

Event Catering

“You are what you eator how I stopped eating junk food and learnt to love the canape!”_ By Ade Silas, The Canapeum School of Foodology



they just LOVE THEIR FOOD and there is no doubt that Canapeum pack a high-carb and protein punch with the PEM team. Right hook to the jaw, Upper cut to the tongue and total KO to the stomach and down in the 1st round! That's Canapeum in one.

Canapeum, now currently voted London's 2nd favourite caterer in the RSVP Readers Poll June 2006: A true great accolade indeed, have canapés to match not only every event, occasion and taste, but also, more so, every day of the week! Munch of Monday, Tuck-In on Tuesday, right on to Scrummy Sunday and a seven-days-a-week feast, fit for a Canapé King.

Fancy a few preview samples in this food review? Sure you do, so, here we go, 3 of the best and with pictures to match and some edible descriptions to match the food-wordery, so, here we go...enter the colourful and wonderful world of Canapeum and add some real TASTE to you next Cocktail Party, Corporate Promotion or just plain damn good pig-out night in front of the box.....whatever your reasons and whatever your event appetite, let Canapeum satiate your palate ok.

For the Meat and Greet, why not try...
A fun Sweetcorn Fritter with a Red Onion Confit and Cumberland Sausage....because SIZE DOES MATTER when it comes to your sausage!!

For the Vegging out, try their apt...

Finest Sun Blushed Tomato filled with Fresh Pesto and Soft Cheese on a Baby Brioche Base...mnnnnnnn, fun for all the family and baby too!!

For a Fishy time, catch yourself...
Amazing Sea Bass on a Bed of Thai Fragrant Vegetables on a Crisp Sea Salt Crostini...and you will see food, and sea-food too!!

And not pictured, but, believe me, just top of the dessert pops as we talk...
The big one this summer: Decadent Eton Mess...Shot Glasses of Meringue, Raspberries and Cream with a Splash of Chambord and a Sprig of Mint...because with this one, your palate will be minted to perfection and cleansed to a T!

Enjoy and eat on Miss Gillan, and well done to you all at Canapeum.



The Bard may have said, and appropriately, "If Music Be the Food of Love, Sing On" but did he really know what was what when it came to singing for his supper eh?

The problem is that most people in events DON'T have a clue about food and cuisine and anything remotely gourmet when it comes to what they eat, AGREED? Give them a drink and hey, that's a completely different story.....but food is an art, an edible science, a walk of life and gastronomy that we would all love to master.

And indeed, Emily Gillan and her funky team at Canapeum have done just that this year and broken the mould when it comes to providing and catering great mobile food in a mouthwateringly scrummy manner and with cost-effectiveness, simplicity and style in mind. I mean, man oh man, does she get my taste buds going. And the Dr. is a hungry boy for such a small-framed Eventer. And as for Dr.Wes and Mo, well,