

All About Catering

Canapés, Sharing BBQ Main, Dessert & Cheese

Canapés served to guests ~ £12.00 per person

Teriyaki Prawn Skewers with sweet soy and chilli dip
Spiced Local Crab on Baby New Potatoes with lime and chervil
Chunks of Fillet with Béarnaise sauce
Honey and Mustard Glazed Cocktail Sausages
Leek and Potato Rosti topped with Cream Cheese and Crispy Shoots
Bruschetta topped with red onion and avocado salsa

Placed on the table ~ £3.50 per person

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

BBQ Sharing Platters ~ £29.50 per person

Selection of Locally Made Sausages with Caramelised Red Onions
Charred Chicken Fillet marinated lemon, thyme and olive oil
Chargrilled Island Sirloin Steak with Green Peppercorn Butter

Plated Vegan Vegan

Charred Aubergine with Butterbeans and Tomato
Mushroom, Spinach and Courgette Stack with pesto
Butternut Squash, Pepper and Shallot Brochette

Bowls of Salad and Potatoes on the tables

Sweet Romaine, Roquette, Peashoots, French Beans and Avocado
Coleslaw with Radish, Chillies and Flat Parsley
Isle of Wight Heirloom Tomatoes, roasted red onions with fig balsamic
New Potato, Chive and Spring Onion

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

Red Berry and Champagne Jelly with Fresh Strawberry Ice-cream

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

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