

Finger Buffets - All your own work?

Why not take the opportunity to create your own, unique menu?

This flexible idea allows you to pick and choose your favourite finger foods, and then let us do the rest. Finger buffets are laid out for your guests to help themselves. Some hot items may be offered by our staff circulating amongst your guests. For a light finger buffet choose 8 – 9 items. For a more substantial meal choose more items. Be aware that some items are not as filling as others and if you choose more of those lighter items you will need more of them. Should you need advice making your choice, we would be more than pleased to assist. Some of these items are suitable for canapés (please see our canapé menus)

COLD SELECTION

1. Smoked ham & mango savouries
2. Chicken drumsticks plain or with oriental spices □
3. Pork pie quarters
4. Egg halves stuffed with chicken mayonnaise
5. Asparagus & serrano ham parcels on mini toast □
6. Assorted bowls of peanuts & potato crisps ♣
7. Assorted tortilla bites
8. Assorted brown & white reception sandwiches
9. Fresh crudities with spicy dips ♣
10. Pate palmiers. Puff pastry bites filled with smooth pate
11. Deep pan pizza wedges
12. Smoked salmon & cream cheese wholemeal pinwheels
13. Mini bacon & egg topped bagel
14. Open decorated bridge rolls
15. Smoked salmon & horseradish on a savoury dill scone □
16. Marinated king prawns on savoury shortbread □
17. Chicken, mushroom & spring onion choux buns
18. Brie & black grape bites ♣
19. Smoked trout & horseradish savouries □
20. Home-made cheese straws ♣
21. Slices of home-baked quiche
22. Scotch egg quarters
23. Grissini sticks wrapped in smoked fish □
24. Asparagus rolls ♣ □
25. Mini sweet pepper filled with chicken mousse □
26. Polenta diamonds topped with home-made chutney ♣
27. Melon cubes, orange & cheese sticks ♣
28. Cucumber boats filled with humous ♣
29. Smoked salmon & dill on French toast with mustard butter □
30. Wholemeal roulades with a farci of pâté
31. Chef's home made canapé selection
32. Prawn and watercress stuffed cucumber roulades □
33. Smoked salmon & cream cheese square roulades □
34. Fresh asparagus wrapped in Parma Ham *seasonal* ◀
35. Egg halves filled with spicy chicken
36. Quails eggs wrapped in smoked salmon □
37. Stilton & cream cheese balls rolled in crushed walnuts ♣
38. Cucumber nests topped with prawns & Marie rose sauce
39. Bagel bites topped with smoked salmon and cream cheese □
40. Assorted bowls of marinated olives ♣
41. Smoked chicken & watermelon skewers □
42. Olive & mozzarella sticks in nut oil & fennel seeds ♣
43. Feta cheese, black olive and salami skewers ◀
44. Cheese and herb palmiers ♣
45. Corn chips with salsa ♣
46. Mini croissant with savoury fillings
47. Breaded butterfly prawns □
48. Deep fried brie wedges in breadcrumbs □ ♣
49. Blinis topped with smoked salmon □
50. Mini croustades □
51. Cheese and ham brioche □
52. Tiger prawns with garlic mayonnaise □
53. Chicken Tikka bites with mango chutney □
54. Mozzarella & sun dried tomato on a savoury scone □ ♣
55. Taco chips with avocado-cheese- melt dip ♣
56. Chive pancakes topped with onion marmalade ♣
57. Polenta crostini topped with stilton and onions ♣
58. Cream cheese crostinis ♣
59. Salmon & dill cakes with a chive cream topping □
60. Focaccia dipping breads and olive oil ♣
61. Jalapeno cheese swirls ♣
62. Vegetarian tortilla wraps with various savoury fillings ♣

SUSHI SELECTION

60. Prawn, sesame & chilli sushi rolls with soy sauce

61. Courgette, coriander & red roe nori sushi rolls
62. Smoked salmon & ginger nigiri with soy sauce

HOT SELECTION

63. Potato skins topped with melted cheese and crispy bacon
64. Savoury filled mini vol au vents
65. Sesame & garlic crusted pepper sticks □ ♣
66. Pork & leek sausages with grain mustard dip
67. Cocktail sausage rolls
68. Chicken strips with Coronation dip
69. Devils on horseback - prunes wrapped in bacon
70. Cherubs on horseback - apricots in bacon
71. Deep fried mushrooms coated in garlic & herb breadcrumb ♣
72. Ginger and coriander chicken cakes with dips
73. Deep fried potato wedges with sour cream dip ♣
74. Goujons of plaice with tartare dip
75. Mini vegetable samosas ♣
76. Lamb sticks with honey and mustard glaze □
77. Tempura platter: peppers, courgettes, corn □ ♣
78. Chicken livers wrapped in bacon
79. Deep fried scampi with onion and garlic dip
80. Cocktail sausages wrapped in bacon
81. Pork or Chicken Satay
82. Spicy fish balls □
83. Mini quiche tarts ♣
84. Lime marinated chicken skewers
85. Cocktail sausages cooked in honey & sesame seeds
86. Fish & chips in mini paper cones ◀
87. Savoury meat bites on sticks
88. Thai green chicken skewers
89. Mini Onion Bhajis with a cucumber mint dip □ ♣
90. Petit Crolines, savoury pastry parcels
91. Mini croque Monsieur
92. Sesame prawn toasts □
93. Parmesan & sun dried tomato filo cigars ♣
94. Spinach pakoras ♣
95. Hot and spicy chicken wings

DESSERT SELECTION

94. Mini pain au chocolat ♣
95. Brandy snaps filled with oranges & cream ♣
96. Choux buns filled with chocolate ganache ♣
97. Toffee choux filled with lemon cream ♣
98. Fresh fruit tartlets ♣
99. Miniature chocolate éclairs ♣
100. Fruit fondue: fruit pieces with a rich ganache dip ♣
101. Apple Strudel fingers □ ♣
102. Mini pain au raisin ♣
103. Fruit kebabs with Chantilly cream ♣
104. Mini Danish pastries □ ♣
105. Strawberry tartlets ♣
106. Mini cream filled meringues ♣
107. Mini cheesecake rondels □ ♣
108. Chocolate covered mini meringues ♣

PRICES (including service)

8 items = £ 9.95 per person

10 items = £12.15 per person

14 items = £16.25 per person

18 items = £18.50 per person

□ = 50 pence supplement for these items

♣ = suitable for vegetarian diets

◀ = price on application