

# 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 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 Bread with olive oil, balsamic and butter

## **Bamboo Sharing Platters ~ £26.50 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  
Isle of Wight Heirloom Tomatoes, roasted red onions with fig balsamic  
Baked Sweet Potato with chilli, lime and coriander butter

## **Plated Dessert served to guests after speeches ~ £8.75 per person**

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

## **Cheese Table ~ £637.50 (serves 75)**

Isle of Wight Gallybagger, Isle of Wight Blue, West Country Brie, 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

### **All About Catering**

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