



canapes

roast portobello and gorgonzola tartlet

smoked salmon and goats cheese roulard
topped with avocado salsa

beef carpaccio
with tomato caper salsa and parmesan

shiitake mushroom spring roll

shu mai dim sum
with sweet chilli tamarind

jerk pork and plantain skewer

beef teriyaki skewer

chili shrimp and papaya

tuna sashimi
with aioli and chili pickle mango

tuna tartar
on wonton crisp with tobiko

tuna niçoise

fish

butter poached fillet of salmon
with roast fennel

homemade beetroot and gin gravadlax

sautéed fillet of dolphin
with truffle beurre blanc and sweet potato cream

tempura flying fish
with pickle veg and aioli

smoked salmon platter
with dill cream dressing and lemon wedge

baked fillet of snapper
topped with ratatouille and herb crust

selection of maki and futomaki sushi rolls

seared tuna
with som tum salad unagi dressing

kingfish ceviche
with passion martini wash

seafood

poached lobster
in mirin, sake, ginger and butter

lobster thermadore

chilled italian seafood salad

rock shrimp tempura

bajan pickle shrimp

fried calamari
with tartar sauce



carvery

roast aged rib eye beef

with yorkshire pudding and horse radish sauce and jus

beef wellington

tenderloin of beef wrapped in a mushroom duxcelle, savory pancake, puff pastry and roasted in the oven served with red wine sauce

roast noisette of black belly sheep

with guava preserve, roast apricots and jus

galantine of chicken

whole deboned chicken stuffed with a chicken and truffle mousseline, pistachio nuts and wild mushrooms and truffle sauce

pot roast shoulder of pork

bone and rolled shoulder of pork roasted in st nicholas abbey brown sugar and braised in red wine

english style bone and rolled pork loin

with crackling and apple sauce

salad bar, starches and vegetables

asparagus with pine nuts and roasted lemon oil

caprese salad

artichoke, sun blush tomato and wild rocket salad with herb oil

roast sweet pepper and goats cheese salad

roasted salted kale salad

warm quinoa salad tossed with egg pancake, bean shoots

niçoise salad

braised barley with roast mediterranean vegetables and goats cheese

baby rocket leaves, sun dried tomatoes and parmesan shavings

classic caesar salad

roast baby vegetables

english roast potatoes

ratatouille



cheese section

oxford blue

brie

local goats cheese

english cloth wrapped mature cheddar

mozzarella knots

grapes

celery

walnuts

walnut and raisin bread

home made breads - focaccia and plait loaf

desserts

(all miniature)

tirami su

white chocolate marquise with summer berries and praline

fresh strawberries with passion fruit sabayon

dark chocolate towers with griottine cherries

summer fruits salad

tart au citron

hot chocolate fondant

alcoholic snow cones

homemade ice creams and sorbets in cones

truffle chocolates

midnight snacks

fancy cheese toasties with warm tomato soup shot

focaccia brisket sandwich with bbq sauce

sticky ribs

smoked lamb tacos

mixed fries with banana ketchup

Pricing

Pricing depends on what proteins and how many options are chosen. Pricing will average between \$200-\$300 a head including canapes, Vat Inclusive.

Staffing

Depending on the size of the function managers will be brought on to run certain sections of the food and bar.

Other staff are costed due to hours and if the event carries into the early morning.

Managers \$400-500

Staff \$150-300

*these prices are only guidelines

*we do not charge for service; we leave gratuities at the client's discretion

Rentals

All rentals from plates to glasses to cutlery are of high quality and are \$2.50 per item.

Breakages will be charged for.

Napkins will be at \$3.50 each