

# 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 Tartlette  
Skewered Marinated Monkfish with spiced tomato chutney \*\*

Island Crab on Baby New Potatoes with lime and chervil  
Sardine and Plum Tomato on toasted granary  
Panko Crumbed Island Lobster and King Prawn with sweet chilli dip

Skewered Mussel topped with chermoula  
Goujons of Lemon Sole with remoulade sauce \*\*  
Escalope of Island Lobster with avruga, crème fraiche and chervil on granary \*\*

### 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 orange  
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 Koftas

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

Potato Scone with Black Pudding, apple and sage  
Locally made Cocktail Sausages glazed with honey and 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

### **All About Catering**

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2018 MENUS

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### Vegetarian Selection

Isle of Wight Rarebit Muffin with Apple Chutney  
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 Tartlette  
Leek and Potato Rosti with cream cheese and crispy shoots (Gluten free)

### Vegan selection

Bruschetta topped with red onion and avocado salsa (Gluten Free)  
Skewers of Baby Plum Tomatoes and marinated olives (Gluten Free)  
Roasted Red Pepper Houmous Tortilla wrap (Gluten Free)  
Watermelon and fresh mint (Gluten Free)  
Spicy Gazpacho Shots (Gluten Free)

### 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 Canapés

Many of our Canapés can be served hot, if facilities are available.

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