

CANAPÉS

choices | 2026





YOUR CANAPÉS CHOICES

Please feel free to speak to us if there is something additional you would like to include in your Canapés Choices booking. This is a small selection of the diverse and culturally inclusive range we can provide.

We're happy to be flexible and adapt to meet your catering needs. Bowl foods are also available for Canapés events. Please enquire by email for more details.

CANAPÉS CHOICES prices range from £2.70 to £4 per variety, per person (plus 20% VAT and delivery)

SAVOURY

Mini baked Arancini with Mushroom and Thyme.
ChangeKitchen CIC's famous Sausage Roll bites.
Raw Lasagne mini bites.
Mozzarella, Cherry Tomato and fresh Basil skewers.
Savoury Spinach and (vegan) Feta Strudel Pieces (Greek Spanakopita inspired).
Mini Homity Pie bites.
Mini Frittata bites.
Rainbow spring rolls
Mini Leek tarts
Oyster Mushroom Bruschetta.
Butternut Squash and Rosemary tartlets.
Mushroom and Thyme vol-au-vents.
Mini Caribbean-style pulled Jackfruit wraps with fresh Mango, Chilli and Coriander salsa.
Sticky Cauliflower Wings.
Selection of fresh homemade Cakes.





SWEET

Mini Cake Bites | Victoria Sponge, Carrot Cake, Apple & Cinnamon.
Chocolate-covered Strawberries.

Mini Desserts in shot glasses | Raspberry or Mango Fool, Chocolate Mousse.



PLEASE NOTE:

Minimum order for Canapés Choices bookings is 30 people.

We are proudly climate-conscious, and believe we are the only truly climate-friendly social enterprise caterer in the West Midlands. As a natural result of this commitment, all our food and beverages are 100% vegetarian, and halal. All our menus are freshly prepared with seasonal ingredients and there may be variations between menu items on the day. We proudly cater for many dietary requirements, such as vegan and gluten free, and are able to cater for almost any allergy. It is important you make us aware of all and any food allergies at time of booking. We cannot guarantee a nut-free environment. Where food is described as gluten-free, please be aware that these foods are made with Non-Gluten Containing Ingredients (NGCI) in an environment where gluten-containing products are handled. Hot food is delivered hot, in warm-keeping containers.

Prices given are subject to change and apply to lunch/day bookings. Evening events and private catering prices may vary. Delivery is charged on top of per head price. Service staff can be provided on request.

Please email us with your catering enquiry at hello@changeKitchen.co.uk

#CookingUpChange



OUR PURPOSE

As an award-winning social enterprise, ChangeKitchen CIC commit profits to achieving our social purpose combined with an environmental conscience.

This means we donate free homemade, plant-based, nutritious meals to those in need every time you book a catered event with us. We also deliver healthy eating workshops to community groups of all ages.

As 'caterers who care', environmentally friendly and ethically-based practices are embedded in all that we do - from crockery to packaging, food waste to buying local, being a Living Wage employer to open recruitment and providing a supportive, inclusive environment for our diverse and amazing team.

Thank you for being part of our social and food justice journey.



ChangeKitchen
Cooking up change

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