

Sample Menu February 2014



A guide to our sample menu

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Finger food

Avocado tartlets

Breaded mushrooms

Fish and chips

Falafel and humous

Mini burgers

Mini hot dogs

Mini kebabs

Mini spring rolls

Sesame chicken toast

Sushi

Vegetable tempura

Station foods

Salt beef bar Sushi bar Shwarma bar Burger & hot dog stands



A selection of meal options Starters

BBQ spare ribs

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Chopped liver and egg & onion

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Crispy duck pancakes
With cucumber, spring onions, and hoisin sauce

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Sticky chicken wings

On a bed of fresh lettuce

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Shwarma and humous With toasted pita and lafa bread

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Salmon teriyaki With Thai noodles

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Israeli style platter
Humus & falafel, Israeli salad, matbucha, white cabbage, red
cabbage, charif (chilli) and served with pita bread

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Oriental platter:

Seaweed, sesame chicken toast, spring rolls, crispy chicken wings with sweet chilli, garlic and sweet and sour dipping sauces.



Soups

Chicken soup
With keneidlech, lockshen and carrots

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Butternut squash soup (v)

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Spring vegetable soup (v)

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French onion soup (v)

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Carrot & coriander soup (v)

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Pumpkin soup (v)

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Caramelised sweet potato soup (v)



Mains

Escalope of chicken (breast of chicken coated in seasoned bread crumbs and pan fried) With a warm quinoa salad and baby sweetcorn

Half a chicken off the bone, charcoal grilled With sautéed potatoes and caramelised onions

Honey roasted chicken thighs With two toned roast potatoes, baby carrots and glazed shallots

> Stuffed chicken breast With a sweet potato mash and green beans

Sweet and sour chicken
With egg fried rice and edamame beans

Thai green curry (chicken or lamb) With rice noodles and green beans

Lamb cutlets served with wild rice, mixed vegetables and a sauce of your choice

Lamb shishlik With a garlic mustard mashed potato and honey glazed baby carrots

Open salt beef sandwiches
With homemade chips, an assortment of pickles and beet and
horseradish relish



Roast ball of rib in a rosemary and garlic gravy With extra crunchy roast potatoes and baby carrots

A fillet of five spiced duck With rice noodles and a Thai vegetable salad

Kids options

Burgers

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Chicken dippers

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Chicken kebab

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Lamb kebab

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Hot dogs

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Falafel

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Chips

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Rice

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Mixed vegetables



Desserts

Chocolate Fondant
With ice cream and strawberries

Apple Crumble With raspberry coulis and vanilla ice cream

Sticky Toffee Pudding
With vanilla ice cream and toffee sauce

Lemon Meringue Pie With caramel crunch and vanilla ice cream

Pecan Pie With vanilla ice cream and a caramel shard

Trio of Desserts

A mix of two mini desserts with a scoop of ice cream

Fruit platters

~~~~~~ Other desserts available on request ~~~~~~



#### Service Hire

Starter plates
Soup bowls
Dinner plates
Dessert plates
Glassware

## **Cutlery Hire**

Starter forks
Starter knives
Soup spoons
Dinner forks
Dinner knives
Dessert forks
Dessert knives

#### Linen Hire

Variety of table cloths

Variety of napkins

Chairs & Tables are available on request

DJ's available on request

Balloon & flower arrangements available on request



## Alcohol list & prices Alcopops

Bacardi Breezer 275ml Smirnoff Ice 275ml

#### Beers

Carlsberg Export 275ml Corona Extra 330ml

#### Cocktails

Apple crumble
Cosmopolitan
Lychee Martini
Mojito
Sex on the beach

## **Spirits**

Archers Schnapps 70cl
Gin 70cl
Glen Moray 70cl
Genmorangie 70cl
Glenlivet 70cl
Malibu 70cl
Smirnoff Vodka 1L
Glens Vodka 1L



### Wine (per bottle)

A selection of wines to suit you on your request

#### Drinks for tables/bar

Apple juice 1L
Orange juice 1L
Coca-Cola 2L
Cranberry juice 2L
Diet Coke 2L
Energy drink Cans 250ml
Pepsi 2L
Pepsi Max 2L
Schweppes Lemonade 2L

This is just a small selection of what we can offer your event.

Please get in touch for your exact requirements

Email us: info@eatmeeventscom

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