

All About Catering

Canapés

Fish & Seafood selection

Own-cured Gravad lax on Island Bakers Bread with wasabi mayonnaise
Locally Smoked Salmon, cream cheese and lemon blinis
Tandoori Salmon with mint yoghurt

King Prawn marinated in ginger and chilli, wrapped in filo
Grilled Tiger Prawn wrapped in pancetta with garlic butter
Prawn Cocktail Spoons with brown bread and butter

Scallop Ceviche on a sweetcorn and chilli fritter
*Coquille St. Jacques Spoons ***
*Skewered Marinated Monkfish with spiced tomato chutney***

Bembridge Crab on Sweetcorn fritter with lime oil and chervil
Sardine and Plum Tomato on toasted Granary
Panko Crumbed Bembridge Lobster and King Prawn with sweet chilli dip

Skewered Mussel topped with chermoula
*Goujons of Fish, Whitebait and Fries with remoulade sauce ***
Escalope of Bembridge Lobster with avruga crème fraiche and chervil**

Meat selection

Chicken Tikka Skewers with coriander, mango and chilli dip
Chicken Breast marinated in honey and ginger wrapped in Parma ham
Bang Bang Chicken Spoons with toasted sesame seeds

Duck Rilette on a potato Rosti with confit
Peking Duck Wraps with plum and spring onion
Foie Gras Parfait with red onion chutney on toasted brioche

*Skewers of Marinated Lamb Fillet with yoghurt and mint ***
*Charred Lamb Cutlets with redcurrant and rioja glaze ***
Moroccan Spiced Lamb Meatballs

Carpaccio of Beef with roquette and truffle oil on grilled focaccia **
Baby Yorkshire Puddings with rare roast beef, wasabi mayonnaise and pea shoots
*Seared Chunks of Fillet with béarnaise sauce ***

Potato Scone with Black Pudding, apple and sage
Isle of Wight Pork Cocktail Sausages glazed with Honey and English mustard
Confit of Belly Pork with apple balsamic glaze

Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.

All menus are based on a minimum of 50 covers ~ All prices are quoted ex-VAT

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2016 MENUS

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Vegetarian Selection

Isle of Wight Rarebit Muffin

Gallybagger Shortbread topped with Roast Fig and roquette
*Twice-baked IW Blue Cheese Soufflé ***

Quails Eggs with Celery Salt (Gluten free)

Tartlette of Quail Egg, Spinach and hollandaise

Roasted Red Pepper, courgette and basil frittata (Gluten free)

Asparagus Tips with chive mascarpone on toasted brioche

Tartlette of Wild Mushrooms and truffle oil

Lemon and flat parsley Polenta topped with feta and black olive (Gluten free)

Caramelised Red Onion & IW Soft Cheese tarteltte

Leek and Potato Rosti with cream cheese and crispy shoots (Gluten free)

Vegan selection

Bruschetta topped with red onion and avocado salsa

Skewers of Baby Plum Tomatoes and marinated olives (Gluten free)

Roasted Red Pepper Houmous Tortilla wrap

Watermelon and fresh mint (Gluten free)

Spicy Gazpacho Shots

Notes of Guidance on Quantities

For a pre-dinner drinks reception, or at a wedding,
for ½ hour – a minimum of 4 items,
or for an hour - a minimum of 6 items,
or an hour and a half – a minimum of 8 items

For a cocktail party

Allow 10-12 items

Prices

All canapes are £1.50 each, except those marked ** which are £2 each

Hot and cold canapés

The Canapes shown in italics, can be served hot, if facilities are available.

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