

FINGER BUFFETS

Menu 1D

Italian Club Sandwich
(triple layered sandwich containing parma ham, plum tomatoes,
buffalo mozzarella, basil, rocket lettuce and mayonnaise)
Battered Onion Bhajis with Mint Yogurt Dip
Danish Sliced Salami Cone and Gherkin
Rich Deep Vegetarian Quiche made with Flaky Pastry
Seafood Pastry Bouchées with Marie Rose Sauce
Buffet Skewers of Grapes, Melon and Emmental Cheese
Honey Grilled Cumberland Chipolatas with Dijon Mustard Dip
Smoked Salmon Triangles on Granary Glazed with Grapes
Minced Bitoke of Beef in Sharp Sauce Hongoise
Laitance and Mashed Egg with Lumpfish Roe
Welsh Rarebit Triangles
(thick cheese flavoured with ale and Worchester sauce
and glazed on bread)



Menu 2D

Open Danish Sandwiches on Bavarian Rye Bread,
(including, gammon with fruit pickle
flaked tuna, prawn piquant and black pepper, smoky bacon with
tomatoes and shredded turkey with creamy mayonnaise)
Tiger Prawns Baked in Filo Pastry
Fresh Asparagus au dente and Cream Cheese Roulades
Duck Pate Terrine Whirls with Corn Kernels
Fresh Turkish Dates Filled with Cottage Cheese
Stuffed Wild Open Mushrooms
Wedges of Seasonal Assorted Melon with Grapes
Gefilte Fish Balls and Spicy Dips
Biscotte with Sliced Smoked Chicken and Glazed
Pan Fried Fingers of Pork Loin Cordon-Bleu in Breadcrumbs



Menu 3D

Brioche Bridge Rolls with a Variety of Meat, Fish
and Cheese Fillings
Croque Monsieur
(two slices of bread with gruyere cheese, lean ham, shallow fried
and cut into quarters)
Baby Tartlets of Blue Stilton Cheese, Pear and Rocket Lettuce
Cherry Tomatoes Filled with Sardine and Fish Puree
Spicy Crab Meat on Malt Loaf Garnished with Capers
Breaded Deep-Fried Turkey Bites with Cranberry Dip
Sliced Pastrami Rolled with Sweet Cucumber and Cream Cheese
Poached and Flaked Smoked Haddock in Pastry Barquettes
Fingers of Herbed Pitta Bread with Taramasalata Dip
Scallops of Smoked Chicken Breast Topped with Pecan Nuts and Glazed on Rye
Biscuits
Platters of Bite Sized Fresh Fruit



These finger buffet menus place special emphasis on presentation and quality, rather than quantity. The food items can be interchanged.
They are ideal for early evening cocktail parties, product launches, press conferences and special events.
Small china plates supplied with this menu.

Optional Extra - Coffee.

Low number surcharge & for functions over 4 hours - see separate price list.



FINGER BUFFETS (continued)

Menu 4D

Onion, Cheese and Museli Bread with Fillings of
Grated Cheeses, Mashed Sardines, Chicken Tikka Salad, Egg Mayonnaise and Cress,
Salami and Sliced Mortadella with Pickle and Salad Garnish
Glazed Fresh Figs Stuffed with Camembert Cheese
Spicy Baked Lamb Meatballs with Sweet and Sour Yogurt Dip
Home Baked Puff Pastry Bacon and Cheese Straws
Peeled Prawn Barquettes Sprinkled with Paprika
Crostiti Topped with Smoked Meat and Rocket Salad
Fresh Anchovy Filets Wrapped around Stoned Black Olives on Toast
Baton Cut Vegetable Crudities with Humous Dips
Savoury Profiterole Halves Filled with Mascarpone Cheese
and Flavoured with Coriander
Crab Cakes Shallow Fried and Served with Lime Pickle, Radish Flowers and
Fanned Spring Onions



Menu 5D

HOT CANAPES

Goujons of Mixed Fish with Tartare Sauce
Petit Puff Pastry Bouchées a la reine
Capucin Delights (hot savoury tartlets filled with gruyere panade)
Breaded Deep-Fried Mozzarella Cheese Fingers
Strips of Potato Skins with Sour Cream Dip

COLD CANAPES

Quail Egg Barquettes with Mushroom Duxelle Lining
Angels on Horse Back
(fresh oysters wrapped in back bacon and grilled)
Ramekins Filled with Lightly Curried Crab and Mascarpone
Taco Chips with Guacamole and Salsa Dip
Poached Fish Clams on a Natural Cheese Base
Open Cupped Mushrooms Stuffed with Feta Cheese
Blinis with Scotch Salmon and Whipped Cream
Rare Roast Beef and Horseradish Sauce
Brochettes of Seasonal Exotic Fruits



Menu 6D

Croûtes a la diable
(two slices of bread with ham, mushroom, demi-glace sauce,
cayenne pepper, breaded and shallow fried)
Flaked Fresh Salmon Tartlets with Mayonnaise and Dill
Cheese Lattice Sliced Sausage Rolls
Soured Herrings on Thin Rye Biscuits
Sliced Chota Naan Bread with Humous Dip
Pork Forcemeat Shallow Fried with Cumberland Sauce
Vegetarian Flan of Spinach glazed with Ricotta Cheese
Soft Goats Cheese in Celery Boats with Walnuts
Trays of Assorted Meat, Fish & Vegetable
Thai Dim-Sum with Spicy Dips
Spears of Fresh Asparagus Wrapped in Bayonne Ham and Glazed



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