

Tall Order Catering Menus

1. Menu 1 £4pp

- Selection of sandwiches & wraps
- Selection of homemade bitesize cakes & scones

2. Menu 2 £5.50pp

- Selection of sandwiches & wraps
- Homemade sausage rolls & quiche
- Selection of homemade bitesize cakes & scones

3. Menu 3 £7.95pp

- Selection of sandwiches & wraps
- Homemade sausage rolls & quiche
- Selection of savoury nibbles; cheese straws, cheese scones, chicken bites
- Selection of homemade bitesize cakes & scones
- Fruit platter

4. Finger food add-ons £0.75pp

- Chicken goujons
- Mini vol au vents
- Veg spring rolls
- Salmon & cream cheese mini bagels
- Scotch eggs
- Pork pies
- Brie & cranberry filo parcels
- Smoked haddock fishcakes bites

5. Salad bowls - to serve 10 starting from £9

- Homemade coleslaw - traditional or American style
- New potato salad
- Mixed salad
- Caprese salad - tomato, mozzarella & basil
- Waldorf salad - walnuts, grapes & celery
- Chicken Caesar pasta salad
- Roasted vegetables & crumbled goats cheese

6. Breakfast Menu £5.50pp

- Selection of breakfast rolls
- Mini pastry selection
- Fresh fruit platter
- Freshly squeezed orange juice £2.50pp



Wedding Catering - September 2019

7. Hot meals - simply reheat & serve £7.95pp minimum 10 people

- Sweet potato & lentil curry served with rice
- Beef Stroganoff served with rice
- Thai chicken curry served with rice
- Quiche Lorraine served with salad & coleslaw
- Beef or Vegetarian chilli served with rice
- Smoked Haddock Fish Pie served with seasonal vegetables
- Beef or Vegetarian Lasagne served with garlic bread & salad
- Lamb Moussaka served with garlic bread & salad
- Chicken or Vegetarian Enchiladas served with Mexican rice

8. Desserts £17 each serves 8-12

- Sponge cake - Victoria, Coffee & Walnut, Carrot, Choc Fudge
- Fresh seasonal fruit Pavlova
- Brownie tower - dark chocolate, raspberry white chocolate, salted caramel
- Profiteroles
- Cheesecake - lemon & raspberry, New York, chocolate
- Mini cake selection

9. Smoked Salmon Platter £35 serves 10 part of a wider selection

- Served with garnish & artisan breads

10. Local Cheese & Charcuterie Board £11.95pp

- Served with garnish & artisan breads

Cocktail Reception

£11 per person

A unique, colourful & delicious selection of hot & cold canapes served to your guests alongside their reception drinks

King prawns in tempura batter
Roast beef with horseradish on mini yorkshire puddings
Tuna, mango & red pepper rosti
Cheeseburger crostini
Lime & coriander chicken kebabs
Assorted miniature tartlets
Smoked salmon blini with creme fraiche & dill
Goats cheese & red onion crostini
Sesame crusted salmon bites
Mini meatballs with cucumber dip
Seasonal soup shooter
Gorgonzola & walnut souffles
Brie & cranberry in filo cups

Includes uniformed waiting staff