Elysia

BREAKFAST + APERITIF

CHRISTMAS

CANAPES MENU

ELYSIA

◇ In Greek mythology, Elysian fields are a blissful place, where Ancient Greeks went for a happy afterlife. ◇

The name refers to the second life of the **delicious rescued food** we handpick from **local independent producers** that would otherwise go to waste because of their shape, colour or last-minute cancelled orders.

They are all-natural, made with the **finest ingredients** and **artisanal care**.

CHRISTMAS WITH A TWIST!

CANAPES

Cheese Mousse with seasonal pickle rolled in a selection of:

- Honey Oats, Toasted Nuts and Dried Fruit paper (V, GF)
- Mulled Fruit Leather. (V, GF)

Seeded Pulp Crackers with black pepper topped with:

- Sauerkraut / Fermented Winter Vegetables / Winter Greens Kimchi (VEG)
- Winter Greens, knobbly Celeriac and bruised Apple/Pear Remoulade (VEG)
- Crusty Welsh Rarebit and Leek Fondue.

Roasted EV Olive Oil & Black pepper Crostini topped with:

- Gravlax and Mushroom Pate (V)
- Salmon Cured in Gin, Carrot and Betroot

More option available....

£8.00 to £11.00 per head

V - Vegetarian / VE - Vegan GF / Gluten Free - Options Available

CHRISTMAS WITH A TWIST!

MORE CANAPES & HEARTY BITES

Savoury Spelt Muffins

- Mulled Stout, Chestnut, and Cured Meat
- Spiced Butternut, Dill, and Beetroot (V)

Toasted Pain D'Epices served with:

- Chicken Liver Paté and Sauerkraut
- Confit Chicken/ Duck/ Pork Rillettes and Pickled vegetables

Granola Cups with:

- Blue Cheese & Pear Compote (V, GF)

Territorial Cheeses and Cured Meats with:

sourdough bread. (V)

More option available....

£8.00 to £11.00 per head

V - Vegetarian / VE - Vegan GF / Gluten Free - Options Available

CHRISTMAS TREATS

SWEET

Dark Chocolate Brownie made with:
Rescued Beetroot Pulp topped with honey comb and meringue. (V)

A Ginger biscuit with:
Basil & Poached Fruits and Candied Seeds (VEG)

A Seasonal Fruit Curd on a Shortbread Pastry:
with Crunchy Honeycomb and Grilled Meringue (V)

A Walnut & Dried Fruits Mendiant:
with Mandarine and Cherries (VEG, GF)

More options available...

£2.50 to £11.00 per head

V - Vegetarian / VE - Vegan GF / Gluten Free - Options Available

WINE LIST

For a perfect food & wine pairing, we work with Maxime, the wine specialist and founder of One to Wine.

- A Champagne cocktail with **Crémant de Loire 2014 Domaine Maison**, Elderflower & red fruits

Wine selection:

- A Chardonnay/Viognier/Muscat from **Laguedoc 2015**
- A Pinot Gris/Sauvignon from **Loire Valley 2015**
- A Merlot/Cabernet Sauvignon from **Bordeaux 2013**
- A Shiraz/Grenache/Carignan from **Languedoc 2013**
- A Chenin Blanc from **Loire Valley 2015**

Each wine is paired with one specific dish offered in the canapés menu. Pairing details available on demand.

£20.00 per head

Price based on 6 drinks/person. £1/head will be charged for glasses.

FESTIVE COCKTAILS

We can create a beautiful selection of cocktails bespoke for your Christmas party!

Vodka Collins
made with Black Cow vodka, lemon juice, and homemade syrup.

Polish Martini
made with Black Cow vodka, pure grape molasses, and apple juice.

