

CANAPE MENUS “We need 36 hours to prepare your choices.”

Indulge in our delectable array of homemade canapés, each meticulously crafted and artfully presented. Whether enjoyed as a prelude to your main course or as the star of the dining experience, these culinary delights offer a feast for the senses. Customize your ideal menu from the options below, combining savory canapés with a tempting selection of dessert bites to elevate your celebration. For a more substantial offering, consider complementing your canapé selection with our delightful bowl food. After all, it's the small bites that leave a lasting impression! Presented on Barbari bread or porcelain spoons

PRICES

based on a minimum of 30 guests to include a selection of 5 canapés served at Doost & Amici £19.5 pp

Delivery collection and service to the venue of your choice: £25pp

Delivery only: Box of 200 pieces £640 | Box of 100 - £350 | Box of 50 - £200

Collection: Box of 200 pieces £620 | Box of 100 - £330 | Box of 50 - £190



MEAT

BEEF FILLET CROSTINI with béarnaise sauce

MINI YORKSHIRE PUDDINGS with rare beef and horseradish

HOT GLAZED COCKTAIL SAUSAGES baked in honey and sesame seeds

CRISPY DUCK PANCAKES WITH HOISIN SAUCE, spring onions and cucumber

WARMED MINI TRADITIONAL SMOKED HAM and gruyère cheese tartlets

ARANCINI RAGU BOLOGNESE rice balls

FISH

HOT THAI FISHCAKES with sweet chilli dipping sauce

DILL BLINIS WITH SMOKED SALMON, cream cheese and mustard dill sauce

FRESH SALMON TERIYAKI KEBABS with pickled ginger and wasabi

HOT TEMPURA PRAWNS served with mint, coriander and chilli dipping sauce

SMOKED SALMON with dill crème fraiche and asparagus

VEGETARIAN

MIRZA QASEMI fire-roasted aubergine, tomatoes, garlic, and aromatic spices

KASHK-E-BADEMJAN roasted aubergine blended with tangy kashk, "whey"

BORANI-E-BADEMJAN aubergines, fried in olive oil, garlic, onions & mint, paired with yogurt

MINI ROAST MEDITERRANEAN vegetable and mozzarella kebabs

WARMED CARAMELIZED ONION PUFF pastry bites with gruyere and caramelized red onions

BARBARI BREAD WITH CREAMY GOAT'S CHEESE, roasted butternut squash, and honey drizzle

BROCHETTES WATERMELON, MINT AND FETA

BROCHETTES TOMATO, GALIC & BASIL

BROCHETTES ARTICHOKE AND PESTO

BROCHETTES HUMMUS AND MICRO HERBS

ARANCINI MOZZARELLA AND TOMATO

SPICY SAMOSA

SPICED CAULIFLOWER, mint and dill fritters served with sweet chilli dipping sauce

CROSTINI WITH AVOCADO, sun-blushed tomatoes and roasted pumpkin seeds



DESSERT

WARM CHOCOLATE FUDGE BROWNIES

FRESH FRUIT KEBABS

CHOCOLATE DIPPED STRAWBERRIES

PERSIAN ICE CREAM

OYSTERS

Haward's Mersea Oysters

8

French

French Shallot Vinaigrette (Mignonette)

£25

Persian

Pomegranate & Persian lime juice

£26.5

Japanese Motoyaki

baked fennel, miso, spicy dashi & cheese

£31

Rockefeller (only served at Doost)

baked with spinach, breadcrumbs, organic Irish butter

£31

Mixed (only served at Doost)

£37

BOWL ADVENTURES “We need 36 hours to prepare your choices.”

Elevate your event with our enticing bowl food menus, featuring a variety of miniature meals expertly presented in stylish, petite bowls. Perfect for occasions where space is a premium or when guests arrive intermittently throughout the evening, our bowl food menus offer a substantial and trendy culinary experience. These delectable mini meals are not only easy to savour but also a delightful addition to any gathering. Consider enhancing your dining experience by incorporating a selection of canapés before the bowl food service, creating a seamless and diverse gastronomic journey. Alternatively, infuse your canapé selection with the sophistication of our bowl food ideas for a well-rounded and memorable menu. Craft your perfect combination by selecting from our extensive offerings below.

PRICES

minimum of 30 guests to include a selection of 3 mini bowls & 2 mini desserts, served at Doost & Amici £25pp

Delivery collection and service to the venue of your choice: £28pp

Delivery only: 150 bowls £750 | 100 bowls - £500 | Box of 50 bowls- £250

Collection: 150 bowls £700 | 100 bowls - £470 | Box of 50 bowls- £230

ASH & SOUPS

ASH RESHTEH, persian noodle soup

ASH-E ANAR persian pomegranate soup with meatballs)

ASH-E SOMAGH persian herb and sumac

ESHKENEH persian onion soup

VEGAN PERSIAN LENTIL SOUP

ANGOOSHT persian lamb and chickpea stew

ABDOOGH KHIAR cold cucumber & yoghurt soup

RICE DISHES

LUBIA POLO persian green bean rice

SOUTHERN IRANIAN SPICY SEAFOOD RICE

ADAS POLOW lentil rice, caramelized onion, dates and raisins,

ZERESHK POLO barberry rice, sweet and tangy perfection

RISOTTO FOREST MUSHROOM WILD MUSHROOMS WITH CEPS & PARMESAN.



FISH *all are served with saffron steamed rice*

GHALIEH MAYGU prawns in a garlic, tamarind, coriander and parsley.

KEDGEREE HADDOCK SMOKED, topped with an egg

PAN-FRIED TERIYAKI SALMON with pak choi

SPANISH COD STEW with red peppers, paprika, chorizo, and chickpeas



MEAT *all are served with saffron steamed rice*

KOOFTEH RIZEH meatballs immersed in a zesty and spicy tomato sauce

GHORME SABZI tender, lamb, in a medley of fresh herbs

FESENJAN BA ORDAK duck in a pomegranat & walnut sauce

ANAR BIJ MEAT balls in a creamy walnut sauce

BRAISED PORK BELLY with soy and star anise

CUMBERLAND SAUSAGES creamy mashed potatoes and caramelized onion gravy

CLASSIC CHILI CON CARNE rice, accompanied by soured cream and guacamole

MINIATURE ITALIAN MEATBALLS in a rich tomato sauce, served with penne pasta

CHICKEN CAESAR SALAD featuring quail's egg and crispy parma ham

BBQ WINGS infused with the flavours of onion, garlic, & a hint of aleppo pepper

LAMB KOOBIDEH our signature iranian grilled meat dish.

CHENJEH KEBAB a rich and savory flavour that's sure to satisfy your taste buds

LAMB TORSH AND CHICKEN TORSH marinated in a blend of aromatic mixed herbs,

CHICKEN SAFFRON lovingly smothered in a delectable marinade



VEGETARIAN

BADEMJEAN AUBERGINES in a delicate sauce of tomato and saffron

MIXED MUSHROOM AND CASHEW NUT STROGANOFF served with wild rice

ROAST MEDITERRANEAN VEGETABLES, goat's cheese, and rocket with couscous

DESSERT

ETON MESS with fresh strawberries and cream

BANOFFEE PIE with bananas, cream, and caramel sauce

WHITE AND DARK CHOCOLATE MOUSSE with amaretto crumb

PROFITEROLES with cream and chocolate sauce

INDIVIDUAL TIRAMISU