



CATERING

You ask... We do



WEDDINGS • BIRTHDAYS • ANNIVERSARIES • BUSINESS LUNCHESES • FAMILY OCCASIONS

Canapés

A selection of canapés for your wedding reception, we are happy to add or change items to create the right selection for you.

1st option £2 per canapé

Salmon blinis with creme fraiche
Cajun shrimp cups
(Unique bloody mary shots with cajun spiced prawns)
Arancini balls
(risotto balls, with white chocolate & mozzarella in breadcrumbs)
Dried apricot, blue cheese & walnut.
Mini yorkshire's with roast beef & horseradish cream.
Prawn cocktail lettuce cups.

2nd option £1.50 per canapé

Homemade Pate croutons with red onion chutney
Cucumber tuna bites
Mini cheese ball bites
(soft cheese coated in crispy bacon & pecan nuts, served on a pretzel stick)
Watermelon & feta skewers.
Brushetta
(tomato topping, grilled garlic bread, finished with balsamic glaze & maldon salt)
Grilled zucchini & goats cheese bites.

Grazing tables

Definitely a wow factor at any event! Each grazing table will be bespoke designed to fit your event. A place where all your friends & family can gather and graze, fresh selection of seasonal favourites. All grazing table pricing includes table, set up, labour, food, utensils, plates, props & napkins.

Ultimate feast table

£9.95 per person incl vat

Charcuterie, antipasto, homemade quiche, dips, crackers & breads, olives, fresh fruit, Greek salad, sundried tomatoes, dried fruit & nuts, pretzels, breadsticks, crisps.

Ultimate show stopper

£14.95 per person incl vat

cheeses, breadsticks, crackers & breads, olives, sun-dried tomatoes, fresh fruit, charcuterie, antipasto, dips, pretzels, scotch eggs, homemade Pate, sausage rolls, dried fruit & nuts, chocolate brownie, fruit scones, carrot cake, lemon drizzle.

If you would like to personalise your grazing table, with something different, or swap and change certain items we would be more than happy to accommodate.