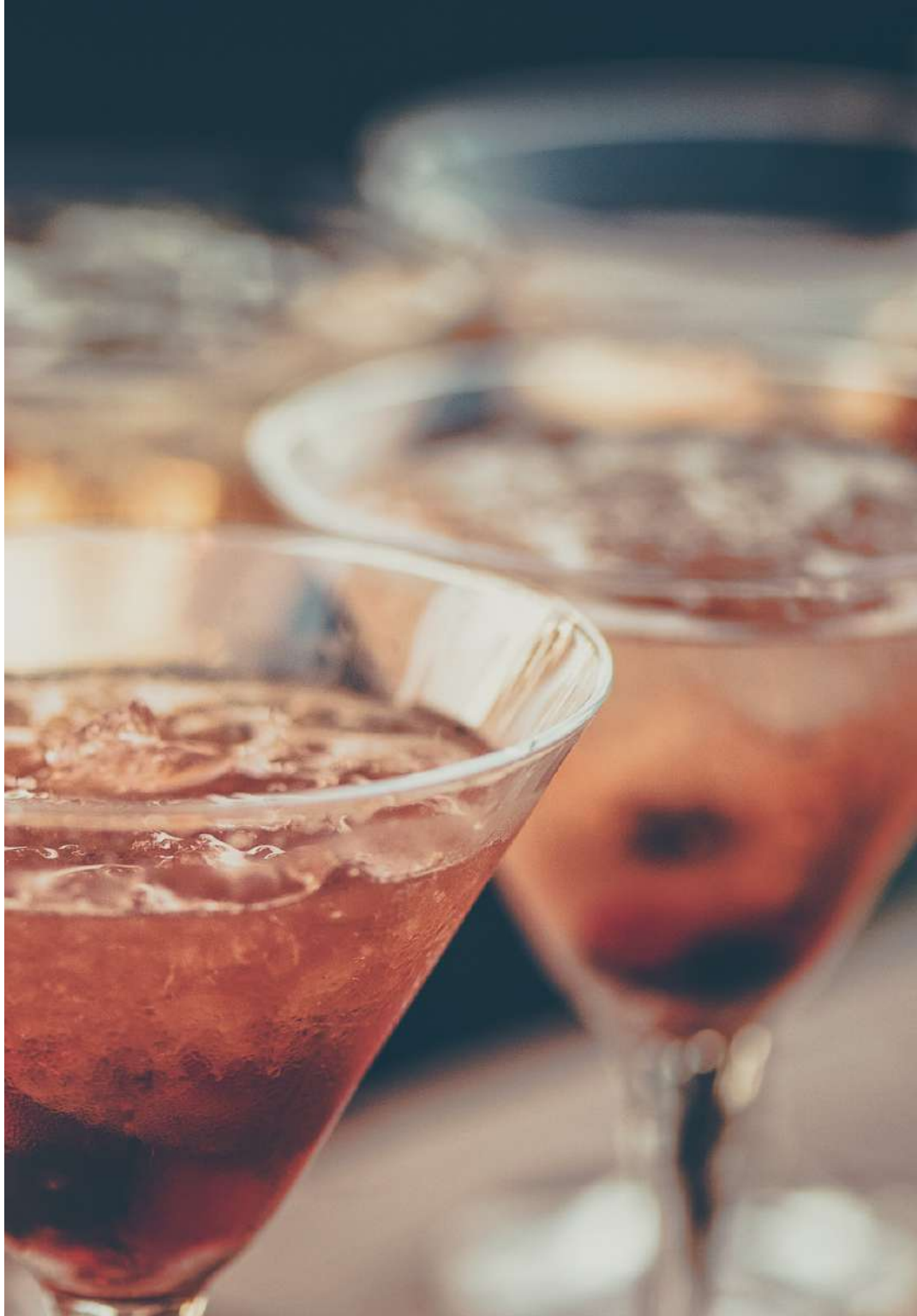
Espresso Martini
made with Black Cow vodka, Notes Roasters espresso, and homemade syrup.

Apple & Thyme
made with Black Cow vodka, apple juice, and homemade thyme-infused syrup.

Apple & Ginger
made with Black Cow vodka, homemade ginger syrup, apple juice, and lime juice.

£4.00/cocktail

Price based on 6 drinks/person. £1/head will be charged for glasses.



FESTIVE WORKSHOP

Blind Tasting:

Blind Tasting: At Elysia, we want you all too have fun! And sometimes the best way to do that is by pairing wine with a game! In collaboration with One to Wine, we are offering a unique blind tasting game that will provide you with an evening of fun, whilst feasting on our delicious selection of food an d fine wines!

£3.50 per head

Food Waste Workshop:

Do you and your colleagues want to know more about reducing food waste at home? Well, this is the perfect experience, we at Elysia are offering you a bespoke Food Waste Workshop where we will teach you how to reduce food waste with a few simple tips! You will also be able to take home your rescued food!

Q&A at the end, and the one with the most points will take an extra special treat home with them!

Quote on request

TERMS & CONDITIONS

Service: We can simply deliver the ingredients for your event, however, we have found that it is preferable to provide you with at least one member of staff who will dress the buffet table, keep it stocked, serve and be on hand to answer questions about the produce. They will also pack up and clean down the buffet section. Preparation & Service staff costs **£15.50 per hour per staff member**. Transport of staff to and from the event location will be charged at cost price.

Delivery: We are able to deliver by bicycle to central London at a chosen time. Delivery is charged at approx. **£10** in the City. Our menus are designed to be delivered **2 hours prior to service** to allow time to freshly assemble, display and ensure everything is perfect before the guests arrive.

Order timing: Typically we need 48 hours to prepare an order except otherwise stated by Elysia. We have a minimum order value of £250 for office catering in weekdays and £400 for weekends catering.

Payment: We invoice our customers at delivery. However, we reserve the right to request a **30% deposit** upfront for new customers and orders above £300. **Payment is due within 14 days after receiving the invoice** (except specific agreements). If the date of payment is exceeded, a reminder fee of £50 will be charged and 10% of the invoice per late month.

Cancellation: We understand that a confirmed event can be cancelled, even at the last minute. To cover arrangements that have been made at that time, the following charges will be incurred:
- Before or within 21 days of the event – 25%
- Within 14 days of the event – 30%
- Within 7 days of the event - 60%

Please find the details of our terms and conditions on www.elysiacatering.com/termsandconditions.

CONTACT INFO

Elysia

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