



THE
CATERERS LTD

Bowl Food Menu

This option allows guests to network and eat from small bowls of food at the same time

Baby Spinach, Avocado & Crispy Pancetta Salad served with a Citrus Mustard dressing

Orzo Pasta Salad with Oven roasted Tomatoes & Sautéed Wild Mushrooms

Juicy Orange, Fennel & Black Olive Salad with a sweet Lemon Dressing

Roasted Vegetables with Smoked Fish, Basil Pesto & Cream Sauce

Grilled Sardines served with Roasted Tomatoes & a Black Olive and Flat Leaf Parsley Salad

Seafood Paella with fresh herbs

Grilled Swordfish served with a Tomato, Hazelnut, Garlic, Crouton & fresh Parsley Salsa

Hot Potato with Haloumi, Parma Ham, Balsamic & fresh Parsley

Chickpea, Date & Wild Mushroom Tagine

Saffron & Chanterelle Mushroom Risotto

Baked Sweet Potatoes with Feta Cheese, Black Olives, Sweet Chilli and fresh Coriander

Black Bean Chicken with Roasted Cashews & Baby Sweetcorn

Thai Green Chicken Curry

Beef, Chestnut & Pimentos slowly cooked in Red Wine, Beef Stock & Chopped Tomatoes

Gigli del Gargano with Tuna, Red Pesto & fresh Basil

Penne with Goats Cheese, Broccoli & Sun Dried Tomatoes

Desserts

Stuffed Apple with Rhubarb & Lavender Crumble

Profiteroles with a Grand Marnier & Belgian Chocolate Sauce

Bread & Butter Pudding with Bacardi Soaked Fruits

Sticky Toffee Pudding & Custard

Cranachan