemon, tahini, garlic, coriander
- finely chopped tomatoes, green pepper, green chilli, onion, mint, parsley and olive oil

Briouats – filo pastry parcels filled with:

- Moroccan spiced eggs and prawns or white fish
- minced beef, paprika, parsley, garlic and Greek yoghurt
- shredded duck, parsley, coriander, almonds and eggs, dusted with icing sugar and ground cinnamon
- halloumi, onion, spinach and pistachios
- feta, dill, spring onion and yoghurt
- potato, parsley, chilli and feta

### Skewered bites:

- lemon, coriander, parsley and chilli marinated olives and roasted red pepper
- chermoula chicken kebab
- spicy Merguez sausage (spiced Moroccan beef and lamb sausage)
- mild harissa & lemon seafood
- mild chermoula prawns
- grilled pepper, onion and & halloumi mini kebabs
- Lebanese spiced minced lamb kebabs
- lamb, cumin, parsley, pine nuts and cinnamon meatball
- tender Tagine lamb meatball
- merguez, onion and parsley meatball in a rich spiced tomato sauce
- pistachio Moroccan spiced chicken ball

### Baby gem lettuce/chicory leaf 'cups':

- Lebanese lamb meatball topped with tahini yoghurt and 'pickled' lemon red onions (or with felafel if preferred)
- chicken and walnut meze - poached shredded chicken, blended walnuts, garlic and bread sauce and paprika oil
- falafel, houmous, and a drizzle of harissa oil

### Platters:

Platters of falafel and stuffed vine leaves with yoghurt, garlic, cucumber and dried mint dip or other dip from list

Platters of 'apricot tagine' chicken wings OR saffron, turmeric, cumin, chilli, lemon & yoghurt marinated chicken wings

Platters of mini Turkish lamb 'pizza' -minced lamb, onion, garlic, tomato, red chilli, red pepper and parsley

Dips – can be paired with any canapé item listed - e.g. skewered bite/meatballs etc

- yoghurt, garlic, cucumber and mint
- roasted aubergine, lemon, garlic and yoghurt / baba ghanoush
- muhammara - walnuts, cumin, red chilli, red pepper, tomato and garlic
- harissa houmous and pomegranate dip
- broad bean dip – lemon, tahini, garlic, coriander
- spiced sweet roasted red pepper & feta houmous

### Sweet options:

- mini baklava
- Medjool dates filled with mascarpone & mint
- dried apricots marinated in orange blossom water syrup filled with lemon and pistachio mascarpone