

All About Catering

Substantial Canapés & Sharing Main & Dessert

Canapé Starters ~ £12.00 per person

Island Crab Cakes with sweet chilli jam
Gallybagger Cheese, Paprika and Anchovy Straws
Carpaccio of Beef on Island Bakers Focaccia
Panko Crumbed Thai Chicken Skewers
Roasted Red Pepper, Courgette and Basil Frittata
Spicy Gazpacho Tumblers

Placed on the table ~ £3.50 per person

Baskets of Freshly Baked Island Bakers Bread with olive oil, balsamic and butter

Bamboo Sharing Platters ~ £22.50 per person

Slow-roasted Shoulder of Lamb marinated in garlic, rosemary and red wine
Mini Kilner Jars of Redcurrant Jelly and Mint Sauce

Bowls of Salad and Potatoes on the tables

Sweet Romaine, Rocket, Peashoots, French Beans and Avocado
Shaved Cauliflower, Marinated Fennel, Toasted Pumpkin and Cumin Seeds
Heritage Tomatoes, roasted red onions with fig balsamic
Baked Sweet Potato with chilli, lime and coriander butter

Plated Dessert served to guests after speeches ~ £8.50 per person

Dark Chocolate Brownie served with Vanilla Ice-cream
Raspberries, Strawberries and Blueberries

Cheese Table ~ £562.50 (serves 75)

Isle of Wight Gallybagger, Isle of Wight Blue, Brie de Meaux, Cornish Yarg
local chutney, celery, figs, nuts, grapes and crackers

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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