

Spring/Summer Brochure

www.canababes.com / insta: @canababes



Our Team

From the event managers to the chefs, every dedicated team member has been hand-picked by us. They're people who bring a bit of extra personality to the event and deliver a friendly, attentive and professional customer experience.

(From L - R: David, Katie, Ben, Gloria, Ezinné & Hattie)



THE CANABABES
FOOD CO.

Testimonials

I held a party for an art exhibition recently. Dealt with Katie for the planning and had Hattie and her team of two chefs, and four waiting staff for the event. Everything was perfect. These are true professionals delivering great food and wonderful service. They made the process easy and received so many compliments from the guests.

Diana, APT - 2023 Corporate, Exhibition Event, 150 Guests

We asked Canababes to cater our recent wedding and we both couldn't be happier with how everything turned out. From the beginning the staff were attentive and we always felt like everything was in hand. On the day the service and food was amazing and it completely allowed us to relax and enjoy the day. Would highly recommend using Canababes.

Jordan & Kyle, 2023 Wedding, One Friendly Place, 100 Guests

I wanted to thank everyone who worked on this event. I felt like the service was very professional, proactively helpful and timely. I immediately felt comfortable and reassured when Canababes arrived on site. The staff supported with the dressing of tables and ensured they were laid out perfectly for operations. Everything felt in unison.

Maya, 11Fs Event Manager - 2022 Corporate Gala Dinner Event, 200 Guests

Just wanted to say a massive thank you to you for all your hard work on Friday. For stepping in with only a few month's notice and making the event work, and in an amazing way! Everything was perfect. We really had the BEST DAY EVER and have had many wonderful comments from our guests too. Food is one of the most overriding memories from a wedding and thanks to your amazing team and delicious food I know our wedding will be remembered fondly by many.

Arianna & Dan, 2022 Wedding, Islington Assembly Hall, 120 Guests





Our Ethos | Mission

Our company mission is to care: about the food, its journey and the customer experience. All menus are designed by our team of professionally trained chefs using the freshest and most seasonally appropriate ingredients.

At Canababes our core ethos is to be honest and fair. We use British farms & fisheries and higher welfare produce. We are considerate of our social and environmental impact and believe that food can be wonderful without negatively impacting people or the planet.

We look forward to feeding you!



Serving beautiful, fresh food with bold
flavours. Each dish designed with
sustainability and you in mind.

We look forward to feeding you!



Sample Canapé Menu

VEGAN + VEGETARIAN

Spiced Aubergine | Poppadom | Cucumber Raita (VG, GF, DF)

Smoked Corn Puree | Black Bean Salsa | Tostada (VG, GF, DF)

Slow Roasted Tomato | Bocconcini | Aubergine Skewer (V, GF)

Fava Bean | Broad Bean | Seeded Cracker (VG, GF, DF)

Courgette Fritters | Whipped Feta (V)

Pea + Asparagus Tartlet (V)

Cacio e Pepe Gougères (Warm) (V)

Confit Garlic | Goats Curd | Toast (Warm) (V)

MEAT + FISH

Juniper Smoked Salmon | Mustard + Tarragon Butter | Crostini (GF)

Ceviche | Red Pepper | Lime (GF, DF)

Rare Hanger Steak | Salsa Verde (GF, DF)

Chargrilled Chicken | Caesar Dressing | Baby Gem

Lamb & Date Kofte | Mint | Lemon | Tahini (Warm) (DF)

'Nduja Cheddar Croquettes (Warm)



Sample Bowl Food Menu

VEGAN + VEGETARIAN

Gazpacho | Burrata | Basil (V, DF)

Purple Sprouting Broccoli | Ajo Blanco | Toasted Almonds (VG, DF)

Butterhead Lettuce | Kohlrabi | Berkswell Cheese (V, GF)

Heritage Tomatoes | Pickled Red Onions | Pine Nuts | Capers | Gremolata (VG, GF, DF)

Pea + Lemon Arancini (Warm) | Parmesan | Pea Shoot Salad (V)

Molasses Aubergine | Zhoug | Pistachio | Jewelled Rice (Warm) (VG, GF, DF)

MEAT + FISH

Crab | Fennel | Radish | Radicchio | Pickled Apple | Dill (DF, GF)

Hot Smoked Salmon | Lemon | Fennel | Butterbeans | Dill + Tarragon Sauce (GF)

Salmon Poke Bowl | Black Rice | Edamame | Pickles (GF, DF)

Cod | Romesco | Crushed New Potatoes (Warm) (GF, DF)

Fried Chicken | Buffalo Sauce

Chicken + Almond Tagine | Herb Couscous (Warm) (DF)



Summer Feast Sample Menu

Sharing Mains & Sides

Starter

Brixham Crab | Fennel | Radish | Pickled Apple | Dill (DF | GF)

Courgettes | Lemon | Peas | Burrata | Smoked Almonds (V | GF)

Sourdough | Butter (V)

Main

Fig & Olive Marinated Lamb Shoulder (Swaledale Yorkshire)

Labneh w/ Honey Roast Aubergines, Sumac & Pine Nuts (V, GF)

Sides

Spring Greens w/ Toasted Seeds, Lemon & Tahini Dressing (VG, GF, DF)

Rosemary & Garlic Smashed Potatoes (VG, GF, DF)



Dessert | Late Night Food

Late Night Bites

Mac'n'Cheese | Jalapenos | Crisp Onions (V, GF)

Korean Aubergine Sliders | Kimchi (VG, DF)

Korean Chicken Sliders | Kimchi Mayo (DF)

Cheese Tower | Crackers | Chutney

Salt Beef Bagels | Pickles | Mustard

Dessert

Eton Mess | Strawberries | Raspberries | Sherry Almonds (V | GF)

Chocolate Mousse | Berries | Cream (V, GF)

Seasonal Fruit Jellies | Brandy Snap | Vanilla Cream



DRINKS LIST (**denotes premium package)

RED

Valpolicella | Italy

Claret | France

Bio Passo 3 | Italy | Vegan**

Pinot Noir | France**

WHITE

Picpoul | France

Gruner | Austria | Vegan | Organic

Chablis | France

Bolney | Pinot Gris | UK**

SPARKLING

Durello | Italian | Spumante

Bolney Cuvee | UK**

BESPOKE COCKTAILS

Hemingway Daiquiri**

Bramble Collins**

SOFT DRINKS

Bottle Green Cordials | Thirsty Planet Mineral Water | San Pellegrino

Seedlip Cordials | Thirsty Planet Mineral Water | Sparkling Karma Cans**



Thank you!

For your event quote please email sales@canababes.com

Please include as much information as you can, such as your event date, guest numbers, budget, preferred service style & event times.

For all other enquiries contact info@canababes.com

We endeavour to respond to all enquiries within 2 working days.

We look forward to feeding you!

