

RALI'S

CATERING & EVENTS

CHRISTMAS & NEW YEAR 2026 · DELIVERED

CHRISTMAS CANAPÉ BOXES

Handmade canapés, boxed in neat rows and delivered to your door. Simply lift out, place on your platters and enjoy.

JÁVEA · MORAIRA · DÉNIA · BOXES FROM €45



02 / WELCOME

Canapés made by a chef, delivered to your door

After 17 years in London kitchens, training under Michel Roux Jr and Tom Kerridge, I now cook on the Costa Blanca. Every canapé is made by hand on the morning of your delivery, finished and garnished, and boxed in neat rows so it arrives looking exactly as it should.

Rali

HOW IT WORKS

1 **Choose your box**
Pick a size, then your favourite canapés from pages 3 to 6.

2 **I make & deliver**
Made that morning and brought chilled to your door.

3 **Lift out & enjoy**
Onto your platters, or serve straight from the box. No oven needed.

HOW MANY CANAPÉS DO I NEED?

4–6 per guest
Drinks before dinner

8–10 per guest
A two-hour drinks party

12–14 per guest
Canapés instead of dinner, with something sweet

From the sea

Delicate fish and seafood canapés, all served cold and finished by hand.



Prawn cocktail bridge roll

King prawns, Marie Rose, chives and edible flowers



Smoked salmon rillette roll

Salmon roe, dill and shaved radish



Crab brioche bun

White crab, red pepper, lime and coriander



Smoked trout & caviar

Rolled in pickled radish, with a pinch of red pepper



Smoked seabass taco

In a baby gem leaf, with herb salsa, chilli and coriander



Beetroot-cured salmon rose

Gin & beetroot cure, on cucumber, with caviar

Meat & poultry

Soft bridge rolls and little wraps, generously filled and full of festive flavour.



Beef sirloin & horseradish roll

Pink sirloin, horseradish cream and peppery watercress



Turkey & tarragon roll

Christmas turkey, tarragon mayonnaise and shaved fennel



Hoisin duck roll

Shredded duck, hoisin, cucumber, spring onion and coriander



Za'atar lamb wrap

Roast lamb leg, hummus, pomegranate and fresh mint

Vegetarian

Crisp pastry, bright vegetables and good cheese. So pretty everyone will want one.



Pea, edamame & ricotta tartlet

Fresh mint, pea shoots and a violet petal



Butternut & tahini log

Piped roast squash, rosemary and balsamic pearls



Parmesan sablé

Buttery parmesan biscuit, fennel and lemon



Squash & miso filo cup

Roast squash, white miso, herb crumb and crispy sage

Something sweet

Little Christmas bakes to finish, for coffee by the tree. Every box comes with a mix of all three.



Mince pie with brandy butter

Fresh fruit mincemeat, piped brandy butter, gold leaf



Chocolate & orange cake

Rich chocolate sponge, orange icing, candied peel and gold



Mini Bossche bollen

Little choux buns filled with fresh whipped cream and dipped in dark chocolate, a Dutch Christmas favourite



The charcuterie box

The perfect partner to your canapés. Laid out by hand in its box, dressed with rosemary and cranberries, ready to slide onto a board or serve straight from the box.

FROM THE CURED CELLAR

Ibérico ham, chorizo, salchichón and lomo, folded into roses

THE CHEESES

Aged Manchego, creamy brie and Stilton

TO GO WITH IT

Grapes, figs, clementines, membrillo, olives, honey, nuts and crackers

Serves 6–8	€75
Serves 10–12	€110

Add it to any canapé box, or order it on its own. Included in The Dénia Box.

Choose your box

You choose the savoury canapés from pages 3 to 5. The sweets come as a mix of all three. Prices include IVA and delivery.



UP TO 10 GUESTS

The Jávea Box

€110

40 canapés
30 savoury, choose 4
10 sweet



MOST POPULAR · UP TO 20

The Moraira Box

€210

80 canapés
60 savoury, choose 6
20 sweet



UP TO 30 GUESTS

The Dénia Box

€360

120 canapés
90 savoury, choose 8
30 sweet + charcuterie box

OR BUILD YOUR OWN



Savoury box
24 canapés, choose 4 varieties

€70



Sweet box
24 sweets, a mix of all three

€45



Charcuterie box
Serves 6–8 / serves 10–12

€75 / €110





Ordering is easy

FOUR SIMPLE STEPS

1 · Send me your date, town and number of guests

2 · Choose your box and your savoury canapés

3 · A 50% deposit secures your date

4 · I deliver, chilled and ready to serve

GOOD TO KNOW

— Free delivery in Jávea, Moraira and Dénia; other towns on request

— Order at least 5 days ahead; 24, 25 and 31 December are limited

— Keep chilled and enjoy within 6 hours of delivery

— Please tell me about any allergies when you order

Order your Christmas box

Message me and I'll help you choose.

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Merry Christmas, Rali x